



Sukiyaki すき焼き

Sukiyaki is a very popular Japanese meal from Edo era (more than 450 years). You cook ingredients in a shallow iron pot with housemade sukiyaki sauce. When eating Sukiyaki, a beaten raw egg is used as the dipping sauce.

TIPS: Do not over boil Sukiyaki sauce!



Your selection from:

New Zealand Rib Eye	200g	\$58
New Zealand Venison	200g	\$68
Kurobuta Pork belly	200g	\$78
New Zealand Wagyu	200g	\$88
Japanese A5 Wagyu, Kagoshima	200g	\$168

House made sukiyaki sauce and one egg included

Side selection from:

Vegetables and Udon \$20

Seasonal vegetable, tofux 2pcs, onion, spring onion, carrot

Steamed Rice \$6

If You Need Extra

Egg	\$3 each
Udon	\$8
Tofu	\$12
Seasonal vegetable	\$12



Shabu Shabu しゃぶしゃぶ

Shabu Shabu is a very popular Japanese meal with a long history. It is a Japanese nabemono hotpot dish of thinly sliced meat and vegetables. In Goku, you cook ingredients in a pot filled with housemade Dashi broth. Gomadare (sesame sauce), ponzu (citrus & soy sauce) and garlic chilli sweet soy sauce are used as the dipping sauce.

TIPS: Try the broth after you've cooked meat/seafood and vegetables, you will enjoy the difference of the flavour!



Your selection from:

New Zealand Rib Eye 200g	\$58
Cardrona Lamb 200g	\$58
Kurobuta Pork belly 200g	\$78
New Zealand Wagyu 200g	\$88
Japanese A5 Wagyu, Kagoshima 200g	\$168
New Zealand King Salmon Nabe <i>Salmon (200g), Prawns, Clams, Miso Stock Optional</i>	\$58
Tsufu Nabe <i>Milford Sound Crayfish (600-800g), Salmon Filet, Prawns</i>	\$198

House made broths and three dipping sauces included

Side selection from:

Vegetables and Udon \$20

Vegetables and Ramen \$20

Seasonal vegetable, tofux2pcs, onion, spring onion, carrot

Steamed Rice \$6

Milford Sound Crayfish -Market price/Whole

Paua - Market price/Whole

If You Need Extra

Egg	\$3 each		
Udon	\$8	Ramen	\$8
Tofu	\$12		
Seasonal vegetable	\$12		