

Snacks

Oyster 60^{SEK}

Onion x 4 & Yuzu

Deep-fried Oyster 65^{SEK}

Beetroot Cream, Ginger, Cherries & Honey Cress

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}

Duck Tartlett x2 85^{SEK}

Hoisin, Pickled Onion & Coriander

Yaki Onigiri 85^{SEK}

Two pieces of deep-fried rice with your choice of topping

- Jerusalem Artichoke, Shiitake, Kimchi Sesame & Shiso
- Fröya Tataki, Yuzu Mayo, Lemon Pearls & Scallions
- Wagyu Beef, Soy Caramelized Onion & Miso Mayo

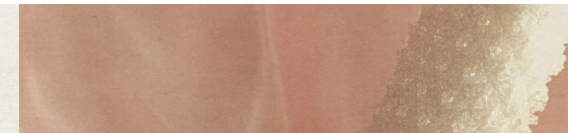
Always at GOGO BAR

KATSU SANDO - Deep-fried Chicken 245^{SEK}

Tonkatsu, Brioche, Cabbage, Potato Chips & Chili Mayo

GOGO's Pork Belly & Buns 2 PIECES 140^{SEK}

Pickels, Peanuts, Chili Mayo & Hoisin



Mid Size & Sides

GOGO's Tuna Tartar 185^{SEK}

Chili, Soy Mayo, Daikon & Prawn Crackers

Tempura Broccoli 95^{SEK}

White Miso, Yuzu Mayo & Wasabi

Tempura Shrimp 145^{SEK}

Chili Mayo, Yuzu & Chives

Deep-fried Gyozas 4 PIECES 145^{SEK}

Corn, Chili, Yuzu Mayo & Cabbage

Chicken 125^{SEK}

Chili Mayo & Chives

A Bowl of GOGO Rice 60^{SEK}

Miso Mayo, Sesame & Scallions

A Spicy Bowl of Rice 65^{SEK}

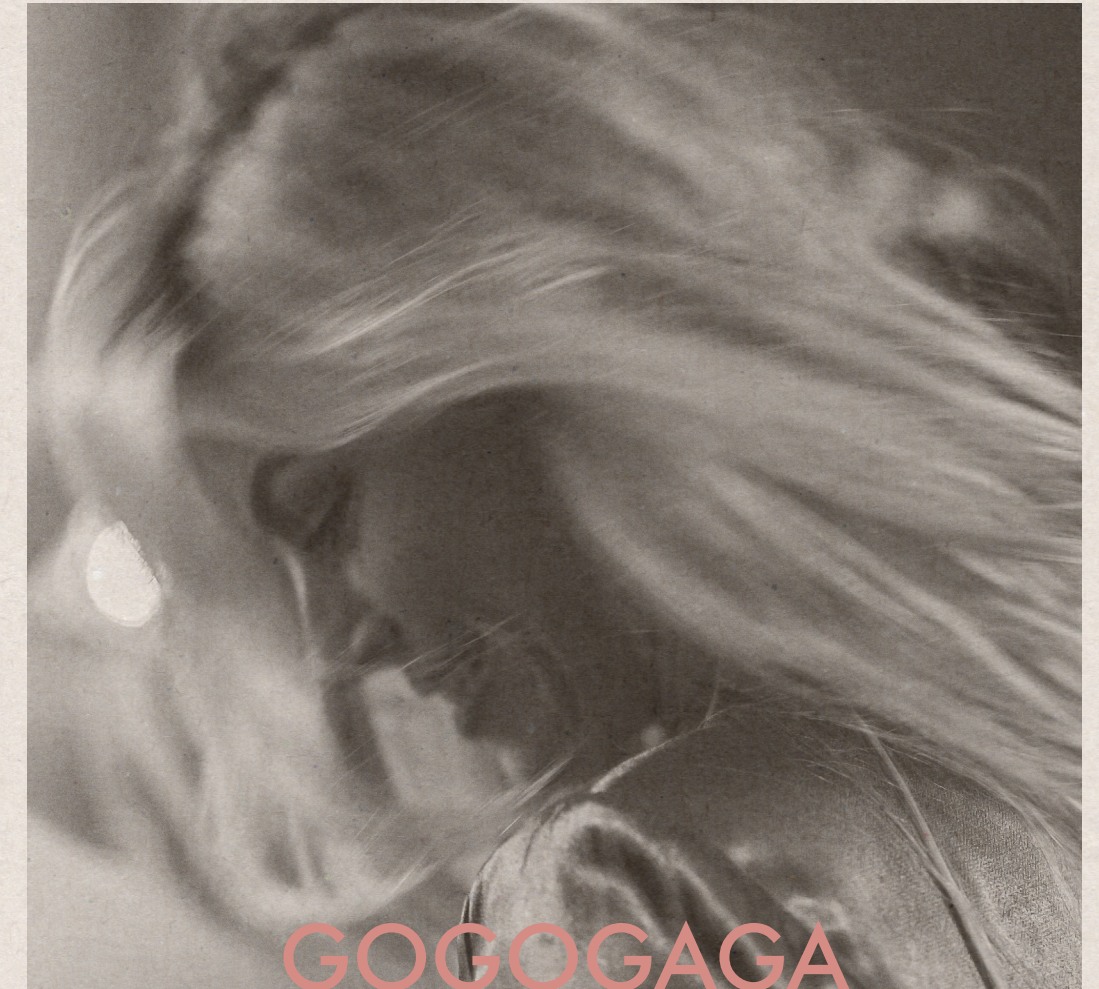
Chili/Soy Sauce, Yuzu Mayo, Crispy Beans & Dried Flowers

