

SUSHI knowledge

SUSHI

Any item with just the word "Sushi" means there's Rice added. Usually below the fish.

SASHIMI

There's no rice at all. You will be eating only well-cut and prepared fish.

NIGIRI

Nigiri and "Sushi" are the same. Any item with "Nigiri" will more than likely have Rice at the bottom.

OMAKASE

An OMAKASE experience is where patrons sit in front of the chef as he prepares Sushi, piece by piece. Each piece served is considered a "Course".

THE CUT

The cut is crucial to the taste. The angle of the knife, the thickness of the fish and the texture could allow the fish to taste sweeter than others.

THE EFFECTS OF QUALITY

Timing The chef's technique fish type and thickness the season and the toppings.

CONSUMPTION EXPECTANCY

Sushi should be eaten when the inosinic acid peaks. It is the main component of the umami flavor of fish.

NOT ALL SUSHI IS EQUAL

Great sushi depends on various factors. Most folks think freshness is the key. That is a misconception. Sushi is delicious because of the unique processes and techniques applied to its cooking and how it is served.

WHEN TO EAT SUSHI

Whether at the table or receiving the order at home, our ingredients are prepared to melt in your mouth. To have this experience, enjoy it as soon as possible.

IT'S YOUR WORLD, WE'RE JUST MAKING SUSHI IN IT

We can tell you how to eat Sushi; however, there are so many options, you would need years of experience to really know how to devour it.

Our recommendation is lose the chopsticks, pick each piece up, toy with our sauces and enjoy.

SIGNATURE DISHES



Salmon Ringo (Apple)
\$16.00



Yellowtail Sashimi
Jalapeño
\$16.00



Miso Glazed Black Cod
\$12.95



Tuna Tataki
\$18.00



Usuzukuri
Thinly sliced fish | Salmon or Tuna
\$18.00



Miso Glazed
Chilean Sea Bass
\$20.00



Edamame Dumplings
\$14.00

PLATTERS AVAILABLE



APPETIZERS



Poke Bowl
\$17.00
Mixed Greens, Seaweed Salad
Ginger, Peas | Carrots,
Cucumber, Avocado | Scallions
Sesame Seeds, Sushi Rice
Crispy Wonton, Asparagus



Organic Edamame
\$4.00
With a splash of Salt



Seaweed Salad
\$4.50



Salmon Tartare
\$9.00
Bakkafrost Salmon
Avocado, House Sauce Mix, Scallion



Cucumber Salad
\$6.00
Fresh Cucumber And
a Drizzle of Mixed
Pepppers In Our
Home-Made
Rice Vinegar Sauce



Miso Soup
\$4.00
Tofu, Scallion, Seaweed



Tuna Tartare
\$9.00
Yellowfin Tuna
House Sauce Mix,
Avocado, Scallion

EXTRA	
Ginger	\$1
Wasabi	\$1
Wasabi Creame	\$1
Soy Sauce	\$1
Eel Sauce	\$2
Spicy Mayo	\$2
Yuzu Truffle	\$2
Yuzu Sauce	\$1.25
Punzu Sauce	\$1.25

DRINKS	
Ramune	\$4
Coke	\$3
Diet Coke	\$3
Sprite	\$3
Ginger Ale	\$3
Spring Water	\$2.50
Pellegrino	\$5

- ★ Please let us know if you have any dietary restrictions.
- ★ Our packaging is made of biodegradable materials.
- ★ Not a fan of raw fish? We can torch or grill your fish.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase

SPECIALTY ROLLS



TBC Roll \$25.00
Avocado, Cucumber and Scallion, Rice.



Ro Marley Roll - \$25.00
Fresh Tuna, Avocado, Scallions, Rice.



Lucalli Roll - \$25.00
Crab, Cucumber, Avocado,
Spicy Tuna, Spicy Mayo, Rice.



The Wright Roll - \$2500
Air Fried Shrimp, Avocado, Asparagus,
Salmon, Rice.



The Real California Roll - \$25.00
Crab (real crab), Avocado, Cucumber, Rice.



Haute Living Roll - \$25.00
Soy Paper, Hamachi, Scallions,
Cucumber, Avocado, Hamachi,
Jalapeño, Tobiko, Rice.



The Wayans Roll - \$25.00
Yellowfin Tuna, Creamy Avocado, Scallions,
Topped With Torched Tuna & Tobiko, Rice.



MFG Roll - \$25.00
Creamy Crab, Avocado, Asparagus,
Scallions, Hamachi, Rice.



Miami Heat Roll - \$25.00
Air Fried Shrimp Tempura, Avocado,
Asparagus, Torched Salmon, Wonton Flakes,
Spicy Mayo, Eel sauce, Rice.



