



Guo Room

MAKE YOUR
RESERVATION TODAY

NEW YORK, NY 10002

WELCOME TO GUGU ROOM

FILIPINO-JAPANESE IZAKAYA



ABOUT GUGU ROOM



*Gugu
Room*

About The Space

Gugu Room is a Filipino-Japanese izakaya located in the Lower East Side, New York, combining the flavors of traditional Japanese and Filipino cuisine. Locally known for their contemporary Japanese cocktails with a Filipino twist, delectable yakitori and clever entrées.

Our Inspiration

Urban slang that means your object of affection.

Gugu Room is inspired by Jose Rizal's 2-month romance with O-Sei San, a samurai's daughter, during his quick stint in Tokyo before heading to Manhattan in 1888. The space exudes a romantic, mysterious and uninhibited feeling such as their short lived love affair.



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Blistered Shishito Peppers

charred shishito peppers, salt, lemon

gluten free, vegan



Agedashi Tofu

traditional Japanese crispy tofu served with a dashi-based sauce topped with bonito flakes.



Chicken Karaage

Japanese fried chicken with a Filipino twist. Served with a calamansi ginger aioli

dairy free, egg, wheat



Truffle Edamame

dairy free, vegan



Salmon Tostada

salmon tartare, shoyu, sesame, spicy dressing, nori lobster chips



Rock Shrimp Tempura

four pieces of tempura-battered rock shrimp, sesame sambal aioli, togarashi

dairy free, shellfish, soy



MENUS

STARTERS

Gugu Room



Pork Harumaki

fried spring rolls served with sweet chili sauce



Spicy Kani Salad

kani, iceberg lettuce, sambal aioli
egg, shellfish



Ebi Tacos

crispy gyoza skin, shrimp, calamansi
guacamole, creamy aioli with a touch of wasabi, masago



Spicy Adobo Wings

four pieces of chicken wings, spicy adobo sauce, fried garlic, pineapple
gluten, soy



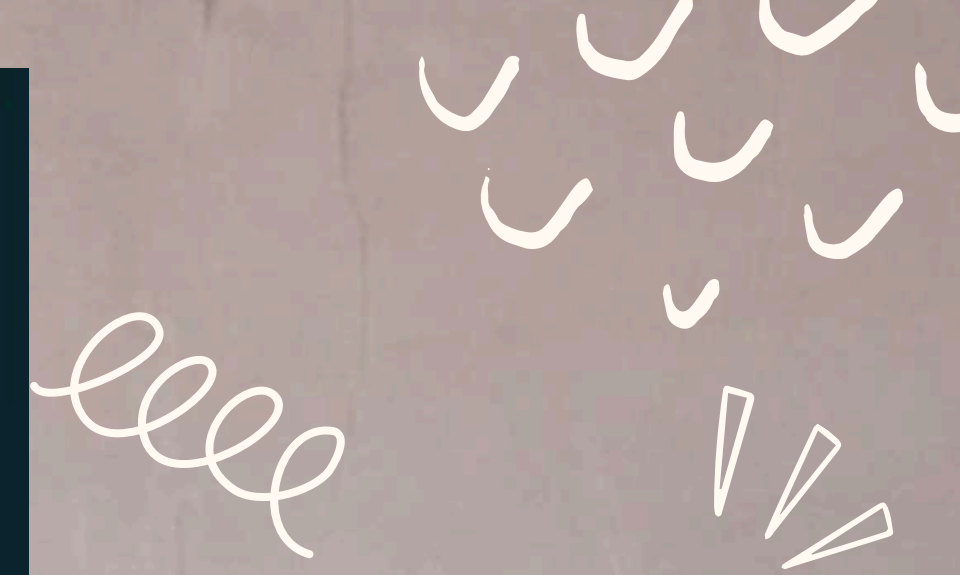
Nori Truffle Fries

shoestring fries, nori, parmesan cheese, truffle oil, spicy ketchup



Karaage Congee

filipino-style rice porridge, chicken karaage, fried garlic, saffron, lemon



MENUS

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Gugu Room



Gugu Steak Fried Rice

USDA steak fried rice, Japanese soy, wagyu fat, garlic and onion topped with seaweed salad and egg sunny side up.



Short Rib Kare-Kare

peanut based stew with short rib, bok choy and bagoong (shrimp paste). served with garlic rice



Bagnet Kare-kare with Garlic Rice

crispy pork belly, kare-kare sauce, grilled eggplant, bok choy, bagoong. served with garlic rice



