



Goshi 志志

PASO ROBLES

JAPANESE
RESTAURANT

Sushi Bar Appetizers

Albacore Tataki *Albacore sashimi served with Goshi style vinegar sauce, crushed garlic and ginger topped with daikon radish, radish sprouts, red and green onion* 17.5

Sashimi of the Day *7 piece 4 varieties chef's choice* 17

Oyster on the Half Shell *3 piece served with ponze sauce, daikon radish, red chili pepper and green onion*

Goshi's Best *8 piece roll: half special spicy albacore and half seared albacore* 13.5

Albacore Trio *4 piece albacore tataki, 4 piece special spicy albacore roll, and seafood dynamite* 22

Sushi

(2 piece)

Albacore	6	Japanese Mackerel	6.5	Sea Urchin	10
Tuna	6.75	Spanish Mackerel	7	Squid	5
Salmon	6	Fresh Water Eel	6	Octopus	5.75
Smoked Salmon	6.5	Sea Eel	6	Salmon Roe	6.5
Seared Salmon Belly	6.75	Scallop	6.5	Flying Fish Roe	5.5
Halibut	6.75	Crab Leg	7	Smelt Roe	4.5
Yellowtail	6.5	Shrimp	5	Tamago (<i>egg cake</i>)	4.5
Amberjack	6.75	Sweet Shrimp	14	Inari (<i>soybean curd</i>)	4.5

Sashimi

(Full 5 piece, Half 3 piece)

	<i>Full</i>	<i>Half</i>
Albacore	13.5	8.75
Tuna	15.5	10
Salmon	13.5	8.75
Yellowtail	15.5	10
Halibut (<i>8pc thinly sliced</i>)	19	11
Octopus	13	8.5

Tataki

(Full 7 piece, Half 4 piece)

	<i>Full</i>	<i>Half</i>
Albacore	17.5	11.5
Tuna	19	12.75
Salmon	17.5	11.5
Yellowtail	19	12.75
Three Item Tataki	19	12.75

18% Gratuity Will Be Added to Parties of 6 or More

Rice Bowls

Served with green salad and your choice of miso or clear soup

Hokkai Don <i>(Sushi Bar)</i> Variety of sashimi: salmon, salmon egg, sweet shrimp with deep fried head scallop, sea urchin, crab and seaweed over sushi rice	31
Chirashi <i>(Sushi Bar)</i> Variety of sashimi, seasonal vegetables and seaweed over sushi rice	29
Gyu Don Stewed thinly sliced beef, onion and yam starched noodles over rice	10
Yakitori Don Broiled marinated chicken and seaweed with sweet soy sauce over rice	10
Katsu Don Pork cutlet, onion and egg cooked in don dare sauce over rice	11
Ten Don 3 shrimp, 2 vegetable, 1 halibut tempura and seaweed with sweet soy sauce over rice	14
Teriyaki Chicken Don Char-broiled chicken, seaweed and green onion with teriyaki sauce over rice	10

Noodle Soup

Your choice of udon or soba noodle

Chicken Cooked chicken, seaweed, mitsuba and fish cake	10
Tempura 3 shrimp tempura and mitsuba	12
Wakame Wakame seaweed, mitsuba and fish cake	9
Plain noodle	7
Nabeyaki Variety of seasonal vegetables and chicken served with shrimp and vegetable tempura on the side	15

Kids

(12 years and under)

Bullet Train Your choice of teriyaki chicken or salmon, 1 piece salmon and 1 piece shrimp sushi, 2 piece california roll, 1 piece shrimp, 1 piece vegetable tempura and kids toy	9
Teriyaki Chicken Rice Bowl Char-broiled chicken with teriyaki sauce over rice	6

Sides

Steamed Rice	3
Miso or Clear Soup	3
Cucumber Sunomono small	3
Marinated Seaweed small	3
Green Salad small	3
Tataki Sauce	1
Sauce eel, ponzu, spicy, sriracha, yakidari	.50

Dessert

Ice Cream
Green tea, Green Tea with Chocolate Chip
Red Bean, Black Sesame, Plum Wine
3
Mochi
Strawberry, Mango, Chocolate,
Coffee, Black Sesame
3

