

[SPECIAL]

- Japanese Fish & Chips** 12.5
2kinds (Crumbed fish & Tempura fish) of Fried fish and Golden chips w Nori-seaweed salt. Ketchup & Ponzu-Mayo.
- Japanese Fisherman's Box** 18
2kinds (Crumbed fish & Tempura fish) of Fried fish and Golden chips w Nori-seaweed salt, Prawn Kara-age and 2pcs of Fried prawn gyoza. Ketchup & Ponzu-Mayo.

[SALAD]

- Tofu Salad (V)** 15
Tofu on mix vegetables. Red onion slice and crispy potato on top. Sprinkled pine nuts & homemade plum dressing.
- Hawaiian Poki Salad** 17
Half cooked Tuna slice w mixed seaweed & vegetables. Sprinkled sesame oil soy dressing.
- Udon Salad (V)** 15
Udon noodles w Mountain vegetables & soy dressing. Crispy sweet potato chips on top.
- Tuna Karaage warm Salad (G)** 17
Marinade tuna karaage w lightly fried vegies. Sprinkled garlic vinegar dressing. Crunchy wasabi pea on top.
- Chicken Caesar Salad** 15
Pan-fried chicken Maryland w cos lettuce & sweet tomato.. Sprinkled crouton, parmesan cheese and Yuzu caesar dressing.

G....Gluten Free Available

V....Vegetarian Available

*Please tell us if you have any allergy.

[A LA CARTE]

- Anyway...EDAMAME (VG)** 5
Boiled soy beans w murray river pink salt.
- Tororo-Isobeage (V)** 10
Lightly fried Japanese grated mountain yum potato wrapped with Nori-seaweed and pinch of pink salt on top.
- Soft shell Crab Spring Roll** 15
Fried soft shell crab wrapped in fresh Rice paper w Vegetables. Sprinkled Yuzu mayonnaise.
- Seasonal Vegetables Age-bitashi (VG)** 13
Lightly fried vegetables in soy based broth.
- S.S.S /Spicy Salmon Spring roll (2pcs)** 12
Deep fried spring roll wrapped cooked salmon, Korean spicy miso, Pine nut and cream cheese.
- Deep Fried Seafood Dumpling (4pcs)** 16
Mixed seafood wrapped wonton skin. Served w sesame ponzu sauce.
- Tasty Tuna Pizza w Wasabi mayonnaise** 13
Cooked Tuna on crispy chapatti w tomato sauce, sesame seeds & Wasabi mayonnaise.
- Crab Agedashi Tofu** 15
Lightly fried Egg-Tofu mixed snow crab meat w Silky broth.
- Slow cooked Beef stew** 16
Gently cooked Aussie beef w vegetables. Full of richness taste.
- Crumbed Tuna Cutlet w Gorgonzola Sauce** 20
Lightly fried crumbed tuna cutlet as medium rare. Sprinkled w mild Gorgonzola sauce.
- Chicken Teriyaki w Anchovy Sauce (G)** 15
Chicken Maryland fillet w mixed mushroom teriyaki sauce. Sprinkled Anchovy-garlic sauce.

[A LA CARTE]

- King Fish Wonton Ravioli** 16
Minced king fish wrapped in wonton skin. Served as Ravioli style w spicy cream sauce.
- Buta Kakuni (G)** 18
Slow cooked Pork belly in sweet miso broth. Leek julienne on top.
- Steamed Rice (VG)** 4
- Miso Soup (V)** 3
Diced Tofu, seaweed and spring onion inside.

[SUSHI]

- Assorted Sushi (G)** 23
Chef's choice 5 pcs of Nigiri & 1 thin roll.
- Tuna Sushi (2pcs)** 7
- Salmon Sushi (2pcs)** 6
- KingFish Sushi (2pcs)** 6
- Scallop Sushi (2pcs)** 7

[SUSHI ROLLS]

- Aburi Salmon Roll (Cut in 6pcs) (G)** 16
Seared Salmon sashimi place on Prawn California roll.
- Soft Shell Crab Roll (Cut in 6pcs) (G)** 16
Fried Soft shell crab w Tobiko and vegetables. Sprinkled w Yuzu mayonnaise.
- Vegetable Roll (Cut in 6pcs) (V)** 13
Cucumber, Avocado, shredded radish, pickled burdock, pine nuts & shiso powder.

