

Gochu

@GOCHUGOTYOU

EAT ME

Kaipara oyster, kimchi juice, leek oil, pickled daikon (subject to availability)	\$5ea/\$55doz
Fried chicken slider, gochu mayo, Korean pickled cucumber	\$7
Cucumber, ssam sauce, cashew cream	\$12
Broccolini with doengjang glaze	\$12
Crispy eggplant, tofu cream, yuza	\$18
Mul Hwe (mool-hway). Raw kingfish, shallots, apple, seaweed	\$23
Yuk Hwe (yook-hway). Venison tartare, pear, cured egg yolk, kumara crisps	\$24
Jason's fried chicken	\$18
Jason's fried chicken, but spicier (like, a lot spicier)	\$18
Bibim naeng myeon (pickled radish, apple, cucumber, house gochu sauce, cured egg yolk, cold noodles)	\$17
Gochu jjam bbong noodles (spicy chicken and seafood broth, noodles)	\$18
Korean pork XO noodles (spicy pork mince, pickled vegetables, noodles)	\$18
Soon Dae. Fried Korean black pudding, perilla seed sauce, green chilli, mignonette	\$20
Crispy lamb ribs, ssam sauce, witloof kimchi, mushroom ketchup	\$22
Grilled prawns, fennel, cucumber, Korean mustard	\$28
Charred chicken, gochujang, comté	\$30
Line caught market fish, clams, soojaebi, spicy fish broth	\$32
Grilled marinated Wagyu deckle (LA Galbi), perilla, leek	\$34
Bingsoo. Shaved milk ice, dulce de leche, marshmallow, crispy rice	\$16
Crème chocolat, cornflakes, soy caramel, mandarin, vanilla	\$16

*we cater to all dietary needs, however, there may be traces of allergens present in the kitchen