

Appetizer

- | | |
|---|----|
| 1. Goma ae | 4 |
| Boiled spinach with sesame dressing | |
| 2. Eda mame | 4 |
| Boiled green soybean with a touch of salt | |
| 3. Gyoza | 7 |
| <i>Spicy (add \$1)</i>
Japanese style pan fried vegetable dumplings (6pcs) | |
| 4. Tteok-Bokki | 9 |
| No.1 street food in Korea. Soft rice cake, fish cake in sweet & spicy sauce | |
| 5. Water Dumpling | 10 |
| Korean style steamed dumplings, served [Cold or Warm] (10pcs) | |
| 6. Soft Shell Crab | 10 |
| Deep fried soft shell crab with ponzu sauce | |
| 7. Short Rib | 11 |
| Marinated Korean style beef | |
| 8. Jop-Chae | 7 |
| Clear, thin pan fried noodle, beef, and vegetables with sweet soy sauce | |
| 9. Agedashi Tofu | 6 |
| Lightly battered and deep fried tofu with sweet dashi sauce | |



- | | | |
|--|---|----|
| 10. Lettuce Wrap | <i>Vegetable / Chicken (add \$1) / Beef (add \$2)</i> | 10 |
| Crispy lettuce with pan fried ingredients | | |
| 11. Monkey Brain | | 9 |
| Deep fried avocado filled with spicy tuna, kanikame and masago | | |
| 12. Pa-Jun | <i>Vegetable / Bacon / Seafood</i> | 12 |
| Korean style crisp pancake | | |
| 13. Tempura | Battered and deep fried with ingredients of your choice | |
| <i>Vegetable</i> | | 8 |
| <i>Shrimp</i> | | 10 |
| <i>Combination</i> | <i>Vegetable & Shrimp</i> | 11 |
| 14. Salad | | |
| <i>House</i> | Assorted vegetable with ginger dressing | 3 |
| <i>Cucumber</i> | Cucumber, lettuce, radish | 4 |
| <i>Kaiso</i> | Seaweed, cucumber, lettuce, radish | 5 |
| <i>Tako</i> | Octopus, seaweed, cucumber, lettuce, radish | 6 |

Corkage Fee: \$2/Person

Japanese

All plated items are CHEF's Choice

- | | |
|---|-----------|
| 15. Gosu Sashimi Special
"Dare to experience the Chef's knife skill?" | 30 |
| 16. Gosu Sushi Special
10 pcs sushi with 1 daily special roll | 27 |
| 17. Sushi & Maki for One
6 different kinds of sushi with crunch spicy tuna & godzilla roll | 27 |
| 18. Sushi & Maki for Two
2 sets of 6 different kinds of sushi with crunch michikko & daily special roll | 50 |



- | | |
|---|-----------|
| 19. Sushi Large
9 pcs sushi with 1 california roll | 21 |
| 20. Sushi Regular
7 pcs sushi with 1 tekka roll | 17 |
| 21. Sashimi
Assorted sliced seafood served with shredded radish | 23 |
| 22. Chirasi
Assorted sashimi & vegetable over bed of sushi rice | 20 |
| 23. Tekka Don
Fresh tuna over a bed of sushi rice | 20 |
| 24. Salmon Don
Fresh salmon over a bed of sushi rice | 19 |
| 25. Una Don
Broiled fresh water eel over a bed of sushi rice | 20 |

This menu ONLY lists "MAIN" ingredients.
PLEASE let us know if you don't like/can't have certain ingredients.
Many of our food contains...
GREEN ONION, MAYO, SESAME

All of our foods are made to order, please be patient and give our chefs just little time