Tofu Kare-Kare

peanut based stew with tofu, bok choy, eggplant and bagoong (shrimp paste)

dairy free, peanut, shellfish, wheat



Spicy Sizzling Chicken Adobo

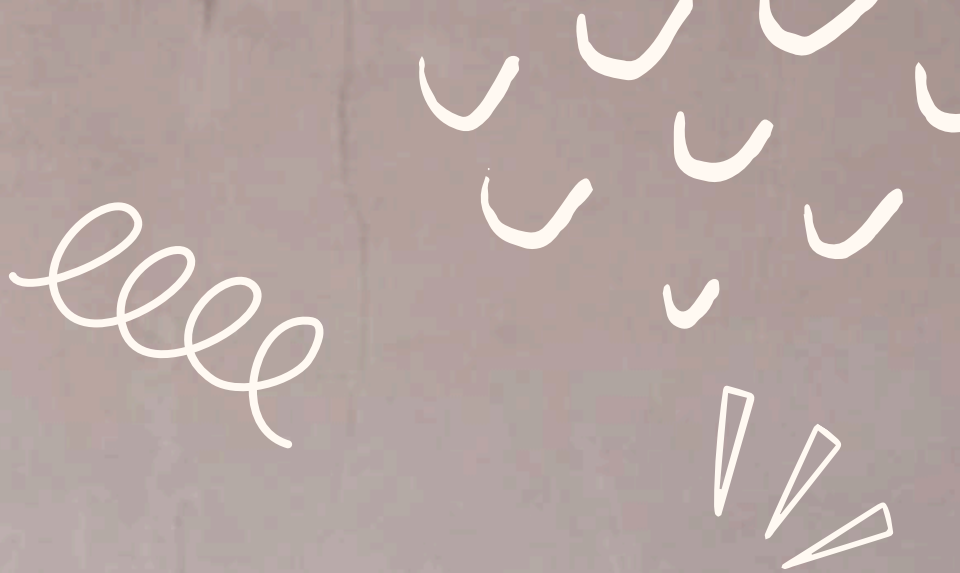
boneless pieces of fried chicken karaage tossed in our in-house pineapple infused adobo sauce served on a sizzling plate



Beef Bone Marrow Salpicao

marinated steak, garlic, butter, braised shiitake and oyster mushrooms with bone marrow. served with garlic rice.

dairy, soy



MENUS
STARTERS

Gugu Room



Gugu Express

our take on Bicol express – a traditional filipino dish. Pork, spicy coconut stew, eggplant, and topped with blistered shishito pepper. Comes with Jasmine rice.

spicy, dairy free, gluten free



Truffle Mushroom and Tofu Sisig

kusi sisig seasoned mushroom medley (trumpet, shiitake, oyster), fried tofu, yuzu truffle



Miso Cod

oven roasted fillet of cod marinated in miso dare served with cucumber and seaweed.

fish, soy



Spicy Yuzo Adobo Ribs

pork ribs cooked in asian soy, vinegar, garlic, yuzu and pineapple. served with garlic fried rice.



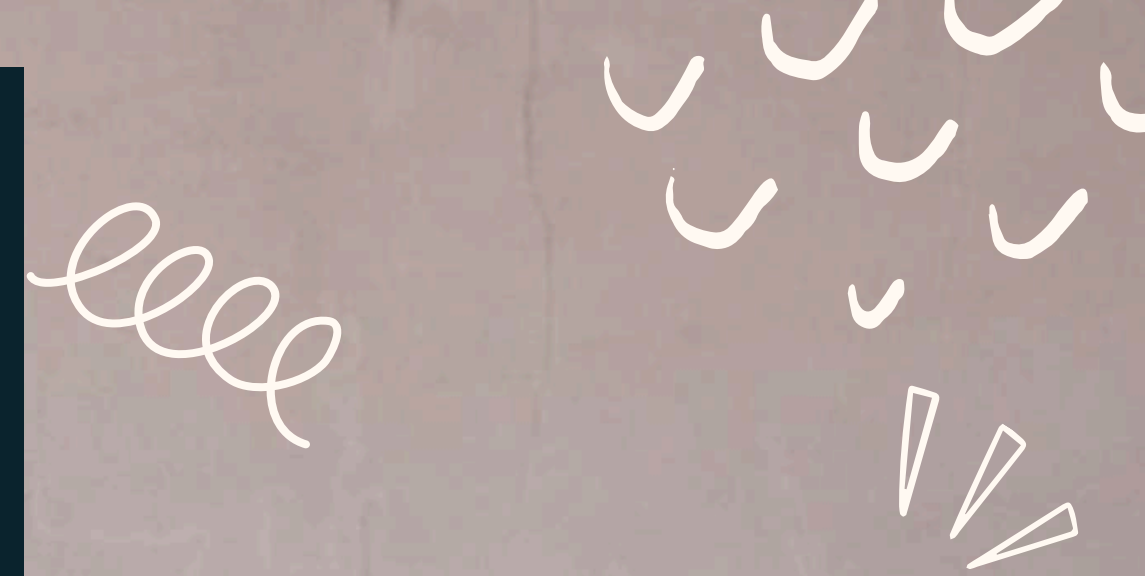
Sizzling Bangus Belly Sisig

bangus, onion, calamansi vinaigrette, nori flakes, topped with egg



Tortang Talong

a classic filipino omelette dish. smoky charred eggplant in seasoned egg. Served with banana ketchup.



