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Poynton

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.

FOOD ALLERGIES & INTOLERANCES

Your wellbeing is important to us. Detailed allergen information is available for all our dishes, if you have a food allergy or intolerance, please inform a member of our team before ordering who can help you make an informed choice.

A discretionary 10% service charge is added to all bills, which is all distributed to our staff

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SNACKS

EDAMAME BEANS (Ve)
Sesame. Garlic salt. Gochugaru. 6.50

KARAAGE CAULIFLOWER FLORETS (Ve)
Spicy vegan mayo. Salt & pepper seasoning. 7.25

CORN RIBS (V)
Smoky nori & garlic seasoning. Lime. 8.25

PORK QUAVERS
Nori. Kimchi ketchup. 7.00

CRISPY SQUID
Kewpie mayonnaise. Furikake. Fresh lime. 11.25

SEA

KING SCALLOPS
Curried pumpkin puree. Samphire. Japanese pickled pumpkin. 18.00

BBQ MONKFISH
Sichuan peppercorn sauce. Charred leek. Crispy cauliflower leaf. 16.50

TIGER PRAWN OKONOMIYAKI
Japanese savoury prawn pancake. Japanese BBQ. Kewpie mayo. Red tobiko. Bonito. 16.00

LOBSTER MILK TOAST
Homemade Japanese milk bread. Lobster & gochujang butter. Pickled fennel. Crispy garlic. 23.00

MISO BLACK COD
Dill buttermilk veloute. Braised chicory. Lotus root crisps. 20.00

PLANT

'GOCHU FRIED MAITAKE' BAO (Ve)
Vegan sriracha buffalo sauce. Black garlic vegan mayo. Spring onion. 12.00

TRUFFLED MUSHROOM GYOZA (Ve)
Ponzu. House chilli crunch. Pickled shallot. 11.00

ROAST HISPI CABBAGE (Ve)
Garlic whipped tofu. Vegan sichuan chilli glaze. Pickled red onion. Lotus root crisps. 13.00

TERIYAKI TENDERSTEM (Ve)
House teriyaki. Gochu chilli crunch. 8.50

LAND

ROAST PORK BELLY BAO
Pickled cucumber. Chilli apple hoisin. Crackling. 12.50

GOCHU FRIED CHICKEN
Spiced buttermilk chicken thigh. Gochujang sauce. Spring onion. Karashi & garlic ranch. Sesame. 12.00

SICHUAN PULLED LAMB UDON
Sichuan braised lamb shoulder. Sticky teriyaki red cabbage. Crispy potato. Mint. 16.00

BEEF BRISKET GYOZA
Soy & red wine braised. Beef jus. Pickled carrot. Parsnip puree. Dill. 13.00

4oz BEEF FILLET
Sesame rice. Crispy wild mushrooms. Gochu chilli crunch. Soy cured egg yolk.
Served medium rare 18.50

KATSU CHICKEN
Japanese curry sauce. Kimchi slaw. Spring onion. 16.00

CRISPY BABY BACK RIBS
Spiced masterstock glaze. Kimchi ranch. Spring onion. 13.00

PORK BELLY RAMEN - LARGE BOWL
Tonkotsu broth. Ramen noodles. Chashu Pork belly. House kimchi. Black garlic rayu. Spring onion. Ramen egg. Caramelised garlic. 23.50

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SUSHI BAR

RAW OYSTER
Rhubarb mignonette. 4.50 per oyster
Buttermilk. Dill oil. 5.00 per oyster

CHIRASHI TEMAKI
Nori 'hand rolls'. Seasoned sticky rice. Salmon tartare. Salmon caviar. Crispy shallot. Spicy cucumber. 22.00

BEEF SIRLOIN TATAKI
Brown butter ponzu. Crispy garlic. 14.00

SESAME CRUSTED TUNA TATAKI
Tamarind tare. Black tobiko. Chive. 13.00

TUNA LOIN NIGIRI (3 pcs)
Sriracha. Green tobiko. Togarashi. 10.00

SASHIMI GRADE SALMON NIGIRI (4 pcs)
Salmon caviar. Chive. 11.00

EBI PRAWN NIGIRI (4 pcs)
Lobster aioli. Coriander. 9.50

CRISPY RICE TUNA TARTARE (4 pcs)
Pickled chilli. Sesame. Coriander. 13.00

SOY BRINED SALMON SASHIMI
Orange & honey ponzu. Pickled rhubarb. Chives. 11.50

FLAME TORCHED SALMON AND NOBASHI (4 pcs)
Cream cheese. Aji amarillo. Teriyaki. Spring onion. 13.00

ROLLS

TERIYAKI LOBSTER URAMAKI
Truffled aioli. Teriyaki. Mango. Half 10.00 Full 19.50

CALIFORNIA URAMAKI
Fresh white crab meat. Tobiko. Cucumber. Avocado. Sriracha. Half 9.50 Full 18.00