Corkage Fee: \$2/Person



26. Katsu	<i>Pork / Beef / Chicken</i>	14
Lightly battered and deep fried cutlet with bold citrus sauce		
27. Karashiyaki	<i>Pork / Beef / Chicken</i>	14
Lightly battered and deep fried cutlet with mild sweet curry sauce		
28. Sukiyaki		16
Sliced roast beef and mixed vegetable flavored soup		
29. Teriyaki		
<i>Tofu</i>	Deep fried tofu & vegetable	12
<i>Chicken</i>	Broiled chicken & vegetable	13
<i>Salmon</i>	Broiled salmon & vegetable	15
30. Udon	Thick white noodle soup	
<i>Vegetable</i>	Mildly flavored broth with vegetable	10
<i>Tempura</i>	Mildly flavored broth with tempura	13
<i>Gosu</i>	Spicy flavored broth with fish cake and vegetable	12
31. Yaki Udon	 Thick white noodle pan fried with sweet spicy sauce	
<i>Vegetable</i>		11
<i>Chicken</i>		13
<i>Beef</i>		13
32. Yaki Soba	Thin pan fried noodle	
<i>Vegetable</i>		9
<i>Chicken</i>		11
<i>Beef</i>		12
33. Miso Ramen		
<i>Vegetable</i>	Miso flavored pork broth with vegetable	10
<i>Spicy Pork</i>	 Miso flavored pork broth with vegetable & spicy pork	12
<i>Beef</i>	Miso flavored pork broth with vegetable & beef	12

This menu ONLY lists "MAIN" ingredients.
PLEASE let us know if you don't like/can't have certain ingredients.
Many of our food contains...
GREEN ONION, MAYO, SESAME

All of our foods are made to order, please be patient and give our chefs just little time

Corkage Fee: \$2/Person

Korean

All plated items are CHEF's Choice

K-1. Kal-bi-jjim		20
Marinated and stewed Korean style traditional beef dish		
K-2. Short Rib (Cross-cut)		20
Marinated and broiled Korean style beef, cross-cut rib		
K-3. Dae-ji Kal-bi		18
Marinated and broiled Korean style pork rib		
K-4. Bul-go-gi (Yaki niku)		15
Marinated and broiled thinly sliced beef		
K-5. Yaki Pork 🍴		15
Marinated and broiled spicy pork		
K-6. Gosu Spicy 🍴 <i>Chicken / Squid (add \$1)</i>		14
Broiled chicken / squid marinated with gosu's spicy sauce		
K-7. Hwe-dup-bop (Sashimi Rice)		20
Assorted sashimi & vegetable over a bowl of rice with spicy sauce		
K-8. Stone Bowl Bi-bim-bop 🍴	Mixed vegetable with egg served over rice	
<i>Tofu</i>	Steamed Tofu	12
<i>Beef</i>	Marinated Beef	13
<i>Seafood</i>	Steamed assorted Seafood	14

K-9. Jumbo Man-doo (3 pcs)		13
Home-made pan fried dumpling filled with beef, pork & vegetable		
K-10. Dumpling Platter		14
Spicy dumplings (5pcs) with Yakisoba		
K-11. Tofu Stir Fry		12
Stir fried vegetable dish with mushroom, cabbage, zucchini, onion and broccoli		
K-12. Jop-chae		14
Clear-thin pan fried noodle, beef & vegetable with sweet soy sauce		
K-13. Drunken Fried Wings		15
Chicken wings deep fried and tossed in home-made sauce of your choice...		
<i>Asian ginger</i>	Sweet and sour flavored ginger sauce	
<i>Gosu fire</i> 🍴	Specially made hot pepper sauce	
K-14. Soon-Tofu Jjigae 🍴	Traditional Korean spicy soft tofu soup	
<i>Vegetable</i>		8
<i>Kimchee / Beef / Seafood</i>		11

Sides

Miso soup 2 White Rice 2 Brown Rice 3 Osinko 5

All of our foods are made to order, please be patient and give our chefs just little time

Corkage Fee: \$2/Person



Venus

choice of tuna/salmon, packed with tamago, mushroom, kanikame, avocado



Oh Hamachi!

