

Goshi 志



PASO ROBLES, CALIFORNIA

A La Carte

Edamame (Salted or Garlic)	6
Dumpling (4pc) Shrimp and Pork	6
Agedashi-Tofu Deep fried tofu	6
Takoyaki Octopus cake ball	6
Deep-Fried Chicken	7
Crispy Sesame Chicken Wing	7
Deep-Fried Soft Shell Shrimp	8
Deep-Fried Squid Leg	8
Deep-Fried Oyster	10
Mushroom in Foil	10
Deep-Fried Soft Shell Crab	17

Tempura

Shrimp Tempura (3pc)	7.5
Vegetable Tempura (6pc)	7.5
Dish of Tempura (2pc shrimp 4pc vegetable)	10
Chicken Tempura w/ Onion Ring Shiitake Mushrooms Stuffed w/ Shrimp Tempura	8 10

Broiled Fish

Japanese Mackerel	8
Whole Squid	9
Yellowtail Collar	15
Salmon Collar	15
Amberjack Collar	15
Miso Glazed Black Cod	18

Salad

Cucumber Sunomono	6.5
Marinade Seaweed	6.5
Soba Salad Buckwheat noodles with sesame dressing	7.5
California Green Salad Spring mix, avocado, asparagus and more with your choice of dressing	8
Salmon Skin Salad Mizuna, daikon, cucumber, gobo, onion and more *Eel sauce and soy dressing	8
Fresh Seaweed Salad Assortment of fresh seaweed served with your choice of dressing	11
Seafood Sunomono Cucumber sunomono and fresh seaweed	
w/ Octopus	12
w/ Real Crab & Shrimp	15
Sashimi Salad Chef's choice sashimi served over spring mix salad with your choice of dressing	18

Choice of Dressing

Vinaigrette Soy
Creamy Sesame
Vegetable Ginger

Teppan Grill

Teriyaki Sauce and / or Garlic Ponzu Sauce	
Chicken Thigh	12
Beef Rib Eye (10oz)	20
Salmon	15

Rice Bowl

Served w/Green Salad and Miso or Clear Soup

Yakitori Don	10
Marinade broiled chicken	
Gyu Don	10
Stewed thinly sliced beef, onion and yam noodle	
Teriyaki Chicken Don	10
Grilled chicken and vegetable	
Katsu Don	12
Panko breaded pork cutlet, onion and egg	
Chirashi Sushi Don	32
Variety of fresh sashimi over sushi rice	
Hokkai Sushi Don	35
Salmon, Ikura, scallop, uni, sweet shrimp and more over sushi rice	

Noodle Soup (Udon or Soba)

Plain	7
Wakame	9
Wakame Seaweed	
Chicken	10
San Sai	12
Japanese wild mountain edible vegetable	
Duck	14
Tempura	14
w/3 pieces shrimp tempura	
Nabeyaki	16
Chicken, vegetable, fish cake, egg cake served w/shrimp and vegetable tempura on the side	

Kids Meal served with miso soup

Bullet Train	9
Your choice of Teriyaki chicken or salmon, 1pc salmon and 1pc shrimp sushi, 2pc California roll, 1pc shrimp and vegetable tempura	
Teriyaki Chicken Don	6

Side

Steamed Rice	3
Miso or Clear Soup	3
Small Cucumber Sunomono	3
Small Marinade Seaweed	3
Small Green Salad	3

Desert (1pc) 3

Regular Ice Cream	
Matcha (Green Tea)	
Red Bean	
Plum	
Black Sesame	
Strawberry	
Mango Sorbet	
Mochi Ice Cream	2.5
Matcha (Green Tea)	
Black Sesame	
Plum	
Strawberry	
Mango	
Island Coffee	
Chocolate	
Gelato	6.5
Mango	
Coconut	
Pineapple	
Peach	

Teishoku (Dinner)

Served with miso soup or clear soup, green salad and marinade seaweed

Tempura Two shrimp, one white fish and four vegetable tempura 20

Sukiyaki Thinly sliced beef, tofu and a variety of vegetable served in the hot pan 23

Yakizakana -Broiled Fish-

*Saba (Blue Mackerel) 17 *Teriyaki Salmon 20 *Salmon Collar 23

*Yellowtail Collar 23 *Black Cod 25

TeppanYaki (Teriyaki sauce and /or Garlic ponzu sauce)

