

Pre Dinner Drinks 165^{SEK}

- GOGO Highball**
Gin, Umeshu, Yuzu, Cucumber,
Granny Smith Apples, Thai
Basil, Lemon

Dry Martini
Gin, Vermouth, Shochu,
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

Grilled Oyster 60^{SEK/PIECE}
Browned Butter, Soy & Green Mango

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
- Ramson Mayo, Fermented White Asparagus & Shiso
- Hiramasa, Coriander & Trout Roe
- Wagyu Beef, Soy Caramelized Onion & Miso Mayo

Raw

- GOGO’s Tuna Tartar 180^{SEK}**
Chili, Soy Mayo, Daikon & Prawn Crackers

Hallibut Sashimi 180^{SEK}
Dashi, Cabbage & Yuzu

Beef Tartar 175^{SEK}
GOGO’s Signature Spice Mix, Gari Mayo, Fermented White
Asparagus & Cress

Crispy & Tempura

- Tempura Broccoli 85^{SEK}**
White Miso, Yuzu Mayo & Wasabi

Crispy Pork 115^{SEK}
Char Siu, Coriander

Tempura Shrimp 135^{SEK}
Chili Mayo, Yuzu & Scallions

GOGO’s Fried Chicken 125^{SEK}
Jalapeño Glaze & Sesame Seeds

Dumplings

- Chicken Wontons 4 PIECES 135^{SEK}**
Thai Basil, Pistachio, Lemongrass & Chili

Deep-fried Gyoza 4 PIECES 135^{SEK}
Corn, Chili, Yuzu Mayo & Cabbage

From The Grill



- Dry-aged Côte de Bouef 600 GRAM 850^{SEK}**
Smoked Marrow, Sauce Bordelais
Add on: Deep-fried Sweetbread 150SEK

Grilled Yellowfin Tuna 350^{SEK}
Green Mango, Browned Butter & Coriander

Yaki Skewer

- Chicken 110^{SEK}**
Chili Mayo & Scallions

Beef 145^{SEK}
Smoked Soy Mayo & Crispy Shallots

Tofu 95^{SEK}
Gomadare, Smoked Almonds & Wasabi Sesame

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

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}

Spring Cabbage Red Curry & Coconut 60^{SEK}

A Bowl of GOGO Rice Miso Mayo, Sesame & Scallions 60^{SEK}

Steamed Greens Gari Mayo & Soy 85^{SEK}

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

Udon Noodles Kimchi & Egg Yolk 75^{SEK}

Sweets

- RubabuPai 110^{SEK}**
Rhubarb Compote, White Chocolate, Raspberry Sorbet & Litchi

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, Yuzu Ponzu & Onion

Deep-fried Oyster Smoked Soy Mayo & Yuzu Pickled Onion
Edamame Salty & Sour

Yaki Onigiri Ramson Mayo, Fermented White Asparagus & Shiso

Your choice of tartar

GOGO's Tuna Tartar

Chili, Soy Mayo, Daikon & Prawn Crackers

OR

Beef Tartar

GOGO's Signature Spice Mix, Gari Mayo, Fermented White Asparagus & Cress

Deep-fried Gyoza

Corn, Chili, Yuzu Mayo & Cabbage

Tempura Shrimp Chili Mayo, Yuzu & Scallions

Green Papaya Salad Bean Sprouts, Nouc Cham & Peanuts

Yakitori Chicken Skewer, Chili Mayo & Scallions

A Bowl of GOGO Rice Miso Mayo, Sesame & Scallions

RubabuPai

Rhubarb Compote, White Chocolate, Raspberry Sorbet & Litchi

FEELING EXTRA?

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

GOGO CAVIAR

A Spoon of Gastro Unika Gold Caviar served with ice-cold Absolut Elyx Vodka

ADD FOR 150^{SEK}

BEVERAGE PACKAGE

495^{SEK} / PERSON

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

GOGO Highball

Gin, Umesu, Yuzu, Cucumber, Granny Smith Apples, Thai Basil, Lemon

GOGO's choice of Saké & Asahi Super Dry 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, Yuzu Ponzu & Onion

Edamame Salty & Sour

GOGO's Tuna Tartar

Chili, Soy Mayo, Daikon & Prawn Crackers

Dry-aged Côte de Boeuf

Smoked Marrow, Sauce Bordelais

Add on: Deep-fried Sweetbread 150SEK

SERVED WITH

A Bowl of GOGO Rice Miso Mayo, Sesame & Scallions

Green Papaya Salad Bean Sprouts, Nouc Cham & Peanuts

Steamed Greens Gari Mayo & Soy

RubabuPai

Rhubarb Compote, White Chocolate, Raspberry Sorbet & Litchi

FEELING EXTRA?

