



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** **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.
- GORYON-SAN's Fried Chicken** 16
 juicy & crunchy
 goryon-san homemade kara-age chicken w/ yuzu aioli.
- "NANBAN" Chicken** 18
 crispy chicken soaked in a sweet vinegar sauce
 w/ homemade tartar sauce.

RAW BAR

- Freshly Shucked Oyster** **MIN ORDER 2PCS** 1PC 6
 w/ Japanese yuzu citrus ponzu sauce.
- Traditional Tuna Sashimi** 5PCS 9PCS 24 40
 w/ homemade soy sauce & wasabi.
- Traditional TAS Salmon Sashimi** 5PCS 9PCS 18 25
 w/ homemade soy sauce & wasabi.

SIGNATURE

- 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.
- KONBU Jumbo Scallop** **MIN ORDER 2PCS** 1PC 10
 grilled Hokkaido jumbo scallop w/ konbu butter sauce.



ROBATA YAKI

- Yuzu Saikyo Miso Toothfish** 19
 yuzu miso marinated toothfish fillet,
 roasted leeks, sweet miso sauce.
- U6 "Jumbo King Prawn"** EACH 19
 wild caught grilled jumbo king prawn
 w/ yuzu miso & butter.
- Lobster Tail** 39
 tender & sweet grilled lobster tail cooked w/ special butter.
 served w/ unique citrus pepper (yuzu kosho) mayo dipping sauce.

GF Gluten Free **DF** Dairy Free **V** Vegetarian **♥** Please let us know if you have any allergies or dietary needs, we will do our best to look after you.

SIGNATURE YASAIMAKI

Highly Recommend!



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?)

KAWARIDANE

Cheese Kushi



PER SKEWER

Berry² Mozzarella Cheese wrapped in Pork Belly 9
mozzarella cheese wrapped in pork belly on top w/ berry jam.

Recommended Original Kushi

PER SKEWER

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

Lettuce Maki ... 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

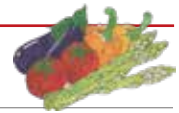
Lettuce Maki - Shio 8.5
fresh lettuce wrapped in pork belly w/ original salt

Lettuce Maki - Tare 8.5
fresh lettuce wrapped in pork belly w/ yakitori sauce

Lettuce Maki - Cheese 8.5
fresh lettuce wrapped in pork belly w/ cheese

YASAI KUSHI-YAKI

Vegetables Skewers



PER SKEWER

Fresh Zucchini 6
original salt & butter

Shitake Mushrooms 7
original salt & soy

Morokoshi Karaage 7
deep fried sweet corn

MEAT / KAISEN KUSHI-YAKI

Beef Kushi

Wagyu Beef

original salt

PER SKEWER

11

Chicken Kushi

PER SKEWER

Negima - Shio / Tare

chicken thigh & shallot w/ original salt or yakitori sauce

7.5

2PCS

Garlic & Pepper Chicken Wings

8.5

Pork Kushi



PER SKEWER

Buta Bara - Shio / Tare

pork belly & onion w/ original salt or yakitori sauce

7.5

Pork Sausage

w/ honey mustard sauce

6

Seafood Kushi

PER SKEWER

Scallop wrapped in Bacon

anchovy butter

9

UNAGI KABAYAKI

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



8.5

TODAY'S MYSTERY FIVE

Kushi - Yaki 5

Chef's Recommendation

"5 Kushi-Yaki" of the day

kushi-yaki = grilled skewer

5 SKEWERS

36



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 & sesame seed.

FOR 1-2 PERSON	FOR 3-4 PERSON
29 (6PCS)	49 (12PCS)

Hakata Taki Ramen

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

29	49
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Hakata Taki Zosui

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

29	49
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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.

49

EXTRAS

Chili 	3
Gyoza	3
Ramen Noodle	5
Cheese	5
Cabbage	3
Egg	2

RICE

TAS Salmon & Ikura Bowl

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

SMALL	LARGE
18	42

Unagi Mabushi Bowl

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

SMALL	LARGE
19	45

JPN Rice

4



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