



GOGOGAGA
Dinner Club



Pre Dinner Drinks

GOGO Highball 165^{SEK}

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

Dry Martini 165^{SEK}

Gin, Vermouth, Shochu,
Lemongrass

Shibak FOAMO 165^{SEK}

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

Champagne 170^{SEK}

A Glass of Lacroix Dunesse,
Cuvée Vanessa

Snacks

Oyster 55^{SEK/PIECE}

Jalapeño & Apple

Deep-fried Oyster 60^{SEK/PIECE}

Smoked Soy Mayo & Yuzu Pickled Onion

Edamame 65^{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

- Grilled Enoki, Cauliflower Cream, Yuzu & Shiso Gel
- Fröya Tataki, Gari Mayo, Lemon Pearls & Scallions
- Wagyu Beef, Soy Caramelized Onion & Miso Mayo

Raw

GOGO's Tuna Tartar 185^{SEK}

Chili, Soy Mayo, Daikon & Prawn Crackers

Beef Tartar 175^{SEK}

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

Crispy & Tempura

Tempura Broccoli 95^{SEK}

White Miso, Yuzu Mayo & Wasabi

Crispy Pork 125^{SEK}

Char Siu, Coriander

Tempura Shrimp 145^{SEK}

Chili Mayo, Yuzu & Chives

Dumplings

Chicken Wontons 4 PIECES 145^{SEK}

Thai Basil, Pistachio, Lemongrass & Chili

Deep-fried Gyoza 4 PIECES 145^{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 150^{SEK}

Grilled Yellowfin Tuna 350^{SEK}

Green Mango, Browned Butter & Coriander

Yaki Skewer

Chicken 125^{SEK}

Chili Mayo & Chives

Beef 145^{SEK}

Smoked Soy Mayo & Crispy Shallots

Tofu 95^{SEK}

Gomadare, Smoked Almonds & Wasabi Sesame

**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, Noug Cham & Peanuts 75^{SEK}

Sweets

Swedish Strawberries 110^{SEK}

Verbane Syrup, Vanilla Ice Cream, Miso & Almond Cake

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 Grilled Enoki, Cauliflower Cream, Yuzu & Shiso Gel

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 & Chives

Green Papaya Salad Bean Sprouts, Noug Cham & Peanuts

Yakitori Chicken Skewer, Chili Mayo & Chives

A Bowl of GOGO Rice Miso Mayo, Sesame & Scallions

Swedish Strawberries

Verbane Syrup, Vanilla Ice Cream, Miso & Almond Cake

FEELING EXTRA?

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, Umeshu, 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 150^{SEK}

SERVED WITH

A Bowl of GOGO Rice Miso Mayo, Sesame & Scallions
Green Papaya Salad Bean Sprouts, Noug Cham & Peanuts
Steamed Greens Gari Mayo & Soy

Swedish Strawberries

Verbane Syrup, Vanilla Ice Cream, Miso & Almond Cake

FEELING EXTRA?

GOGO CAVIAR

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

ADD FOR 150^{SEK}

GOGO

Seasonal Signatures 165^{SEK}

GOGO Highball

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

Beni Highball

Lillet Rosé, Tequila, Pandan, Strawberry & Agave Soda, Salt

Daio Fizz

Rhubarb, Ginger, Calvados, Amaretto, 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.....	165^{SEK}
UME Negroni	Gin, Campari, Vermouth, Umesu, Timut.....	165^{SEK}
Sesame Old Fashioned	Whiskey, Sesame, Caramel, Bitters	165^{SEK}
Bloody Mary	Vodka, Sake, Tomato, Signature Spice Mix, Gochujang, Wasabi	165^{SEK}

VIRGIN COCKTAILS

GAGA Soda	Cucumber, Granny Smith Apples, Yuzu, Thai Basil, Lemon	95^{SEK}
Ichigo Soda	Strawberry & Agave Soda, Pandan, Salt	95^{SEK}
Shibak NoNo	“Swedish Passionfruit”, Seasonal Apples, Ginger, Verjus, Lime, Coconut Foam.....	95^{SEK}

BEER ON TAP

30cl	Carlsberg Export 5% (DK)	72^{SEK}
30cl	Brooklyn Pilsner 4,6% (US)	78^{SEK}
30cl	Brooklyn Stonewall Inn IPA 4,6% (US)	82^{SEK}

BEER & CIDER ON BOTTLE

33cl	Asahi Super Dry 5% (JP)	82^{SEK}
33cl	Carlsberg Hof 4,2% (DK)	72^{SEK}
33cl	Kronenbourg 1664 Blanc 5% (FR)	82^{SEK}
33cl	Somersby Pear Cider 4,5% (SE)	85^{SEK}
35,5cl	Angry Orchard Crisp Apple 5% (US).....	105^{SEK}
Guest Beer		