MENUS

ENTREES

Gugu Room



Bulalo

short rib, beef broth, cabbage, corn, bokchoy, bone marrow, jasmine rice



Bistek

Marinated beef, caramelized onions, and a hint of citrus create a symphony of flavors in our authentic Filipino bistek.



Hamachi Kama

Savor the rich, buttery essence of the sea in our expertly grilled hamachi kama. A classic izakaya delight.



Beef Sinagang

short rib, bokchoy, eggplant, tamarind soup, tomato, jasmine rice

Gugu Room

MENUS

ENTREES

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EVENTS

Dinner Packages

- Pica Pica (Small Bites): (e.g., Fried Isaw, Adobo Wings, Rock Shrimp Tempura).
- Buffet/Family Style: (e.g., Short Rib Kare-Kare, Beef Sinigang, Lechon Kawali).
- Kamayan: (e.g., Chicken BBQ, Rib Eye Yakitori, Steamed Blue Crab).

Drink Packages (Full Buyout)

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- Open Bar
- Ticketed Drinks

Menu: Beer, wine, cocktails (3 options), premium drinks excluded.

Add DJ

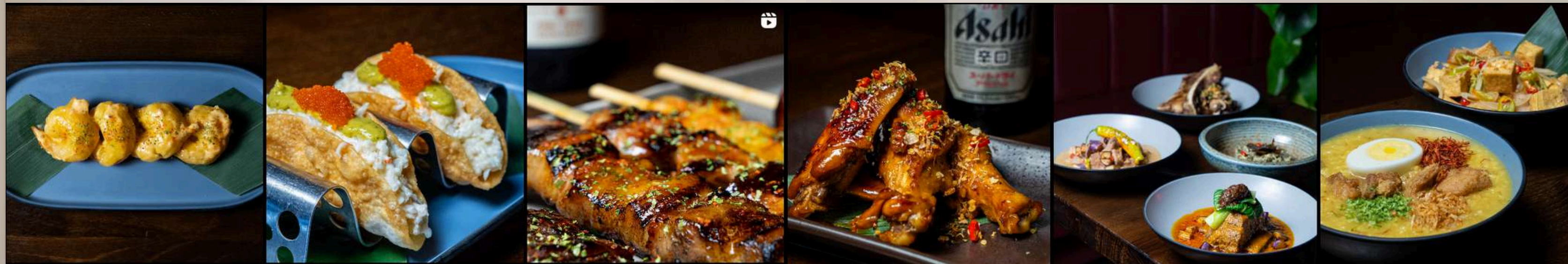
Large Parties reservation;

Popular Dishes

- Liempo: Filipino-style pork belly
- Gugu Steak Fried Rice: USDA steak fried rice with Japanese soy, wagyu fat, garlic, topped with seaweed salad and sunny-side-up egg
- Short Rib Kare-Kare: Peanut-based stew with short rib, bok choy, and shrimp paste; served with garlic rice
- Spicy Yuzo Adobo Ribs: Pork ribs in Asian soy, garlic, yuzu, and pineapple; served with garlic fried rice

Chef's Recommendations

- Rock Shrimp Tempura: Tempura-battered rock shrimp with sesame sambal aioli
- Beef Bone Marrow Salpicao: Marinated steak with bone marrow, mushrooms, and garlic rice
- Gugu Express: A twist on Bicol Express with pork in spicy coconut stew and blistered shishito pepper, served with Jasmine rice
- Truffle Mushroom and Tofu Sisig: Mushroom medley with fried tofu, seasoned with yuzu truffle



GENERAL INFORMATION

An Authentic Filipino-Japanese Izakaya Experience in the Heart of NYC's Lower East Side

Gugu Room invites you to explore the rich culinary traditions of Japan and the Philippines in a contemporary, cozy izakaya setting. Our fusion menu features traditional Japanese and Filipino dishes reimaged with modern flair, from mouthwatering yakitori skewers and Filipino-inspired cocktails to unique entrées that bring the best of both cultures together.

About Gugu Room

- Location: Lower East Side, New York City
- Cuisine: Filipino-Japanese Fusion, highlighting traditional flavors with a modern twist
- Specialties: Known for signature cocktails, flavorful yakitori, and creative fusion entrées



Hours of Operation

- Monday: Closed
- Tuesday – Thursday: 5:00 PM – 11:00 PM
- Friday – Saturday: 5:00 PM – 1:00 AM
- Sunday: 12:00 PM – 8:00 PM

Customer Favorites

- Liempo (Filipino-style pork belly)
- Gugu Steak Fried Rice (USDA steak fried rice with Japanese soy and wagyu fat)
- Short Rib Kare-Kare (traditional peanut-based stew)
- Spicy Yuzu Adobo Ribs (ribs with Asian soy, yuzu, and pineapple)
- Truffle Mushroom and Tofu Sisig (mushroom medley with yuzu truffle)

Host Your Event at Gugu Room

Whether it's a celebration or a casual gathering, Gugu Room offers an ideal space for private events. Contact us to discuss your next event and reserve our space to make your gathering memorable.

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YOU

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