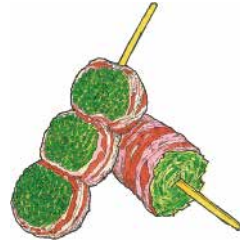


Welcome to
GORYON-SAN



Goryon-san is a “**Hakata Kushiyaki**” and “**Kakurega**” concept Izakaya with current locations in Tokyo, Shibuya, and Roppongi, developed by BASICS Co. Ltd.

Goryon-san Sydney aims to faithfully recreate the feel of a traditional “Hakata Kushiyaki” where our “Kushiyaki” specialists (through the constant smoke rising from the grilling stands) grill up skewers with utmost care.

A “**Kakurega**” (meaning a place that you can come in and “hide out”), a low-key izakaya that welcomes both sophisticated adults and trendy millennials alike, where Japanese draft beer is a definite must and a curated selection of sake, wine, and cocktails from a Japanese perspective.

We want to create a space where you can drop by with ease, at times with friends, partners or family.

A unique atmosphere. A true “**Kakurega**” that is **GORYON-SAN**.

JPN BEER & CRAFT BEER



Suntory Premium Malt's on Tap 12

ABV. 5.5% / 430ml
The Premium Malt's is sold only "KEG" because we believe that "Draft Beer" is the most delicious way to serve.

Yebisu Premium 18

ABV. 5% / 500ml
Rich and mellow premium beer brewed from 100% fine malt and select hops with Sapporo's traditional art.

Asahi Soukai Light 8

ABV. 3.5% / 330ml
Refreshing in Japanese is a low-carb, premium international mid-strength beer.

Hitachino Nest - White Ale 15

ABV. 5.5% / 330ml
Brewed with wheat malt, and flavored with coriander, Orange peel and nutmeg. Please enjoy the soft and flavorful taste.

Hitachino Nest - DaiDai IPA 15

ABV. 6% / 330ml
Brewed with fukuremikan orange and special hops.

Hitachino Nest - Red Rice Ale 16

ABV. 7% / 330ml
Brewed using a red rice from ancient times.

Hitachino Nest - Pale Ale 15

ABV. 5.5% / 330ml
Made according to the old method of brewing using lots of malts and hops from England.

Hitachino Nest - Lager 15

ABV. 5.5% / 330ml
It is a very unique Nagoya local beer made from soy bean miso mixed with malt & hop. Taste is quite rich, creamy & semi sweet with a bit of miso flavor in after taste.

SHOCHU BY THE GLASS & BOTTLE

Jpn vodka

rock, soda, green tea, oolong tea, water (cold or hot)
soda carafe 350ml: ¥3

60ml bottle
720ml

麦 Morinokura Shuzo "Utagaki" 15 175

ABV. 25% / Barely - Fukuoka
To enhance the flavour and give a rich mellowness to the body, Utagaki has been matured for over 3 years in purposefully made earthenware jars.

米 Toyonaga Shuzo "Yunotsuru" 14 160

ABV. 25% / Rice - Kumamoto
Traditional "Kuma" shochu. It has a crisp earthy character. Yunotsuru has been aged for seven years.

芋 Kokubu Shuzo "Imo" 13 150

ABV. 25% / Sweet potato - Kagoshima
The first sweet potato koji. Enjoy the gentle sweetness and complex aromas of Kogane sengan. 900ml

芋 Oishi Shuzo "Tsurumi" 13 180

ABV. 25% / Sweet potato - Kagoshima
Shochu for shochu lovers.
Gentle aroma with gorgeous silky texture.

芋 Tasaki Distillery "Kuro Tanabata" 13 180

ABV. 25% / Sweet potato - Kagoshima
It is made with black koji which gives it a deep rich earthy character and a gorgeous silky texture. It has been aged, allowing the flavours to settle and mature.

黒糖 Harada Shuzo "Shoryu" 14 190

ABV. 25% / Brown sugar - Kagoshima
Shoryu has been aged for 5 years, this care and dedication is to bring out the natural flavours and aromas of the brown sugar.



