



Welcome to Sake a Gogo

Sake a Gogo is the latest chapter in a story I’ve been telling for years. It was built from a memory I knew deserved a home.

For much of my career, I lived in Los Angeles—just a block from Whisky a Go Go on Hollywood’s Sunset Strip, one of California’s most iconic cultural landmarks. Lit up against the boulevard, surrounded by music, energy, and creative rebellion, it was a place where moments happened and stories were made. Those memories have stayed with me.

I wanted to bring that same spirit—not the music venue itself, but the feeling—to Louisville’s NuLu neighborhood, surrounded by its own unique culture, creativity, and momentum. A place where energy, design, sound, and flavor to come together. A space meant to move you.

If you’ve dined at The Village Anchor, Le Moo, or Grassa Gramma, you know my mission: to create restaurants that do more than serve food—they transform moments. Each Belle Noble concept is distinct, but they all share one belief: a great meal should transport you.

Sake a Gogo was designed to do exactly that.

It doesn’t feel like Louisville—and that’s intentional—but it belongs here. Every inch of this space, every sound, every flavor is curated to awaken something in you. It’s bold. Architectural. Cinematic. Yet warm, thoughtful, and elegant.

We serve only the highest-quality fish and ingredients, sourced from the world’s finest markets and purveyors. From Tokyo to Tasmania, selections are flown in fresh, handled with precision, and presented with respect.

Thank you for joining us. We’re honored to welcome you into this space, this story, and this experience.

Kevin Grangier
Founder & CEO, Belle Noble Hospitality Group
2025 Kentucky Restaurateur of the Year

Sake a Gogo
2025 Best New Restaurant, Louisville

*Kentucky Restaurant Association 2025.
LEO Magazine Reader’s Choice Awards 2025*

Kobachi

Steamed Edamame ^{GF}
Steamed Edamame – Japanese Salt. 8

Chili Edamame ^{GF}
Chili Crisp – Sesame Oil. 12

Truffle Garlic Edamame
Crispy Garlic – Garlic Confit – Truffle – White Soy – White Dashi. 14

White Miso Soup ^{GF}
Tofu – Wakame – Scallions. 8

Lobster Miso Soup ^{GF}
Lobster Marinated Miso – Wakame – Scallions. 12

Hiyashi Wakame ^{GF}
Seaweed Salad – Sesame Seeds. 10

White Rice ^{GF}
Steamed – Short Grain. 4

Cold Plates

Tsukemono ^{GF}
Cucumber – Shibazuke – Yamagobo – Bettarazuke. 14

Mizuna Ginger Salad ^{GF}
Japanese Spring Mix – Cherry Tomato – Shaved Red Onion – Pine Nuts – Sweet Ginger Dressing. 18

Snow Crab Tomato Ceviche
Japanese Snow Crab – Yuzu Shiro Dashi – Cilantro – Marinated Heirloom Tomato – Nori Chips. 26

A5 Miyazaki Wagyu Carpaccio
4oz Charcoal Seared A5 Wagyu – Yuzu Truffle Oil – Crispy Garlic – Paddlefish Caviar. 48

Hamachi Sudachi Crudo
Thin Sliced Hamachi – Frisée – Sudachi Vinaigrette – Chive Oil. 28

Ora King Crudo
Thin Sliced Ora King Salmon – Shaved Cured Quail Egg – White Ponzu – Crispy Shallots – Micro Cilantro. 28

Hot Plates

Shrimp Tempura
Fried Shrimp – Tentsuyu – Matcha Salt – Ume Salt. 18

Vegetable Tempura
Seasonal Vegetables – Tentsuyu – Ume Salt. 14

Wagyu Croquette
Tonkatsu – Remoulade – Micro Greens – Scallion. 22

Tuna Crispy Rice ^{GF}
Nakaochi Tuna – Red Tobiko – Pressed Rice. 20

Wagyu Gyoza ^{GF}
Wagyu Beef Dumplings – Sōsu. 26

Agedashi Tofu
Fried Tofu – Soy Bonito Tentsuyu – Daikon – Ginger – Shishito. 14

Robata 2 Piece Per Order

Prime Rib Kushi
Ribeye – Bourbon Sweet Sōsu – Scallions. 26

A5 Kaburi Garlic Kushi
A5 Miyazaki Wagyu Rib Cap – Tokyo Negi – Garlic Yakitori Sōsu – Crispy Garlic. 32

