

GYOZA BAR STANDING COCKTAIL CATERING MENU

COLD ITEMS

- Kale Goma-ae** sesame egg cracker, sesame sauce 12.00/dozen
- Beef Tenderloin Tataki** cilantro garlic nuoc cham vinaigrette, vermicelli, market greens 18.00/dozen
- Spicy tuna tartar** sesame egg cracker, spicy soy 22.00/dozen
- Wild Sockeye Salmon Poke** spicy sesame ponzu vinaigrette, wakame, red onion, cucumber, celery, shiso 24.00/dozen
- Aburi Tuna** grainy mustard goma-ae masatake sauce, sliced onion, bell pepper 27.00/dozen
- Fresh Oyster's on a half shell** pineapple salsa, asian mignonette 42.00/dozen

HOT ITEMS

- Aburi Japanese Eggplant** miso aioli, shiso 18.00/ dozen
- Aburi Oysters** spinach, wasabi-masatake, Miku sauce 48.00/dozen
- Crispy Tempeh** wasabi tomato relish, soy-balsamic reduction 24.00/dozen
- Chicken Nanban** lightly fried and marinated in sweet and sour soy, housemade tartar sauce 27.00/dozen
- Crispy Tiger Prawn Dumpling** tobiko, sweet soy-yuzu reduction 27.00/dozen
- Ebi Fritters** sweet chili-harissa mayo, soy balsamic reduction 30.00/dozen
- Miso Baked Sable Fish** wasabi tomato red bell pepper chutney, sakekasu miso reduction 49.00/dozen
- Pork Teppan Gyoza** 15.00/dozen
- Chili Shrimp Gyoza** 17.00/dozen
- Vegetable Gyoza** 14.00/dozen
- Chicken Wing Karaage** 24.00/dozen
- Petite Beef Tenderloin Skewers** 28.00/dozen
- Bao Bun Sliders** chicken karaage or pulled pork or vegetable tempura fritter 3.00/per piece

SUSHI ROLLS

- Red Wave Roll** prawn, avocado, wrapped in red tuna, masatake 26.00/dozen
- Garden Roll** cucumber, asparagus, wrapped with pickled watermelon radish and yellow bell pepper, red bell pepper, shiso, moromi miso, chervil 21.00/dozen
- Aburi Salmon Oshi Sushi** pressed BC wild salmon, jalapeño, Miku sauce 34.00/dozen
- Aburi Ebi Oshi Sushi** pressed shrimp, lime zest, ume sauce 34.00/dozen
- Aburi Saba Oshi Sushi** pressed house cured mackerel, miso sauce 32.00/dozen

DESSERT

- Green tea Opera** 33.00/dozen