UMESHU BY THE GLASS plum wine

rock, soda, water (cold or hot), soda carafe 350ml: \$3

	<u>60ml</u>	<u>bottle 500ml</u>
Toyonagaura "Kumamon Label Rice Shochu Umeshu"	12	95

ABV. 12% / Ume apricot with real rice shochu - Kumamoto
A marzipan-like aroma, rich fruit tang overrules the sweet.

Junmai Umeshu "Yamada Juro"	13	105
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ABV. 12% / Ume apricot with premium junmai sake - Kanagawa
One of the rare umeshu, made with junmai sake - excellent Yamadanishiki with a premium quality plum which is only found in Kanagawa.

Umetsu Junmai Umeshu "Nokyo"	14	-
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ABV. 12% / Ume apricot - Tottori
Rich powerful ume fruit flavour. Big juicy fruit acidity.
Amazing warm!

Junmai Umeshu "Suiryu"	14	-
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ABV. 10% / Ume apricot with kimoto and honey - Nara
Beautiful complexity of kimoto with juicy ume and dark rich earthy sweetness of honey.

Uzeshiraume Junmai Umeshu "Ume-Yusui"	10	125
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ABV. 10% / Ume apricot with premium junmai sake - Yamagata
Very delicate ume flavour, nice mild ume sake.

The Choya Single Year	12	135
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ABV. 15% / Ume apricot

The Choya Aged 3 Years	19	220
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ABV. 15% / Ume apricot

UMESHU FLIGHT 3 x 30ml

Plum Memories	20
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"Nokyo"

"Suiryu"

"Kumamon Label Rice Shochu Umeshu"

UMESHU COCKTAIL

Umeshu = The Choya Single Year glass

The Umeshu Sonic	15
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umeshu, tonic, soda, lemon peel, jpn apricot (ume)

The Umeshu Lemon Sour	16
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umeshu, vodka, soda, lemon slice, natural sugar syrup

The Umeshu Beer	15
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umeshu, jpn beer

The Umeshu Highball	15
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umeshu, brandy, soda, lemon slice

The Umeshu Hot Tea	15
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umeshu, jpn apricot (ume)
hot tea (green tea, oolong tea, houji-cha)

FLAVOURED SAKE BY THE GLASS

rock, soda, water (cold or hot) 60ml

Oimatsu Rien Nashi no O-sake	13
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ABV. 12% / Nashi pear - Oita

Ippin Yuzushu	10
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ABV. 12% / Yuzu citrus

Momoyama Momoshu	10
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ABV. 8% / Momo pear

SAKE BY THE GLASS & CARAFE & BOTTLE

cold or hot
glass 90ml, small carafe 180ml, large carafe 360ml

Junmai

Pure rice sake. Made with nothing but the elemental building blocks of sake, rice and water. Full flavour with lots of character. This is salt of the earth sake.

		<u>glass</u>	<u>small carafe</u>	<u>large carafe</u>	<u>bottle 1800ml</u>
Nojun Karakuchi 80 “Taka”	Yamaguchi	11	21	40	195
ABV. 15% / A bright fruity aroma, a hint of melon. Rich acid with a light touch, dry finish.					
Koikawa Junmai “Beppin”	Yamagata	10	19	36	165
ABV. 16% / Classic junmai sake. Dry, but balanced with umami. Goes well with many foods. Gold medalist in Japan 2014.					
Suiryu Nigori “Kimoto no Dobu” 28 BY	Nara	14	27	52	250
ABV. 15% / A young feisty kimoto. Very dry nigori (cloudy). Astringency, great with thick creamy texture.					

Junmai Ginjo

A premium grade of sake. It is made with rice polished to 60% or less. It requires special care and close attention to detail to create delicate aromas and elegant flavours.



		<u>glass</u>	<u>small carafe</u>	<u>large carafe</u>	<u>bottle 1800ml</u>
Tajimagoumei “Chikusen” Omachi 28 BY	Shimane	14	27	52	260
ABV. 15% / Warm rice-malt base flavour with slight astringency around edges leaving a piquant aftertaste.					
Simaoka Shuzo Gunmaizumi “Usumidori”	Gunma	15	29	56	270
ABV. 16.5% / Smooth with hints of peaches & pear leaving lingering aftertaste with just slightly astringent.					
Kinoshita Shuzo “Tamagawa”	Kyoto	14	27	52	270
ABV. 15.5% / A gentle fruity sweetness, is not overdone.					
					<u>720ml</u>
Shiokawa Shuzo “Cowboy”	Niigata	14	27	52	100
ABV. 18.5% / Super Dry					

SAKE BY THE GLASS & CARAFE & BOTTLE

cold or hot
glass 90ml, small carafe 180ml, large carafe 360ml

Junmai Daiginjo

Super premium grade sake. This is the showpiece of a masters'art. Made with premium grade rice polished to 50% or less. Finely honed skills applied with precision, create a delicate sophistication of flavour. It is lighter, cleaner and more fragrant. This is the apex of sake making.

