

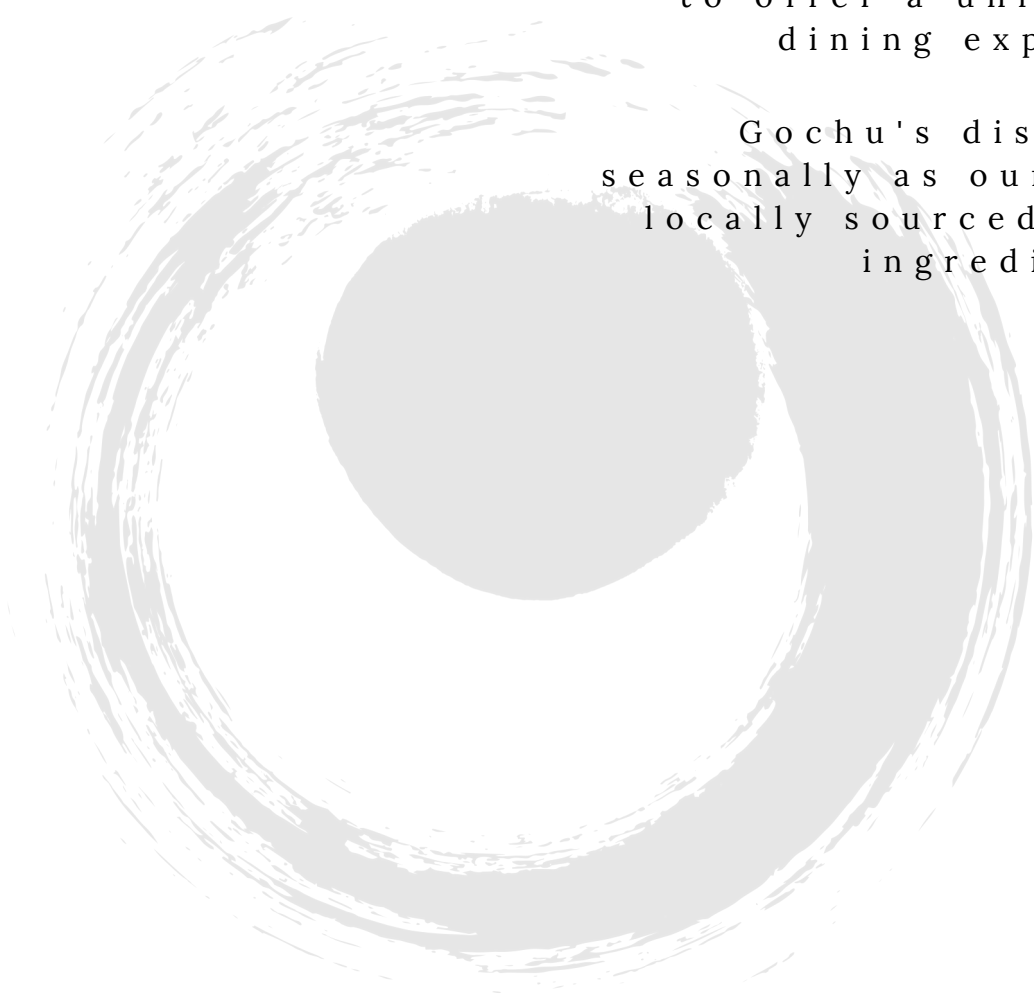
gochu | 愛

Poulton

Gochu explores the Japanese belief in inyo - two contrasting elements coming together, creating something innovative & balanced.

We do this by combining contemporary Japanese cooking with modern English techniques to offer a unique culinary dining experience.

Gochu's dishes change seasonally as our produce is all locally sourced, finest fresh ingredients.



S N A C K S

EDAMAME BEANS (Ve)

Sesame. Garlic salt. Gochugaru. 6.00

KARAAGE CAULIFLOWER FLORETS (Ve)

Spicy vegan mayo. Salt & pepper seasoning. 7.00

CORN RIBS (V)

Smoky nori & garlic butter. Togorashi. 8.00

PORK QUAVERS

Nori. Kimchi ketchup. 7.00

CRISPY SQUID

Kewpie mayonnaise. Furikake. Fresh lime. 11.00

L A N D

GOCHU FRIED CHICKEN

Spiced buttermilk chicken thigh. Gochujang sauce.
Spring onion. Karashi & garlic ranch. Sesame. 11.50

4oz GRASSFED BEEF FILLET (medium rare)

Sesame rice. Crispy wild mushrooms.
Gochu chilli crunch. Soy cured egg yolk. 18.00

