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bistro GOEMON

# LUNCH MENU

12:00-15:00

## DONBURI



Chicken Katsu Don



Curry Chicken Don



Curry Tofu Don



Curry Prawn Don

**Teriyaki Chicken Don**  \$ 17.50

Pan-fried chicken fillet+Teriyaki.spring onion.Chili powder.Sesame.veg.Bamboo shoots

**Beef Yakiniku Don**  \$ 17.50

Pan-fried sliced beef+Garlic soy.kimchee.Chili powder.veg.Sesame seed.Bamboo shoots

**Teriyaki Salmon Don**  \$ 18.50

Grilled salmon served with veg.Sesame seed.Bamboo shoots

**Chicken Katsu Don** \$ 17.50

Panko crumbed chicken+egg.spring onion.veg.Dried seaweed.Bamboo shoots

**Curry Chicken Don** \$ 18.50

Deep fried panko chicken breast served with curry sauce on rice

**Curry Tofu Don**  \$ 17.50

Tofu and vegetables served with curry sauce on rice

**Curry Prawn Don** \$ 18.50

Deep fried panko prawn served with curry sauce on rice

# LUNCH MENU

12:00-15:00

## BENTO



### Teriyaki Chicken Bento

\$ 19.90

Grilled chicken and vegetables in teriyaki sauce, served with sushi, gyoza and salad

### Beef Yakiniku Bento

\$ 19.90

Grilled sliced beef and vegetables in yakiniku sauce, served with sushi, gyoza and salad

### Teriyaki Tofu Bento

\$ 18.90

Grill tofu and vegetables in teriyaki sauce, served with vege gyoza, sushi and salad

### Grilled Salmon Bento

\$ 20.90

Grilled salmon and vegetables in teriyaki sauce, served with sushi, gyoza and salad

### Chicken katsu Bento

\$ 18.90

Deep fried panko chicken breast with tonkatsu sauce, served with sushi, gyoza and salad

## COLD APPETIZER



Seared Scallops carpaccio



Horenso



Gyu-tataki

### Salmon-tataki \$ 18.90

Seared salmon served with spring onion, sesame seed with tataki sauce

### Tuna-Tataki \$ 22.90

Seared Tuna served with spring onion, sesame seed with tataki sauce

### Seared Scallops carpaccio \$ 12.00

Seared sliced of scallops w Basil mayonnaise & Garlic oil

### Gyu-tataki \$ 19.90

Beef eye fillet, lightly seared and sliced, served with spring onion and ponzu sauce

### Yuzu King Fish \$ 18.00

Fresh catch of the day local white fish with salsa and Yuzu miso

### Horenso \$ 10.00

Blanched spinach tossed with sesame dressing



Salmon-tataki

# SALAD



## Yakiniku Salad



Pan-fried sliced beef on mixed leaf and onion with original garlic soy sauce. Sesame & Japanese chili powder on top.

\$ 17.00



## Tuna Karaage Warm Salad



Marinated tuna karaage with lightly fried vegetables. Sprinkle garlic sushi vinegar dressing. Crunchy wasabi pea on top.

\$ 20.00



## Hawaiian Poke Salad



Half-cooked tuna with mixed seaweed, onion, mixed leaf & vegetables. Sprinkled sesame oil soy dressing.

\$ 19.00



## Tofu Salad



Diced Tofu on mixed leaf, onion and vegetables. Sprinkled original sour sweet plum dressing & pine nuts. Crispy potato julienne on top.

\$ 18.00



## Soba Salad



Organic buckwheat noodle, mixed leaf, cherry tomato and black sesame dressing

\$

16.00



## Soft Shell Crab Salad

Tempura soft shell crab with mixed leaf, cherry tomato and Creamy sesame dressing and spicy Mayo on top of soft shell crab

\$ 20.00

# APPETIZER



## Miso soup

Fish stock based soy bean soup with seaweed, tofu & spring onion

\$ 4.50



## Edamame

Quick boiled edamame soy bean in pod with sea salt, served warm

\$ 6.00



## Takoyaki

Octopus cakes served with mayo & takoyaki sauce

\$ 9.50



## Tokyo Street Fish&Chips

2 kinds (Panko crumbed & Tempura) of fried fish & Golden chips. Ponzu citrus Mayonnaise & ketchup on the side

\$ 16.00



## Soft shell crab spring roll

Fried soft shell crab w vegetables wrapped in fresh rice paper. Sprinkled Yuzu mayonnaise.