yellow tail in and out with green onions and lightly seared



Cupcake

kanikame, avocado, with lightly seared spicy tuna on top



Logan

kanikame, osinko, avocado with shredded kanikame & panko



Volcano

crunch spicy tuna, jalapeno inside, topped with seared spicy panko & kanikame



Chicago PoP

chicago roll inside, spicy panko, tobiko & cheese on top



Mafia <brown rice>

crunch spicy tuna inside, covered with avocado, tuna with special sauce



Smooth Potato

deep fried sweet potato, osinko, cream cheese and sweet potato chip



Hula

kanikame, avocado, masago with pineapple cream sauce



Spicy Lobster

lobster, kanikame, avocado & spicy mayo



Scorpion

soft shell crab, tobiko, avocado, wasabi mayo, unagi sauce



Claudia

deep fried, kanikame, smoked salmon, kanpyo



Burning Scallop

spicy tuna inside, kanikame & sizzling scallop on top



Tatake Tuna

spicy tuna, lightly seared tuna on top with special soy sauce



Mexico City

spicy tuna, white tuna, tuna, seaweed, jalapeno, cilantro with wasabi mayo



Imugi

unagi, shrimp tempura, kanikame with unagi & wasabi sauce



Rambo

deep fried unagi, tamago, kanpyo, avocado, kanikame



Kamikaze

spicy tuna with tuna on top with special spicy sauce



Michikko

spicy tuna, avocado with grilled caramelized spicy mayo on top



Dragon

shrimp tempura, unagi, avocado

Sushi & Sashimi per piece

Sake (a/b)	Fresh / Smoked salmon	2.5
Maguro	Yellow fin tuna	2.75
Escolar	Super white tuna	2.5
Hamachi	Yellow tail	3
Saba	Mackerel	2.5
Tai	Snapper	2.25
Tako	Octopus	2.5
Ika	Squid	2.5
Ebi	Shrimp	2
Ama Ebi	Sweet shrimp with head	3.5

Ikura	Salmon roe	3
Masago	Smelt roe	2.5
Tobiko	Red, Green, Black	3
Unagi	Fresh water eel	3
Hokkigai	Soft Clam	2.25
Hotate	Scallop	3
Kanikame	Imitation crab meat	2
Kani	Crab	3
Tamago	Japanese omlet	2

Traditional Makimono

Tekka	Tuna	5
California	Kanikame, avocado, masago	5
Spicy Tuna	Tuna, spicy mayo	6
Hamachi	Yellow tail	6
Salmon	Salmon	6
Unagi	BBQ Fresh water eel	7
Ebiten	Shrimp tempura	5
Philadelphia	Smoked salmon, cream cheese	6
Shiromitten	White fish tempura	5
Chicago	Tuna, salmon, avocado	7
Yakiniku	Marinated beef	5



Substitute

Soy Paper 2

Brown Rice 2

Gosu Makimono

Burning Scallop	Spicy tuna inside, kanikame and sizzling scallop on top	16
Imugi	Unagi, Shrimp tempura, kanikame	16
Scorpion	Soft shell crab, tobiko, avocado, wasabi mayo, unagi sauce	16
Rambo	Deep fried unagi, tamago, kanpyo, avocado, kanikame	15
Spicy Lobster	Lobster, kanikame, avocado, spicy mayo	15
Gosu	Asparagus, smoked salmon, unagi, kanikame, avocado	13
Ponzu Tuna	Tuna, avocado, seaweed, masago with ponzu sauce	13
Tatake Tuna	Spicy tuna, lightly seared tuna on top with special soy sauce	15
Tatake Hamachi	White fish tempura, white tuna, lightly seared yellow tail on top with special soy sauce	14
Kamikaze	Spicy tuna, tuna with special spicy sauce	15
Michikko	Spicy tuna, avocado with grilled spicy mayo	13
Crazy Ebi	Spicy tuna, shrimp tempura with grilled spicy mayo	14
Mexico City	Spicy tuna, white tuna, tuna, seaweed, jalapeno, cilantro with wasabi mayo	14
Mafia <brown rice>	Crunch spicy tuna inside, covered with avocado, tuna and wasabi mayo	15
Brown <brown rice>	Spicy tuna, white tuna, avocado with unagi sauce	14
Volcano	Crunch spicy tuna, jalapeno inside, topped with spicy panko and kanikame	14
Oh Hamachi	Yellow tail inside topped with grilled yellow tail with jalapeno	14
Dragon	Shrimp tempura, unagi, avocado	14
Rainbow Dragon	Shrimp tempura, kanikame, avocado, tobiko	13
Fire Dragon	Shrimp tempura, kanikame, jalapeno, spicy tuna, avocado	13
Godzilla	White fish tempura, unagi, avocado with sweet & spicy sauce	14
Naked Dragon	White tuna, fish tempura, jalapeno, avocado with unagi sauce	12
Smooth	White tuna, avocado, panko, kanikame with spicy mayo	13
Angry White	White fish tempura, spicy tuna, white tuna with wasabi mayo	13
Snow White	White fish tempura, white tuna with pineapple cream sauce	13
Geisha	Salmon, avocado, sweet potato with balsamic vinegar	13
Koho	Salmon, tuna, avocado, lemon with spicy sauce	13
Hula	Kanikame, avocado, masago with pineapple cream sauce	13
Venus	Egg, mushroom, kanikame, avocado inside, tuna/salmon on top with raspberry sauce	14
Low Carb	Kanikame, spicy tuna, avocado, assorted vegetable	13
Cup Cake	Kanikame, avocado, lightly seared tuna on top	12
Chicago Pop	Chicago roll inside, spicy panko, tobiko and cheese on top	12
Claudia	Deep fried roll, kanikame, smoked salmon, kanpyo	11
Tsunami	Spicy salmon, salmon, avocado, rakkyo	10
Crunch S.Tuna	Spicy tuna, kanikame, avocado, masago	9
Rainbow	California roll base with different kinds of fish on top	9
Gim-Bop	Spinach, osinko, kanikame, tamago	8
Spider	Soft shell crab, spicy mayo	8
Spicy Scallop	Scallop, kanikame, masago	9
Logan	Osinko, kanikame, avocado with shredded kanikame and panko	9