A La Carte

Sushi Bar

Roku Sushi	17
<i>6 piece sushi chefs choice</i>	
Kyu Sushi	25
<i>9 piece sushi chefs choice</i>	
Juni Sushi	32
<i>12 piece sushi chefs choice</i>	
Sashimi for One	26
<i>12 piece sashimi chefs choice</i>	
Sashimi for Two	50
<i>24 piece sashimi chefs choice</i>	

Kitchen

Broiled Black Cod <i>(local) Marinated in miso paste and oven broiled</i>	15
Broiled Fish Cheek <i>(see server for daily selection)</i>	14
<i>Char-broiled, seasoned with salt and served with daikon radish and ponzu sauce</i>	
BBQ Short Ribs <i>Thinly sliced and marinated in Goshi's speciality sauce</i>	12
<i>and served on a bed of spring mix</i>	
Teriyaki Chicken <i>Char-broiled and topped with teriyaki sauce</i>	9
Teriyaki Salmon <i>Char-broiled and topped with teriyaki sauce</i>	10
Teriyaki Beef <i>Char-broiled and topped with teriyaki sauce</i>	14
Tempura <i>3 piece shrimp, 3 piece vegetable and 1 piece white fish</i>	12
Pork Tenderloin Cutlet <i>Breaded pork tenderloin</i>	13
Sukiyaki <i>Thinly sliced beef, tofu and a variety of vegetables served in a hot pan</i>	15

Make it a dinner: choose two sides for \$4 or three sides for \$6

Green Salad, Cucumber Sunomono, Marinated Seaweed Salad, Miso Soup, Clear Soup, or Rice

Dinner Combination

Our famous dinner combinations includes your choice of main dish, 2 shrimp and 1 vegetable tempura, 2 shrimp dumplings, 4 piece california roll, marinated seaweed, fresh fruit, green salad, rice, and miso or clear soup

Dinner A <i>Teriyaki chicken or salmon</i>	20
Dinner B <i>Teriyaki beef or BBQ short rib</i>	22
Dinner C <i>Sashimi 7 pieces</i>	24
Dinner D <i>Albacore tataki 5 pieces</i>	24

(Combination D is served with a 4 piece special spicy albacore roll instead of the 4 piece california roll)

Goshi for One *(vegetarian option available)*

Includes chefs choice of 4 piece sushi, 5 piece sashimi, your choice of a full or half roll (see roll choice below), 2 shrimp and 1 vegetable tempura, green salad, miso or clear soup and ice cream **28**

Kanpai Boat for Two

Includes chefs choice of 12 piece sushi, 10 piece sashimi, your choice of 2 full or half rolls (see roll choices below), edamame, 4 shrimp and 4 vegetable tempura, 2 miso or clear soups and 2 ice creams **65**

Roll Choice *Your choice of a full or half roll*

Full Roll *(6 piece)* Cucumber, Yellowtail, Albacore, Tuna, Scallop, Salmon, Smoked Salmon,

(8 piece) California, Vegetable, Salmon Skin, Shrimp Tempura

Half Roll *(4 piece)* Halibut Tempura, Crab and Asparagus, Eel, Salmon and Avocado,

Special Spicy Albacore, Seared Albacore with Black Pepper, Rainbow, Robert

Appetizers

Edamame

Steamed whole soybeans

Salted Chamame Garlic Soy 5.5

Japanese Pickles *Variety of pickles* 5.5

Grilled Japanese Green Chile Peppers *Shishito peppers range from sweet to hot depending on the pepper* 5.5

Dumplings *Ground shrimp, pork and vegetables wrapped with won ton and steamed to a finish* 7.5

Seafood Dynamite *Baked variety of seafood topped with creamy dynamite sauce over rice* 7

Agedashi-Tofu *Deep fried tofu wrapped in seaweed, served with bay scallops, and grated daikon radish in tempura sauce* 8

Variety of Mushrooms in Foil *Variety of steamed Japanese mushrooms served in specialty tempura sauce* 10

Broiled Whole Japanese Squid *Sliced and drizzled with yakidari sauce, chili powder and served on a bed of spring mix* 8