HOUSE KIMCHI & AVOCADO MAKI ROLL (Ve)
Spicy vegan mayonnaise. Tonkotsu BBQ. Crispy shallots. Half 7.00 Full 13.50

NOBASHI PRAWN MAKI
Mango. Redeye mayonnaise. Salted cucumber. Half 8.50 Full 16.00

SASHIMI GRADE TUNA LOIN MAKI
Sriracha. Green tobiko. Half 8.00 Full 15.50

SOY BRINED SALMON URAMAKI
Salmon caviar. Redeye mayo. Chives. Sesame. Half 8.50 Full 16.00

BRAISED BEEF BRISKET MAKI
Truffle aioli. Pickled carrot. Chive. Half 8.50 Full 16.00

CRISPY DUCK LEG MAKI
Cucumber. Chilli apple hoisin. Crispy duck skin. Half 8.50 Full 16.00



A taste of Gochu

THE CHEF'S SUSHI SELECTION

Discover the art of sushi with a beautifully curated selection of our signature favourites, expertly prepared and rolled fresh to order by our chefs. Designed for sharing, each platter brings together the finest flavours of Gochu, with a choice of our Classic or Premium selection.

Standard £75.00

Premium £110.00

MADE FRESH, IN-HOUSE.
From our freshly baked breads to our signature sauces and dressings, everything at Gochu is crafted in-house by our chefs, using quality ingredients and a passion for exceptional flavour.

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SIDE DISHES

SKIN ON FRIES (Ve) 4.50

PORK BELLY FRIES
Japanese curry sauce. Crackling. 8.00

SALT & PEPPER FRIES (Ve)
Sichuan spice mix. Roasted peppers. Gochu hot sauce. 8.00

STICKY RICE
Plain. (Ve) 4.50
Japanese curry. Spring onion. (Ve) 7.00

HOUSE NAPA CABBAGE KIMCHI (Ve)
Napa cabbage kimchi. 5.00

DESSERTS

STICKY TOFFEE PUDDING
Stem ginger anglaise. Yuzu sake banana. Salted crumble. 9.00

TOKYO TART
Lychee & yuzu curd. Toasted coconut meringue. Raspberry & sesame tuile. 10.00

JAPANESE HONEY CASTELLA CAKE
Orange mascarpone. 'White chocolate bees'. Vanilla ice cream. 9.50

COCONUT & TONKA BEAN RICE PUDDING (Ve)
Miso apple compote. Honeycomb. 8.00

Sunday

ROAST BEEF SIRLOIN
Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy. 23.00

CHASHU PORK
Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy. 20.00

TRIO OF ROASTS
Roast beef sirloin. Chashu pork. Karaage chicken. Cauliflower cheese. Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy.

SHARER FOR TWO PERSONS 60.00
ADD GRAVY FONDUE POT +£6.00

ROAST HISPI CABBAGE (Ve)
'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens. Crispy onions. Vegan gravy. 18.00

KARAAGE CHICKEN
Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy. 20.00

ROAST EXTRAS

'Salt & pepper' roast potatoes. 4.50 Gochujang cauliflower cheese. 6.00

Miso glazed carrots. 3.00 Grilled greens. 3.50 Gravy. 2.50

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

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AFTER DINNER COCKTAILS

ROCHER MARTINI	Chocolate - Hazelnut - Cream	13.00
TIRAMISU	Coffee - Vanilla - Chocolate	12.00
CREME BRULÉE SOUR	Vanilla - Caramel - Citrus	12.00
DARK TEMPTATION	Coffee - Spiced Rum - Salted Caramel	12.00

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

PORT,
BULAS LBV

Intense, complex aromas with notes of black fruits & chocolate.
Portugal, 20%

75ml 7.50



COFFEE - TEA - MATCHA

ESPRESSO	3.00
LATTE	4.30
CAPPUCCINO	4.30
ICED LATTE	4.50
MATCHA	4.70
IRISH COFFEE	11.50

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CELEBRATE WITH GOCHU

From intimate dinners to grand celebrations, we bring people together over exceptional food, drinks and unforgettable experiences.

LIVE MUSIC & DJ

Acoustic Night

THURSDAYS 7PM - 9PM

DJ

SATURDAYS 7PM TILL LATE

Great tunes, good vibes.

PRIVATE CELEBRATIONS

Birthdays, anniversaries, corporate events and group bookings – we'll make your special occasion memorable.

GIFT VOUCHERS

Give the gift of great food, drinks and an unforgettable experience at Gochu.

The perfect gift, for any occasion.







ENQUIRE TODAY

Speak to our team about upcoming events, celebrations or purchasing a gift voucher.

Follow us for news and upcoming events

@GOCHUPOYNTON