Vegetarian Makimono

Smooth Potato	Deep fried sweet potato, osinko, cream cheese and chip	10
Blooming Onion	Deep fried onion, osinko, tofu	8
Spear	Asparagus, mushroom, avocado	9
Zinger	Spinach, osinko, wasabi mayo	8
Sweet Potato & Avocado	Deep fried sweet potato, osinko, avocado	9
Veggie Roll	<one ingredient> Cucumber, Avocado, Asparagus, Mushroom, Olive	4

All of our foods are made to order, please be patient and give our chefs just little time

Beverage & Dessert

Iced tea		3
Soft drink	Coke, Coke zero, Sprite, Sprite zero	2
Ramune	Japanese soft drink	3
Misugaru latte	Multi-grain drink	3.5
Sujeonggwa	Korean traditional cinnamon & ginger punch	3
Hot Tea		2
Chai spice black / English breakfast black / Genmai green /		
Premium green / Pomegranate raspberry green		
Caffeine free		
Peppermint / Lemon ginger / Wild raspberry / Earl grey / Mango passionfruit		

Ginger lemon cheesecake	5
Mango cheesecake	5
Pineapple cheesecake	5
Strawberry cheesecake	5
Greentea icecream	3
Redbean icecream	3
Chocolate Cream Puff 3 pcs	3
Mochi icecream (2pc) <Greentea, Redbean, Mango, Strawberry>	3
Castella (4pc) comes with 2pc Honey & 2pc Chocolate	4

Gosu Course Menu

for party of 6 or more

served with our
House salad and Miso soup

Appetizer

Eda mame, Gyoza, Jop-chae, Agedashi tofu,
Lettuce wrap, Okonomoyaki, Tempura

Korean

Kal-bi-jjim, Bul-go-gi, Yaki pork, Gosu spicy chicken, Gosu
spicy pork, Dumpling platter, Jop-chae, Stonebowl bi-bim-bop,
Jumbo man-doo, Drunken fried wing, Soon-Tofu

Japanese

KITCHEN: Teriyaki, Katsu, Yaki udon, Yaki soba
ROLL: Burning scallop, Spicy lobster, Gosu, Tatake tuna,
Michikko, Crazy ebi, Rainbow dragon, Fire dragon,
Angry white, Snow White, Geisha, Koho, Hula,
Low carb, Cup cake, Claudia, Crunch spicy tuna,
Tsunami, Chicago pop, Logan, Volcano, Mafia

Dessert Green tea or Red bean Icecream

Course Korean

Three Appetizer + Three Korean

Course Gosu

Three Appetizer + Two Korean + Two Japanese

Course Japanese

Three Appetizer + Four Japanese

\$26
per
person