

THE ESSENTIAL MIX

GOGOGAGA

VOL. 1 \ ARR. F.N

DISC 1

SNACKS

Oyster	55^{SEK}/PIECE
Jalapeno & Apple	
Deep-fried Oyster	60^{SEK}/PIECE
Smoked Soy mayo & Yuzu pickled onion	
Edamame	60^{SEK}
Salty & Sour	
GOGO's Signature Caviar Box	495^{SEK}
Gastro Unika Gold Caviar 10 g, deep-fried Steam Buns, Sour cream & Shiso	
Add on: Ice cold Absolut Elyx Vodka	40^{SEK}/CL
Yaki Onigiri	85^{SEK}
Two pieces of deep-fried rice with your choice of topping	
- Shiitake, Truffle & Black garlic mayo	
- Hiramasa, Coriander & Trout roe	
- Wagyu beef, Soy caramelized onion & Miso mayo	

RAW

GOGO's Tuna Tartar	180^{SEK}
Chili, Soy mayo, Daikon & Prawn crackers	
Hiramasa Sashimi	180^{SEK}
Yuzu ponzu, Cucumber & Shiso	
Beef Tartar	175^{SEK}
Signature spice mix, Shiitake & Black garlic mayo	

DISC 2

CRISPY & TEMPURA

Tempura Broccoli	85^{SEK}
Lemongrass mayo & pickled Chili	
Sweet & Sour Ribfingers	115^{SEK}
Iberico, Korean BBQ sauce & Baby gem salad	
Tempura Shrimp	135^{SEK}
Chili mayo, Yuzu & Scallions	
GOGO's Fried Chicken	125^{SEK}
Jalapeno glaze & Sesame seeds	

DUMPLINGS

Chicken Wontons 4 PIECES	135^{SEK}
Thai basil, Pistachio, Lemongrass & Chili	
Shrimp & Cod Siu Mai 4 PIECES	145^{SEK}
Lime leaf, Chili, Almonds & Lobster foam	

DISC 3

YAKI SKEWER

Chicken	110^{SEK}
Chili mayo & Scallions	
Beef	145^{SEK}
Miso mayo & Crispy Shallots	
Beetroots	95^{SEK}
Yuzu & Smoked almonds	
Wagyu Beef 60 GRAM	300^{SEK}
Umami butter & Smoked salt	

TO SHARE FROM THE GRILL

Dry-aged Côte de Bouef 600 GRAM	850^{SEK}
Miso butter & Togarashi	
Whole Seabass	650^{SEK}
Lime leaves, Beansprouts, Mint & Corianderr	
GOGO's Pork Belly & Buns 4 PIECES	280^{SEK}
Pickels, Peanuts, Chili mayo & Hoisin	

DISC 4

GREENS & SIDES

Kimchi by GOGOGAGA	65^{SEK}
Pickles Korean Style Veggies	55^{SEK}
Crushed Cucumber Peanuts & Chili	60^{SEK}
A Bowl of GOGO Rice Miso mayo, Sesame & Scallions	60^{SEK}
Steamed Greens Coriander, Wasabi & Yuzu mayo	85^{SEK}
GOGO's Oki Fries Truffle, Black garlic mayo & Grated cheese	160^{SEK}
Grilled Corn Miso butter & Truffle	135^{SEK}

DISC 5

SWEETS

Charcoal Grilled Pineapple	110^{SEK}
Coconut, Macadamia nuts & Caramel	
GOGO's Cardamom bun "Hotteok"	115^{SEK}
Cardamom, Almonds, Vanilla Custard & Amaretto	
Chocolate Praline	65^{SEK}
Selected from our Pastry Chef	
A Scoop of Ice Cream	45^{SEK}
Flavors of the day	

ALLERGIES? WE GOT YOUR BACK - JUST LET YOUR WAITER KNOW!
GOGOGAGA is a cash free restaurant

695/person

SIGNATURE DINNER

Just relax and let us give you the best experience according to our chefs
Served to everyone around the table maximum groups of 10 people

I

Crispy Wontons Trout roe, Sour cream, Onion,
Yuzu ponzu & Nori powder

II

Oyster Jalapeno & Apple
Edamame Salty & Sour

Yaki Onigiri, Shiitake Truffle & Black garlic mayo

III

Your choice of tartar

GOGO's Tuna Tartar Chili, soy mayo, Daikon & Prawn crackers

OR

Beef Tartar Signature spice mix, Shiitake & Black garlic mayo

IIII

Shrimp & Cod Siu Mai Lime leaf, Chili, Almonds & Lobster foam

IIIII

GOGO's Fried Chicken Jalapeño glaze & Sesame seeds
Kimchi by GOGOGAGA

Yakitori Chicken skewer, Chili mayo & Scallions

A Bowl of GOGO Rice Miso mayo, Sesame & Scallions

IIIII

Charcoal Grilled Pineapple Coconut, Macadamia nuts & Caramel

Wagyu Beef 60 GRAM Umami butter & Smoked salt
250^{SEK}

595/person

KOREAN BBQ STYLE DINNER

A sharing experience for the whole table
Served to everyone around the table

I

Crispy Wontons Trout roe, Sour cream, Onion,
Yuzu ponzu & Nori powder

II

Edamame Salty & Sour

GOGO's Tuna Tartar Chili, soy mayo, Daikon & Prawn crackers

III

Dry-aged Cote de Boeuf Miso butter & Togarashi

SERVED WITH

A Bowl of GOGO Rice Miso mayo, Sesame & Scallions

Kimchi by GOGOGAGA

Crushed Cucumber Peanuts & Chili

Steamed Greens Coriander, Wasabi & Yuzu

IIII

Charcoal Grilled Pineapple Coconut, Macadamia nuts & Caramel

Wagyu Beef 60 GRAM Umami butter & Smoked salt
250^{SEK}

495/person

BEVERAGE PACKAGE

Composed by our bar team and sommelier to give you the best of the best.

I

GOGO Highball

Cucumber, Yuzu, Gin, Midori, Matcha Tea, Lemon

II

GOGO's choice of Saké & Kirin Ichiban Lager

III

Mosel, Markus Molitor Zeltinger Himmelreich Kabinett 2021

III

Piemonte, Carlin de Paolo Moscato d'Asti 2021