

Vegetable

Green Salad with Sesame Dressing	\$ 8
Seaweed Salad GF	\$ 8
Mushroom Bamboo Salad GF	\$ 8
Lotus Root Chips GF	\$ 9
Edamame GF	\$ 9
Garlic Chili Edamame GF	\$ 9
House Made Kimchee	\$ 8
Vegetable Spring Rolls	\$ 8
Eggplant Dengaku (Sweet Miso Glazed Eggplant)	\$ 9
Agedashi Tofu (Fried Tofu with Dashi Broth)	\$ 9
Potato Croquette	\$ 9
Miso Stir-Fried Vegetables	\$15
Tempura Vegetables with Dashi Broth and Macha Green Tea Salt	\$15
Veg. Okonomiyaki Pancake with Yum Yum Sauce and Mayo (Cheese or Kimchee Topping Extra \$3.00 Each)	\$15

Chicken

Crispy Karaage Chicken	\$14
Spicy Karaage Chicken Bomb	\$14
Chicken Nanban (Fried Chicken in Sweet-Sour Nanban Sauce)	\$14
Trio Karaage (Mayo, Sweet Chilli & Tartare)	\$24
Chicken Katsu (Panko Bread Crumbed Chicken)	\$16
Teriyaki Chicken with Stir-Fried Vegetables	\$16
Chicken Okonomiyaki Pancake with Yum Yum Sauce and Mayo (Cheese or Kimchee Topping Extra \$3.00 Each)	\$17

Seafood

Octopus Ball	\$ 9
Spicy Salmon & Avocado Salad	\$ 9
Karaage Fish Nanban Salad (Cooked Fish in Sweet Vinegar)	\$ 9
Prawns Theists	\$ 13
Karaage Squid	\$13
Ebi Croquette	\$13
Grilled Eel	\$16
Grilled Tasmanian Salmon with Saikyo-Miso Sauce	\$18
Grilled Scallop with Teriyaki Sauce and Japanese Mayo	\$18
Grilled Scallop and Salmon Skewer	\$18
Crunchy Soft Shell Crab with Yuzu Citrus Mayo GF	\$18
Seafood Okonomiyaki Pancake with Yum Yum Sauce and Mayo (Cheese or Kimchee Topping Extra \$3.00 Each)	\$19
Tempura Tasmanian Salmon with Dashi Broth and Green Tea Salt	\$20
Assorted Tempura (Prawn, Salmon, Vegetables)	\$28

Beef

TeriyakiBeef with Stir-Fried Vegetables	\$18
Slow Cooked Beef with Potato	\$18
Wagyu Okonomiyaki with Yum Yum Sauce and Mayo (Cheese or Kimchee Topping Extra \$3.00 Each)	\$19
Curry Beef with Vegetable	\$20

Pork

Pan Fried Pork Gyoza Dumpling	\$ 9
Pork Katsu with Yum Yum Sauce and Mayo	\$16
Spicy Kimchee Pork (Stir Fried Sliced Pork Belly & Kimchee)	\$16
Slow Cooked Pork Belly in Soy and Ginger “Kakuni”	\$16
Ginger Pork (Stir Fried Sliced Pork Belly with Ginger)	\$16
Cha-Shu Pork with Goku’s Original Onion Dressing	\$16
Pork Okonomiyaki with Yum Yum Sauce and Mayo (Cheese or Kimchee Topping Extra \$3.00 Each)	\$19

Sashimi


South Australia Coffin Bay Oyster (6) GF	\$17
Tasmanian Huon Salmon GF	\$17
Mooloolaba Yellow Fin Tuna GF	\$17
South Australian Yellowtail Kingfish GF	\$17
Dill & Salt Salmon with Wasabi Sake Dressing	\$19
Assorted Sashimi GF	\$40


Sushi Rolls

Vegetable Tempura	\$10
Chicken and Avocado	\$10
Salmon and Avocado GF	\$10
Spicy Mooloolaba Tuna	\$15
Miso Glazed Salmon, Avo, Cucumber Roll GF	\$15
Teriyaki Seared Salmon, Avo, Cucumber	\$15
Tempura Prawn Roll Topped with Tempura Onion	\$15
Salmon & Scallop Temari Sushi (Sushi Rice Wrapped in Seared Salmon Topped with a Seared Scallop and Salmon Caviar)	\$18

Bento Box

Includes:	\$36
+ Miso Soup	
+ Assorted Tempura	
+ Gyoza	
+ Vegetable Springrolls	
+ Pickles	
+ Sashimi	
And - Choose one (1) main from selection below:	
1.Teriyaki Wagyu Beef with Stir-Fried Vegetables	
2.Chicken Katsu	
3. Pork Katsu	
4.Chicken Karaage (Plain / Spicy / Sweet-Sour)	
5.Teriyaki Chicken with Stir-Fried Vegetables	
6.Spicy Kimchee Pork (Stir-Fried Sliced Pork Belly & Kimchee)	
7.Slow Cooked Pork Belly in Soy and Ginger “Kakuni”	
8. Teriyaki Salmon	

 - Spicy (Medium)
GF - Gluten Free

 Seperate bill Available.
Public Holiday Surchagere 10%

Rice • Noodle • Soup

Steamed Rice	\$ 3
Miso Soup	\$ 3
Aburi Salmon Don with Teriyaki Sauce & Mayo	\$17
Goku’s Pork Don with Special Sweer Soy Sauce	\$17
Karaage Don with Sweet Chilli & Mayo	\$16.5
Teriyaki Chicken Don	\$16.5
Chicken Katsu Don with Yum Yum Sauce and Mayo	\$16.5
Pork Katsu Don with Yum Yum Sauce and Mayo	\$16.5
Japanese Vegetable Curry Don	\$16.5
Japanese Tofu Curry Don	\$16.5
Japanese Croquette Curry Don	\$ 16.5
Tendon (Assorted Tempura with Teriyaki Sauce)	\$16.5
Unagi don (Eel Don)	\$19
Japanese Curry with Chicken Katsu	\$19
Japanese Curry with Pork Katsu	\$19
Assorted Sashimi Rice Don	\$25
Spicy Kimchee Hot Pot with Rice	\$23

Tempura Udon (Assorted Tempura in Udon Noodle Soup)	\$16.5
Yakisoba (Stir-Fried Noodles with Pork and Vegetable)	\$16.5
Ramen (Topped with BBQ Cha-Shu Pork, Boiled Egg & Seaweed)	\$16.5
Spicy Ramen (Topped with BBQ Cha-Shu Pork)	\$16.5
Vegetable Ramen	\$16.5

Dessert

Green Tea Ice Cream	\$ 5
Black Sesame Seed Ice Cream	\$ 5
Yuzu (Japanese Lime) Sorbet	\$ 5
Green Tea Mochi ice cream	\$ 6
Vanilla Mochi Ice Cream	\$ 6
Strawberry Mochi Ice Cream	\$ 6
Mango Mochi Ice Cream	\$ 6
Red Bean Cake	\$ 6



We Only Use Fresh, Australian Chicken, Salmon, Beef, Pork and Seafood

