



IZAKAYA
GOKU
west end

Fully Licensed
No BYO

Open 6 Days
Tuesday to Sunday
Lunch: 12pm-3pm
Dinner: 5pm – late
(kitchen closes at 10pm)

izakayagoku.com.au
f /izakayagoku

刺身 Sashimi

お刺身カルパッチョ Carpaccio Tartare Mixed diced sashimi marinated in lime & coriander	\$16.00 <small>Gluten Free, Raw</small>
生ガキ Fresh Coffin Bay Australian Oysters (6)	\$18.00 <small>Gluten Free, Raw</small>
ムルーラバ産 キハダマグロ Mooloolaba Yellow Fin Tuna (8)	\$16.00 <small>Gluten Free, Raw</small>
タスマニア産 ヒュオン サーモン Tasmanian Huon Salmon (8)	\$16.00 <small>Gluten Free, Raw</small>
SA産 ヒラマサ South Australian Kingfish (8)	\$16.00 <small>Gluten Free, Raw</small>
本日のお刺身 Today's Catch Assorted (13) Fresh Mixed Australian Fish and Scallops	\$25.00 <small>Gluten Free, Raw</small>

巻寿司 Sushi Roll


野菜天ぷら Vegetable Tempura Assorted Vegetables	\$ 8.90 <small>Vegetarian</small>
チキン&アボカド Chicken & Avocado	\$10.30
サーモン&アボカド Salmon & Avocado	\$10.30
スパイシーまぐろ Spicy Mooloolaba Tuna Mooloolaba Yellow Fin Tuna, Spicy Sauce	\$10.90 <small>Gluten Free</small>
サーモンカリフォルニア Fresh Salmon California	\$12.90
照り焼き炙りヒラマサ Teriyaki Seared Kingfish Avocado & cucumber roll topped with melt in your mouth seared South Australian Kingfish	\$13.90
えび&玉ねぎ天ぷら Tempura Prawn & Onion Tempura prawn roll coated in tempura onion drizzled with teriyaki sauce	\$13.90
サーモン&クリームチーズ天巻 Tempura Salmon & Philly Huon Tasmanian Salmon, Philly Cream Cheese	\$13.90
西京炙りサーモン Miso Glazed Seared Salmon Avocado & cucumber roll topped with mouth- watering, miso glazed, seared Huon Tasmanian Salmon	\$13.90
サーモン&帆立の手巻寿司 Salmon & Scallop Temari Sushi rice wrapped with Huon Tasmanian Salmon topped with scallop and salmon roe	\$16.90 <small>Gluten Free, Raw</small>

串 Kushi Skewers (2)

牛 柚子胡椒 Beef Fillet with Yuzu (Citrus) Pepper	\$10.20 <small>Gluten Free</small>
ヒュオンサーモン バルサミコ酢 Salmon with Balsamic Vinegar	\$10.20 <small>Gluten Free</small>
うなぎ Eel	\$ 9.80
照り焼きチキン Teriyaki Chicken	\$ 7.90
椎茸 Shiitake Mushroom	\$ 5.90 <small>Vegetarian, Gluten Free</small>

お好み焼き Okonomiyaki

Japanese savoury pancake with yum yum sauce and mayo	
シーフード Seafood	\$16.90
豚肉 Pork	\$14.90
野菜 Vegetarian	\$12.90 <small>Vegetarian</small>

 One bill per table.

天麩羅 Tempura

Served with Tentsuyu broth and green tea salt

海老 Tempura Prawn	\$16.90
カキ Tempura Fresh Oysters (5)	\$16.90
野菜 Tempura Vegetables	\$11.90 <small>Vegetarian</small>

