

# Seasonal Signatures 168<sup>SEK</sup>

## GOGO Highball

Gin, Umeshu, OP Gun Powder, Cucumber, Granny Smith, Yuzu, Lemon

## Itadori Highball

Vodka, Sake, Rhubarb, Italicus, Coriander Seeds, Red Currant Acid

## Guzi Sour

Vodka, Calvados, Gooseberry, Elderflower, Lychee, Long Pepper, Super Foam

## Sticky Mango Shake

Golden Rice Vodka, Imo Shochu, Mango, Coconut, Lemon

## Shibak FOAMO

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

## Shiroi Roshian

Vodka, Coffee Liqueur, Butter Scotch, Chocolate Sake, Flavored Espresso Coffee Cream

## Sakura Punch

Diplomatico Muantano, Wray Nephew, Cherry, Oolong, Sichuan, Lemon, Lactose

## Wagyu Old Fashioned

Wagyu & Browned Butter Washed Makers Mark, Corn & Miso Caramel, Bitters

## Ichigo Margarita

Tequila, Habanero, Strawberry, Sake, Apricot, Lime

## GaGa Fizz

Gin, Peach, Grapefruit, Sparkling Wine, Vanilla, Lemon

## Jing & Jang 250<sup>SEK</sup>

Macallan Harmony Jing, Fino Sherry, Tea Caramel, Bitters, Aromatic Smoke

## BEER ON TAP

40cl	Carlsberg Export 5% (DK)	95 <sup>SEK</sup>
40cl	Brooklyn Lager 5,2% (US)	100 <sup>SEK</sup>
40cl	Brooklyn Stonewall Inn IPA 4,6% (US)	109 <sup>SEK</sup>

## BEER & CIDER ON BOTTLE

33cl	Sapporo Premium Lager 5% (JP)	89 <sup>SEK</sup>
33cl	Carlsberg Hof Lager 4,2% (DK)	85 <sup>SEK</sup>
33cl	Kronenbourg 1664 Blanc 5% (FR)	82 <sup>SEK</sup>
33cl	Somersby Pear Cider 4,5% (SE)	85 <sup>SEK</sup>
33cl	Vistakulles Halvtorra Äpple Cider 4,5% (SE)	115 <sup>SEK</sup>
Guest Beer		

(Ask your waiter)

## NON ALCOHOLIC

33cl	Coca-Cola, Coca-Cola Zero, Fanta, Sprite	50 <sup>SEK</sup>
33cl	Weingut Rabl Verjus Spritz	95 <sup>SEK</sup>
25cl	Kimino Sparkling Soda (JP)	95 <sup>SEK</sup>
20cl	San Pellegrino Limonata	50 <sup>SEK</sup>
20cl	San Pellegrino Aranciata Rossa	50 <sup>SEK</sup>
20cl	Three Cents Ginger Beer (GR)	50 <sup>SEK</sup>
33cl	Vistakulle Sparkling Apple (SE)	75 <sup>SEK</sup>
25cl	Red Bull/Red Bull Sugar Free (AT)	55 <sup>SEK</sup>
33cl	Carlsberg Alcohol Free 0,5% (DK)	55 <sup>SEK</sup>
33cl	Mikkeller Drink'in The Sun 0,3% (DK)	75 <sup>SEK</sup>
33cl	Asahi Alcohol Free 0,0% (JP)	65 <sup>SEK</sup>

## VIRGIN COCKTAIL

<b>GAGA Soda</b>	Cucumber, Granny Smith Apples, Yuzu, Lemon	95 <sup>SEK</sup>
<b>Mango Nami</b>	Mango x2, Coconut, Lemon	95 <sup>SEK</sup>
<b>Shibak NoNo</b>	"Swedish Passionfruit", Seasonal Apples, Ginger, Verjus, Lime, Coconut Foam	95 <sup>SEK</sup>

## SPARKLING BY THE GLASS

Ruida Domo Cava Brut (ESP)	125 <sup>SEK</sup>
NV Lacroix Dunesse Champagne (FR)	170 <sup>SEK</sup>

## WHITE WINE BY THE GLASS

2024 Gut Hermannsberg Riesling Fine, Nahe (DE)	165 <sup>SEK</sup>
2023 Logan Weemala Pinot Gris, Orange (AU)	160 <sup>SEK</sup>
2024 Weingut Gröhl Riesling, Rheinhessen (DE)	145 <sup>SEK</sup>
2024 Jean-Marc Brocard Chablis Sainte Claire (FR)	180 <sup>SEK</sup>
2024 Villa Maria Private Bin Sauvignon Blanc, Marlborough (NZ)	165 <sup>SEK</sup>
2023 Fontanafredda Timorasso Derthona, Piedmont (IT)	175 <sup>SEK</sup>