*Chicken Thigh 20 *Salmon 24 * Rib Eye Steak (10oz) 30

Pork Cutlet 5pc breaded pork tenderloin 22

Goshi Teriyaki 4pc sushi, teriyaki (Beef, chicken or salmon), one roll, 2pc each of shrimp and vege tempura 29

Goshi Sashimi 4pc sushi, 5pc sashimi, one roll, 2pc shrimp tempura and 2pc vegetable tempura 32

Goshi Tataki 4pc sushi, 4pc albacore tataki, one roll, 2pc shrimp tempura and 2pc vegetable tempura 32

Tempura & Sashimi Dish of tempura 7pc chef's choice sashimi and one roll 30

Tempura & Teriyaki Chicken, Salmon or Yakiniku 24 Beef 27

Dish of tempura, teriyaki (Beef, chicken or salmon) or yakiniku and one roll

Sashimi & Teriyaki Chicken, Salmon, or Yakiniku 30 Beef 33

8pc chef's choice sashimi, teriyaki (Beef, chicken or salmon) or yakiniku

Tataki & Teriyaki Chicken, Salmon or Yakiniku 30 Beef 33

6pc albacore tataki and teriyaki (Beef, chicken or salmon) or yakiniku

Sashimi 12pieces of sashimi chosen by chef 36

Kanpai Barrel for Two 75

Twelve pieces of sushi, ten pieces of sashimi, two rolls, dish of tempura, edamame, two miso soup and two ice cream

Choice of Roll (Regular or Spicy)

Full Roll (6pc) Yellowtail, Salmon, Tuna, Albacore, Smoked Salmon, Scallop

Full Roll (8pc) California, Vegetable, Salmon Skin, Shrimp Tempura

Half Roll (4pc) Fresh Water Eel, Spicy Albacore w/Garlic Chip, Crab & Asparagus

Soft Shell Crab, Salmon & Avocado, Rainbow, Halibut Tempura

Robert, Seared Albacore w/Black Pepper

Tataki (6pc)

Albacore 17	Yellowtail 17	Salmon 17	Tuna 20
3 item (2 pc each) 18			

Sashimi

Tuna (5 pc) 18	Salmon (5 pc) 16	Yellowtail (5 pc) 16
Assortment (6 pc) 17	Assortment (10 pc) 28	

Nigiri (2pc)

Inari 4	Japanese Mackerel 6.5	Albacore 7
Egg Cake 4	Fresh Water Eel 6.5	Halibut 7
Squid (Monggo) 5	Sea Eel 6.5	Seared Salmon Belly 7.5
Smelt Roe 5	Scallop 7	Albacore Toro 8
Flying Fish Roe 6	Yellowtail 7	Tuna 8
(Orange and/or wasabi)	Salmon Roe 7	Blue Fin Tuna 9
Octopus 6	Salmon 7	Blue Fin Tuna Toro Current
Boiled Shrimp 6.5	Smoked Salmon 7	Uni (Sea Urchin) Current

Assortment Sushi Plate (6pc) 18

Assortment Sushi Plate (10pc) 30

Seaweed Outside Roll (6pc)

(Regular or Spicy)

Cucumber 5
Kanpyo 5
Avocado 5
Scallop 8
Albacore 8
Salmon 8
Smoked Salmon 8
Yellowtail 8
Tuna 9
Futomaki (4pc) 8

Hand Roll (1pc)

(Regular or Spicy)

Shrimp Tempura 5
California 5.5
Salmon Skin 6
Salmon 7
Albacore 7
Scallop 7
Fresh Water Eel 7
Yellowtail 7
Crab & Asparagus 8
Soft Shell Crab 8
Tuna 8

Rice Outside (8pc)

California	8
Inside: Imitation crab and avocado Top: Smelt roe	
California w/Real Crab	14
Inside: Real crab and avocado Top: Smelt roe	
Vegetable	7
Inside: Avocado, cucumber, yamagobo and asparagus Top: Radish sprout	
Salmon Skin	8
Inside: Salmon skin, cucumber and yamagobo Top: Radish sprout and bonito flake Sauce: Eel	
Shrimp Tempura	8
Inside: Shrimp tempura and shiso leave Sauce: Yakidare	
Eel	14
Inside: Cucumber and avocado Top: Fresh water eel Sauce: Eel	
Crab & Asparagus	15
Inside: Real crab and asparagus Top: Radish sprouts Sauce: Dynamite	
Soft Shell Crab (8pc)	16
Inside: Deep-fried soft shell crab, imitation crab and cucumber Top: Bonito flake	
Salmon & Avocado	16
Inside: Fresh salmon and avocado Top: Fresh salmon and red onion	
Rainbow	16
Inside: Imitation Crab and avocado Top: Tuna, salmon, avocado, yellowtail and shrimp	
Halibut Tempura	17
Inside: Halibut tempura Top: Avocado Sauce: Yakidare	
Seared Albacore w/Black Pepper	17
Inside: Albacore and avocado Top: Seared albacore and red onion Sauce: Yakidare	

