



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).



IZAKAYA SNACK

GORYON-SAN'S "UMAMI" Edamame GF DF V 9

aonori-seaweed, hakata salt & extra virgin oil.

D / Truffle Edamame GF DF V 12

edamame w/ double truffle flavour (truffle oil & truffle salt).
in a paper bag.

Hakata Cabbage GF DF V 3

roughly chopped cabbage w/ vinegar & dashi dressing.
best match w/ meat skewers.



SASHIMI

"O-TORO" Tuna Sashimi

premium bluefin tuna belly
w/ homemade soy sauce & wasabi.

5PCS 9PCS
39 69

Traditional TAS Salmon Sashimi

salmon sashimi
w/ homemade soy sauce & wasabi.

5PCS 9PCS
16 23

Steamed Baby Scallop Sashimi

steamed baby scallop from Aomori Japan
w/ wakame seaweed & homemade sashimi soy.

1PC
4

SIGNATURE

Premium Chef's Selection 25

o-toro tuna, sous-vide & slow-cooked baby scallop from Hokkaido
Japan, duck foie gras terrine w/ balsamic black peppers sauce.

Wagyu Tartar Millefeuille DF 29

wagyu beef sashimi, avocado, chopped leek, fried onion,
half boiled egg yolk & truffle oil.

TAS Salmon Tartar Millefeuille DF 25

diced salmon sashimi, avocado, chopped leek, fried onion,
half boiled egg yolk & truffle oil.

Cream Croquet Stuffed Pacific Oyster 18

w/ homemade tomato sauce.

ROBATA YAKI

Yuzu Saikyo Miso Toothfish 19

yuzu miso marinated toothfish fillet,
roasted leeks, sweet miso sauce.

The Golden Kagoshima Wagyu Steak 48

Kagoshima wagyu premium steak 60g,
GOLD sheet, veal wasabi jus.

U6 "Jumbo King Prawn" 19

wild caught grilled jumbo king prawn
w/ yuzu miso & butter.

Lobster Tail 57

tender & sweet grilled lobster tail cooked w/ special butter.
served w/ unique citrus pepper (yuzu kosho) mayo dipping sauce.

What's our "YASAIMAKI" - Vegetables Wrapped in Pork Belly Skewers?

Order one. It's really good. But here's the spiel anyway... Pork belly delicately wrapped around veges that have been meticulously picked by our producers (who take out half of the hard work for us), and we basically put that on a stick and grill that until its tender and juicy. (Who doesn't love a bit of Maillard reaction action?)

LPB Skewers ... Fresh Lettuce wrapped in Pork Belly



We only get 5 servings out of a head of lettuce. Pack that lettuce tightly and wrap it with our good friend, pork belly. Then grill. Until juicy.

PER SKEWER

LPB Skewers - Original Salt 8.5
fresh lettuce wrapped in pork belly w/ original salt

Sukiyaki Skewers

Highly Recommend!



Kale wrapped together with enoki mushrooms, grilled and seasoned with sauce. Dipping in "half boiled egg - ONTAMA" is optional.

PER SKEWER

Sukiyaki wrapped in Wagyu Beef 10.5
yakitori sauce w/ half boiled egg.

Veges x Pork Skewers



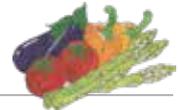
PER SKEWER

Cherry Tomato wrapped in Pork Belly 7.5
honey mustard sauce

Asparagus wrapped in Pork Belly 7.5
original salt

SHISO MAKI 7.5
shiso Japanese herb rolled in pork belly w/ original salt

Vegetables Skewers



PER SKEWER

Fresh Avocado 6.5
original salt & butter

Fresh Zucchini 6
original salt & butter

Shitake Mushrooms 7
original salt & soy

Brown Mushrooms 6
ponzu & butter

MEAT / KAISEN KUSHI-YAKI 串焼

Beef Skewers

PER SKEWER

Wagyu Extremely Tender Loin 11
original salt

Chicken Skewers

PER SKEWER

Yotsumi (thigh) & Onion 7.5
original salt

Pork Skewers



PER SKEWER

Buta Bara (pork belly) & Onion 7.5
original salt

Seafood Skewers

PER SKEWER

Prawn wrapped in Pork Belly 8.5
original salt & tartar sauce w/ coriander.

Scallop wrapped in Bacon 9
anchovy butter

UNAGI KABAYAKI 8.5
grilled teriyaki eel w/ Japanese pepper (san-sho).



KAWARIDANE 串担

Cheese Skewers



PER SKEWER

Berry² Mozzarella Cheese wrapped in Pork Belly 8
mozzarella cheese wrapped in pork belly on top w/ berry jam.

Recommended Original Skewers

PER SKEWER

Takoyaki wrapped in Pork Belly 7.5
octopus ball wrapped in pork belly, finished w/ okonomi sauce & mayo.

Kimchi Cheese wrapped in Pork Belly 7.5
kimchi & slice cheese wrapped in pork belly w/ original salt.



HAKATA TAKI NABE HOT POT

Rich Tonkotsu soup that has been stewed for 3 days and 3 nights. Recommended as a finish, in Gyoza, Zosui (porridge of rice) or Ramen.

The dish WILL BE HOT. Please be careful not to touch the HOT pot.



GORYON-SAN Signature!

Hakata Taki Gyoza

house recipe pork gyoza in a rich TONKOTSU soup w/ cabbage, shallot & sesame seed.

FOR 1-2 PERSON	FOR 3-4 PERSON
24 (6PCS)	44 (12PCS)

Hakata Taki Ramen

house recipe super thick ramen in a rich TONKOTSU soup w/ cabbage, shallot & sesame seed.

24 44

Hakata Taki Zosui

Japanese rice in a rich TONKOTSU soup w/ cabbage, shallot & sesame seed, made into a ZOSUI (porridge of rice).

24 44

Try it with an egg & Aosa seaweed inside. Enjoy!
Dish will be finished w/ beaten egg on the table in front of you.

Hakata "TAKI-AWASE"

house recipe pork gyoza (6pcs) & super thick ramen in a rich TONKOTSU soup w/ cabbage.

30 -

SPICY & CHILI VERSION

Dish will be finished w/ beaten egg on the table in front of you.

FOR 1-2 PERSON	FOR 3-4 PERSON
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Hakata Taki Kara Gyoza

26 48
(6PCS) (12PCS)

Hakata Taki Kara Ramen

26 48

Hakata Taki Kara Zosui

26 48

Hakata Kara "TAKI-AWASE"

32 -

RICE

TAS Salmon & Ikura Bowl

16.5

diced salmon sashimi, salmon roe, avocado, shiso, wasabi & homemade special soy sauce on the rice.

Gigantic TAS Salmon & Ikura Feast (FOR 2-3 PERSON) 39

diced salmon sashimi, salmon roe, avocado, shiso, wasabi & homemade special soy sauce on the rice.

Unagi Kabayaki Bowl

17

grilled teriyaki eel w/ diced omelette, cucumber, tempura seaweed, sesame seed & Japanese pepper (san-sho) on rice.

Gigantic Unagi Kabayaki Feast (FOR 2-3 PERSON) 42

whole grilled teriyaki eel w/ diced omelette, cucumber, tempura seaweed, sesame seed & Japanese pepper (san-sho) on rice.

JPN Rice

3.5

***Please ask our friendly staff for our dessert menu :)**