		<u>glass</u>	<u>small carafe</u>	<u>large carafe</u>	<u>bottle 1800ml</u>
Koikawa Shuzo "Koigaryu"	Yamagata	19	37	73	340
ABV. 15% / Underlying rice aroma with hints of fruity aromatics. Dry and slightly astringent with astringent aftertaste.					
Yamane Shuzo "Gouriki"	Tottori	24	47	93	440
ABV. 13% / Faintly fruity aroma with underlying rice.					
Asahi Shuzo "Kubota Hekijyu"	Hiroshima	16	31	61	270
ABV. 15% / Sweet and rich					
					<u>720ml</u>
Taketsuru Shuzo "Taketsuru"	Yamaguchi	39	77	153	300
ABV. 17% / Delicate rice aroma with overtones of cinnamon and pear.					
Asahi Shuzo "Dassai 23"	Niigata	25	49	97	180
ABV. 16% / Sweet and elegant					

SAKE FLIGHT



3 x 30ml

Master of Sake		20	Great Explorer		16
"Kimoto no Dobu"	Junmai		"Beppin"	Junmai	
"Tamagawa"	Junmai Ginjo		"Usumidori"	Junmai Ginjo	
"Gouriki"	Junmai Daiginjo		"Koikawa"	Junmai Daiginjo	

A 10% SERVICE CHARGE APPLIES TO ALL ON SUNDAYS AND PUBLIC HOLIDAYS.