Speciality Roll (8pc)

Spicy Albacore w/Garlic Chips	14
Inside: Albacore Top: Garlic chip, smelt roe and green onion Sauce: Spicy mayo and Sriracha	
Robert	13
Inside: Shrimp tempura and imitation crab Top: Avocado Sauce: Yakidare	
Chris	15
Inside: Shrimp tempura and imitation crab Top: Avocado, garlic chips, smelt eggs and green onion Sauce: Spicy mayo, Sriracha and yakidare	
Linda	19
Inside: Halibut tempura and imitation crab Top: Avocado, garlic chips, smelt eggs and green onion Sauce: Spicy mayo, Sriracha and yakidare	
Nikki	15
Inside: Imitation crab and avocado Top: Salmon Sauce: Dynamite	
Philadelphia	15
Inside: Fresh or smoked salmon, cream cheese and cucumber Top: Avocado, extra salmon and red onion	
Scallop Dynamite	14
Inside: Imitation crab and avocado Top: Bay scallop dynamite and shiitake mushroom	
Calamari Tempura	11
Inside: Calamari tempura and cucumber Top: Red ginger, seaweed flake and bonito flake Sauce: Tonkatsu and dynamite	
Hokkaí	24
Inside: Real crab and avocado Top: Salmon, Uni (sea urchin) and salmon roe	
Eel & Shrimp Tempura	17
Inside: Shrimp tempura Top: Fresh water eel and tempura crumble Sauce: Eel	
Spicy Tuna Tempura	12
Inside: Tuna tempura Top: Crashed garlic chip and green onion Sauce: Spicy mayo, Sriracha and yakidare	

Side

- *Spicy Mayo Sauce 50¢ *Tataki Sauce 50¢
- *Ponzu Sauce 50¢ *Eel Sauce 50¢ *Yakidare 50¢
- *Quail Egg 75¢ *Soy Paper \$1

Soft Drink

All 3

Iced Green Tea
Perrier
Coke
Diet Coke
Sprite
Ramune

Beer

Kirin Draft 7
Sapporo Lg 8
Sapporo Black Can 8
Sapporo Sm 5
Sapporo Light Sm 5
Kirin Lg 8
Asahi Lg 8
Orion Lg 8

Plum Wine

Choya Glass 7

Sho-chu

Iichiko 750ml 38
Iichiko 200ml 13
Chu-Hi 12oz 7
(J-pop White Peach)

Nigori Sake

unfiltered sake

Kikumasamune Nigori 19
500ml/SMV-40
Kikusui Nigori
Perfect Snow 15
300ml/SMV-19
Nagaragawa
Sparkling Nigori 18
300ml

Sake

Hot Sake Sm 5
(Junmai/SMV3+ DRY+?) Lg 8

Hire-Sake 7.5
Blow fish fin in Hot Sake

Cold Sake

Kubota Hekijyu Glass 14 Bottle(1.8L) 180
Junmai Daiginjyo/SMV+2

Kikusui Glass 7 Bottle(1.8L) 90
junmai Ginjyo/SMV+1

*We keep your 1.8L bottle of sake for three month **only**.

720ml

Kikusui 40
Junmai ginjyo SMV+1
Tenguno-mai 45
Junmai Daiginjyo SMV +3
Otokoyama 48
Tokubetsu junmai SMV+14
Suigei 36
Tokubetsu junmai SMV+7

300ml

Dassai 39 28
Junmai Daiginjyo SMV+10
Kikusui 18
Junmai Ginjyo SMV+1
Hakkaisan 15
Tokubetsu Junmai SMV+5
Onikoroshi 16
Honjyozo SMV+10
Hakutsuru 12
Junmai Daiginjyo SMV+3
Otokoyama 21
Tokubetsu junmai SMV+14
Suigei 18
Tokubetsu junmai SMV+7
Kikumasamune 11
Junmai-shu SMV-2
Shirakabegura Sparkling Sake Mio 14
SMV-70