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

GOGO CAVIAR

A Spoon of Gastro Unika Gold Caviar served with ice-cold Absolut Elyx Vodka

ADD FOR 150^{SEK}

GOGO

Seasonal Signatures 165SEK

GOGO Highball

Gin, Umeshu, Yuzu, Cucumber, Granny Smith Apples,
Thai Basil, Lemon

Pinku Highball

Raspberry, Tequila, Thai Chili, Lime,
“Pink Grapefruit Cream Soda”

Ling-Long Fizz

Lingonberry, Elderflower, Gin, Lemongrass, Sichuan,
Lemon, Bubbles

Painappu Sour

Vodka, Sake, Pineapple, Bergamot, Peach & Tea, Lemon

Strawberry Shake

Vodka, Strawberry, Vanilla, Shiso, Tonka Bean,
Condensed Milk, Lemon

Shibak FOAMO

“Swedish Passionfruit”, Seasonal Apples,
Ginger, Rum, Lime, Coconut Foam

GOGOGAGA STYLE

Dry Martini	Gin, Vermouth, Shochu, Lemongrass.....	165SEK
UME Negroni	Gin, Campari, Vermouth, Umeshu, Timut.....	165SEK
Sesame Old Fashioned	Whiskey, Sesame, Caramel, Bitters	165SEK
Bloody Mary	Vodka, Sake, Tomato, Signature Spice Mix, Gochujang, Wasabi	165SEK

VIRGIN COCKTAILS

GAGA Soda	Cucumber, Granny Smith Apples, Yuzu, Thai Basil, Lemon.....	95SEK
Hino Soda	Raspberry, Lime, “Pink Grapefruit Cream Soda”	95SEK
Shibak NoNo	“Swedish Passionfruit”, Seasonal Apples, Ginger, Verjus, Lime, Coconut Foam.....	95SEK

BEER ON TAP

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

BEER & CIDER ON BOTTLE

33cl	Asahi Super Dry 5% (JP)	75SEK
33cl	Carlsberg Hof 4,2% (DK)	65SEK
33cl	Kronenbourg 1664 Blanc 5% (FR)	75SEK
33cl	Somersby Pear Cider 4,5% (SE)	80SEK
35,5cl	Angry Orchard Crisp Apple 5% (US).....	105SEK
Guest Beer		

(Ask your waiter)

NON ALCOHOLIC

33cl	Sodas.....	40SEK
20cl	Three Cents Ginger Beer (GR).....	45SEK
33cl	Vistakulle Sparkling Apple (SE)	75SEK
25cl	Red Bull/Red Bull Sugar Free (AT).....	55SEK
33cl	Carlsberg Alcohol Free 0,5% (DK).....	55SEK
33cl	Mikkeller Drink’in The Sun 0,3% (DK).....	75SEK
33cl	Asahi Alcohol Free 0,0% (JP)	65SEK

SPARKLING BY THE GLASS

Ruida Domo Cava Brut (ES)	115SEK / 590SEK
Champagne PiperHeidsieck Cuvée Brut NV (FR)	165SEK / 895SEK

WHITE WINE BY THE GLASS

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

ROSÉ BY THE GLASS

Provence, Nessa Rosé 2023 (FR)	130SEK / 610SEK
Provence, Whispering Angel 2021 (FR).....	170SEK / 800SEK

RED WINE BY THE GLASS

Sicilia, Cantine Ermes Vento di Mare Nero d’Avola Bio 2022 (IT).....	125SEK / 585SEK
California, Clay Creek Pinot Noir 2021 (US)	130SEK / 610SEK
Rhône, Halos de Jupiter Costières de Nîmes 2021 (FR)	140SEK / 660SEK
Piemonte, Tenuta Carlin de Paolo Barbera d’Asti 2022 (IT)	145SEK / 680SEK
Baden, Ziereisen Pinot Noir 2022 (AT)	150SEK / 705SEK
Horse Heaven Hills, H3 Cabernet Sauvignon 2020 (US)	155SEK / 725SEK
Piemonte, Cadia Dolcetto d’Alba 2022 (IT).....	155SEK / 725SEK
Adelaide Hills, Paracombe Shiraz 2016 (AUS)	175SEK / 825SEK

SIGNATURE BOTTLES

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

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

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

More wines? Ask your waiter for our book of wines