\$ 16.00



## Agedashi tofu

Crispy fried tofu bathed in a soy-based light soup on top with spring onion

\$ 11.00



## Gyoza/6pcs

Pan-fried Japanese dumplings filled with vegetables/prawn

\$ 13.00

# APPETIZER



## Chicken katsu

Fried panko chicken with tonkatsu sauce

\$ 12.90



## Chicken karaage

Chicken marinated then deep fried to delicious crispness, served with mayo

\$ 15.90

## Ebi(Prawn) mayo

Fried panko prawn with special ebi mayo

\$ 18.90



## Baked scallops 2pcs

With creamy garlic chili sauce

\$ 14.90



## Pork Bun 2pcs

Bbq pork belly served in buns with salad

\$ 20.00

Vegetarian & gluten free option available on request please let us know in advance.

# APPETIZER



## Nasuden V

Lightly fried eggplant glazed with sweet miso sauce

\$ 12.90



## Tororo-Isobeage V GF

Lightly fried grated Japanese yam potato. Wrapped w/ Nori-seaweed. Hints of pink salt on top. (4pcs)

\$ 12.00



## Spicy-Salmon-spring roll(2pcs)

Deep fried spring roll wrapped salmon, pine nuts, korean spicy miso and cream cheese.

\$ 13.00



## Chicken-Nanban

Deep fried chicken Maryland fillet with Yuzu teriyaki sauce & homemade tartare sauce. Spring onion & Shredded chili on top

\$ 20.00

## Chawanmushi

Japanese steamed savory egg custard with chicken, scallops, prawn & mixed mushrooms. Served in Donburi bowl.

\$ 18.00





# APPETIZER



## Corn Flake Prawn Tempura(4pcs)

Prawn tempura covered with crispy corn flakes. Spicy cheese sauce and chili julienne on top.

\$ 16.00



## Yasai vegetable tempura 🌱

Deep-fried vegetable with a light batter with soy base sauce.

\$ 16.00



## Tasty Tuna Pizza

Cooked tuna on thin chapatti w tomato sauce, wasabi-mayo, spring onion, sesame and dried Nori seaweed.

\$ 16.00



## Salmon Yuzu Miso Yaki 🍣

Oven baked Salmon w Yuzu sweet miso, Tasty cheese on top

\$ 18.00



## Kingfish Wonton Ravioli(6pcs)

Minced Kingfish wrapped in wonton skin. Served as Ravioli style with spicy cream sauce.

\$ 20.00



## Oven-baked Kingfish Collar 🍣

Japanese traditional style Oven-baked kingfish collar.

\$ 20.00

## APPETIZER



### Crumbed Tuna Cutlet with Gorgonzola sauce

Medium rare cooked crumbed tuna cutlet. Sprinkled with mild Gorgonzola sauce. Spring on on julienne on top.

\$ 24.00

### Crab Agedashi Tofu

Lightly fried homemade Egg-tofu mixed with snow crab meat. Carrot julienne & spring onion on top. Served w sticky broth.

\$ 17.00



### Chicken Teriyaki with Anchovy sauce

Pan-fried chicken maryland fillet cooked w home made Teriyaki sauce. Sauteed mushrooms & spring onion on top. Hint of Anchovy sauce on plate.

\$ 18.00

## TACO

Tempura seaweed with sushi rice, top with you choice!



### Kombu Salmon Taco \$ 12.90

Grilled salmon and chili mayo, tobiko

### Tuna Tartar Taco \$ 14.90

Raw tuna and chili mayo, tobiko

### Braised Wagyu Taco \$ 15.90

Braised wagyu, spring onion

### Tempura Prawn Taco \$ 12.90

Tempura prawn and chili mayo, tobiko

# SUSHI

Sashimi 6pcs

**Salmon**  
\$ 16.00



**Tuna**  
\$ 20.00

**Kingfish**  
\$ 18.00

**Assorted Sashimi 14pcs**  
\$ 40.00

Vegetarian & gluten free option available on request please let us know in advance.

# SUSHI

## Sushi Platter

Chef's choice 7pcs of assorted Nigiri, & 1 roll including shellfish

\$ 32.00

## Sushi & Sashimi Platter

Chef's choice 14pcs of assorted sashimi, 8pcs of assorted Nigiri, & 1 roll including shellfish

\$ 70.00

## SUSHI & SASHIMI PLATTER



# APPETIZER



## Prawn Tempura Roll

Panko prawn, avocado inside out roll with mayo dressing

\$ 17.90



## Aburi Salmon Roll

Prawn california roll. Seared salmon slice on top.

