

衛五  
門右  
び  
す  
と  
る

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



Salmon-tataki

## 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 (V) \$ 10.00

Blanched spinach tossed with sesame dressing

# 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



## **Tuna Karaage Warm Salad**

(GF)

Marinade tuna karaage with lightly fried Vegetables. Sprinkled 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. Ponzo 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



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.

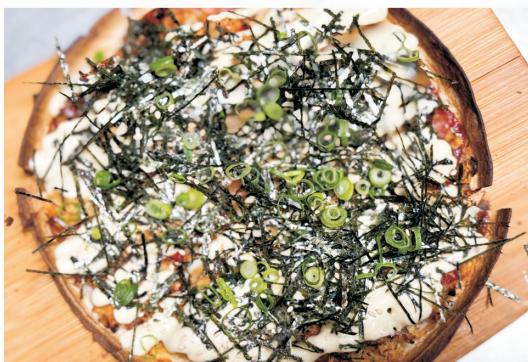
\$ 16.00



## Yasai vegetable tempura (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

# APPETIZER



## Crumbed Tuna Cutlet with Gorgonzola sauce

Medium rare cooked crumbed tuna cutlet. Sprinkled with mild Gorgonzola sauce. Spring onion 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. Hintsof Anchovy sauce on plate.

\$ 18.00

# TACO

Tempura seaweed with sushi rice, top with your 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

## 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 Vegs 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



## **Salmon Teriyaki** (GF)

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

\$ 29.00



## **Chicken Teriyaki** (GF)

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

\$ 24.90



## **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

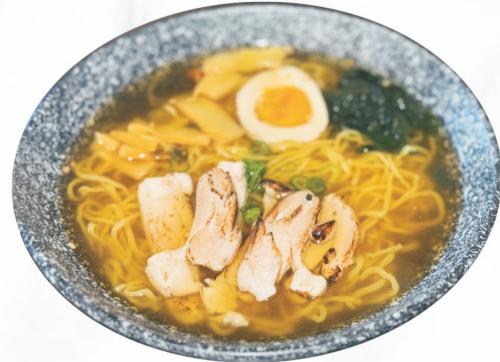
# MAIN COURSE



## 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



## Udon Pasta

Udon noodles tossed w mixed mushrooms. Yummy garlicbutter soy taste. Spring onion & Nori seaweed on top.

\$18.00

## Tempura udon soup

Yasai vegetable tempura with udon noodle soup

\$24.00

## Steam Rice/Wakame Rice

\$4.0    \$4.5

# DONBURIZ & DISH



## Japanese Mild Curry

\$21.90

Your choice of panko chicken/panko prawn/ fried tofu

## TUNA KATSU DON

\$18.00

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

## SALMON POKE DON

\$20.00

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

## Teriyaki Salmon Don

\$21.50

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

## CHICKEN NANBAN DISH

\$20.00

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

## BEEF MAPO DISH

\$18.00

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

## BEEF YAKINIKU DISH

\$19.00

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

## CHICKEN TERIYAKI DISH

\$19.00

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

## FRIED FISH DISH

\$19.00

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

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)

Rutherford 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

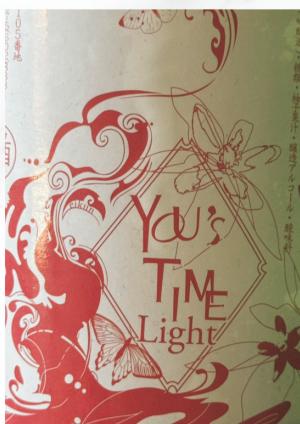
Orininal, peach, yuzu  
\$ 17.00 /each(btl)



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** \$ 2.50 /btl  
\$ 5.00 /500ml

# 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 FUSHIMIZU 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)



## 燒酎 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)