

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

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 and Chips		12

TAPAS

Edamame	v/vg	9
Seaweed Salad	v	8
Fried Spring Roll	6pcs v	7
Lotus Root Chips	v/vg	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
* Contain 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	15
Stir Fried Broccoli & Mushroom	v/vg	19.5
Mixed Teriyaki Skewers		15
Teriyaki Eggplant, Mushroom and Tofu		
Teriyaki Eggplant	v/vg	15
KaraageChicken Bites		16
Spicy Karaage Chicken Bites		19.5
Jumbo Chicken Katsu		15
Teriyaki Chicken		18
Seared Salmon		28
Teriyaki Salmon		28
Prawn Tempura	4pcs	20
Vegetable Tempura	v	20
Kumara, Pumpkin, Carrot, Green Been and Eggplant		

SIDE

Steamd Rice	v/vg	4.5
Miso Soup		4.5

Definitions on our Menu

V:Vegetarian VG:Vegan