

# GLUTEN-FREE MENU

## KOBACHI こばち *small dishes*

### EDAMAME 枝豆 \$7

boiled green soy beans sprinkled with sea salt

### EGGPLANT MISO 揚げナス味噌 \$9

deep fried eggplant with saikyo miso sauce, leek, daikon radish

## SALADS & SOUPS サラダ スープ

### GREEN SALAD グリーンサラダ \$6.5

cabbage, carrot, mayo

### ORGANIC MISO SOUP オーガニック味噌汁 \$4

organic white miso soup with tofu and spring onions

## AGEMONO 揚げ物

Deep fried dishes

### KARA-AGE 唐揚げ \$18.8

Japanese-style fried chicken served with lemon pepper, aonori flakes, curry salt, homemade mayo

## NABEMONO 鍋物

Japanese hot pot

### YASAI MISO POT 野菜味噌鍋 \$26

hot pot of tofu, shirataki noodle, spring onion, hakusai cabbage in an organic miso soup

### SEAFOOD MISO POT 海鮮うどん鍋 \$35

hot pot of prawn, oyster, scallop, salmon, shirataki noodle, spring onion, hakusai cabbage, shiitake mushroom, egg in a organic miso soup

### SUKIYAKI POT すき焼き鍋 \$29

hot pot of sliced sirloin beef, shirataki noodle, spring onion, hakusai cabbage in a gluten-free sweetened soy sauce soup served with dipping egg

## SUSHI & SASHIMI 寿司 刺身

All sushi, sashimi and roll sushi are served with gluten-free soy sauce, please find dinner menu.

## YAKIMONO 焼き物 grilled dishes

### SALMON KAMA YAKI

サーモンのカマ焼き \$22

grilled New Zealand salmon wing, momiji radish, hajikami ginger, renkon, spring onion

### CHICKEN TERIYAKI

チキン照り焼き \$23

Gion signature teriyaki chicken served with carrot, leek, mayo

### SALMON TERIYAKI

サーモン照り焼き \$22

New Zealand king salmon, carrot, leek, mayo, toasted sesame seeds

### BEEF TERIYAKI

ビーフ照り焼き \$24

tender eye fillet, carrot, leek, mayo, toasted sesame seeds

## MAIN DISH メインディッシュ

### GION STYLE TERIYAKI CHICKEN

祇園照り焼きチキン \$36

Gion signature gluten-free teriyaki chicken served with carrot, leek, toasted sesame seeds, mayo, spring onion, botan rice

### EYE FILLET BEEF TERIYAKI

ビーフ照り焼き \$43

tender eye fillet with garlic butter gluten-free teriyaki sauce served with carrot, leek, spring onion, mayo, toasted sesame seeds, botan rice

### KING SALMON TERIYAKI

サーモン照り焼き \$38

grilled New Zealand king salmon brushed with gluten-free teriyaki sauce served with avocado mayo sauce, spring onion, leek, carrot, renkon, beans, toasted sesame seeds, botan rice