

# COLD APPETIZER

<b>1. Salmon-tataki(GF)</b>	\$18.9
Seared salmon served with spring onion,sesame seed with tataki sauce	
<b>2. Tuna-Tataki(GF)</b>	\$22.9
Seared Tuna served with spring onion,sesame seed with tataki sauce	
<b>3. Seared Scallops carpaccio</b>	\$ 12
Seared sliced of scallops w Basil mayonnaise&Garlic oil	
<b>4. Gyu-tataki(GF)</b> (Beef eye fillet,lightly seared and sliced, served with spring onion and ponzu sauce)	\$19.9
<b>5. Yuzu King Fish</b>	\$ 18
Fresh catch of the day local white fish with Yuzu miso	
<b>6. Horenso(V)</b> (Blanched spinach tossed with sesame dressing)	\$ 10

# SALAD

<b>1. Yakiniku Salad(GF)</b>	\$17
Pan-fried sliced beef on mixed leaf and onion with original garlic soy sauce.Sesame&Japanese chili powder on top.	
<b>2. Tuna Karaage Warm Salad(GF)</b>	\$20
Marinade tuna karaage with lightly fried Vegetables. Sprink garlic sushi vinegar dressing.Crunchy wasabi pea on top.	
<b>3. Hawaiian Poke Salad(GF)</b>	\$19
Half cooked tuna with mixed seaweed,onion,mixed leaf& vegetables.Sprinkled sesame oil soy dressing.	
<b>4. Tofu Salad(GF/V)</b>	\$18
Diced Tofu on mixed leaf,onion and vegetables. sprinkled original sour sweet plum dressing&pine nuts. Crispy potato julienne on top.	
<b>5. Soba Salad(GF/V)</b> (Organic buckwheat noodle,mixed leaf, cherry tomato and black sesame dressing)	\$16
<b>6. Soft Shell Crab Salad</b>	\$20
Tempura soft shell crab with mixed leaf,cherry tomato and Creamy sesame dressing and spicy Mayo on top of soft shell crab	

# APPETIZER

<b>1. Miso soup(V)</b>	\$4.5
Fish stock based soy bean soup with seaweed,tofu&spring onion	
<b>2. Edamame(V)</b>	\$ 6
Quick boiled edamame soy bean in pod with sea salt,served warm	
<b>3. Tokyo Street Fish&amp;Chips</b>	\$ 16
2kinds(Panko crumbed&Tempura)of fried fish&Golden chips. Ponzo citrus Mayonnaise&ketchup on the side	
<b>4. Soft shell crab spring roll</b>	\$ 16
Fried soft shell crab w vegetables wrapped in fresh rice paper. Sprinkled Yuzu mayonnaise.	
<b>5. Agedashi tofu(GF/V)</b> (Crispy fried tofu bathed in a soy-based light soup on top with spring onion)	\$ 11

vegetarian and gluten free option is available,please let us know if you need

<b>6. Gyoza/6pcs</b>	\$ 13
Pan-fried Japanese dumplings filled with vegetables/prawn	
<b>7. Takoyaki</b> (Octopus cakes served with mayo&takoyaki sauce)	\$ 9.5
<b>8. Chicken katsu</b> (Fried panko chicken with tonkatsu sauce)	\$12.9
<b>9. Chicken karaage</b>	\$15.9
Chicken marinated then deep fried to delicious crispness,served with mayo	
<b>10. Ebi(Prawn) mayo</b>	\$18.9
Fried panko prawn with special ebi mayo	
<b>11. Pork Bun 2pcs</b>	\$ 20
Bbq pork belly served in buns with salad	
<b>12. Baked scallops 2pcs</b> (With creamy garlic chilli sauce)	\$14.9
<b>13. Nasuden(V)</b>	\$12.9
Lightly fried eggplant glazed with sweet miso sauced	
<b>14. Tororo-Isobeage(GF/V)</b>	\$ 12
Lightly fried grated Japanese yam potato Wrapped w Nori-seaweed.Hints of pink salt on top.(4pcs)	
<b>15. Spice-Salmon-spring roll(2pcs)</b>	\$ 13
Deep fried spring roll wrapped salmon,pine nuts, korean spicy miso and cream cheese.	
<b>16. Chicken-Nanban</b>	\$ 20
Deep fried chicken Maryland fillet with Yuzu teriyaki sauce& homemade tartare sauce.Spring onion&Shredded chili on top	
<b>17. Corn Flake Prawn Tempura(4pcs)</b>	\$ 16
Prawn tempura covered with crispy corn flakes. Spicy cheese sauce and chili julienne on top.	
<b>18. Croquette(2pcs)</b>	\$8.5/\$10.5
Vegetable or Crab meat with potato crumbed crispy fried served with special sauce, mayo and salad	
<b>19. Yasai vegetable tempura(V)</b>	\$ 16
Deep-fried vegetable with a light batter with soy base sauce.	
<b>20. Vegetable Okonomiya(V)</b>	\$12.5
Traditional japanese Vegetable pancake	
<b>21. Salmon Yuzu Miso Yaki(GF)</b>	\$ 18
Oven baked Salmon w Yuzu sweet miso.Tasty cheese on top	
<b>22. Tasty Tuna Pizza</b>	\$ 16
Cooked tuna on thin chapatti w tomato sauce,wasabi-mayo, spring onion,sesame and dried Nori seaweed.	
<b>23. Kingfish Wonton Ravioli(6pcs)</b>	\$ 20
Minced Kingfish wrapped in wonton skin. Served as Ravioli style with spicy cream sauce.	
<b>24. Crumbed Tuna cutlet with Gorgonzola sauce</b>	\$ 24
Medium rare cooked crumbed tuna cutlet.Sprinkled with mild Gorgonzola sauce.Spring onion julienne on top.	
<b>25. Chicken Teriyaki with Anchovy sauce(GF)</b>	\$ 18
Pan-fried chicken maryland fillet cooked w home made Teriyaki sauce. Sautéed mushrooms&spring onion on top. Hints of Anchovy sauce on plate.	
<b>26. Oven-baked Kingfish Collar(GF)</b>	\$ 20
Japanese traditional style Oven-baked kingfish collar.	