ホットアラカルテ Hot A La Carte

ソフトシェルクラブの唐揚げ ゆずマヨ Crunchy Soft Shell Crab Deep fried soft shell crab in potato flour served with Yuzu citrus Mayo	\$16.50 <small>Gluten Free</small>
ガーリックエビフライ Garlic Panko Prawn Deep fried Japanese panko bread crumbed prawns with tartar sauce	\$16.50
ゲソの唐揚げ Karaage Squid Legs	\$10.00
たこ焼き Octopus Balls	\$8.00
鳥南蛮 Chicken Nanban (Sweet & Sour) Fried chicken coated in a crispy egg batter that is soaked in a sweet and sour nanban sauce	\$12.90
チキンカツ Chicken Katsu Japanese panko bread crumbed chicken fillet	\$12.90
鳥のスパイシー唐揚げ Spicy Karaage Chicken Bomb	\$12.90 <small>Spicy (med)</small>
鳥の唐揚げ Crispy Karaage Chicken	\$10.00
海鮮春巻き Seafood Spring Rolls	\$10.00
野菜春巻き Vegetable Spring Rolls	\$8.00 <small>Vegetarian</small>
揚げ出し豆腐 Agedashi Tofu Fried tofu with dashi topped with grated daikon radish	\$8.90 <small>Vegetarian, Gluten Free</small>
豆腐のチリマヨ Chilli Mayo Fried Tofu	\$8.90 <small>Vegetarian, Gluten Free</small>
茄子の田楽 Eggplant Dengaku Sweet red miso glazed grilled egg plant	\$8.90 <small>Vegetarian, Gluten Free</small>
餃子 Pork Gyoza Dumplings Select cooking style: deep fried, steamed or pan fried	\$8.90
蓮根チップス Lotus Root Chips	\$6.90 <small>Vegetarian, Gluten Free</small>
枝豆 Edamame Soy Beans (Steamed)	\$6.90 <small>Vegetarian, Gluten Free</small>
ご飯 Steamed Premium Short Grain Rice	\$3.00 <small>Gluten Free</small>
お味噌汁 Miso Soup	\$3.00

アラカルテ Cold A La Carte

えび生春巻き Prawn Rice Paper Roll	\$12.90 <small>Gluten Free</small>
野菜生春巻き Salad Rice Paper Roll	\$8.90 <small>Vegetarian, Gluten Free</small>
冷奴 Hiya Yakko Chilled tofu topped with ginger and shallots	\$6.90 <small>Vegetarian, Gluten Free</small>
グリーンサラダ Green Salad with sesame dressing	\$6.90 <small>Vegetarian</small>
海藻サラダ Seaweed Salad	\$6.90 <small>Vegetarian</small>
タコの酢の物 Octopus Sunomono Sweet and sour chilled octopus with wakame seaweed and cucumber	\$6.90 <small>Gluten Free</small>



We only use fresh, Australian: chicken, beef, salmon,
pork and seafood





Fully Licensed
No BYO

Open 6 Days
Tuesday to Sunday
Lunch: 12pm-3pm
Dinner: 5pm – late
(kitchen closes at 10pm)

Desserts

焼きプリンのバニラアイス添え Cream Brulee with Vanilla Ice Cream	\$10.50
お団子と金時抹茶アイス Dango Rice Cake with Green Tea Ice Cream and Red Bean	\$10.50
バニラアイスクリーム Vanilla Ice Cream	\$ 5.90
抹茶アイスクリーム Green Tea Ice Cream	\$ 5.90
黒ゴマアイスクリーム Black Sesame Seed Ice Cream	\$ 5.90

Non-Alcoholic Beverages

ソフトドリンク Soft Drinks

バンダバーグ ジンジャービア Bundaberg Ginger Beer	\$ 4.00
ピンクグレープフルーツ Pink Grape Fruit (Sparkling)	\$ 4.00
ブラディーオレンジ Blood Orange (Sparkling)	\$ 4.00
ピーチー Peach (Sparkling)	\$ 4.00
レモネード Lemonade	\$ 3.00
コココーラ Coke	\$ 3.00
コークゼロ Coke Zero	\$ 3.00

ジュース Juice

アップル ジュース Apple Juice	\$ 4.00
オレンジ ジュース Orange Juice	\$ 4.00
パイナップル ジュース Pineapple Juice	\$ 4.00

リプトンアイスティー Lipton Iced Tea

レモン Lemon Iced Tea	\$ 4.00
ピーチ Peach Iced Tea	\$ 4.00

ミネラルウォーター Mineral Water

ミネラルウォーター Mineral Water (Still)	\$ 3.00
スパークリングウォーター Sparkling Water	\$ 3.00

日本茶 Japanese Tea

日本茶 煎茶 Japanese Green Tea (Hot)	\$ 3.00
ウーロン茶 Oolong Tea served (Cold)	\$ 3.00

Alcoholic Beverages

生ビール Draft Beer

サッポロプレミアム Sapporo Premium (340ml)	\$ 8.00
サッポロプレミアム Sapporo Premium (500ml)	\$12.00

ビール Bottled Beer

Suntory Yebisu Premium	\$10.00
Asahi Super Dry	\$ 8.00
Corona	\$ 8.00
James Squire One Fifty Lashes Pale Ale	\$ 8.00
James Boag's Premium Light	\$ 6.00

カクテル Cocktails (Sake or Vodka)

ソルティードッグ Salty Dog (Grapefruit Juice)	\$12.00
モスコミュール Moscow Mule (Ginger Beer and Lime)	\$12.00
スクリュードライバー Screw Driver (Orange Juice)	\$12.00
ブルースカイ Blue Sky (blue liqueur and tonic water)	\$12.00
春雪 Haru Yuki (Midori and Calpico)	\$12.00

Alcoholic Beverages Cont...

