

# 野菜 VEGETABLES

**EDAMAME 5**  
Boiled soybeans

**FRESH TOFU 9**  
House-made tofu with wasabi-shiitake dashi

**HOUSE SALAD 9**  
Mixed Asian greens, roasted sesame dressing

**SEASONAL GOMA-AE 5**  
Seasonal vegetables tossed in crushed sesame dressing

**HIJIKI 5**  
Dark Japanese seaweed simmered in Japanese sweet & savory seasonings

# STREET 横丁

**YAKI SHUMAI 9**  
Pan-fried pork-onion-shiitake dumplings, soy-karashi mustard dipping sauce

**TAKO 14**  
Tender octopus slow simmered in Japanese seasonings and charred

**OKONOMIYAKI 11**  
Classic Osaka-style savory pancake - cabbage, pork belly, sweet-savory sauce, Kewpie mayo and bonito

**FRIED CHICKEN 9**  
Boneless Japanese-style marinated quick fried chicken

**EBI CHILI 12**  
Quick fried, panko-crusting Tiger shrimp, chili-garlic dipping sauce

**DUCK WINGS 11**  
Korean barbecue glaze



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The alleyways of Japan with the best street food.

WHO YOU CALLING CHICKEN?  
In Japan, heirloom chicken is considered royalty. Royalty you can eat.

よく噛んでね!  
chew your food!

## SPECIAL YAKI

served with yuzu kosho-garlic dipping sauce

**ROAST CHICKEN 19**  
Tender half-chicken marinated in sake and shio koji

**JAPANESE SQUID 16**  
Whole grilled Japanese Surume squid

**YOSHOKU STEAK 21**  
Grilled, soy-sesame marinated hangar steak

**GRILLED SALMON 19**  
Cured in sake kasu

**GRILLED SCALLOPS 20**  
Sake-soy glaze

**SPARE RIBS 17**  
Grilled, kalbi-marinated pork spare ribs

**GRILLED MAITAKE 15**  
Grilled maitake mushrooms, grilled tofu (vegetarian)

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JIDORI: JAPANESE OLD TYPE



JITOKKO: JAPANESE CREEPER



UKOKKEI: JAPANESE SILKIE



SHOUKOKU: JAPANESE ELEGANCY



CHABO: JAPANESE BANTAM

## KUSHIYAKI

串焼丸

Grilled Japanese skewers  
(1 per order)

**CHICKEN YAKITORI 9**

**TSUKUNE 10**

Minced chicken yakitori

**SOY CHILI GLAZED BEEF 9**

**TERIYAKI SALMON 9**

**VEGETABLE YAKITORI 6**

## Japanese WAFU PASTA

A TRADITION BORN IN THE 1940s -  
ITALIAN PASTA WITH JAPANESE INGREDIENTS

**IKURA ALFREDO 16**

Linguini, salmon roe, parmesan, cream

**ASARI CLAM 15**

Linguini, asari clams, miso

**TOMATO NORI 14**

Linguini, tomato dashi,  
diced tomatoes, garlic, nori

**WAFU STROGANOFF 16**

Linguini, miso-braised beef,  
karashi mustard

Welcome to the new Japanese cuisine: Straightforward  
comfort food rich in Japanese soul. Away with formalities,  
fussiness and precious presentation... Comfort cosmopolitan!

## SUSHI



寿司

**SUSHI STARTER 15**

5 pieces nigiri

**SASHIMI STARTER 17**

5 cuts of assorted fish

**SUSHI GANSO 32**

10 pieces nigiri, 1 roll

**SASHIMI GANSO 35**

11 cuts of assorted fish

**MAKIMONO 15**

3 rolls: spicy tuna, salmon and unagi

**CHIRASHI 29**

Osaka-style chopped sashimi  
over vinegared rice

Beware of...

迷い箸

"HESITATING CHOPSTICKS"

Don't hover chopsticks  
over dishes, pick one  
and eat!

& SIDES

**MISO SOUP 5**

**RICE 3**

宣伝!

GIFT CARDS AVAILABLE

And please visit our sister restaurants,  
**GANSO RAMEN**, 25 Bond St.  
and **SUSHI GANSO** next door at 31 3rd Ave.!

CHECK OUT OUR VERY  
SOCIAL MEDIA

#gansonyc  
facebook.com/gansonyc

Special thanks to TODD COLEMAN  
for his amazing photos of Japan on our walls.

**Executive Chef**  
**Rick Horiike**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness...yet increase your enjoyment of life & satisfaction of appetite.