WHISKY BY THE GLASS & BOTTLE

neat, rock, soda, coke, water
soda carafe 350ml: ¥3

30ml bottle

Suntory “Yamazaki” 12 Years Old 34 580
ABV. 43% / JPN. Osaka

Suntory “Yamazaki” Distiller’s Reserve 19 340
ABV. 43% / JPN. Osaka

Suntory “Hibiki” Japanese Harmony 22 430
ABV. 43% / JPN. Osaka

Suntory “Hakushu” 12 Years Old 38 690
ABV. 43% / JPN. Yamanashi

Suntory “Hakushu” Distiller’s Reserve 16 320
ABV. 43% / JPN. Yamanashi

Niika “Coffey Grain” 19 340
ABV. 45% / JPN. Hokkaido

Nikka “Taketsuru” Pure Malt 16 320
ABV. 43% / JPN. Hokkaido

Starward Wine Cask Single Malt 13 -
ABV. 41% / AUS

Maker’s Mark Bourbon Whisky 10 -
ABV. 40% / USA

Laphroaig 10 Year Old Scotch 14 -
ABV. 43% / Scotland



WHISKY HIGHBALL BY THE HIGHBALL GLASS



whisky 45ml w/ fresh lemon, soda

glass

Suntory Whisky “Kakubin” 18
ABV. 40% / JPN. Osaka

Suntory “Yamazaki” 12 Years Old 39
ABV. 43% / JPN. Osaka

Suntory “Yamazaki” Distiller’s Reserve 25
ABV. 43% / JPN. Osaka

Suntory “Hibiki” Japanese Harmony 29
ABV. 43% / JPN. Osaka

Suntory “Hakushu” Distiller’s Reserve 22
ABV. 43% / JPN. Yamanashi

Niika “Coffey Grain” 23
ABV. 45% / JPN. Hokkaido

Nikka “Taketsuru” Pure Malt 22
ABV. 43% / JPN. Hokkaido

Starward Wine Cask Single Malt 18
ABV. 41% / AUS

Maker’s Mark Bourbon Whisky 12
ABV. 40% / USA

Jack Daniel’s Tennessee Whisky 10
ABV. 40% / USA

Ballantine’s Finest Blended Scotch Whisky 10
ABV. 40% / Scotland

SIGNATURE COCKTAIL



Sake Especial	16
sake, tequila, brandy, apple, lemon, soda A strong cocktail. For sake fans.	
Hakata Mule	16
sho-chu, umeshu, freshly squeezed grapefruit, apple, lemon, soda Refreshingly fragrant, light soft touch on your palate.	
Yuzu Classic	16
yuzu liqueur, vodka, sparkling wine, apple, lime Citrusy & refreshing.	
GORYON-Sanguria Red or White	15
red or white wine, tequila, brandy, apple, orange, lemon, soda	
Aperol Classic	14
aperol, prosecco, soda	
Yuzu Aperol. jp	15
yuzu-shu, aperol, prosecco, soda	
Negroni. jp	15
campari, jpn roku gin, dry vermouth	

JPN ROKU "GIN" OR VODKA

ABV. 43%

The first gin from Japan's legendary Suntory - Roku Gin.

45ml

Roku / Vodka Lime	13
w/ fresh lime	
Roku / Vodka Fizz	13
w/ soda water, fresh lemon juice, sugar	
Roku / Vodka Rickey	13
w/ soda water, fresh lime	
Roku / Vodka Tonic	13
w/ tonic water	

JPN CHU-HI

shochu 60ml	glass
Fresh Lemon Chu-Hi	12
w/ fresh lemon, soda	
Oolong Hi	10
w/ oolong tea	
Ryoku-Cha Hi	10
w/ green tea	
Calpico Chu-Hi	10
w/ calpico, soda	
Yuzu Calpico Chu-Hi	12
w/ yuzu-shu, calpico, soda	
Mango Calpico Chu-Hi	12
w/ fleshly squeezed mango, calpico, soda	
Grapefruit Calpico Chu-hi	12
w/ 100% grapefruit juice, calpico, soda	

FRESH FRUITS COCKTAIL



freshly squeezed fruits & spirits (shochu or gin or vodka)

Mango & Passion Fruit	13
Grapefruit & Passion Fruit	13



GORYON-SAN

WINE LIST

GLASS OF SPARKLING WINE

glass 150ml, carafe 450ml

2018	Freeman Prosecco	Hiltop, NSW	10	-	45
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GLASS OF WHITE WINE

glass 150ml, carafe 450ml

2016	Good Catholic Girl Teresa Riesling	Clare Valley, SA	13	36	55
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2017	Auntsfield Estate Sauvignon Blanc	Marlborough, NZ	13	36	55
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2017	Milton Reserve Chardonnay	TAS	14	40	65
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GLASS OF RED WINE

glass 150ml, carafe 450ml

2017	Rochford Wines Pinot Noir	Yarra Valley, VIC	12	34	55
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2017	Head Cellar Reserve Shiraz	Barossa, SA	11	30	45
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2016	Woodlands Cabernet Merlot	Margaret River, WA	13	36	55
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CHAMPAGNE AND SPARKLING WINE

			<u>bottle</u>
2018	Freeman Prosecco	Hiltop, NSW	45
2017	Col Vitoraz Prosecco Superiore Brut, Valdobbiadene DOCG	Veneto, ITALY	75
N/V	Piper-Heidsieck Brut Rose Champagne	Reims, FRA	165
2009	Dom Perignon Brut Vintage	Epernay, FRA	430



WHITE WINE

RIESLING

bottle

2016	Good Catholic Girl Teresa Riesling	Clare Valley, SA	55
2017	Helm Half Dry Riesling	Canberra Dist, ACT	75
2018	Grosset Polish Hill Riesling	Polish Hill, SA	120

SAUVIGNON BLANC

2017	Auntsfield Estate Sauvignon Blanc	Marlborough, NZ	55
2018	Greywacke Sauvignon Blanc	Marlborough, NZ	95
2016	Auntsfield Estate South Oaks Sauvignon Blanc Single Block	Marlborough, NZ	95

CHARDONNAY

2017	Milton Reserve Chardonnay	TAS	65
2017	Domaine Christian Moreau Chablis	Burgundy, FRA	145
2015	Bernard Moreau Bourgogne Blanc	Burgundy, FRA	155