[RICE BOWL/OTHER]

- Tuna Katsu Don** 16
Crumbed Tuna cutlet cooked w onions, sweet soy sauce & egg.
Place on steamed rice. Cos Caesar salad on side.
- Chicken Teriyaki Don** 16
Pan-fried Chicken Maryland w Teriyaki sauce.
Cos Caesar salad on side.
- Buta Kakuni Don** 17
Slow-cooked pork belly w sweet miso broth.
Spring onion julienne on top. Cos Caesar salad on side.
- Yakiniku Don** 16
Pan-fried sliced beef w homemade garlic soy sauce. Hint of chili
powder and sesame seed on top. Cos Caesar salad on side.
- Fried Fish Don** 16
Panko crumbed fried fish w tartare & Tonkatsu sauce.
Cos Caesar salad on side.
- Beef Mapo Don** 15
Chinese style spicy beef mince & diced tofu on rice.
Spring onion & chili julienne on top. Cos Caesar salad on side.
- Salmon Poke Don** 17
Fresh salmon sashimi w Edamame, red onion slice, avocado,
carrot julienne, cucumber slice and red seaweed.
Sprinkled sesame oil soy dressing and sesame seed.
- Chicken Nanbandon** 15
Chicken Kara-age w Yuzu Teriyaki sauce & tartare sauce.
spring onion & Chilli julienne on top.
- Beef Mapo Ramen** 13.5
Non-soup style Ramen noodle.
Chinese style spicy beef mince & tofu on top.
Spring onion & chili julienne on top.
- Udon Pasta** 15
Thin Udon noodles tossed w mixed mushrooms.
Yummy garlic butter soy taste.
Spring onion & dried Nori seaweed julienne on top.

ALL \$18 LUNCH MENU

Available Fri, Sat, Sun From 12noon to 2pm

❖ BENTO BOX

All Bento Box including small appetizer, Japanese
pickles, small salad, steamed rice and miso soup.

Fish Bento お魚フライ弁当

Fried crumbed Fish with Homemade Tartar sauce.

Chicken Bento 鶏照り焼き弁当

Pan-fried Chicken Maryland with Teriyaki sauce.

Beef Bento 牛焼肉弁当

Pan fried sliced Beef with homemade garlic soy sauce.

Sushi Bento 寿司弁当 (Not including Steamed rice)

1 sushi roll (cut in 6pcs) and 4pcs of Nigiri sushi.

Vegetable Bento 野菜の揚げびたし弁当

Lightly fried Vegetables with Soy based sauce.

GOEMON Bento

Including Sushi Roll (2pcs), Chicken Teriyaki, Fried
crumbed fish, Small Appetizer, Japanese pickles,
Steamed rice and Miso soup.

❖ DONBURI (Rice Bowl)

Served with miso soup.

KAISEN Don 海鮮丼

10pcs of Assorted Sashimi (Including shellfish)

Served on Sushi vinegar rice.

SPICY CHIRASHI Don スパイスーちらし丼

Diced Assorted Sashimi, cucumber, fried onion,
sushi egg and crunchy tempura batter with
garlic chili sauce and mayonnaise.

Served on Sushi vinegar rice.

MODERN JAPANESE RESTAURANT

BISTRO GOEMON

TAKE AWAY MENU

Trading Hours

Closed

Mondays and The day after Public Holidays
(Some Public holidays will open from Dinner time)

Dinner (5:30 pm – till late)

Tuesday-Sunday

Lunch (12noon-2:30pm / Last order 2pm)

Friday-Sunday

Also we are closed...

Melbourne cup day

Good Friday

and Summer Holidays

 FOR MORE INFORMATION



Fully Licenced NO BYO

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<http://www.bistrogoemon.com.au>