



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 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 Tartelette 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

Raw

GOGO's Tuna Tartar 185^{SEK}

Chili, Soy Mayo, Daikon & Prawn Crackers

Beef Tartar 175^{SEK}

Crispy Chicken Skin, Shiitake, Pumpkin, Charred Leek & Cress

Sashimi 180^{SEK}

Fröya Salmon, Kiwi Ponzu, Grapefruit, Wasabi & Arenkha

Crispy & Tempura

Tempura Broccoli 95^{SEK}

White Miso, Yuzu Mayo & Wasabi

Grilled Eggplant 105^{SEK}

Jerusalem Artichoke, Mushrooms, Sesame & Browned Butter

Pan Fried Scallop 155^{SEK}

Grilled Cucumber, Jalapeño, Arenkha & Browned
Butter Mayo

Tempura Shrimp 145^{SEK}

Chili Mayo, Yuzu & Chives

Dumplings

Chicken Wontons 4 PIECES 145^{SEK}

“Laab”, Peanut & Herb Oil, Tamarind Cream, Peanuts

Pork & Pumpkin Dumplings 4 PIECES 135^{SEK}

Five Spice, Buttery Pork Stock & Pumpkin Seeds

Deep-fried Gyozas 4 PIECES 145^{SEK}

Corn, Chili, Yuzu Mayo & Cabbage

From The Grill



Dry-aged Côte de Bouef 600 GRAM 850^{SEK}
Smoked Bone Marrow, Sauce Borderlaise

Grilled Yellowfin Tuna 350^{SEK}
Soy Butter, Pak Choi & Grilled Scallions

Yaki Skewer

Chicken 125^{SEK}
Chili Mayo & Chives

Beef 145^{SEK}
Miso Mayo & Crispy Shallots

Vegetarian Five Spice 95^{SEK}
Tamarind Cream, Pickled Pumpkin & Ash

Octopus 135^{SEK}
XO Sauce, Tare, Grilled Lime, Fried Garlic & 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}**

Grilled Cabbage Red Curry & Coconut **60^{SEK}**

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

A Spicy Bowl of Rice Chili/Soy Sauce, Yuzu Mayo, Crispy Beans & Dried Flowers **65^{SEK}**

Steamed Greens Chili & Beans **85^{SEK}**

Steamed Pak Choi Gari, Garlic & Sesame Seeds **55^{SEK}**

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

Sweets

GOGO's Signature Dessert, Serves 2 People 175^{SEK}
Cherries, Tonka Mousse, Mint Crumble, Sorbet & Caramelized Tea

Cloudberry Blondie 110^{SEK}
Soy Ice Cream, Shiso Curd & Almonds

GOGO's Cardamom Bun "Hotteok" 115^{SEK}
Cardamom, Almonds, Vanilla Custard & Amaretto

Chocolate Praline 65^{SEK}
Banana, Miso & Roasted Sesame

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 Beetroot Cream, Ginger, Cherries & Honey Cress

Edamame Salty & Sour

Yaki Onigiri Jerusalem Artichoke, Shiitake, Kimchi Sesame & Shiso

Your choice of tartar

GOGO's Tuna Tartar

Chili, Soy Mayo, Daikon & Prawn Crackers

OR

Beef Tartar

Crispy Chicken Skin, Shiitake, Pumpkin, Charred Leek & Cress

Pork & Pumpkin Dumplings

Five Spice, Buttery Pork Stock & Pumpkin Seeds

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

Cloudberry Blondie

Soy Ice Cream, Shiso Curd & Almonds

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

Rheingau, Leitz Kirchenpfad Kabinett Riesling 2023

Piemonte, Carlin de Paolo Moscato d'Asti 2022

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 Bone Marrow, Sauce Borderlaise

SERVED WITH

A Bowl of GOGO Rice Miso Mayo, Sesame & Scallions

Green Papaya Salad Bean Sprouts, Nouc Cham & Peanuts

Steamed Greens Chili & Beans

Cloudberry Blondie

Soy Ice Cream, Shiso Curd & Almonds

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, 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

Dry Martini	Gin, Vermouth, Shochu, Lemongrass.....	165^{SEK}
UME Negroni	Gin, Campari, Vermouth, Umeshu, Timut.....	165^{SEK}
Shii-Vardier	Bourbon, Campari, Vermouth, Shiitake, Hazelnut, Hibiskus, 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}
Pineappu Soda	Pineapple Caramel, Ancho & Thai Chili, Lime, Soda	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 2023 (GE)	135SEK / 640SEK
Kamptal, Weingut Rabl Grüner Veltliner Langenlois 2022 (AU)	145SEK / 680SEK
Languedoc, Laurent Miquel Albarino 2023 (FR)	150SEK / 705SEK
Rheingau, Leitz Kirchenpfad Kabinett Riesling 2023 (DE)	150SEK / 705SEK
Chablis, Jean-Marc Brocard Petit Chablis Sainte Claire 2023 (FR)	160SEK / 780SEK

ROSÉ BY THE GLASS

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

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

SIGNATURE BOTTLES

Champagne, Charpentier, Terre d’Emotion, Brut Vérite NV (FR)	1300SEK
Champagne, Egly-Ouriet Brut Premier Cru Les Vignes de Vignay 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
Mosel, Maximin Grünhäus Riesling 2022 (DE)	700SEK
Mosel, Markus Molitor Zeltinger Himmelreich Kabinett 2022 (DE)	800SEK
Pfalz, A. Christmann Riesling Aus den Lagen 2021 (DE)	990SEK
Santa Barbara, Au Bon Climat Chardonnay County 2021 (US)	990SEK
Vinho Verde, Aphros Loreiro 2020 (PT)	700SEK
Rías Baixas, Ethereo Albariño 2023 (ES)	700SEK
Beaujolais, Bel Air Jean-Marc Lafont Blanc 2022 (FR)	700SEK
Alsace, Alsace Blanc Marcel Deiss 2021 (FR)	800SEK
Chablis, William Fèvre 2021(FR)	990SEK
Baden, Ziereisen Pinot Noir 2022 (AT)	725SEK
Horse Heaven Hills, H3 Cabernet Sauvignon 2020 (US)	800SEK
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
Beaujolais, Bel Air Jean-Marc Lafont-Villages 2022 (FR)	700SEK
Rhône, St. Antonin Châteauneuf-du-Pape 2019 (FR)	990SEK
Rhône, Domaine Delhome Boréal Crozes-Hermitage 2021(FR)	900SEK
Piemonte, Cadia Dolcetto d’Alba 2023 (IT)	800SEK
Beaujolais, Domaine de Bel Air Jean-Marc Lafont-Villages(FR)	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 Riesling 2021 (DE)	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



