

# GYOZA BAR

## DINNER MENU

### GYOZA TRADITIONAL JAPANESE DUMPLINGS

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|--|-----|
| <b>(V)</b> VEGETABLE GYOZA                               | 6.5 |
| Avocado yuzu salsa                                       |     |
| <b>SALMON GYOZA</b>                                      | 7.5 |
| Yuzu coconut chilly oil sauce                            |     |
| <b>EBI DANGOJIRU</b>                                     | 9.5 |
| Soy based broth with ebi gyoza                           |     |
| <b>CHICKEN gyoza yakimono</b>                            | 6.8 |
| Pan fried gyoza, Garlic vinegar, umami soy               |     |
| <b>(S)</b> PORK GYOZA yakimono                           | 7.5 |
| Pan fried gyoza, Garlic vinegar, umami soy               |     |
| You can choose option – deep fried, pan fried or steamed |     |

### SMALL PLATES

- |   |     |
|---|-----|
| <b>(V)</b> EDAMAME salt or spicy  | 3.5 |
| Japanese Soy beans  |     |
| <b>(V)</b> OMAKASE  | 5.5 |
| Hiyashi wakame, steam vegetable, green beans gomae, sweet potato chips                                    |     |
| <b>EBI FRITTER</b>  | 8.5 |
| White tiger prawn, herb butter, wasbi mayo, soy balsamic reduction  |     |
| <b>SAMOSA WRAP</b>  | 8.5 |
| Deep fried pork samosa dumpling wrapped in lettuce served with avocado salsa, tomato salsa and spicy mayo |     |
| <b>(V)</b> CRISPY JAPANESE CHIPS  | 3.8 |
| Deep fried Sweet potato or lenkon with spicy mayo   |     |

### BAO STEAMED JAPANESE BUNS SERVED WITH LENKON CHIPS

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|--|------|
| <b>CHICKEN KATSU BUN</b>   | 4.5  |
| Breaded chicken in bun served with lettuce, tonkatsu sauce             |      |
| <b>(S)</b> CHAR SIU BUN  | 5.5  |
| Char siu pork in bun served with lettuce, pickled jalapeno             |      |
| <b>TEMPURA PRAWN BUN</b>   | 5.75 |
| Tempura prawn bun served with lettuce, tonkatsu sauce and lenkon chips |      |

### RAMEN NOODLES SOUP

BASED ON A BROTH MADE OF HIGHEST QUALITY LOCAL INGREDIENTS. CHOICE OF MISO OR SOY FLAVOUR

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|---|------|
| <b>(V)</b> VEGETABLE RAMEN  | 8.5  |
| Served with menma, spring onion, choy sum, beansprout, inari sweet tofu.  |      |
| <b>SEAFOOD RAMEN</b>  | 12   |
| Served with salmon, prawns, shoyu tamago, menma, spring onion, choy sum, beansprout, Japanese fish cake.                            |      |
| <b>TEMPURA RAMEN</b>  | 11.5 |
| Served with 2 pieces prawn 5 pieces vegetable tempura, shoyu tamago, menma, spring onion, choy sum, beansprout, Japanese fish cake. |      |
| <b>CHICKEN RAMEN</b>  | 10   |
| Served with deep fried chicken, shoyu tamago, menma, spring onion, choy sum, beansprout, Japanese fish cake.                        |      |
| <b>(S)</b> CHAR SIU RAMEN   | 11   |
| Served with Japanese char siu pork, shoyu tamago, menma, spring onion, choy sum, beansprout, Japanese fish cake.                    |      |
| <b>(S)</b> SPICY MINCED PORK  | 10.5 |
| Served with Japanese spicy minced pork, shoyu tamago, menma, spring onion, choy sum, beansprout, Japanese fish cake.                |      |
| <b>(S)</b> BELLY PORK RAMEN   | 9.5  |
| Served with Japanese stewed pork, shoyu tamago, menma, spring onion, choy sum, beansprout, Japanese fish cake.                      |      |