OTHERS

2017	Pichot Coteau De La Biche Vouvray Sec	Loire Valley, FRA	85
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ROSE WINE

			<u>bottle</u>
2018	Fermoy Estate Rose	Margaret River, WA	50
2017	Jules Rose	Languedoc, FRA	60
2017	Rimauresq Petit Rimo Rose	Provence, FRA	80



RED WINE

			<u>bottle</u>
2017	Rochford Wines Pinot Noir	Yarra Valley, VIC	55
2017	Auntsfield Estate Pinot Noir Single Vineyard	Marlborough, NZ	80
2015	Pegasus Bay	Waipara, NZ	165
2017	Domaine Collotte - Chambolle Musigny Vielle Vignes	Burgundy, FRA	250

RED WINE

SHIRAZ & BLENDS			<u>bottle</u>
2013	Zerella Etrurian Sangiovese	McLaren Vale, SA	90
2017	Head Cellar Reserve Shiraz	Barossa, SA	45
2017	Woodvale Spring Garden Shiraz	Clare Valley, SA	55
2016	Steinborner Barossa Shiraz	Barossa, SA	55
2016	Good Catholic Girl James Brazill Shiraz	Clare Valley, SA	105
2012	Lloyd Brothers White Chalk Shiraz	McLaren Vale, SA	160
2017	The Standish The Relic Shiraz Viognier	Barossa, SA	220
1998	Henschke Hill of Grace	Eden Valley, SA	1500
CABERNET SAUVIGNON & BLENDS			
2017	D'Soumah Cabernet	Yarra Valley, VIC	50
2016	Moss Wood Cabernet Sauvignon	Margaret River, WA	250
2016	Woodlands Cabernet Merlot	Margaret River, WA	55

SOFT DRINK



	<u>bottle</u>
Coke	5
Coke (no sugar)	5
Sprite	5
Ginger Beer	6
	<u>glass</u>
Oolong Tea	6
Japanese Green Tea	6
	<u>bottle</u>
S.Pellegrino Sparkling Water 500ml	7
Acqua Panna Still Water 500ml	6

FRESH FRUITS JUICE

freshly squeezed fruits

Mango & Passion Fruit	10
Grapefruit & Passion Fruit	10

HOT TEA IN A POT



FREE REFILL ★

	<u>pot</u>
Itoen Green Tea	8
Itoen Genmai-Cha	8
T2 Oolong Tea	8
T2 Jasmine Tea	8
T2 Rooibos Tea no caffeine	8



CALPICO ORIGINAL

Calpico Water	6
Calpico Soda	6
Calpico Mango	8
Calpico Grapefruit	8



GORYON-SAN 傳

What does “GORYON-SAN” mean?

In the Hakata / Fukuoka dialect, a “GORYON-SAN” means “a lady of the house who tends to all it’s household affairs”.

Traditionally a respected role given to women in Japan since the olden times (not exclusive, though men were expected to go out and find their roles within society), a “GORYON-SAN” were tasked to care for all aspects of their household; from cleaning and cooking, to meticulously looking after the hospitality of the guests.

Taking that idea to heart, we thought about the type of dishes that a “GORYON-SAN” would cook, and how they would look after their guests.

Through that train of thought, many creations have come to fruit; one of them being our “Vegetable Roll Kushi” (supposedly more healthy).

What is “HAKATA KUSHI-YAKI”?

When talking about street food in Hakata (Fukuoka Prefecture), “KUSHI-YAKI” or “grilled skewers” apply to all types of meats and proteins grilled on a stick; whereas a “YAKITORI” in general only applies to “grilled chicken”. “HAKATA KUSHI-YAKI”. (Unless you’re in Tokyo, where either meanings are a bit of a blur).

The Differences of HAKATA KUSHI-YAKI

Salt is KING.

By the customers preference, in general the seasoning of the “KUSHI” (fancy word for skewers) is divided into “Salt” (Shi-o) or Sauce (Ta-re). Hakata style in principal only uses salt. (Maybe Salt Bae came to Hakata once? Just saying... Don’t tell him)

Meat. Onions. Meat. Onions. Meat

In Tokyo, leeks are generally layered between the meat protein. However in Hakata, bulb onions are customarily used. (Cue the onion fans).