# TACO

Tempura seaweed with sushi rice,top with you choice!	
<b>1. Kombu Salmon Taco</b>	\$12.9
Grilled salmon and chilli mayo,tobiko	
<b>2. Tuna Tartar Taco</b>	\$14.9
Raw tuna and chilli mayo,tobiko	
<b>3. Braised Wagyu Taco</b>	\$15.9
Braised wagyu,spring onion	
<b>4. Tempura Prawn Taco</b>	\$12.9
Tempura prawn and chilli mayo,tobiko	

# SUSHI&SASHIMI

## Sashimi 6pcs

<b>Salmon</b>	\$ 16
<b>Tuna</b>	\$ 20
<b>Kingfish</b>	\$ 18
<b>Assorted Sashimi 14pcs</b>	\$ 40

## Sushi platter

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

## Sushi&Sashimi platter

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

## Gourmet Sushi Rolls

<b>1. Prawn Tempura Roll</b>	\$17.9
Panko prawn,avocado inside out roll with mayo dressing	
<b>2. Crispy Chicken Roll</b>	\$15.9
Panko chicken with avocado inside-out roll with mayo dressing and sesame seed	
<b>3. Aburi Salmon Roll(GF)</b>	\$ 18
Prawn california roll. Seared salmon slice on top.	
<b>3. Hot Rock'n' Roll</b>	\$ 25
Fresh tuna or salmon inside out roll, topped with our creamy spicy mayo	
<b>4. Softshell crab Roll(GF)</b>	\$ 18
Fried softshell crab w frying fish roe & vegetables. Sprinkled Yuzu mayonnaise.	
<b>5. Vegetable Roll(V)</b>	\$ 16
Cucumber,Avocado,pine nuts,Radish julienne, Pickled Burdock&Shiso seasoning	

