

# Yakiniku Salad

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

\$15



自家製チリペパールの  
チリペパール

SALAD

カリカリ薩摩芋チップと

山菜のっけのうどんサラダ

**Udon Salad** \$15

Udon noodles with Japanese Mountain vegetables.

Sprinkled soy based vege dressing. Sweet potato chips on top.



自家製チリペパールの  
チリペパール



**Hawaiian Poke Salad**

Half cooked Tuna with mixed seaweed & vegetables.

Sprinkled sesame oil soy dressing. \$17

さっぱり梅ドレッシングのお豆腐サラダ

**Tofu Salad**

Sliced Tofu on mixed vegetables. Sprinkled original sour sweet plum dressing & pine nuts. Crispy potato julienne on top.

\$15





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 \$18

Tuna Karaage  
Warm Salad

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



やっぱりコレ。とりあえずの枝豆。

Anyway...EDAMAME!

Boiled soy beans w hints of pink salt.

\$ 6



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.

\$10

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.



自家製  
ピリ辛

鮭とクリームチーズの  
スニツク春巻き

5.5.5 (2pcs) \$12

Spicy-Salmon-Spring roll.

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

Deep fried  
Seafood  
Dumpling \$16

Mixed seafood wrapped w wonton skin.  
Served w original sesame ponzu sauce.



自家製

魚介の  
揚げダシ  
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ツ  
A+su-age Tofu

\$15

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

Tororo-Isobeage

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

\$10



とろろの  
磯辺揚げ



井ぶりだけど、茶あんむし  
Chawanmushi \$16

Japanese steamed savory egg custard.  
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.

Spicy cheese sauce and chili julienne  
on top.

## Seasonal Vegetable Age-bitashi

Lightly fried vegetables **\$15**  
in soy based vegetable broth.



野菜の  
揚げだし汁  
野菜はなんでも？

蟹の  
揚げ出し豆腐  
蟹の銀餡掛け

自家製

## Crab Agedashi Tofu



Lightly fried homemade **\$16**  
Egg-tofu mixed with  
snow crab meat.  
Served w sticky broth.

鮭の柚子みそチーズ焼き

## Salmon Yuzu Miso Yaki

Oven baked Salmon w Yuzu sweet miso.  
Tasty cheese on top.

**\$16**





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.

**\$14**

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.

**\$16**



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.

**\$20**

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



鶏のテリヤキ、

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.

**\$16**

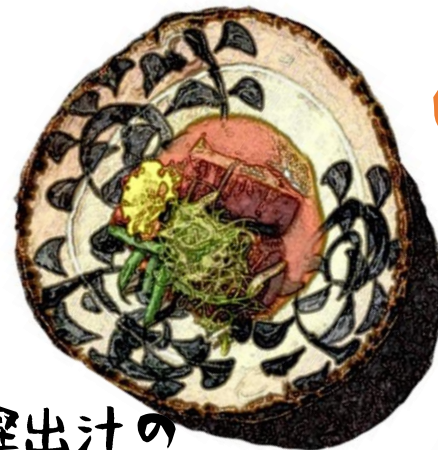
Sauteed mushrooms & spring onion on top.  
Hints of Anchovy sauce on plate.





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焼  
きOven-baked  
kingfish  
collarJapanese traditional style  
Oven-baked kingfish collar.\$16

ブタカク 五右衛門風 みそ煮込み

Buta kakuni \$18Slow 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. \$13.5

Rice

\$4Miso  
soup\$3旨  
辛  
汁  
無  
麻婆ラーメン\$13.50Mild Spicy  
Beef Mapo RamenNon-soup style Ramen noodle.  
Spicy beef mince Mapo tofu,  
spring onion & chili julienne on top.Udon Pasta \$15Udon noodles tossed w mixed  
mushrooms.  
Yummy garlicbutter soy taste.  
Spring onion & Nori seaweed on top.お  
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# お刺身盛り合わせ Assorted Sashimi

Chef choice 14pcs of assorted sashimi.  
Including shellfish.

**\$34**



# お寿司盛り合わせ Assorted Sushi

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

**\$26**



海老のカリフォルニアロール、炙り鮭のっけ

## Aburi Salmon Roll **\$17**

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 **\$17**

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 **\$14**

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



## ア la carte / A la carte

	Sashimi / Sushi (6pcs)	(2pcs)
Tuna	<b>\$16</b>	<b>\$8</b>
Salmon	<b>\$12</b>	<b>\$6</b>
Kingfish	<b>\$14</b>	<b>\$7</b>

Thin Roll (Cut in 6pcs)	
Tuna(Raw)	<b>\$7</b>
Salmon	<b>\$5</b>
Cucumber	<b>\$4</b>
Avocado	<b>\$5</b>
Tuna(Raw)+Avo	<b>\$8</b>
Salmon+Avo	<b>\$7</b>



# 抹茶の ぱんなこッタ Maccha Panna Cotta

Light sweet green tea panna cotta.

\$8



DESSERT



# 玄米茶の ブリュレ Genmai-cha Brule

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ズ Yuzu

# Vanilla Cheese Ice cream

Vanilla Ice  
mixed with  
cream cheese  
& Yuzu citrus jam.

\$10



# Also available.. Fish&Chips

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

Special



# Fisherman's Plate \$18

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



\$12.5