



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 6

w/ Japanese yuzu citrus ponzu sauce.

1PC

Freshly Shucked Oyster w/ Beluga Caviar 28

w/ Darya Caviar Imperial Beluga &
Japanese yuzu citrus ponzu sauce.

1PC

Traditional Tuna Sashimi 24 40

w/ homemade soy sauce & wasabi.

5PCS 9PCS

Traditional TAS Salmon Sashimi 18 30

w/ homemade soy sauce & wasabi.

5PCS 9PCS

SIGNATURE

Add Darya Caviar Imperial Beluga: 3g +\$14 | 5g +\$22 | 10g +\$44

Wagyu Tartar Millefeuille DF 29

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

Tuna & Avocado Millefeuille DF 25

diced tuna 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.

DARYA CAVIAR IMPERIAL BELUGA

Darya Caviar Imperial Beluga & Freshly Shucked Oyster

Darya Caviar Imperial Beluga & fresh oyster w/ Japanese yuzu citrus ponzu sauce.

1PC

28

Darya Caviar Imperial Beluga & Wagyu Tartar Millefeuille DF

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

CAVIAR 3g CAVIAR 5g CAVIAR 10g

43 51 63

Darya Caviar Imperial Beluga & Tuna & Avocado Millefeuille DF

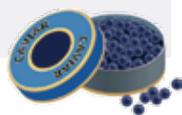
Darya Caviar Imperial Beluga & diced tuna sashimi, avocado, chopped leek, fried onion, half boiled egg yolk & truffle oil.

39 47 59

Darya Caviar Imperial Beluga & TAS Salmon Tartar Millefeuille DF

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

39 47 59



ROBATA YAKI

Yuzu Saikyo Miso Black Cod

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

19

U6 "Jumbo King Prawn"

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

EACH

19

Lobster Tail

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

39

KONBU Jumbo Scallop MIN ORDER 2PCS

grilled Hokkaido jumbo scallop w/ konbu butter sauce.

1PC

10



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?)

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 Highly Recommend! **9**

fresh lettuce wrapped in pork belly w/ original salt

Lettuce Maki - Tare **9**

fresh lettuce wrapped in pork belly w/ yakitori sauce

Lettuce Maki - Cheese **9.5**

fresh lettuce wrapped in pork belly w/ cheese

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 MIN ORDER 2PCS **12**

yakitori sauce w/ half boiled egg.

Vegetables x Pork Skewers

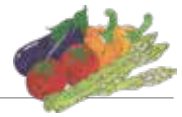


PER SKEWER

Cherry Tomato wrapped in Pork Belly **8**

honey mustard sauce

Vegetables Skewers



PER SKEWER

Fresh Zucchini **6**

original salt & butter

Morokoshi Karaage **7**

deep fried sweet corn

Brown Mushrooms **7**

w/ ponzu & butter

Shitake Mushrooms **8**

original salt & soy

Dengaku Tofu **9.5**

thick fried tofu skewer w/ sweet miso sauce

TODAY'S MYSTERY FIVE

Mystery 5

Chef's Recommendation

"Mystery 5" of the day

kushi-yaki = grilled skewer

5 SKEWERS

39



MEAT KUSHI-YAKI

Beef Kushi

Wagyu Beef

original salt

PER SKEWER

14

Chicken Kushi

PER SKEWER

Tori Momo - Shio / Tare

chicken thigh w/ original salt or yakitori sauce

7.5

Chicken Gizzard - Shio / Tare

7.5

Chicken Skin - Shio / Tare

7.5

2PCS

Garlic & Pepper Chicken Wings

8.5

Pork Kushi



PER SKEWER

Buta Bara - Shio / Tare

pork belly w/ original salt or yakitori sauce

7.5

Pork Sausage

w/ honey mustard sauce

7.5

KAISEN KUSHI-YAKI

Seafood Kushi

	PER SKEWER
King Prawn wrapped in Pork Belly w/ yakitori & tartar sauce	9
TAS Salmon wrapped in Bacon w/ yakitori & tartar sauce	10
Scallop wrapped in Bacon anchovy butter	10
UNAGI KABAYAKI grilled teriyaki eel w/ Japanese pepper (san-sho).	8.5

KAWARIDANE

Cheese Kushi



	PER SKEWER
Berry² Mozzarella Cheese wrapped in Pork Belly mozzarella cheese wrapped in pork belly on top w/ berry jam.	10
Kimchi & Cheese wrapped in Pork Belly	8.5
Shiitake Mushroom & Cheese wrapped in Pork Belly w/ yakitori sauce	9

Recommended Original Kushi

	PER SKEWER
Takoyaki wrapped in Pork Belly octopus ball wrapped in pork belly, finished w/ okonomi sauce & mayo.	8.5
Quail Eggs wrapped in Pork Belly quail eggs wrapped in pork belly, finished w/ yakitori sauce.	8.5
Nikumaki “ONIGIRI” “ONIGIRI” (rice ball) flavoured w/ garlic, oregano & butter wrapped in sliced wagyu beef, finished w/ yakitori sauce.	9.5

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

29 (6PCS) 49 (12PCS)

Hakata Taki Ramen

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

29 49

Hakata Taki Zosui

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

29 49

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

Soup.....	10
Chili 	3
Gyoza	3
Ramen Noodle	5
Cheese	5
Cabbage	3
Egg	2

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

Hakata Taki Kara Gyoza

32 (6PCS) 52 (12PCS)

Hakata Taki Kara Ramen

32 52

Hakata Taki Kara Zosui

32 52

Hakata Kara "TAKI-AWASE"

52

RICE

	SMALL	LARGE
TAS Salmon & Ikura Bowl	18	42
diced salmon sashimi, salmon roe, avocado, shiso, wasabi & homemade special soy sauce on the rice.		
	SMALL	LARGE
Unagi Mabushi Bowl	19	45
grilled teriyaki eel w/ diced omelette, cucumber, tempura seaweed, sesame seed & Japanese pepper (san-sho) on rice.		
JPN Rice		4



GORYON-SAN

FOLLOW US ON FB & INSTAGRAM!

フォローしてね！



FACEBOOK



INSTAGRAM



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