

Pre Dinner Drinks 165^{SEK}

GOGO Highball

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

Dry Martini

Gin, Vermouth, Lemongrass

Shibak FOAMO

"Swedish Passionfruit", Seasonal
Apples, Ginger, Rum, Lime,
Coconut Foam

Champagne

A Glass of Piper-Heidsieck
Champagne

Snacks

Oyster 55^{SEK/PIECE}

Jalapeño & Apple

Deep-fried Oyster 60^{SEK/PIECE}

Smoked Soy mayo & Yuzu pickled onion

Edamame 60^{SEK}

Salty & Sour

GOGO's Bao Buns with Caviar 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

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}

Jalapeño glaze & Sesame seeds

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

Dumplings

Chicken Wontons 4 PIECES 135^{SEK}

Thai basil, Pistachio, Lemongrass & Chili

Shiitake Gyoza 4 PIECES 135^{SEK}

Jalapeño oil, Miso roasted Hazelnuts & Coriander

To Share From The Grill



Dry-aged Côte de Bouef 600 GRAM 850^{SEK}

Miso butter & Togarashi

Whole Seabass 650^{SEK}

Lime leaves, Bean sprouts, Mint & Coriander

GOGO'S PORK BELLY & BUNS

2 PIECES 140^{SEK}

Pickles, Peanuts, Chili mayo & Hoisin

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}

Green Papaya Salad Bean Sprouts, Nouc Cham & Peanuts 75^{SEK}

Grilled Corn Miso butter & Truffle 135^{SEK}

Yaki Skewer

Chicken 110^{SEK}

Chili mayo & Scallions

Beef 145^{SEK}

Miso mayo & Crispy shallots

Tofu 95^{SEK}

Gomadare, Smoked almonds & Wasabi sesame

Wagyu 10+ Kagoshima Beef 60 GRAM 300^{SEK}

Læsø salt

Sweets

AppuruPai 110^{SEK}

Apple compote, Cream cheese sorbet, Cinnamon & Butter roasted Oats

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

Signature Dinner

695^{SEK} / PERSON

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

Crispy Wontons

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

Oyster Jalapeño & Apple

Edamame Salty & Sour

Yaki Onigiri, Shiitake Truffle & Black garlic mayo

Your choice of tartar

GOGO's Tuna Tartar

Chili, Soy mayo, Daikon & Prawn crackers

OR

Beef Tartar

Signature spice mix, Shiitake & Black garlic mayo

Shiitake Gyoza

Jalapeño oil, Miso roasted Hazelnuts & Coriander

Tempura Shrimp Chili mayo, Yuzu & Scallions

Green Papaya Salad Bean Sprouts, Noug Cham & Peanuts

Yakitori Chicken skewer, Chili mayo & Scallions

A Bowl of GOGO Rice Miso mayo, Sesame & Scallions

Appuru Pai

Apple compote, Cream Cheese Sorbet, Cinnamon & Butter roasted Oats

FEELING EXTRA?

Wagyu 10+ Kagoshima Beef 60 GRAM Læsø salt
ADD FOR 300^{SEK}

GOGO Steamed Bun with Caviar

Gastro Unika Gold Caviar 10 g, deep-fried Steam Buns, Sour Crea & Shiso

ADD FOR 495^{SEK}

BEVERAGE PACKAGE

495^{SEK} / PERSON

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

GOGO Highball

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

GOGO's choice of Saké & Kirin Ichiban Lager

Mosel, Markus Molitor Zeltinger Himmelreich Kabinett 2021

Piemonte, Carlin de Paolo Moscato d'Asti 2021

KOREAN BBQ STYLE DINNER

695^{SEK} / PERSON

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

Crispy Wontons

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

Edamame Salty & Sour

GOGO's Tuna Tartar

Chili, Soy mayo, Daikon & Prawn crackers

Dry-aged Côte de Boeuf Miso butter & Togarashi

SERVED WITH

A Bowl of GOGO Rice Miso mayo, Sesame & Scallions

Green Papaya Salad Bean Sprouts, Noug Cham & Peanuts

Steamed Greens Coriander, Wasabi & Yuzu

AppuruPai

Apple compote, Cream cheese sorbet, Cinnamon
& Butter roasted Oats

FEELING EXTRA?

Wagyu 10+ Kagoshima Beef 60 GRAM Læsø salt
ADD FOR 300^{SEK}

GOGO Steamed Bun with Caviar

Gastro Unika Gold Caviar 10 g, deep-fried Steam Buns, Sour Crea & Shiso

ADD FOR 495^{SEK}

GOGO

Seasonal Signatures 165^{SEK}

GOGO Highball

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

Cherry Highball

Plum Saké, Vodka, Apple Brandy,
Cherry Cream Soda

Whisky Highball

Peach, Whisky, Espresso Bean,
Bitters, Soda

Ling-Long Fizz

Lingonberry, Elderflower, Gin, Lemongrass, Citrus
Pepper, Bubbles

Goku Margarita

Apricot, Citrus Cordial, Thai Chili, Tequila,
Lemon, Hibiscus Salt

Strawberry Shake

Vodka, Strawberry, Vanilla, Shiso, Saffron,
Condensed Milk, Lemon

Shibak FOAMO

"Swedish Passionfruit", Seasonal Apples,
Ginger, Rum, Lime, Coconut Foam

GOGOGAGA STYLE

Dry Martini Gin, Vermouth, Lemongrass.....	165^{SEK}
Old Fashioned Whiskey, Pecan Caramel, Cinnamon, Bitters	165^{SEK}
Bloody Mary Vodka, Sake, Tomato, Signature Spice Mix, Gochujang, Wasabi	165^{SEK}

