

TO START

EDAMAME (Ve) ★ <i>Rock salt, or chilli garlic.</i>	6.20
PRAWN CRACKERS <i>Light and crisp, sweet chilli.</i>	5.20
CHILLED CUCUMBER (Ve) <i>Smashed cucumber, chilli soy vinegar, fried garlic, fried shallot, sesame.</i>	6.00
EDAMAME & SWEETCORN TACO (Ve) <i>Crisp gyoza taco, gochujang mayo.</i>	8.00
BROCCOLINI, GOMAE (Ve) <i>Charred or steamed, gomae sauce, crispy shallots, black garlic oil.</i>	10.00

COLD BAR

SASHIMI <i>Tuna, salmon, hamachi or sea bream. 4 pieces / 8 pieces</i>	12.20 / 22.10
NIGIRI <i>Tuna, salmon, hamachi or sea bream. 4 pieces / 8 pieces</i>	13.40 / 24.20
SALMON GARDEN <i>Two nigiri, two sashimi, four pieces of roll, one gunkan.</i>	23.10
HAMACHI CARPACCIO <i>Slivers of yellowtail, shiso jalapeño, masago arare.</i>	12.90
SALMON TIRADITO <i>Mustard miso, chive sour cream, crunchy onion, ponzu.</i>	12.10
LUMP CRAB HAND ROLL <i>Crisp sesame nori, crab, trout roe, seasoned rice.</i> <i>Pair with Martin Codax Albariño</i>	10.90
AVOCADO CARPACCIO (Ve) <i>Truffle ponzu, tenkasu, fresh jalapeño.</i>	9.00

GG SUSHI BOAT

OF THE SEA <i>Our sushi counter in one boat: salmon and California uramaki, nigiri of salmon, tuna and hamachi, tuna sashimi. Twenty-four pieces for two to three.</i> <i>Pair with Dassai 45 Junmai Daiginjo sake</i>	43.00
OF THE SOIL (V / Ve) <i>Asparagus cream cheese roll, crunchy avocado roll, shiitake and takuan nigiri. Vegan on request.</i>	32.00

HAND-CRAFTED URAMAKI

<i>Eight pieces</i>	
DRAGON ROLL ★ <i>Tempura prawn, avocado, cucumber, teriyaki.</i>	19.30
SPIDER ROLL <i>Tempura soft-shell crab, cucumber, rice cracker, spicy mayo.</i>	16.10
YUZU HAMACHI ROLL <i>Hamachi, the buttery Japanese yellowtail, rolled with cucumber and scallion, lifted with bright yuzu mayo.</i>	15.10
SPICY TUNA ROLL ★ <i>Marinated tuna, avocado, cucumber, truffle mayo, spring onion, onion relish.</i> <i>Pair with our award-winning Gura Garden Margarita</i>	13.90
SALMON AVOCADO ROLL ★ <i>Salmon, cream cheese, sesame, yuzu mayo, trout roe.</i>	13.90
CALIFORNIA ROLL <i>Crab stick, avocado, cucumber, kewpie, orange tobiko.</i>	13.90
CRUNCHY AVOCADO ROLL (Ve) <i>Tempura flakes, avocado, cucumber, spicy mayo.</i>	13.90
YASAI FUTOMAKI (Ve) <i>Kampyo, takuan, asparagus, cucumber, truffle mayo, chuka wakame.</i>	13.20
VEGGIE CALIFORNIA ROLL (V) <i>Asparagus, cream cheese, yuzu mayo, sesame, avocado, rocket.</i>	12.20

DIM SUM & DUMPLINGS

CHICKEN GYOZA ★ <i>Steamed or pan-seared.</i>	10.00
JAPANESE VEGETABLE GYOZA (Ve) ★ <i>Steamed or pan-seared.</i>	9.00
PRAWN & CHIVE DIM SUM <i>Juicy prawn and chive in a cilantro-infused skin.</i>	10.00
CHARCOAL HARGAU <i>Chunky prawn dumpling, steamed.</i>	10.00
HERB SCALLOP DIM SUM <i>Fresh scallop, infused with herbs.</i>	10.80
PEPPER CHICKEN DUMPLINGS <i>Steamed and poached, house chilli sauce.</i>	10.00
PORK & PRAWN WONTONS <i>Poached wontons in chilli peanut XO sauce.</i>	11.00
PORK & CHIVE POACHED DUMPLINGS <i>House-spiced herb sauce, sesame.</i>	11.00
SPICY MUSHROOM & EDAMAME DUMPLINGS (Ve) <i>Poached, house chilli sauce.</i>	10.00
VEGAN DIM SUM (Ve) <i>Steamed, herb and chilli-infused sauce.</i>	9.00