(Ask your waiter)

NON ALCOHOLIC

33cl	Sodas.....	50^{SEK}
20cl	Three Cents Ginger Beer (GR).....	50^{SEK}
33cl	Vistakulle Sparkling Apple (SE)	75^{SEK}
25cl	Red Bull/Red Bull Sugar Free (AT).....	55^{SEK}
33cl	Carlsberg Alcohol Free 0,5% (DK).....	55^{SEK}
33cl	Mikkeller Drink’in The Sun 0,3% (DK).....	75^{SEK}
33cl	Asahi Alcohol Free 0,0% (JP)	65^{SEK}

SPARKLING BY THE GLASS

Ruida Domo Cava Brut (ES)	120SEK / 625SEK
Champagne Lacroix Dunesse, Cuvée Vanessa NV (FR)	170SEK / 945SEK

WHITE WINE BY THE GLASS

Rheinhessen, Gröhl Riesling Trocken 2022 (GE)	135SEK / 640SEK
Mosel, Maximin Grünhäus Riesling 2022 (GE)	140SEK / 660SEK
Vinho Verde, Aphros Loreiro 2020 (PT).....	145SEK / 680SEK
Rías Baixas, Ethereo Albariño 2022 (ES)	145SEK / 680SEK
Kamptal, Sonnhof Social Club 2019 100cl (AU)	145SEK / 680SEK
California, De Loach Chardonnay 2021 (US).....	155SEK / 725SEK
Mosel, Markus Molitor Zeltinger Himmelreich Kabinett 2022 (GE)	160SEK / 780SEK
Piemonte, Cadia Langhe Arneis 2022 (IT).....	160SEK / 780SEK

ROSÉ BY THE GLASS

Provence, Nessa Rosé 2023 (FR)	135SEK / 640SEK
Provence, Whispering Angel 2021 (FR).....	170SEK / 800SEK

RED WINE BY THE GLASS

Sicilia, Cantine Ermes Vento di Mare Nero d’Avola Bio 2022 (IT).....	135SEK / 640SEK
California, Clay Creek Pinot Noir 2021 (US)	135SEK / 640SEK
Rhône, Halos de Jupiter Costières de Nîmes 2021 (FR)	145SEK / 680SEK
Piemonte, Tenuta Carlin de Paolo Barbera d’Asti 2022 (IT)	150SEK / 705SEK
Baden, Ziereisen Pinot Noir 2022 (AT)	155SEK / 725SEK
Horse Heaven Hills, H3 Cabernet Sauvignon 2020 (US)	160SEK / 780SEK
Piemonte, Cadia Dolcetto d’Alba 2022 (IT).....	160SEK / 780SEK
Adelaide Hills, Paracombe Shiraz 2016 (AUS)	180SEK / 845SEK

SIGNATURE BOTTLES

Champagne, Charpentier, Terre d’Emotion, Brut Vérite NV (FR)	1300SEK
Champagne, Egly-Ouriet Brut Premier Cru Les Vignes de Vrigny NV (FR)	1300SEK
Champagne, Diebolt-Vallois Tradition Extra Brut NV (FR)	900SEK
Champagne, Charles Heidsieck Brut Reserve MV (FR)	1200SEK
Champagne, Diebolt-Vallois Blanc de Blancs Millésime 2004 (FR)	1800SEK
Pfalz, A. Christmann Riesling Aus den Lagen 2021 (DE).....	990SEK
Santa Barbara, Au Bon Climat Chardonnay Santa Barbara County 2021 (US).....	990SEK
Alsace, Alsace Blanc Marcel Deiss 2021 (FR)	800SEK
Beaujoulais, Domaine de Bel Air Jean-Marc Lafont Beaujoulais Blanc.....	700SEK
Chablis, William Fèvre 2021(FR).....	990SEK
Napa Valley, Stag’s Leap Wine Cellars Hands of Time Red Blend 2019 (US)	900SEK
Sonoma Coast, Kutch Bohan Vineyard Pinot Noir 2019 (US)	1200SEK
Rhône, St. Antonin Châteauneuf-du-Pape 2019 (FR)	990SEK
Rhône, Domaine Delhome Boréal Crozes-Hermitage 2021(FR)	900SEK
Beaujoulais, Domaine de Bel Air Jean-Marc Lafont Beaujoulais-Villages.....	700SEK
Piemonte, Cadia Barbera d’Alba 2022 (IT)	800SEK
Piemonte, Cadia Barolo Monvigliero 2019 (IT).....	1200SEK

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

150cl Rheingau, Leitz Magic Mountain 2021 (GE).....	1300SEK
150cl Champagne, Charles Heidsieck Brut Réserve MV (FR)	2100SEK
500cl Chablis, Sainte Claire Viellies Vignes 2020 (FR).....	5900SEK

More wines? Ask your waiter for our book of wines



