



bistro GOEMON



魅惑の利き酒三種

Only 3steps to enjoy your journey.

1. Choose 3kinds of your favorite SAKE from SAKE list.
2. Tell your waitress.
3. Departure



50ml×3kinds=\$17

Tasting SAKE will served as cold

門衛右五

DRINKING TIME HAPPY HOUR



Special



Tue - Fri

17:30 - 18:30

Sat - Sun

12:00 - 18:30

All Beer

From \$6

All Wine

From \$8

All Sake

\$1 Off

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 (GF)

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

\$ 17.00



Tune Karaage Warm Salad (GF)

Marinade tuna karaage with lightly fried Vegetables. Sprink garlic sushi vinegar dressing. Crunchy wasabi pea on top.

\$ 20.00



Hawaiian Poke Salad (GF)

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

\$ 19.00



Tofu Salad (V GF)

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 (V)

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 (V)

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

\$ 4.50



Edamame (V) (GF)

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 (GF)

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

\$ 16.00



Agedashi tofu (V)

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

\$ 11.00



Gyoza/6pcs (V)

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



Pork Bun 2pcs

Bbq pork belly served in buns with salad

\$ 20.00



Ebi(Prawn) mayo

Fried panko prawn with special ebi mayo

\$ 18.90

Baked scallops 2pcs

With creamy garlic chilli sauce

\$ 14.90



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 (V)

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 (GF)

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 (GF)

Japanese traditional style Oven-baked kingfish collar.

\$ 20.00

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

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 GF 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 chilli mayo, tobiko

Tuna Tartar Taco \$ 14.90

Raw tuna and chilli mayo, tobiko

Braised Wagyu Taco \$ 15.90

Braised wagyu, spring onion

Tempura Prawn Taco \$ 12.90

Tempura prawn and chilli 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 (V)

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

\$ 22.90

48Hour Beef short ribs (GF)

48 hrs slow cooked short ribs with vegetables&yakiniku sauce

\$ 35.00



Chicken Teriyaki (GF)

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

\$ 24.90



Salmon Teriyaki (GF)

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

\$ 29.00



Miso black cod (GF)

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

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

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 Chickenbonito 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 garlicbutter 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

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

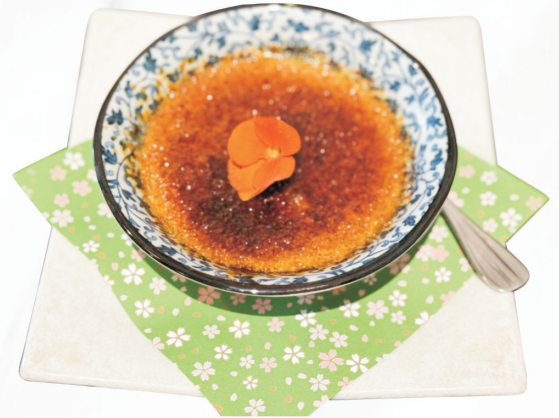
DESSERT



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

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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)



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