\$ 18.00

## Crispy Chicken Roll \$ 15.90

Panko chicken with avocado inside-out roll with mayo dressing ,and sesame seed

## Hot Rock'n'Roll \$ 25.00

Fresh tuna or salmon inside out roll ,topped with our creamy spicy mayo

## Softshell crab Roll \$ 18.00

Fried softshell crab w frying fish roe & vegetables. Sprinkled Yuzu mayonnaise.



Softshell crab Roll

# THINROLL

(Cut in 6pcs)

**Tuna(Raw)**

\$ 8.00

**Cucumber**

\$ 5.00

**Tuna(Raw)+Avo**

\$ 9.00

**Salmon**

\$ 6.00

**Avocado**

\$ 6.00

**Salmon+Avo**

\$ 8.00

Vegetarian&gluten free option available on request please let us know in advance.

## NIGIRI 2pcs



Salmon \$ 8.00

Tuna \$ 9.00

Kingfish \$ 8.50



Salmon Aburi 4pcs \$ 14.90

# MAIN COURSE

## Yaki Udon Chicken/Beef/Tofu 🌱

You choice of chicken or Veggies pan fried with assorted vegetables with Yakisoba

\$ 22.90

## 48Hour Beef short ribs 🥩

48 hrs slow cooked short ribs with vegetables&yakiniku sauce

\$ 35.00



## Chicken Teriyaki 🐔

Chicken thigh fillet grilled and seasoned with teriyaki sauce,served with vegetables

\$ 24.90



## Salmon Teriyaki 🐟

fresh salmon fillet grilled and seasoned with teriyaki sauce,served with vegetables

\$ 29.00



## Miso black cod 🐟

Grilled miso marinated cod fillet served with seasonal vegetables

\$ 35.00



## Garlic prawns

Stir fried prawns in creamy garlic sauce served with vegetables

\$ 34.00

# MAIN COURSE



## Vegetable & Tofu teriyaki (V) (GF)

Lightly fried vegetables and crispy fried tofu served with teriyaki sauce

\$ 24.90



## Ramen Noodle

Japanese style Ramen noodle with Chicken/bonito soup stock, Spring onion, pan-fried chicken or pork, bamboo shoots, Boiled egg & seaweed on top

\$ 18.00    \$ 21.00



## Beef Mapo Ramen (Mild spicy)

Non-soup style Ramen noodle. Spicy beef mince, Mapo tofu, spring onion & chili julienne on top

\$ 18.00



## Tempura udon soup

Yasai vegetable tempura with udon noodle soup

\$ 24.00

## Steam Rice/Wakame Rice

\$ 4.0    \$ 4.5

## Udon Pasta

Udon noodles tossed w/ mixed mushrooms.

Yummy garlic/butter soy taste. Spring onion & Nori seaweed on top.

\$ 18.00



# DONBURIZ & DISH



## Japanese Mild Curry

Your choice of panko chicken/panko prawn/ fried tofu

\$ 21.90

## TUNA KATSU DON

Panko crumbed Tuna+ Egg Spring onion, Caesar salad, Dried seaweed, Bamboo shoots

\$ 18.00

## SALMON POKE DON

Diced fresh Salmon+ Sesame soy, Edamame, Cucumber, Red onion, Carrot julienne, Avocado, Seaweed

\$ 20.00

## Teriyaki Salmon Don

Grilled salmon served with Caesar salad, Sesame seed, Bamboo shoots

\$ 21.50

## CHICKEN NANBAN DISH

Chicken Karaage + Yuzu teriyaki sauce, Homemade tartare, Spring onion, Chili julienne, Caesar salad, Bamboo shoots

\$ 20.00

## BEEF MAPO DISH

Spicy Beef mince+ Diced Tofu, Chili julienne, Spring onion, veg, Bamboo shoots

\$ 18.00

## BEEF YAKINIKU DISH

Pan-fried sliced beef + Garlic soy, Kimchee, Chili powder, Caesar salad, Sesame seed, Bamboo shoots

\$ 19.00

## CHICKEN TERIYAKI DISH

Pan-fried Chicken fillet + Teriyaki, Spring onion, Chili powder, Sesame, veg, Bamboo shoots

\$ 19.00

## FRIED FISH DISH

Panko crumbed fish + Tonkatsu sauce, Homemade Tartare, Dried Nori seaweed, Bamboo shoots, veg

\$ 19.00

# DESSERT



## Maccha Panna Cotta

Light sweet green tea panna cotta

\$ 8.00



## Genmai-cha Brulee

Genmai-cha/Brown rice tea(Special blend of green tea and roasted brown rice)