GRILLED CHICKEN

Japanese curry sauce. Kimchi slaw. 15.00

ROAST LAMB RUMP

'Pea-so' puree. Red pepper chimichurri.
Charred baby gem. 20.00

PORK BELLY RAMEN - LARGE BOWL

Tonkotsu broth. Rice vermicelli noodles.
Chashu Pork belly. House kimchi. Black garlic
rayu. Spring onion. Ramen egg. Furikake. 22.00

S E A

XL SCALLOPS

Sunflower seed satay. Heritage tomato vierge.
Chive oil. 18.00

PAN SEARED SEA BASS

Pea and dill veloute. Charred asparagus. Crispy
nori potato. 15.00

TEMPURA MONKFISH

Spring vermicelli salad. XO vinaigrette. 13.00

P L A N T

ROAST HISPI CABBAGE (Ve)

Confit garlic whipped tofu. House vegan XO
sauce. Pickled red onion. 12.00

GRILLED TENDERSTEM (Ve)

Gluten free soy. Gochu chilli crunch.
Caramelised garlic. 8.00

SUSHI

BEEF SIRLOIN NIGIRI

Smoky tomato jam. Crispy shallot. Dill. 13.00

SASHIMI GRADE SALMON URAMAKI

Redeye mayo. Avocado. Keta caviar. Half 8.50 Full 16.00

HOUSE KIMCHI & AVOCADO MAKI ROLL (Ve)

Chives. Spicy vegan mayonnaise. Tonkotsu BBQ. Crispy shallot. Half 7.00 Full 13.00

NOBASHI PRAWN MAKI

Mango. Cucumber. Salsa verde. Gochugaru. Half 8.50 Full 16.00

LIME CURED SEABASS CEVICHE

Coconut and lemongrass dashi broth. Daikon salad. 12.00

BARA CHIRASHI - SCATTERED SUSHI

Sashimi grade salmon and sea bass. Sushi rice. Salmon roe. Cucumber. Togarashi. 16.00

All sushi dishes are served with wasabi, pickled ginger & ponzu dipping sauce.

SIDE DISHES

FRIES (Ve)

Skin on fries. 4.50

GOCHU LOADED FRIES

Pork belly. Japanese curry sauce. Crackling. 7.50

Salt & Pepper. Roasted onions & peppers. Sichuan spice mix. Gochu hot sauce. (Ve) 7.50

STICKY RICE

Plain. (Ve) 4.50
Japanese curry. Pickled red onion. (Ve) 6.50

HOUSE NAPA CABBAGE KIMCHI (Ve)

Napa cabbage kimchi. 5.00

HOUSE PICKLES

3.00

Our dishes are all homemade & prepared fresh to order so will come out in waves, as & when they are ready.

Sunday

ROAST BEEF SIRLOIN

'Salt & pepper' roast potatoes. Miso glazed carrots. Tenderstem. Gravy. 21.00

KARAAGE CHICKEN

'Salt & pepper' roast potatoes. Miso glazed carrots. Tenderstem. Gravy. 18.00

MISO ROAST CAULIFLOWER (Ve)

'Salt & pepper' roast potatoes. Miso glazed carrots. Tenderstem. Crispy onions. Vegan gravy. 17.50

CHASHU PORK

'Salt & pepper' roast potatoes. Miso glazed carrots. Tenderstem. Gravy. 20.00

ROAST EXTRAS

'Salt & pepper' roast potatoes. 4.50 Cauliflower cheese. 5.00
Miso glazed carrots. 3.00 Roast hispi cabbage 6.00 Gravy. 2.50

**The Sunday Roasts are in addition to serving our full menu on a Sunday*

DESSERTS

SOY CARAMEL MARINATED PINEAPPLE (Ve)	
Whipped coconut cream. Raspberry compote. Honeycomb.	7.50
ICE CREAM AND HONEYCOMB	2.00 Per scoope

COFFEE - TEA - MATCHA

ESPRESSO	3.00
LATTE	4.30
CAPPUCCINO	4.30
ICED LATTE	4.50
MATCHA	4.70

DESSERT WINE

SAUTERNES, CHATEAU LES MINGETS

Intense flavours of caramelised fruits, pear, melon & almond,
rounded & balanced by good acidity.

France, 13.5%	125ml	12.00
	375ml	35.00

PEDRO XIMENEZ, GONZALEZ BYASS

Incredibly sweet but with a natural freshness.
Flavours of dried fruit, raisins & cocoa.

Spain, 18%	75ml	7.00
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PORT, BULAS LBV

Intense, complex aromas with notes of
black fruits & chocolate.

Portugal, 20%	75ml	7.50
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