## ROSÉ BY THE GLASS

2025 Nessa Rosé IGP Méditerranée	145 <sup>SEK</sup>
2024 Miraval Provence Rosé	160 <sup>SEK</sup>

## RED WINE BY THE GLASS

2023 Friedrich Becker Pinot Noir, Pfalz (DE)	165 <sup>SEK</sup>
2023 Carlin de Paolo Nebbiolo, Piedmont (IT)	175 <sup>SEK</sup>
2023 Erath Resplendent Pinot Noir, Oregon (US)	165 <sup>SEK</sup>
2024 Weingut Rabl Zweigelt Alte Reben (AT)	150 <sup>SEK</sup>
2024 Arrocal Ribera del Duero, Tempranillo (ESP)	180 <sup>SEK</sup>
2023 Michele Chiarlo Barbera d'Asti, Piedmont (IT)	165 <sup>SEK</sup>

## WHISKY (1CL)

The Macallan Double Cask 12yo	55 <sup>SEK</sup>
The Macallan Double Cask 15yo	75 <sup>SEK</sup>
The Macallan Sherry Cask 18yo	155 <sup>SEK</sup>
Hibiki Harmony	55 <sup>SEK</sup>
Hibiki 21 yo	450 <sup>SEK</sup>

## SAKÉ, UMESHU & SHOCHU

OUR HANDPICKED JAPANESE BEVERAGE, PLEASE ASK THE STAFF FOR RECOMMENDATION

6 cl

<b>Kid Pink Lable Junmai Ginjo</b>	Heiwa Shuzo, Wakayama, Japan, Pol 50%	145 <sup>SEK</sup>
<b>Homare Yuzu Junmai Shu</b>	Homare Sake Brewery, Fukushima Japan, Pol 70%	130 <sup>SEK</sup>
<b>Choya Extra Years Umeshu</b>		140 <sup>SEK</sup>
<b>Choya Kokuto Umeshu</b>		140 <sup>SEK</sup>
<b>Michi He Sougo Kome Shochu</b>	Heiwa Shuzo, Kainan-shi, Wakayama, Japan, 25%	140 <sup>SEK</sup>

# Snacks

## **Crispy Wontons 65<sup>SEK</sup>**

Trout Roe, Sour Cream, Yuzu Ponzu & Onion

## **Oyster 65<sup>SEK</sup>**

Wasabi, Coriander Oil, Yuzu & Elderflower Tapioca

## **Korean Fried Oyster 70<sup>SEK</sup>**

Ssamjang Glace, Yuzu Mayo & Rhubarb

## **Edamame 65<sup>SEK</sup>**

Salty & Sour

## **GOGO's Bao Buns with Caviar 495<sup>SEK</sup>**

Gastro Unika Gold Caviar 10 g, Deep-fried Steam Buns,  
Sour Cream & Shiso

**Add on:** Ice cold Absolut Elyx Vodka 40<sup>SEK/CL</sup>

## **Yaki Onigiri 60<sup>SEK</sup>**

One piece of deep-fried rice with your choice of topping

- Roasted Cauliflower, Shiitake, Soy & Wasabi
- Smoked Hamachi, Kimchi Gel, Soy Glace, Wasabi & Trout Roe
- Wagyu Beef, Soy Caramelized Onion & Miso

*Wagyu ADD ON: Gastro Unika Gold Caviar 100:-*

## Always at GOGO BAR

### **KATSU SANDO - Deep-fried Chicken 245<sup>SEK</sup>**

Tonkatsu, Brioche, Cabbage, Potato Chips  
& Chili Mayo

### **GOGO's Pork Belly & Buns 2 PIECES 165<sup>SEK</sup>**

Pickels, Peanuts, Chili Mayo & Hoisin

## Mid Size & Sides

### **GOGO's Tuna Tartar 185<sup>SEK</sup>**

Chili, Soy Mayo, Daikon & Prawn Crackers

### **Beef Tartar 180<sup>SEK</sup>**

Pepper Mayo, Grilled Cucumber, Celeriac & Sea Weeds

### **Baby Corn 95<sup>SEK</sup>**

Jalapeño Mayo, Browned Butter & Hibiscus Powder

### **Tempura Shrimp 165<sup>SEK</sup>**

Chili Mayo, Soy Glace, Sesame & Herbs

### **Chicken Wontons 4 PIECES 145<sup>SEK</sup>**

"Laab", Coriander, Peanuts, Tamarind

### **Black Bean Gyoza 4 PIECES 150<sup>SEK</sup>**

Tom Kha Sauce, Deep Fried Broad Beans & Spicy Umami

### **Chicken Skewer 125<sup>SEK</sup>**

Chili Mayo & Chives

### **Spicy Noodles 65<sup>SEK</sup>**

Chili Sauce, Yuzu Mayo, Crispy Beans & Dried Flower

### **A Bowl of GOGO Rice 65<sup>SEK</sup>**

Miso Mayo, Sesame & Scallions

### **Green Papaya & Cucumber Salad 75<sup>SEK</sup>**

Nouc Cham, Sesame Seeds & Cashew