VIRGIN COCKTAILS

GAGA Soda Cucumber, Yuzu, Matcha Tea, Lemon.....	95^{SEK}
Cherry Soda Maraschino Syrup, Cream, Lemon.....	95^{SEK}
Shibak NoNo "Swedish Passionfruit", Seasonal Apples, Ginger, Verjus, Lime, Coconut Foam.....	95^{SEK}

BEER ON TAP

30cl Carlsberg Export 5% (DK)	58^{SEK}
30cl Brooklyn Pilsner 4,6% (US)	68^{SEK}
30cl Brooklyn Stonewall Inn IPA 4,6% (US)	72^{SEK}

BEER & CIDER ON BOTTLE

33cl Kirin Ichiban 4,6% (JP)	75^{SEK}
33cl Carlsberg Hof 4,2% (DK)	65^{SEK}
33cl Kronenbourg 1664 Blanc 5% (FR)	75^{SEK}
33cl Somersby Pear Cider 4,5% (SE)	80^{SEK}
35,5cl Angry Orchard Crisp Apple 5% (US).....	105^{SEK}
Guest Beer	

(Ask your waiter)

NON ALCOHOLIC

33cl Sodas	40^{SEK}
20cl Three Cents Ginger Beer (GR).....	45^{SEK}
33cl Vistakulle Sparkling Apple (SE)	75^{SEK}
25cl Redbull/Redbull Sugar Free (AT).....	75^{SEK}
33cl Carlsberg Alcohol Free (DK)	55^{SEK}
33cl Mikkeller Drink'in The Sun (DK)	75^{SEK}
33cl Kirin Free (JP).....	65^{SEK}

SPARKLING BY THE GLASS

Ruida Domo Cava Brut (ES)	115^{SEK} / 590^{SEK}
Champagne Piper-Heidsieck Cuvée Brut NV (FR)	165^{SEK} / 895^{SEK}

WHITE WINE BY THE GLASS

Rheinhessen, Gröhl Riesling Trocken 2022 (GE)	125^{SEK} / 585^{SEK}
Vinho Verde, Aphros Loreiro 2020 (PT).....	140^{SEK} / 660^{SEK}
Mosel, Maximin Grünhäus Riesling 2022 (GE)	135^{SEK} / 640^{SEK}
Rías Baixas, Ethereo Albariño 2022 (ES)	140^{SEK} / 660^{SEK}
Kamptal, Sonnhof Social Club 2019 100cl (AU)	140^{SEK} / 660^{SEK}
California, De Loach Chardonnay 2021 (US).....	150^{SEK} / 705^{SEK}
Mosel, Markus Molitor Zeltinger Himmelreich Kabinett 2022 (GE)	155^{SEK} / 725^{SEK}

ROSÉ BY THE GLASS

Provence, Whispering Angel 2021 (FR).....	170^{SEK} / 800^{SEK}
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RED WINE BY THE GLASS

California, Clay Creek Pinot Noir 2021 (US)	130^{SEK} / 610^{SEK}
Baden, Ziereisen Pinot Noir 2022 (AT)	150^{SEK} / 705^{SEK}
Piemonte, Tenuta Carlin de Paolo Barbera d'Asti 2022 (IT)	145^{SEK} / 680^{SEK}
Horse Heaven Hills, H3 Cabernet Sauvignon 2020 (US)	155^{SEK} / 725^{SEK}
Piemonte, Cadia Dolcetto d'Alba 2022 (IT).....	155^{SEK} / 725^{SEK}
Rhône, Halos de Jupiter Costières de Nîmes 2021 (FR)	140^{SEK} / 660^{SEK}
Adelaide Hills, Paracombe Shiraz 2016 (AUS)	175^{SEK} / 825^{SEK}

SIGNATURE BOTTLES

Champagne, Egly-Ouriel Brut Premier Cru Les Vignes de Vrigny NV (FR)	1200^{SEK}
Champagne, Diebolt-Vallois Tradition Extra Brut NV (FR)	800^{SEK}
Champagne, Charles Heidsieck Brut Reserve MV (FR)	975^{SEK}
Champagne, Diebolt-Vallois Blanc de Blancs Millésime 2004 (FR)	1800^{SEK}
Pfalz, A. Christmann Riesling Aus den Lagen 2021 (DE).....	890^{SEK}
Santa Barbara, Au Bon Climat Chardonnay Santa Barbara County 2021 (US).....	900^{SEK}
Alsace, Alsace Blanc Marcel Deiss 2021 (FR)	700^{SEK}
Chablis, William Fèvre 2021(FR).....	900^{SEK}
Napa Valley, Stag's Leap Wine Cellars Hands of Time Red Blend 2019 (US)	800^{SEK}
Sonoma Coast, Kutch Bohan Vineyard Pinot Noir 2019 (US)	1100^{SEK}
Rhône, St. Antonin Châteauneuf-du-Pape 2019 (FR).....	900^{SEK}

GO BIGGER *We think that Bigger is always Better when it comes to wine bottles*

150cl Rheingau, Leitz Magic Mountain 2021 (GE).....	1200^{SEK}
150cl Champagne, Charles Heidsieck Brut Réserve MV (FR).....	1900^{SEK}
500cl Chablis, Sainte Claire Viellies Vignes 2020 (FR).....	5500^{SEK}

More wines? Ask your waiter for our book of wines

