

DISC 1

SIDE A **SNACKS**

- 60 Edamame sweet and sour
- 55 Celery with sesame and shio kombu
- 55 Crushed cucumber with peanuts and chili
- 60 Pork rind with Sichuan pepper
- 65 Oyster with jalapeño and apple

SIDE B **RAW**

- 180 Spicy tuna tartar with radish and seaweed
- 175 Beef tartar with dashi and shiso
- 180 Raw scallop with garlic oil and finger lime
- 275 Traditional sashimi with fresh wasabi

DISC 2

SIDE A **GREENS & PICKLES**

- 65 Home-made kimchi
- 60 Home-made pickles
- 55 A bowl of rice with miso mayonnaise, sesame seeds and scallions
- 80 GogoGaga's version of stir-fry Morning Glory
- 75 Grilled and smoked carrots with hoisin and lime
- 85 Kale salad with katsubuchi, parmesan and pickled beansprouts
- 75 Steamed greens with crispy garlic, pistachio and coriander dressing
- 75 Brussel sprouts with kimchi and pancetta/or tofu

SIDE B **CRISPY & TEMPURA**

- 85 Tempura fried broccoli with Gochujang
- 95 Crispy artichoke with chili and sea weed
- 115 Breaded cod with kale relish and yuzu kosho mayonnaise
- 105 Crispy and sticky pork belly with chili

DISC 3

SIDE A **DUMPLINGS** (4 pieces)

- 120 Shu mai with shiitake, egg and chestnuts
- 145 Shu mai with cray fish, scallions and XO-sauce
- 130 Steamed dumpling with pork, five spice and sesame

SIDE B **YAKI SKEWER**

- 75 King oyster mushroom with miso butter and bbq spice
- 95 Octopus with garlic and lemongrass
- 95 Gambas with chili oil and ginger
- 85 Pork belly with hoisin, pear and Sichuan pepper

DISC 4

SIDE A **TO SHARE FROM THE GRILL**

- 400 Sea bass grilled on the bone with lime leaf and salted lemon
- 550 Langoustines with XO- sauce
- 850 Côte de boeuf with togarashi-butter

SIDE B **SWEETS**

- 120 Silky vanilla chawanmushi with apple and salted almonds
- 130 "Pepero cake" with pistachio ice cream
- 125 Donut with honey syrup, ginger and coconut
- 60 Melon sorbet

ALLERGIES?

WE GOT YOUR BACK - JUST LET YOUR WAITER KNOW!