Dish of Soft Shell Crab *2 piece crab served with ponzu and tempura sauce* 15

Crispy Sesame Chicken Wings *6 piece* 7

Deep Fried Chicken *5 pieces Goshi Specailty* 7

Tempura

Shrimp Tempura *3 piece shrimp* 7.5

Vegetable Tempura *6 piece vegetable* 7.5

Dish of Tempura *2 piece shrimp and 4 piece vegetable* 8.5

Chicken Tempura *Chicken breast and onion ring tempura drizzled with sweet soy sauce* 9

Shiitake Mushrooms Tempura Stuffed with Shrimp *shiitake mushrooms tempura stuffed with ground shrimp and shiso leaf* 9.5

Salads

Cucumber Sunomomo *Thinly sliced cucumber, carrot and daikon radish with sweet rice vinegar sauce* 6.5

Seafood Sunomomo *Variety of shellfish and sashimi, fresh seaweed, cucumber sunnomo and vinagar sauce* 12

Marinated Seaweed *Wakame seaweed marinated in sweet vinager, sesame oil and sesame seeds* 6.5

***Seaweed Salad** *Assortment of fresh seaweed served with your choice of dressing* 10

***Sashimi Salad** *Chefs choice sashimi served over spring mix salad with your choice of dressing* 15

Salmon Skin Salad *Toasted salmon skin, marinated seaweed, mizna greens, daikon radish, red onion, yamagobo root, cucumber, green onion, radish sprouts and bonito flakes, tossed with eel sauce and soy dressing* 10

Spicy Tuna Salad *Spicy tuna, avocado, cucumber, shredded chili peppers, green onion, daikon radish, spring mix* 15

Seared Tuna Salad 18

Soba Salad *Buckwheat noodle with sesame vinegar dressing* 7.5

***Green Salad** *Spring mix salad, with carrot, broccoli, petite tomatoes and daikon radish with your choice of dressing* 6.5

***Your Choice of Dressing: Soy Vinegar, Creamy Sesame, Ginger, Plum, Wasabi**

Rolls *Add creamy spicy sauce or sriracha ro any roll .50

Six Piece Cut Rolls <small>seaweed outside, rice inside</small>		Cut	Hand	
Albacore	<i>Albacore topped with red onion, crushed garlic, sesame seeds and soy dressing</i>	7	6	
Tuna	<i>Tuna and wasabi</i>	7.5	6.5	
Salmon	<i>Salmon topped with red onion</i>	7	6	
Smoked Salmon	<i>Smoked salmon topped with red onion, crushed garlic, capers and soy dressing</i>	7.25	6.25	
Scallop	<i>Scallops topped with smelt eggs, soy dressing, bonito flakes and radish sprouts, and dynamite sauce on the side</i>	7.25	6.25	
Yellowtail	<i>Yellowtail with green onion</i>	7.5	6.5	
Cucumber	<i>Cucumber, wasabi and sesame seeds</i>	5	4	
Avocado	<i>Avocado and sesame seeds</i>	5	4	
Kanpyo	<i>Kanpyo (sweetened gourd)</i>	5	4	
Natto	<i>Natto (fermented soybean) topped with green onion and bonito flake</i>	5.5	4.5	
Oshinko	<i>Japanese pickles, sesame seed, and shiso leaf</i>	5.5	4.5	
Futomaki (4 pc)	<i>Kanpyo, cooked shiitake mushroom, cucumber, tamago, pickled red ginger, fish powder</i>	7.75		
Eight Piece Cut Rolls <small>rice outside, seaweed inside and roll in sesame seeds</small>		Full	Half	Hand
Vegetable	<i>Cucumber, avocado asparagus and yamagobo, topped with radish sprout</i>	7	4.25	4.25
California	<i>Krab and avocado topped with smelt egg</i>	7.5	4.5	4.5
Salmon Skin	<i>Toasted salmon skin, cucumber, yamagobo topped with bonito flakes, radish sprout and eel sauce</i>	7.5	4.5	4.5
Philadelphia	<i>Your choice of fresh or smoked salmon with cucumber and cream cheese topped avocado and green onion</i>	12	7.25	
Shrimp Tempura	<i>Shrimp tempura and shiso leaf topped with yakidare sauce and tempura crumble</i>	8.5	5	5
Halibut Tempura	<i>Halibut tempura topped with avocado and yakidare sauce and tempura crumble</i>	12	7.25	
Crab and Asparagus	<i>Crab and asparagus, topped with radish sprouts with dynamite sauce on the side</i>	10.75	6.5	6.5
Eel	<i>Cucumber and avocado topped with fresh water eel and eel sauce</i>	13.5	8.25	8.25
Seared Albacore	<i>Albacore and avocado topped with seared albacore with black pepper, red onion and yakidare sauce</i>	14.5	8.5	8.5
Seared Tuna	<i>Tuna and avocado topped with seared tuna with black pepper, red onion and yakidare sauce</i>	15.5	9.25	9.25
Rainbow	<i>Krab and avocado topped with albacore, tuna, salmon, shrimp and yellowtail</i>	13.5	8.25	
Salmon and Avocado	<i>Salmon and avocado topped with salmon red onion</i>	13.5	8.25	8.25
Special Spicy Albacore	<i>Albacore topped with smelt egg, green onion, spicy sauce, sriracha and garlic chips</i>	10.75	6.5	6.5
Spicy Tuna Tempura	<i>Tuna tempura and shiso leaf topped with green onion, tempura crumbles, yakidare sauce, spicy sauce, sriracha and crushed garlic chips</i>	10.75	6.5	
Soft Shell Crab Roll	<i>Deep fried soft shell crab, yamagobo, cucumber and shiso leaf topped with radish sprouts and bonito flakes</i>	12		