\$ 12.00

## Banana Fritters With Ice cream

Green Tea/Black sesame/Yuzu Vanilla

\$ 14.00

## Ice cream

Green Tea/Black sesame/

\$ 8.00

## Yuzu Vanilla Cheese Ice cream

Vanilla ice mixed with cream cheese&Yuzu citrus jam

\$ 10.00



## RED WINE

(180ml/glass, 750ml/bottle)

Rutherglen Estate shirza	\$ 13.00 /glass	\$ 38.00 /bottle
Renaissance Range shiraz	\$ 30.00 /glass	\$ 88.00 /bottle
DB winemaker selection Cabernet sauvignon	\$ 13.00 /glass	\$ 38.00 /bottle
The Estate Vineyard Cabernet sauvignon	\$ 23.00 /glass	\$ 68.00 /bottle
Re-Write The Rules Pinot Noir	\$ 16.00 /glass	\$ 47.00 /bottle
The Estate Vineyard shiraz	\$ 23.00 /glass	\$ 68.00 /bottle
Melba Vineyard Cabernet sauvignon		\$ 178.00/bottle



## WHITE WINE

(180ml/glass, 750ml/bottle)

17 Trees Pinot Grigio	\$ 13.00 /glass	\$ 38.00 /bottle
Regional reserve Sauvignon Blanc	\$ 13.00 /glass	\$ 38.00 /bottle
Regional reserve chardonnay	\$ 13.00 /glass	\$ 38.00 /bottle
Ti Amo Fiano	\$ 13.00 /glass	\$ 38.00 /bottle



## ROSE WINE

(180ml/glass, 750ml/bottle)

De Bortoli Rosé Rosé                      \$ 14.00 /glass      \$ 40.00 /bottle

## SPARKLING WINE

(200ml/glass, 750ml/bottle)

King Valley Prosecco                      \$ 15.00 /glass      \$ 38.00 /bottle

Emeri Pink Moscato                      \$ 15.00 /glass      \$ 38.00 /bottle

## BEER



**ASAHI, SAPPORO, KIRIN**  
\$ 7.50 /each

**Japanese Craft Beer**  
KRUIZAWA BEER(White, Black, Clear)  
\$ 10.00 /each

# SPARKLING SAKE

Original, peach, yuzu  
\$ 17.00 /each(btl)



Soft Drinks and Juice  
\$ 3.50 /each



Plum Wine  
Rich&mellow or Light&Smooth  
\$ 14.00 each/ 90ml



YUZU WINE  
\$ 14.00 /90ML



Japanese  
Lemonade  
RAMUNE  
\$ 5.50 /200ML(btl)



STRAWBERRY SAKE  
\$ 18.00 /300ml

STRAWBERRY SAKE + MILK  
\$ 10.00

## SPRING



Sparkling  
Mineral Water  
\$ 5.00 /500ml

Spring water  
\$ 2.50 /btl

## TEA



BROWN RICE TEA  
\$ 5.00 /pot

Japanese green tea  
\$ 5.00 /pot

## WHISKY

SUNTORY HAKUSHU  
\$ 16.00 /30ML



## GIN

SUNTORY ROKU GIN(六) \$ 10.00 /30ML

ROKU JIN&TONIC \$ 13.00 /30ML  
Distilled in Japan with 6/ROKU Unique Japanese botanicals



# Bottle of Sake

\$25.00/300ml(btl)



**Kamotsuru "Itteki Nyukon"**

Akita/秋田 Junmai Ginjo/Light & Dry

**KYOTO FUSHIMIZUJITATE JYUNMAI**

Kyoto/京都 Junmai/Clean & Dry

**TAKASHIMIZU**

Akita/秋田 Junmai Daiginjo/Clean & Dry

**TAKASHIMIZU UMESHU**

Akita/秋田 PLUM SAKE/Medium Sweet

## 泡盛 Awamori

**琉球クラシック Ryukyu Classic**

泡盛/沖縄 RiceMalt/Okinawa

**\$ 9.00 /60ml \$ 90.00 /720ml(btl)**

## 焼酎 Shōchū

**神の河 KAN NO KO**

麦/鹿児島 Barley/Kagoshima

**\$ 8.00 /60ml \$ 80.00 /720ml(btl)**

**黒霧島 KUROKIRISHIMA**

芋/宮崎 Sweet Potato/Miyazaki

**\$ 8.00 /60ml \$ 80.00 /720ml(btl)**