Harami Garlic Skewer
Wagyu Skirt Steak – Yakiniku Sōsu – Crisp Garlic Chips. 30

Yakitori
Chicken Thigh – White Scallion – Yakitori Sōsu. 20

Picanha
Wagyu Top Sirloin Cap – Yakiniku Sōsu – Pea Shoots. 22

Shishito Peppers
Robata Grilled Shishito – Garlic Tare – Bonito Flakes. 14

Tomorokoshi
Marinated Corn – Miso Compound Butter – Sancho Pepper Powder. 12

Shusai

Wagyu Ramen
Ajisuke Egg – Thin Sliced A5 Wagyu – Menma – Crispy Nori – Tokyo Negi – Naruto. 34

Tonkotsu Ramen
Ajitama – Chashu Pork – Beni Shoga – Naruto – Menma. 28

Mero Seabass
Saikyo Yaki – Hajikami – Wakamomo. 38

Buta Misozuke-Yaki
Miso Marinated Pork Belly – “Spicy” Mayo – Gohan – Garlic Togarashi. 26

A5 Wagyu (min. 3oz)
Kagoshima \$18/oz || Olive Wagyu \$30/oz || Kobe Wagyu \$42/oz
Choice of Wagyu – Garlic Yakiniku Sauce – Truffle Salt

Makimono Rolls

Butter Poached Lobster
Shrimp Tenpura – Prosecco & St. Germain Gelée – Shiso – Cucumber – Spicy Mayo – Eel Sauce. 28

Wasabi Roll
Kizami Wasabi – Grated Wasabi – Wasabi Tobiko – Shiso – Cucumber – Kewpie. 18

Citrus Roll
Soy Paper – Spicy Hamachi – Hamachi – Cucumber – Avocado – Sudachi – Ponzu – Garlic Sriracha. 22

Shojin Roll
Asparagus – Cucumber – Avocado – Takuan – Yamagobo – Mizuna – Kanpyo. 18

Hamachi Serrano Roll
Spicy Hamachi – Hamachi – Cucumber – Avocado – Wasabi Aioli – Wasabi Tobiko. 20

Unagi Roll
Avocado – Tamago – Cognac Eel Sauce – Sansho Pepper – Kewpie Mayo – Cognac Eel Sōsu. 20

Scallop Roll
Hokkaido Scallops – Spicy Scallops – Asparagus – Chives – Ume Soy – Tobiko – Micro Amaranth. 26

Bluefin Tuna
Akami – Chives – Kizami Wasabi – Mizuna. 24

Chirashi Roll
Salmon – Yellowtail – Akami – Cucumber – Yuzu Kosho – Masago Arare. 22

Golden Rolls

Surf and Turf

Wagyu – Shrimp Tenpura – Cabbage – Tobiko – Asparagus – Truffle Mayo – Gold Leaf. 32

Spicy Dragon Roll

Tenpura Lobster – Avocado – Sushi Ebi – Jalapeno Mayo – Spicy Mayo – Eel Sauce – Spicy Tenpura Crunch – Masago – Gold Leaf. 36

Wagyu Roll

A5 Wagyu – Lobster Tenpura – Horseradish Cream – Caviar – Gold Flake – Avocado. 95

Nigiri & Sashimi

Nigiri Add-Ons

1 Piece Nigiri		Per Gram	
2 Piece Sashimi Per Order			
Maguro — Bluefin Tuna	8 12	Fresh Wasabi	10
Chu Toro — Medium Fatty Bluefin Tuna	9 14	Uni	4
O Toro — Fatty Bluefin Tuna Belly	11 16	Siberian Caviar	8
Ora King Sake — Ora King Salmon	9 14	Osetra Caviar	12
Hamachi — Yellowtail	7 10	Foie Gras	8
		Truffles	14
Madai — Sea Bream	8 14		
Hirame — Flounder	7 10		
Hotate — Hokkaido Scallop	9 12		
Shima Aji — Striped Jack	7 10		
Kanpachi — Amberjack	7 10		
Kinmedai — Golden Eye Snapper	9 14		
Botan Ebi — Spot Prawn	9		
Ikura — Salmon Roe	11		
Uni — Sea Urchin	16		