### RAMEN SIDE ORDERS

- |                                      |     |
|--------------------------------------|-----|
| <b>Shoyu tamago</b>                  | 1.5 |
| <b>Kaedama</b> (extra ramen noodles) | 3   |
| <b>Pork Char Siu</b> 5 pcs           | 3   |

### DESSERTS

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|--|-----|
| <b>Apple cinnamon dumpling</b><br>with vanilla ice-cream | 4.5 |
| <b>Crispy fried ice-cream</b><br>with maple syrup        | 4.5 |

### TRADITIONAL JAPANESE CURRY

- |  |     |
|--|-----|
| <b>CHICKEN KATSU CURRY</b>               | 6.5 |
| Chicken katsu with Japanese curry        |     |
| <b>TONKATSU CURRY</b>                    | 7.5 |
| Pork tonkatsu served with Japanese curry |     |

**(V)** vegetarian

**(S)** special

# GYOZA BAR

## BAR & WINE

### SAKE

	50 ml / carafe
Takashimizi Honjozo	3.5 / 9.5
Kishinamien Umeshu Plum Sake	4 / 12
Tenzan Yuzushu	5.5 / 12.5

### WINE

WHITE	175 ml / 250ml / 750ml
Acacia Tree Chenin Blanc <i>South Africa</i>	4.5 / 5.5 / 16.5
Tasari Inzolia Terre Siciliane IGT <i>Italy</i>	4.75 / 6 / 18
Lorosco Reserva Chardonnay 2014 <i>Chile</i>	5 / 7 / 19.5
Pinot Grigio Minini <i>Italy</i>	6 / 7.5 / 22
Mamaku Sauvignon Blanc <i>New Zealand</i>	6.5 / 8 / 26
RED	
El Muro Tinto Tempranillo Garnacha <i>Spain</i>	4.5 / 5.5 / 16.5
The Paddock Merlot 2014 <i>Australia</i>	4.75 / 6 / 18
The Bulletin Zinfandel <i>USA</i>	5 / 7 / 19.50
Riva Leone Barbera <i>Italy</i>	6.25 / 8 / 24
Vaporetto Prosecco <i>Italy</i>	125 ml 750 ml 4.5 / - / 25

### SIGNATURE COCKTAILS

Don't be sake	7.5
Pink mojito	7.5

### DRAUGHT BEER

Gyoza All Caps Pilsener <i>half pint</i>	3
London Alt <i>half pint</i>	3
James Brown Ale <i>half pint</i>	3

### BOTTLED BEER

	330 ml
Asahi Black	4.5
SAPPORO Premium Lager	4.5
NANNY STATE N/A	6

Unless otherwise stated, we serve spirits as a 50ml measure  
\*25 ml measures are available upon request

### GIN

	price 50 ml
Tanqueray 43.1%	6
Whitley Neil London Dry Gin	7
Hendricks	7.5

### LIQUEUR

Jagermeister	5.5
Baileys	5
Amaretto Disaronno	5

### RUM

El Dorado 3 YO	5.5
El Dorado 8 YO	7
Appleton Estate VX	6

### TEQUILA

Ocho Blanco	7
Ocho Reposado	7.5

### VODKA

Russian Standard	5
Belvedere Unfiltered	10.5

### JAPANESE WHISKY

Nikka Blended	6
Nikka Alt Malt	7.5
Nikka Coffey Grain	14

### COGNAC

Courvoisier VS	6.5
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### SOFT DRINKS & BEVERAGES

Freshly squeezed juices 200 ml	3.5
Coke/Diet coke 330 ml	2.5
Juices 250 ml	2.5
Schwepes Lemonade 200 ml	2.5
Schwepes Tonic 125 ml	1.8
Large still / sparkling Belu 750 ml	3.6
Small still / sparkling Belu 330 ml	2.2
Tea Selection <i>cup</i>	3.5
Matcha Tea <i>cup</i>	4.5
Espresso single <i>cup</i>	1.8
Espresso double <i>cup</i>	2.2
Cappuccino, Latte <i>cup</i>	2.5
Matcha Latte <i>cup</i>	3.5
Americano <i>cup</i>	2.5