SMALL PLATES

CHICKEN KARAAGE <i>Japanese-style fried chicken thigh, lime kabayaki.</i>	10.50
SICHUAN SEA BASS <i>Whole butterflied sea bass, steamed with ginger and scallion, Sichuan pepper sauce.</i>	18.50
KATSU CHICKEN OPEN BAO ★ <i>Lotus-flour open buns, crisp katsu chicken, pickled cucumber, spicy mayo.</i>	12.00
PRAWN TEMPURA <i>Crisp tempura prawns, tentsuyu.</i>	12.50
BEEF & GARLIC KAILAN ★ <i>Beef topside, black bean oyster sauce, red chilli. <i>Best with Egg Fried Rice</i></i>	13.89
CRISPY SOFT-SHELL CRAB <i>Tempura soft-shell crab, Thai sweet and sour, yellow pepper coulis. <i>Pair with a Japanese Old Fashioned</i></i>	16.80
CRISPY BABY SQUID ★ <i>Five-spice dusted squid, pepper lemon aioli. <i>Pair with Kokako Sauvignon Blanc</i></i>	11.50
SPICED ROAST CHICKEN <i>Dry spice-rubbed chicken leg, grilled, tonkatsu sauce, chives.</i>	11.50
HOISIN DUCK SPRING ROLLS <i>Shredded duck, cucumber, plum sauce.</i>	12.70
CRISPY FRIED DUCK <i>Half a duck, braised then fried until the skin shatters. Asian pesto aioli, kabayaki glaze, cucumber and warm pancakes for wrapping. <i>Pair with a Sour #4 cocktail</i></i>	21.99
SLOW-COOKED PORK BELLY <i>Braised low and slow in soy, Chinese wine and five spice until sticky and glossy. Pak choi, sesame.</i>	17.30
CRISPY VEGETABLE SPRING ROLL (Ve) <i>Vegetable and glass noodle, sweet chilli.</i>	9.50
WOK-TOSSED BOK CHOY & MUSHROOM (Ve) <i>Soy garlic.</i>	8.00

SIDES

EGG FRIED RICE	6.50	TRUFFLE MUSHROOM RICE	6.50	STEAMED JASMINE RICE	3.50	ROTI CANAI	2.00
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GURA GURA SIGNATURES

GRILLED MISO AUBERGINE (Ve) <i>Miso-glazed aubergine, tomato dashi, fried shallot and garlic.</i>	11.50
RENDANG CHICKEN TACO <i>Pulled chicken in rendang curry, soft roti canai, pickled onion, crispy shallots. <i>Pair with an ice-cold Asahi</i></i>	13.99
THAI ROBATA LAMB CHOPS <i>Grilled lamb chops marinated in Thai herbs and lemon, pickled onion salad, sago crisp.</i>	17.80
BUTTER & CHIVE LOBSTER TAIL <i>Shell-on lobster tail, wok-fried, finished with mala oil.</i>	18.90

LARGER PLATES

PULL ME UP NOODLES <i>Fresh Shanghai noodles in chilli bean sauce, bell pepper, onion. Mushroom, or chicken +2.00</i>	16.00
THAI GREEN CURRY ★ <i>Thai green curry, sweet, sour and spicy, with your choice of protein. Vegan · Chicken +3.00 · Seafood +5.00</i>	17.70
PENANG CURRY <i>Thai penang curry flavoured with cumin and coriander, with your choice of protein. Vegan · Chicken +3.00 · Seafood +5.00</i>	17.70
LAMB RENDANG ★ <i>Baby lamb shank braised slowly in rendang (coconut, lemongrass, galangal, toasted spice) until it slips from the bone. Served with warm roti canai. <i>Pair with Tilia Malbec</i></i>	27.00
MISO BLACK COD <i>Black cod cured in sweet white miso, grilled until the edges caramelise and the flakes fall apart at a touch. Wilted spinach, pickled ginger shoot.</i>	32.00

MEAL BOWLS

Choose your topping, served on fresh udon or steamed jasmine rice

MAPO TOFU & BELL PEPPER (Ve)	16.00
STIR-FRIED BASIL CHICKEN & VEGETABLES	18.00
SLICED BEEF & KAILAN, HUNAN SAUCE	18.00
+ FRIED EGG	2.00

TO FINISH

MATCHA TRES LECHES 8.00 <i>Matcha sponge soaked in three milks, under soft sweetened cream. Gently bitter, very tender.</i>	LUXURY CHOCOLATE CAKE 8.00 <i>Dark chocolate, ganache, crunchy rocks, hazelnut, caramel nougat.</i>	VEGAN YUZU CHEESECAKE 8.00 (Ve) <i>Light yuzu cheesecake, yuzu glaze, mixed berry compote.</i>
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Finish with an espresso 3.00, a pot of tea for two 5.00, or Urakasumi Umesu 7.00

Scan to view videos
of our dishes
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