All Nigiri and Sashimi are Gluten-Free

Nigiri a Gogo

1 Piece Per Order

Caviar Toro

Toro – Siberian Caviar – Ume Soy. 18

Uni Toro

Toro – Uni – Nikiri Soy. 18

Hotate

Hokkaido Scallops – Osetra Caviar – Nikiri Soy. 22

Ise Ebi

Lobster – Uni Truffle Butter – Tobiko. 18

Wagyu Uni

A5 Wagyu – Hokkaido Uni – Ume Soy. 22

Wagyu Caviar

A5 Wagyu – Osetra Caviar – Foie Gras. 24

All Nigiri is Gluten-Free

Glossary

A5 Wagyu – The highest Japanese beef grading, known for extreme marbling, tenderness, and rich buttery flavor	Maguro – Tuna (lean cut)
Akami – Lean cut of bluefin tuna taken from the sides of the fish	Madai – Sea bream
Ajitsuke Egg – Japanese marinated soft-boiled ramen egg seasoned in soy-based marinade.	Makimono – Sushi rolls
	Mentsuyu – Soy-based dipping broth
Bettarazuke – Traditional Japanese pickled daikon radish with a slightly sweet flavor.	Mero – Patagonian toothfish (also known as Chilean sea bass)
Botan Ebi – Sweet Japanese shrimp	Miso – Fermented soybean paste
Bourbon Sweet Sosu – Sweet Japanese-style sauce enhanced with bourbon flavor.	Mizuna – Japanese mustard greens
Buta – Pork	
	Nakaochi – Scraped tuna from the backbone
Chashu – Braised pork (ramen style)	
Chirashi – Mixed Fish	O Toro – Ultra-fatty tuna belly cut
Chili Crisp – Crunchy spicy chili oil	Ora King – Premium King salmon brand
Chu Toro – Medium-fatty tuna belly cut	
	Picanha – Top sirloin cap cut
Dashi – Traditional Japanese broth typically made from kombu seaweed and bonito.	Ponzu – Citrus-soy sauce
Daikon – Japanese white radish	Pressed rice – Compressed rice block (crispy-rice style)
	Remoulade – Creamy seasoned sauce
Edamame – Young soybeans	
Foie Gras – Luxury delicacy made from fattened duck or goose liver.	Saikyo Yaki – Sweet white-miso grilled style
Frisée – Curly chicory greens with a slightly bitter flavor.	Sake (fish) – Salmon (not the beverage)
	Sansho – Japanese peppercorn
Gelée – Sauce set into a soft jelly	Shiso – Aromatic Japanese herb
	Shusaī – Main dishes section header
Hajikami – Pickled ginger shoot	Sōsu / Sosu – Sauce
Hamachi – Yellowtail fish	Sweet Potato (Japanese) – Denser, sweeter variety
Harami – Skirt steak	
Hiyashi – Chilled	Takuan – Pickled daikon
Hotate – Japanese scallop	Tamago – Sweet Japanese omelet
	Tenpura – Lightly battered and fried
Ikura – Salmon roe	Tobiko – Flying fish roe
	Tonkatsu – Japanese-style fried cutlet sauce
Kanpyo – Simmered dried gourd strips	Tonkotsu – Rich pork-bone broth
Kewpie – Japanese mayonnaise	
Kizami – Finely chopped	Unagi – Freshwater eel
Kobachi – Small side dish	
Kosho – Peppery yuzu-chili paste (Yuzu kosho)	Wagyu – Japanese-style high-marbled beef
	Wakame – Seaweed
	Wasabi Tobiko – Wasabi-seasoned tobiko
	Yaki – Grilled
	Yakiniku – Japanese BBQ-style sauce
	Yakitori – Grilled chicken skewers
	Yamagobo – Pickled burdock root
	Yuzu – Japanese citrus

Consuming raw or undercooked seafood, shellfish, poultry, and eggs may increase your risk of foodborne illness. Our products may contain or come into contact with nuts, soy, dairy, shellfish, and other common allergens. Please inform your server of any food allergies or dietary restrictions before ordering.