Beverage

Soda	Coke, Diet Coke, Sprite	2.5
Ramune		3.25
Pelligrino		3.25
Ice tea		2.5

Beer

Sapporo large	7	Asahi large	7
Sapporo small	5	Asahi Dark small	5
Sapporo Light small	5	Echigo medium	8
Kirin Ichiban large	5		
Kirin Draft	6		

Plum Wine

Plum Wine



Jpop Sparking Cocktail **6.5**
Grapefruit or White Peach

Chi Hi

Sake Sampler

Sake



Kubota Hekijyu
Junmai Daiginjo
Region: Niigata
SMV:+2
Bottle 1.8 L **180**
Glass **11**

Honeysuckle and Tuberose aromas with apple flavor



Kikusui
Junmai Ginjo
Region: Niigata
SMV:+1
Bottle 1.8 L **90**
Glass **6.5**

Sweet aroma of rose with a clean and spicy finish



Otokoyama
Tokubetsu Junmai
Region: Hokkaido
SMV: +10
Bottle 1.8 L **90**
Glass **6.5**

Very dry with dried fruit flavors and earthiness



Kubota Senjyu
Honjozo
Region: Niigata
SMV: +6
Bottle 720 ML **45**

Bannana cream pie aroma with spicy flavors of cloves



Onikoroshi
Honjozo
Region: Miyagi
SMV:+10
Bottle 300 ML

Green apple aroma and grape juice flavors

13.5



Hakkaisan
Tokubetsu Junmai
Region: Niigata
SMV: +5
Bottle 300 ML

Fruity Ginjo aroma with robust junmai flavor.

13.5



Taru
Junmai
Region: Hyogo
SMV: +5
Bottle 300 ML

Aroma of cedark smoke with spicy, bannana chips

12



Kamotsuru
Junmai Draft
Region: Hiroshima
SMV: +4
Bottle 300 ML

Lively-fresh with clean and smooth flavor

15



Rei
Junmai Ginjo
Region: California
SMV: +3
Bottle 300 ML

Floral bouquet with delicate fruity flavors

13.5



Hakusuru
Junmai Daiginjo
Region: Hyogo
SMV: +3
Bottle 300 ML

Well balanced sake with flowery fragrance

10



Shirakabegura
Tokubetsu Junmai
Region: Hyogo
SMV: +2
Bottle 300 ML

Pear and nutmeg aroma, green apple flavor

13.5



Mio
Sparkling Sake
Region: Nada
SMV: -7
Bottle 300 ML

Unique sweet aroma with refreshing fruity flavors

Sayuri
Nigori (unfiltered)
Region: Hyogo
SMV:-11
Bottle 300 ML

Refreshing aroma with smooth aftertaste

10