## THINROLL(CUT IN 6PCS)

1. Tuna(Raw)/Tuna(Raw)+Avo	\$8/\$9
2. Cucumber/Avocado	\$5/\$6
3. Salmon/Salmon+Avo	\$6/\$8

Nigiri 2pcs

Salmon	\$ 8
Tuna	\$ 9
Panko prawn	\$ 8
Kingfish	\$8.5
Salmon Aburi 4pcs	\$14.9

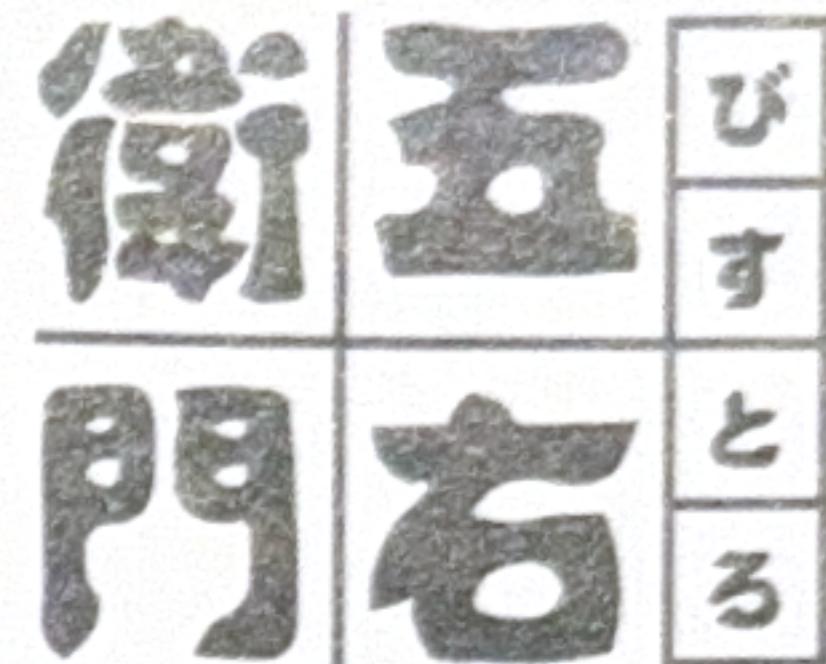
## MAIN COURSE

1. 48Hour Beef short ribs(GF)	\$ 35
48 hrs slow cooked short ribs with vegetables&yakiniku sauce	
2. Chicken Teriyaki(GF)	\$ 24.9
Chicken thigh fillet grilled and seasoned with teriyaki sauce, served with vegetables	
3. Salmon Teriyaki(GF)	\$ 29
fresh salmon fillet grilled and seasoned with teriyaki sauce, served with vegetables	
4. Miso black cod	\$ 35
Grilled miso marinated cod fillet served with seasonal vegetables	
5. Garlic prawns	\$ 34
Stir fried prawns in creamy garlic sauce served with vegetables	
6. Yaki Udon Chicken/beef/Tofu	\$ 22.9
You choice of chicken, beef or tofu pan fried with assorted vegetables with yakiniku sauce	
7. Vegetable&Tofu teriyaki(GF/V)	\$ 24.9
Lightly fried vegetables and crispy fried tofu served with teriyaki sauce	
8. Ramen Noodle(chicken/pork/spicy beef)	\$18/21/21
Japanese style Ramen noodle with Chicken bonito soup stock. Spring onion, pan-fried chicken or pork or Spicy Wagyu Mince(M6-M7),bamboo shoots Boiled egg&seaweed on top	
9. Beef Mapo Ramen(Mild spicy)	\$ 18
Non-soup style Ramen noodle.Spicy beef mince Mapo tofu, spring onion&chili julienne on top	
10. Beef eye fillet teriyaki	\$ 29
Beef eye fillet grilled and seasoned with teriyaki sauce, served with vegetables	

11. Mayo beef eye fillet	\$ 30
Beef grilled with special mayo,seasoned with teriyaki sauce,served with vegetables	
12. Udon pasta	\$ 18
Udon noodles tossed w mixed mushrooms. Yummy garlic butter soy taste . Spring onion&Nori seaweed on top.	
13. Tempura udon soup	\$ 24
Yasai vegetable tempura with udon noodle soup	
14. Teppanyaki	
Assorted vegetables with Japanese Teppanyaki sauce served on a sizzling plate	
Tofu	\$ 22
Chicken	\$ 23
Beef	\$ 24
Seafood	\$ 28
14. Steam Rice/Wakame Rice	\$4/\$4.5

## DONBURI&DISH

1. Japanese Mild Curry	\$ 21.9
Your choice of panko chicken/panko prawn/ fried tofu	
2. Chicken Katsu Don	\$ 20
Panko crumbed chicken+egg.spring onion.Cesar saled. Dried seaweed.Bamboo shoots	
3. SALMON POKE DON	\$ 20
Diced fresh Salmon+ Sesame soy. Edamame Cucumber Red onion, Carrot,julienne,Avocado Seaweed	
4. CHICKEN NANBAN DISH	\$ 20
Chicken Karaage + Yuzu teriyaki sauce,Homemade tartare, Spring onion, Chili julienne Caesar salad Bamboo shoots	
5. BEEF MAPO DISH	\$ 18
Spicy Beef mince+ Diced Tofu, Chili julienne Spring onion, caesar salad Bamboo shoots	
6. BEEF YAKINIKU DISH	\$ 19
Pan-fried sliced beef + Garlic soy, kimchi.Chili powder. Caesar salad, Sesame seed.Bamboo shoots	
7. CHICKEN TERIYAKI DISH	\$ 19
Pan-fried Chicken fillet + Teriyaki.Spring onion. Chili powder. Sesame. caesar salad.Bamboo shoots	
8. FRIED FISH DISH	\$ 19
Panko crumbed fish + Tonkatsu sauce.Homemade Tartare. Dried Nori seaweed.Bamboo shoots. caesar salad	
9. Teriyaki Salmon Don	\$ 21.5
Grilled salmon served with Caesar salad. Sesame seed.Bamboo shoots	



**bistro GOEMON**  
Japanese Restaurant

## Trading Hours

Tue-Thu 5.30pm-9.00pm

Fri 5.30pm-9.30pm

Sat-Sun 12.00pm-9.30pm

Closed Monday

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