The Brex Roll - \$25.00
Salmon, Avocado, Scallions
Torched Spicy Salmon, Rice.

INFORMATION

WE CAN TORCH ANY ITEM FOR AN
ADDITIONAL \$1.00 EA.

Bluefin Tuna, Eel, Ikora is an additional \$5

While Toro, Uni, Ikora and Tamago may not always be available,
we will gladly substitute them with something delicious.

\$5 EXTRA FOR ADDITIONAL MEAT

- ★ Items may be seasonal and subject to change.
- ★ Please recycle your juice containers.
- ★ Pictures are for reference only. Items may not be served exactly how see it depicted.

your risk of foodborne illness, especially if you have certain medical conditions.

GOKUDO™

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www.gokudo.com

- We Don't Deep Fry, We Air Fry -
- We Only Use Avocado Oil -



WE CAN TORCH OR GRILL ANY ITEM

Catering

Office Lunch

Private Events

Private Jets &

Yacht Specialist

Please see our website for hours

Valet Parking Available For Only \$15

Online Menu



Vegan Menu



ORDER ONLINE

WE DELIVER



@Gokudo.Sushi



HAND ROLLS | SINGLES



Avocado
\$5.00



Crab (Imitation)
\$4.75



Crab (Real)
\$7.00



Cucumber
\$5.00



Grilled Eel
\$6.95



Salmon
\$5.00



Salmon (Tartare)
\$6.95



Spicy Salmon
\$6.95



Salmon Ringo (Apple)
\$5.95



Shrimp Tempura (Air Fried)
\$6.95



Shrimp (Ebi)
\$5.75



Spicy Tuna (Yellowfin)
\$6.95



Tuna (Albacore)
\$6.95



Tuna (Yellowfin)
\$5.50



Tuna (Tartare)
\$6.95



Yellowtail (Hamachi)
\$6.95



Phili Cream Cheese
\$9.95

Toppings:
\$1.00 i.e. Cucumber, Avocado...

We can torch any fish.



Miso Glazed Black Cod
\$14.95

SUSHI | SINGLES



Bluefin Tuna (Toro)
Single - \$8.50
or 3 for \$24.00
*(when available)



Eel (Freshwater) Grilled
Single - \$6.25
or 3 for \$17.85



Shrimp
Single - \$3.75
or 3 for \$10.50



Mackerel (Saba)
Single - \$4.25
or 3 for \$11.50



Mahi Mahi
Single - \$3.50
or 3 for \$9.75



Salmon
Single - \$3.50
or 3 for \$9.50



Tuna (Yellowfin)
Single - \$3.75
or 3 for \$10.50



Salmon Fish Eggs (Ikura)
Single - \$12.50
or 3 for \$31.75



Sea Urchin (Uni)
(when available)
Single - \$10.25
or 3 for \$29.85
*(when available)