日本酒 Sake (300ml)

Served hot, chilled or room temperature

純米酒 JUNMAISHU

Sake made only from rice, Koji, and water. This is the purest Sake.

一品純米 極 Ippin Junmai GOKU's Huse Sake	\$18.00
Medium bodied fruity dry sake, best served chilled	ALC.15% SMV-5 Ippin

李白 Rihaku Junmai Blue Purity

Dryness and Umami of Shimane local rice Kannomai is perfectly balanced. It has a quite complicated flavour; a combination of Matsu pine resin, roasted chestnut and touch of honey & bitter cacao. Served chilled or slightly warm.

\$20.00
ALC.14.8% SMV-5 Shimane

水神 超辛口 Suijin Junmai Cho-Karakuchi

Iwate prefectures famous brewery Asabiraki's super dry Junmai Sake. Well balanced Umami, sweetness and richness of Iwate local grown Toyonishiki rice with its super dry crisp finish. Served chilled or warm.

\$22.00
ALC.16.5% SMV-10 Iwate

吟醸酒 GINJOSHU

It is brewed made from rice that has been milled to less than 60% of its original size. Long ferment at a low temperature.

爛漫 特選 Ranman Tokusen

Light/Medium bodied, semi dry Ginjo with perfect balance of sweetness, richness, bitterness and acidity. Rich and refined Umami brewed from the high quality local sake rice, Akita Sake Komachi, polished down to 60%. Served chilled or room temperature.

\$23.00
ALC.16.5% SMV-10 Iwate

花黄桜 吟醸 Hanakizakura Ginjo

Fruity and light bodied. Beautiful floral aroma and light on your palette. A perfect introduction sake or at the beginning of your meal. Drink with lightly seasoned seafood and vegetable tempura as well as fresh seafood dishes. Best served chilled.

\$23.00
ALC.12% SMV-8 Iyodo

梅酒 UME SHU - Japanese Plum Wine (90ml)

Served on the rocks or with soda water, Umeshu Plum Wine is a Traditional Japanese Liqueur that is made from unripe Ume fruit that is steeped in Shochu and sugar. Sweet and Sour liqueur traditionally served as an aperitif.

チョウヤ梅酒 CHOYA Umeshu	\$ 8.00
宇治抹茶チョウヤ梅酒 Green Tea CHOYA Umeshu	\$ 9.00

スコッチウイスキー Japanese Scotch Whisky

山崎シングルモルト Yamazaki Suntory Single Malt 12 year	\$12.00
Leading Japanese Whisky with aromas of dried fruit and honey. A delicate, mellow taste with a lingering woody dry finish. Perfect for Scotch drinkers looking for something different.	

響 サントリー Hibiki Suntory Blended Whisky 12 Year

Hibiki, meaning 'resonance', speaks to the soul and emotions of the most discerning whisky lover. Hibiki is the highest class of blended whisky from Suntory made from single malts from Yamazaki and Hakushu, often aged with a very rare Japanese oak. The 12 Year Old gives pineapple, plum, raspberry, honey and hibiscus on the nose followed by a palate full of banana, pomegranate, custard and pink pepper. The finish is sweet, sour and complex

\$13.00

スパークリングワイン Sparkling Wine

	Bottle	Glass
Oyster Bay Sparkling Curvee Brut	\$43.00	\$10.00
Aubert Et Brut Champagne France	\$56.00	

白ワイン White Wine

Oyster bay Sauvignon Blanc Marlborough, New Zealand	\$38.00	\$9.00
Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	\$77.00	
Devil's Lair The Hidden Cave Chardonnay Margaret River, Australia	\$42.00	
Petaluma Hanlin Hill Riesling, Clare Valley, Australia	\$56.00	

赤ワイン Red Wine

Oyster Bay Pinot Noir Marlborough, New Zealand	\$43.00
Wirra Wirra Church Block Red Blend Cabernet, Sauvignon, Shiraz, Merlot McLaren Vale, Australia	\$45.00
Pepper Jack Shiraz, South Australia	\$48.00
Brand's Laira Blockers Cabernet Sauvignon Coonawarra, Australia	\$50.00
Penfolds Kalimna Bin 28 Shiraz Barossa Valley, South Australia	\$80.00