

# Yakiniku Salad

Pan-fried sliced beef on mixed leaf and onion with original garlic soy sauce.

Sesame & Japanese chili powder on top. \$17



自家製チリパウダーの  
チキンサラダ

SALAD

特製にんにくドレッシングがけ  
マグロの立田揚げ 温サラダ



## Tuna karaage Warm Salad

Marinade tuna karaage with lightly fried Vegetables. Sprinkled garlic sushi vinegar dressing.

Crunchy wasabi pea on top. \$20

## Hawaiian Poke Salad

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

\$19



ピッコロサラダ  
チキンサラダ

チリパウダードレッシングのお豆腐サラダ

## Tofu Salad

Diced Tofu on mixed leaf, onion and vegetables.

Sprinkled original sour sweet plum dressing & pine nuts.

Crispy potato julienne on top. \$18





やっぱリコレ。とりあえずの枝豆。

## Anyway...EDAMAME!

Boiled soy beans w hints of pink salt.

\$6



A LA CARTE



## 炙りホタテのカルパッチョ バジルマヨネーズで。 Seared Scallops Carpaccio

Seared sliced of scallops  
w Basil mayonnaise & Garlic oil.

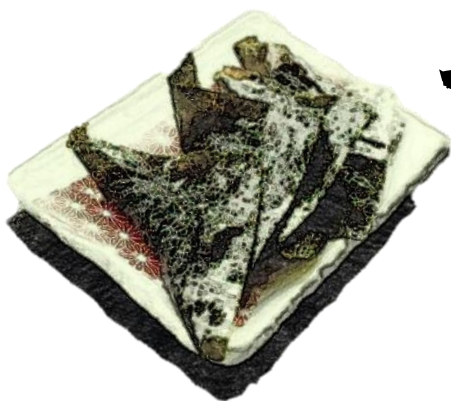
\$12

## ソフトシェルクラブの唐揚げ、生春巻き仕立て。 Soft+shell crab spring roll \$16

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



とろろの  
磯辺揚げ



## Tororo-Isobeage

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

\$12

鮭とクリームチーズの  
スティック春巻き

5.5.5

\$13

Spicy-Salmon-Spring roll.(2pcs)

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



自家製セリ辛

# Deep fried Seafood Dumpling \$16

Mixed seafood wrapped w wonton skin.  
Served w original sesame ponzu sauce.  
(4pcs)



自家製

魚介の  
揚げ  
胡麻  
ポン  
酢  
で。



桜エビのっけの厚揚げ豆腐  
あつあつ胡麻油でジューッ

## A+su-age Tofu

Lightly fried tofu w chopped garlic, ginger & leek.  
Dried shrimp on top. Finishing hot sesame oil.

\$16

自家製タルタルのっけの

## チキン南蛮 Chicken-Nanban

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

\$20



井ぶりだけど、

茶碗むし \$18

## Chawanmushi

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







サクサクコーンフレークの衣の 海老天ぷら  
スパイシーチーズソースで

## Corn Flake Prawn Tempura

Prawn tempura covered with **\$16**  
crispy corn flakes.(4pcs)  
Spicy cheese sauce and chili julienne  
on top.

## Seasonal Vegetable Age-bitashi

Lightly fried vegetables **\$16**  
in soy based vegetable broth.



野菜の  
揚げだし  
汁

蟹の  
揚げ出し豆腐  
蟹の銀鮎掛け



## Crab Agedashi Tofu

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

## 鮭の柚子みそチーズ焼 Salmon Yuzu Miso Yaki

Oven baked Salmon w Yuzu sweet miso.  
Tasty cheese on top. **\$18**





マグロのピッツァ、山葵マヨネーズがけ



## Tasty Tuna Pizza

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

**\$16**

A LA CARTE

ラビオリ風

ヒラマサのワンタン包み  
スパイシークリームソース

## Kingfish Wonton Ravioli

Minced Kingfish wrapped in wonton skin.  
Served as Ravioli style with  
spicy cream sauce. (6pcs)

**\$20**



びすとろ五右衛門名物

マグロのカツ、

ミディアムレア仕上げ、ゴルゴンゾーラソースで

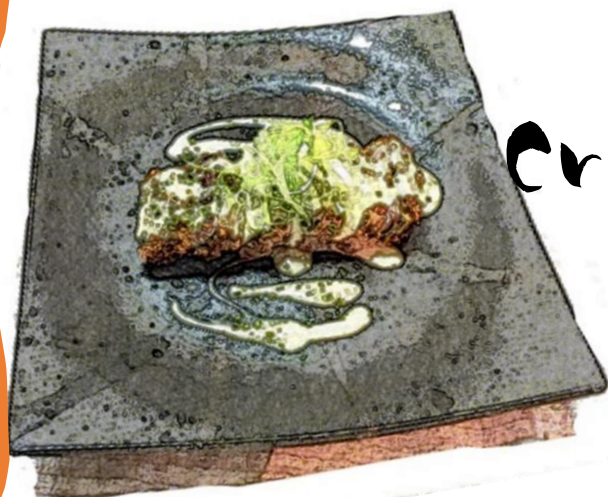
**GOEMON Signature Dish**

## Crumbed Tuna Cutlet with Gorgonzola sauce

Medium rare cooked crumbed  
tuna cutlet.