Squid (Ika)
Single - \$4.25
or 3 for \$11.85



Tuna (Albacore)
Single - \$4.00
or 3 for \$11.25



Tamago (Home Made)
Single - \$2.25
or 3 for \$7.70



Crab (Imitation)
Single - \$3.25
or 3 for \$8.85



Masago
Single - \$3.75
or 3 for \$10.50



Torched Tuna Belly
Single - \$6.25
or 3 for \$17.50

Yellowtail (Hamachi)
Single - \$4.25
or 3 for \$11.85

Torched Salmon Belly
Single - \$6.25
or 3 for \$17.50

We can torch any fish

SUSHI SETS

3 SUSHI SET - \$9.50
Salmon, Tuna, Crab (Imitation)

4 SUSHI SET - \$12.50
Salmon, Tuna, Crab (Imitation)
Shrimp

5 SUSHI SET - \$16.50
Salmon, Tuna, Crab (Imitation)
Shrimp, Yellowtail

6 SUSHI SET - \$22
Salmon, Tuna, Crab (Imitation)
Shrimp, Yellowtail, Grilled Eel

7 SUSHI SET - \$23.50
Salmon, Tuna, Crab (Imitation)
Shrimp, Yellowtail, Albacore,
Masago

8 SUSHI SET - \$27
Salmon, Tuna, Crab (Imitation)
Shrimp, Yellowtail, Albacore,
Masago, Torched Salmon

SASHIMI | SINGLES



Mahi Mahi
Single - \$3.90
or 3 for \$10.00



Tuna (Yellowfin)
Single - \$3.90
or 3 for \$10.00



Salmon
Single - \$3.90
or 3 for \$10.00



Tuna (Albacore)
Single - \$3.90
or 3 for \$10.00



Tuna (Yellowfin) & Yellowtail (Hamachi)
Single - \$5.00
or 3 for \$13.00



Yellowtail (Hamachi)
Single - \$3.90
or 3 for \$10.00



Salmon Eggs (Ikura)
Single - \$12.50
or 3 for \$31.75



Sea Urchin (Uni)
Single - \$10.25
or 3 for \$29.85

We can torch any fish

ITEMS SHOWN IN PICTURES HAS 3 OR MORE SASHIMIS

SASHIMI SETS

3 SASHIMI SET - \$10
Salmon, Tuna (Yellowfin)
Yellowtail (Hamachi)

4 SASHIMI SET - \$14
Salmon, Tuna (Yellowfin)
Yellowtail (Hamachi),
Tuna (Albacore)

5 SASHIMI SET - \$17.50
Salmon, Tuna (Yellowfin)
Yellowtail (Hamachi)
Tuna (Albacore), Mahi Mahi

6 SASHIMI SET - \$21
Salmon (x2), Tuna (Yellowfin)
Yellowtail (Hamachi),
Tuna (Albacore), Mahi Mahi

20 Assorted Pieces
IMPRESS ME SASHIMI SET
\$60

CUT ROLL | SINGLES



Avocado
\$5.95



Crab (Imitation)
\$5.50



Crab (Real)
\$10.50



Cucumber
\$5.95



Cucumber Avocado
\$6.50



Grilled Eel (Unagi)
\$9.95



Phili Cream Cheese
\$10.50



Salmon
\$7.50



Salmon Ringo (Apple)
\$11.50



Salmon Tartare
\$8.50



Salmon (Spicy)
\$8.50



Shrimp
\$7.95



Spicy Tuna (Yellowfin)
\$8.50



Tuna (Yellowfin)
\$7.95



Hamachi
\$9.50

Toppings: \$1.00 i.e. Cucumber, Avocado...

CUT ROLL SETS

3 CUT ROLL SET - \$22
Salmon, Tuna, Crab (Real)

4 CUT ROLL SET - \$29
Salmon, Tuna, Crab (Real)
Shrimp

5 CUT ROLL SET - \$38
Salmon, Tuna, Crab (Real)
Shrimp, Yellowtail

6 CUT ROLL SET - \$45
Salmon, Tuna, Crab (Real)
Shrimp, Yellowtail, Grilled Eel

HAND ROLL SETS

3 HAND ROLL SET - \$15
Salmon, Tuna, Crab (Imitation)

4 HAND ROLL SET - \$20
Salmon, Tuna, Crab (Imitation)
Shrimp

5 HAND ROLL SET - \$27
Salmon, Tuna, Crab (Real)
Shrimp, Yellowtail

6 HAND ROLL SET - \$35
Salmon, Tuna, Crab (Imitation)
Shrimp, Yellowtail, Grilled Eel

GO

box
\$45

Salmon Sushi / Nigiri (1)
Yellowtail (Hamachi) Sushi / Nigiri (1)
Tuna (Yellowfin) Sushi / Nigiri (1)
Spicy Salmon Roll (1)
Salmon Hand Roll (1)
Tuna (Albacore) Sashimi (1)
Yellowtail (Hamachi) Roll (1)
Salmon Ringo (3)
Organic Edamame (1)

GO
KU

box
\$35

Salmon Sushi / Nigiri (1)
Tuna (Yellowfin) Sushi / Nigiri (1)
Spicy Salmon Roll (1)
Salmon Hand Roll (1)
Mahi Mahi Sashimi (2)
Salmon Ringo (2)
Organic Edamame (1)

GO
KU
DO

box
\$50

Salmon Sushi / Nigiri (1)
Yellowtail (Hamachi) Sushi / Nigiri (1)
Tuna (Yellowfin) Sushi / Nigiri (1)
Tuna (Toro) Sushi / Nigiri (when available) (1)
Spicy Tuna Roll (1)
Salmon Hand Roll (2)
Tuna (Yellowfin) & Hamachi Sashimi (2)
Salmon Ringo (2)
Organic Edamame & Miso Soup (1ea)

OMAKASE COURSES
(per person)

10 COURSE	\$88
12 COURSE	\$98
14 COURSE	\$125

Our Omakase Courses are a tasting of our menu items.

IMPRESS ME | Chef's Choice

Nigiri	18 assorted	\$65
Cut Rolls	6 rolls assorted	\$45
Hand Rolls	6 rolls assorted	\$35
Sashimi	20 Pcs assorted	\$60
Just Give It To Me Mixed		\$75

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