

The GYOZA BAR



*Our original recipe
since 1999*

GYOZA

Pan-Fried 6pcs/12pcs

Pork 12.5/20

Pork, cabbage, veggies and oyster sauce

Vegetable v/vg 12.5/20

Mashed peas, potatoes noodle and garlic

Pork and Vegetable 20

Pork Gyoza 6pcs and Vege Gyoza 6pcs

Boiled 6pcs/12pcs

Pork 13/23

Boiled pork gyoza oyster sauce taste

Spicy Pork 13/23

Spicy Vegetable v/vg 13/23

Parmesan Cheese v 5

For spicy gyoza

Steamed 12pcs

Shrimp Shumai 20

Shrimp and white fish shumai

MENU

SNACK

Wasabi Peas	v	8
Mixed Nuts	v	9
Jalapeño Cheese Bites	5pcs	
	v	12
Fish and Chips		15

TAPAS

Edamame	v/vg	9
Seaweed Salad	v	8
Fried Spring Roll	6pcs v	7
Lotus Root Chips	v/vg	10
Cauliflower Fritter	v	12
*Curry and garlic salt		
Teriyaki Tofu	v/vg	12
Agedashi Tofu		12
*Contain fish stock		
Agedashi Eggplant		12
*Contain fish stock		
Chips	v/vg	12
Chips Curry and garlic salt		
	v/vg	12
Chips Sweet vinegar	v/vg	13
Chips Parmesan	v	16
Takoyaki	4psc	10
Crispy Squid Tentacles		16.5
Calamari	4pcs	12
Crab Cream Croquette	3pcs	
		12.5
Jumbo Prawn Katsu	2pcs	
		12.5

CHEF'S SPECIAL

Stir Fried Broccoli	v/vg	15
Stir Fried Broccoli & Mushroom	v/vg	19.5
Teriyaki Eggplant	v/vg	18
Karaage Chicken Bites		17
Spicy Karaage Chicken Bites		19.5
Jumbo Chicken Katsu		16.5
Teriyaki Chicken & Mushroom		23
Chilled Salmon		25
Fresh salmon marinated special chilli sauce		
Seared Salmon		33
Teriyaki Salmon		35
Grilled Eel & Omelette		33
Prawn Tempura	4pcs	20
Vegetable Tempura	v	20
Kumara, Pumpkin, Carrot, Broccoli and Eggplant		
Beef Sirloin Tataki		25
Sears Wagyu Beef		25

SIDE

Steamed Rice	v/vg	4.5
Miso Soup		4.5

Definitions on our Menu

V:Vegetarian VG:Vegan