Green Papaya Salad 75^{SEK}

Bean Sprouts, Nouc Cham & Peanuts

ALLERGIES? WE GOT YOUR BACK - JUST LET YOUR WAITER KNOW!
GOGOGAGA IS A CASH FREE RESTAURANT

THE ESSENTIAL BAR MENU



GOGOGAGA
Dinner Club

Seasonal Signatures 165^{SEK}

GOGO Highball

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

Pineappu Highball

Tequila, Pineapple, Peach, Sake, Ancho & Thai Chili, Lime, Soda, Lactose

Budo Fizz

Gin, Blackberry, Grape, Violet, Rosemary, Yuzu, Bubbles

Banana Sawa

Triple Rum, Triple Banana, Caramel, Mint, Lime

Strawberry Shake

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

Shibak FOAMO

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

GOGOGAGA STYLE 165^{SEK}

Dry Martini

Gin, Vermouth, Shochu, Lemongrass

UME Negroni

Gin, Campari, Vermouth, Umeshu, Timut

Shii-Vardier

Bourbon, Campari, Vermouth, Shiitake, Hazelnut, Hibiskus, Bitters

Bloody Mary

Vodka, Sake, Tomato, Signature Spice Mix, Gochujang, Wasabi

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}

VIRGIN COCKTAILS

GAGA Soda	Cucumber, Granny Smith Apples, Yuzu, Thai Basil, Lemon	95 ^{SEK}
Pineappu Soda	Pineapple Caramel, Ancho & Thai Chili, Lime, Soda	95 ^{SEK}
Shibak NoNo	“Swedish Passionfruit”, Seasonal Apples, Ginger, Verjus, Lime, Coconut Foam	95 ^{SEK}

SPARKLING BY THE GLASS

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

WHITE WINE BY THE GLASS

Rheinhessen, Gröhl Riesling Trocken 2023 (GE)	135 ^{SEK} / 640 ^{SEK}
Kamptal, Weingut Rabl Grüner Veltliner Langenlois 2022 (AU)	145 ^{SEK} / 680 ^{SEK}
Languedoc, Laurent Miquel Albarino 2023 (FR)	150 ^{SEK} / 705 ^{SEK}
Rheingau, Leitz Kirchenpfad Kabinett Riesling 2023 (DE)	150 ^{SEK} / 705 ^{SEK}
Chablis, Jean-Marc Brocard Petit Chablis Sainte Claire 2023 (FR)	160 ^{SEK} / 780 ^{SEK}

ROSÉ BY THE GLASS

Provence, Nessa Rosé 2023 (FR)	135 ^{SEK} / 640 ^{SEK}
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RED WINE BY THE GLASS

Sicily, Cantine Ermes Vento di Mare Nero d’Avola Bio 2022 (IT)	135 ^{SEK} / 640 ^{SEK}
California, Clay Creek Pinot Noir 2021 (US)	135 ^{SEK} / 640 ^{SEK}
Rhône, Cuisine en Famille, Les Bras m’en Toubent 2023 (FR)	150 ^{SEK} / 705 ^{SEK}
Central Coast, Ballard Lane Cabernet Sauvignon 2022 (US)	160 ^{SEK} / 780 ^{SEK}
Rhône, Maison Bruyère & David Syrah 2022 (FR)	170 ^{SEK} / 805 ^{SEK}

More wines? Ask your waiter for our book of wines