**\$24**

Sprinkled with mild Gorgonzola sauce.  
Spring onion julienne on top.



鶏のテリ焼き、

アンチョビソースちょっと添え

## Chicken Teriyaki with Anchovy sauce

Pan-fried Chicken maryland fillet  
cooked w home made Teriyaki sauce.

**\$18**

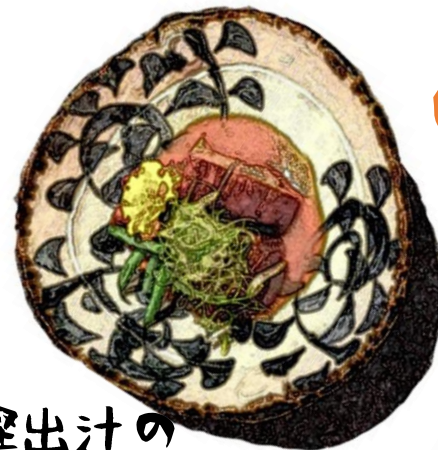
Sauteed mushrooms & spring onion on top.  
Hints of Anchovy sauce on plate.





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焼  
きOven-baked  
kingfish  
collarJapanese traditional style  
Oven-baked kingfish collar.\$20

ブタカク 五右衛門風 みそ煮込み

Buta kakuni \$20Slow cooked Pork belly in sweet miso broth.  
Beans & spring onion for garnish.あっさり鶏ガラ+鰹出汁の  
王道らーめん

## Ramen Noodle

Japanese style Ramen noodle with  
Chicken+bonito soup stock. Spring onion,  
pan-fried chicken, bamboo shoots  
Boiled egg, & seaweed on top.\$18

Rice

\$4Miso  
soup\$3旨  
辛  
汁  
無  
麻  
婆  
ら  
ー  
め  
ん\$18Mild Spicy  
Beef Mapo RamenNon-soup style Ramen noodle.  
Spicy beef mince Mapo tofu,  
spring onion & chili julienne on top.Udon Pasta \$18Udon noodles tossed w mixed  
mushrooms.  
Yummy garlicbutter soy taste.  
Spring onion & Nori seaweed on top.お  
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うどん

# お刺身盛り合わせ Assorted Sashimi

Chef choice 14pcs of assorted sashimi.

Including shellfish.

\$40



# お寿司盛り合わせ Assorted Sushi

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

\$32



海老のカリフォルニアロール、炙り鮭のっけ

## Aburi Salmon Roll \$18

Prawn california roll. Seared salmon slice on top.

ソフトシェルのクラブロール、柚子マヨ掛け

## Softshell Crab Roll \$18

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



カリカリ山ごぼう入りの野菜巻き

## Vegetable Roll \$16

Cucumber, Avocado, Radish julienne, Pine nuts,  
Pickled Burdock & Shiso seasoning.



## ア la carte / A la carte

Tuna Sashimi (6pcs) \$20

Salmon Sashimi (6pcs) \$16

Kingfish Sashimi (6pcs) \$18

Tuna Sushi (2pcs) \$9

Salmon Sushi (2pcs) \$8

Kingfish Sushi (2pcs) \$8.5

Thin Roll (Cut in 6pcs)

Tuna(Raw) \$8

Salmon \$6

Cucumber \$5

Avocado \$6

Tuna(Raw)+Avo \$9

Salmon+Avo \$8



# 抹茶のぱんなコッタ Maccha Panna Cotta

Light sweet green tea panna cotta.

\$8



DESSERT



# 玄米茶のブリュレ Genmai-cha Brulee

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

\$12

# 柚子バニラチーズアイス Yuzu

\$10

# Vanilla Cheese Ice cream

Vanilla Ice  
mixed with  
cream cheese  
& Yuzu citrus jam.



# Fisherman's Plate \$22

2kinds(Panko crumbed & Tempura)of fried fish,  
Takoyaki(Octopus ball), Prawn gyoza & Golden chips.  
Ketchap & Ponzu citrus Mayo on side.

# Also available.. Fish&chips

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



\$16

Special



## TUNA KATSU DON

\$18

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



DONBURI

## Rice bowl



## SALMON POKE DON

\$20

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

Choose your  
Favorite main.



# ONE PLATE MEAL

\$20

## CHICKEN NANBAN DISH

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

## BEEF MAPO DISH

\$18

- Spicy Beef mince + Diced Tofu
- Chili julienne • Spring onion
- Cos caesar salad • Bamboo shoots

## BEEF YAKINIKU DISH

\$19

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

## CHICKEN TERIYAKI DISH

\$19

- Pan-fried Chicken fillet + Teriyaki
- Spring onion • Chili powder • Sesame
- Cos caesar salad • Bamboo shoots

## FRIED FISH DISH

\$19

- Panko crumbed fish + Tonkatsu sauce
- Homemade Tartare • Dried Nori seaweed
- Bamboo shoots • Cos caesar salad

