



WHAT IS MARUKATSU CUISINE?

MARUKATSU CUISINE IS A CONCEPT SPECIALIZING IN **KATSU** (JAPANESE DEEP FRIED CUTLET) WITH GLOBALLY INSPIRED INFLUENCES THAT FOCUS ON MODERN FAVOURITES AND TRADITIONAL JAPANESE COMFORT FOODS.

MARUKATSU TEISHOKU

all Teishoku meals are served with miso soup, steamed rice, and cabbage

Marukatsu Teishoku	17
<i>pork or chicken katsu, steamed rice, cabbage, tonkatsu sauce</i>	
Ebi Fry Teishoku	18
<i>three piece ebi fry, tonkatsu sauce, tartar sauce</i>	
Seafood Teishoku	21
<i>two piece ebi fry, one piece hokkaido scallop, one piece daily feature fish, tonkatsu sauce, tartar sauce</i>	
Tenderloin Teishoku	16
<i>three piece pork tenderloin, tonkatsu sauce</i>	
Tenderloin and Ebi Fry Teishoku	18.5
<i>one piece pork tenderloin, two piece ebi fry, tonkatsu sauce, tartar sauce</i>	
Cheese Teishoku	17
<i>mozzarella stuffed chicken breast, tonkatsu sauce</i>	

ADD-ONS

Ebi Fry one piece	3.5
Hokkaido Scallop Fry one piece	4
Pork Tenderloin Katsu one piece (1oz)	4.5
Japanese Curry Sauce	5

MARUKATSU ENTRÉE

Marukatsu Burrito	13.5
<i>pork or chicken katsu, greens, coleslaw, butter rice, mixed beans, tomato, sour cream, grana padano cheese, basil onion sauce, french dressing</i>	
Marukatsu Salad	14
<i>pork or chicken katsu, garden salad, basil onion sauce, coleslaw, grana padano cheese, sour cream, tonkatsu sauce</i>	
Marukatsu Curry	17
<i>pork or chicken katsu, housemade Japanese ground pork curry, asian slaw</i>	
Marukatsu Bowl	15
<i>pork or chicken katsu, french dressing, basil onion pesto, tonkatsu sauce, sour cream, pico de gallo, grana padano cheese, mixed beans, steamed rice</i>	
Marukatsu Sandwich	14
<i>pork or chicken katsu, tempura green beans, cabbage, tonkatsu sauce, karashi aioli, deli sandwich bread served with Ingen Fry</i>	
Marukatsu Burger	14.5
<i>pork or chicken katsu, tempura green beans, basil onion pesto, sliced cabbage, tonkatsu sauce, brioche bun served with Ingen Fry</i>	

GYOZA BAR RAMEN

Tamari Shoyu Tonkotsu Ramen <i>soy based pork broth, topped with pork char siu, tamago, rapini, negi, nori</i>	14.5
Spicy Chicken Miso <i>sweet katsuo broth, topped with spicy chicken chutney, tamago, bok choy, corn, spring mix</i>	14.5
Creamy Vegetable Shio (V) <i>creamy vegetable shio broth, topped with bok choy, rapini, cherry tomato, corn, heritage lettuce</i>	13.5
Spicy Aka Tonkotsu <i>pork based broth, topped with pork char siu, kikurage, nori, housemade chili oil</i>	14.5
Tomato Shio Ramen <i>tomato tonkatsu broth, topped with pork char siu, tamago, rapini, basil, pea shoots</i>	14.5

GYOZA

	4PC	8PC	12PC
Pork Teppan <i>spicy miso + umami soy</i>	6	9.5	14.25
Chili Shrimp <i>spicy miso + umami soy</i>	8.5	14	19
Crispy Vegetable Gyoza (V) <i>sweet citrus soy</i>	5	8	11

RAMEN ADD-ONS

Tamago	2	Corn	1.5
Pork Char Siu	2.5	Nori	1.5
Spicy Chicken Chutney	2.5	Kikurage	1.5
Cilantro	1.5	Peashoots	1.5
Rapini	1.5	Unsalted Butter	1.5
Green Onions	1.5	Kaedama	2
Baby Bok Choy	1.5	<i>extra serving of noodles</i>	

SMALL PLATES

Edamame <i>sea salt</i>	6
Miso Tofu Salad <i>cucumber, arare, umami soy vinaigrette</i>	8.5
Brussels Sprouts <i>spiced salt, sherry vinegar</i>	7
Ingen Fry <i>tempura green beans</i>	7
Featured Miso Soup	3



GYOZA BAR X KIKO NAKATA: ABURI SORBET BARS

Refreshing sorbet bars featuring fresh, seasonal citrus flavours finished with a delicate dip of white chocolate. The perfect after-meal treat, available exclusively at Gyoza Bar for dine-in and takeout only. Vegetarian-friendly!

Fresh Mandarin **2.95**
Cacao Berry white chocolate shell, crispy orange pearls

At Gyoza Bar, we strive to support local businesses. We work closely with inspiring BC craft breweries and innovative Okanagan wineries to offer a selection of beverages that are creative, fresh and taste great.

COCKTAILS

can be made non-alcoholic upon request, \$4.5

Blue Hawaii blue curaçao, pineapple, lime, vodka	8
Chu-Hai pink grapefruit, lemon, orange bitters, soda, gin	8
Blood and Beauty blood orange, cranberry, iced tea, lime, scotch	8
Tropical Escape guava, orange, lime, rum	8

WINE

WHITE WINE

	5oz	17oz
Dirty Laundry Gewürztraminer floral aromatics, honey, and lychee	8	27
Le Vieux Pin Petit Blanc gooseberries and tropical fruits a touch of sweetness	11	35

RED WINE

Desert Hills Merlot Cabernet juicy, ripe wild berries, a touch of sweet spice	8	27
Dirty Laundry Cabernet Sauvignon full bodied, black fruits and dark chocolate	12	38

SAKE

ABURI EXCLUSIVE SAKE

our exclusive label by Yoshi No Gawa

	5oz	17oz
Aburi Ginjo Sake light and clean with soft vanilla notes	11	35

KOMBUCHA

STANDARD KOMBUCHA

unpasteurized, antioxidant rich, and 100%
organic craft brewed in Vancouver, BC

Lemon Ginger kombucha	6
Blueberry Passionfruit kombucha	6

BEER

ON TAP

GB House Lager	6
Sapporo Draught	6.5
Strange Fellows Talisman West Coast Pale Ale	7
Twin Sails Dat Juice Hazy Pale Ale	7.5
Brassneck Passive Aggressive Dry-Hopped Pale Ale	8
Dageraad Burnabarian Belgian Style Table Ale	7.5
Steel & Oak Dark Lager	7
Truck '59 Ciderhouse Semi-Dry	7
Asahi 500mL can	9
Strange Fellows Jongleur 473mL can	8