

The GYOZA BAR



*Our original recipe
since 1999*

GYOZA

Pan-Fried 6pcs/12pcs

Pork 10/19
Pork, cabbage, veggies and oyster sauce

Vegetable v/VG 10/19
Mushed peas, potatoes noodle and garlic

Boiled 6pcs/12pcs

Pork 12/23
Boiled pork gyoza oyster sauce taste

Spicy Pork 12/23

Spicy Vegetable v/VG 12/23

Parmesan Cheese v 3
For spicy gyoza

Boiled Osaka 6pcs

Pork and Prawn 12
Oyster And Ponzu Sauce

Spicy Pork and Prawn 12

Steamed 10pcs

Shrimp Shumai 19
Shrimp and white fish shumai

MENU

SNACK

Wasabi Peas	v	8
Mixed Nuts	v	9
Jalapeño Cheese Bites	5pcs	
	v	9.5
Fish Nuggets		10

TAPAS

Edamame	v/VG/GF	9
Seaweed Salad	v/GF	8
Fried Spring Roll	6pcs v	7
Lotus Root Chips	v/VG/GF	10
Chilled Tofu		10
* Ask your staff for vegan option		
Tofu With Miso Sauce	v/VG	10
Teriyaki Tofu	v/VG	12
Agedashi Tofu		12
* Cons.fish stock		
Tofu Salad	v/VG	13.5
* Ask your staff for vegan option		
Chips	v/VG	12
Chips Curry and garlic salt		
	v/VG	12
Chips Sweet vinegar	v/VG	12
Chips Parmesan	v	15
Takoyaki	4psc	9.5
Calamari	4pcs	12
Crab Cream Croquette	3pcs	
		12.5
Jumbo Prawn Katsu	2pcs	
		12.5

CHEF'S SPECIAL

Cauliflower Fritter	v	12
*Curry and garlic salt		
Stir Fried Broccoli	v/VG/GF	15
Stir Fried Broccoli & Mushroom	v/VG/GF	19.5
Teriyaki Eggplant	v/VG	15
Karaage Chicken Bites		16
Spicy Karaage Chicken Bites		19.5
Jumbo Chicken Katsu		15
Prawn Tempura	4pcs	20
Vegetable Tempura	v	20

SIDE

Steamd Rice	v/VG	4.5
Miso Soup		4.5
Vegetable Curry Soup		
	v	10

Definitions on our Menu

V:|Vegetarian VG:|Vegan
GF:|Gluten Free