

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

1oz each | 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 <i>Gewürztraminer</i> floral aromatics, honey, and lychee | 8 | 27 |
| Le Vieux Pin <i>Petit Blanc</i> gooseberries and tropical fruits a touch of sweetness | 11 | 35 |

RED WINE

| | | |
|--|----|----|
| What Happens Now <i>Gamay</i> young cherries, figs, and soft fresh mint | 8 | 27 |
| Dirty Laundry <i>Cabernet Sauvignon</i> 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 (16OZ)

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

Taxes not included

MARUKATSU TEISHOKU

ALL TEISHOKU MEALS ARE SERVED WITH MISO SOUP,
STEAMED RICE AND CABBAGE

| | |
|--|------|
| Marukatsu Teishoku | 17 |
| <i>pork or chicken katsu, 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 <i>one piece</i> | 3.5 |
| Hokkaido Scallop Fry <i>one piece</i> | 4 |
| Pork Tenderloin Katsu <i>one piece (1oz)</i> | 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, cabbage, tonkatsu sauce, karashi aioli, deli sandwich bread served with Ingen Fry</i> | |
| Marukatsu Burger | 14.5 |
| <i>pork or chicken katsu, basil onion pesto, sliced cabbage, tonkatsu sauce, brioche bun served with Ingen Fry</i> | |

Make it a  **Mealshare**

\$1

Mealshare is a local non-profit organization that works with restaurants to provide meals to underprivileged youth,
both locally in Vancouver and internationally

UMAMI DUO / 18.5

your choice of ramen + gyoza (4pc) | dine-in exclusive

1. Choose Your Ramen

Tamari Shoyu Tonkotsu, Spicy Chicken Miso, Creamy Vegetable Shio (V), Spicy Aka Tonkotsu, or Tomato Shio

2. Choose Your Gyoza

Pork Teppan, Chili Shrimp, or Crispy Vegetable (V)

GYOZA BAR RAMEN

Tamari Shoyu Tonkotsu 14.5
soy based pork broth, topped with pork char siu, tamago, rapini, negi, nori

Spicy Chicken Miso 14.5
sweet katsuo broth, topped with spicy chicken chutney, tamago, bok choy, corn, spring mix

Creamy Vegetable Shio (V) 13.5
creamy vegetable shio broth, topped with bok choy, rapini, cherry tomato, corn, heritage lettuce

Spicy Aka Tonkotsu 14.5
pork based broth, topped with pork char siu, kikurage, nori, housemade chili oil

Tomato Shio 14.5
tomato tonkotsu broth, topped with pork char siu, tamago, rapini, basil, pea shoots

GYOZA

| | 4PC | 8PC | 12PC |
|---|-----|-----|-------|
| Pork Teppan spicy miso + umami soy | 6 | 9.5 | 14.25 |
| Chili Shrimp spicy miso + umami soy | 8.5 | 14 | 19 |
| Crispy Vegetable (V) sweet citrus soy | 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 (V) sea salt | 6 |
| Miso Tofu Salad (V) cucumber, arare, umami soy vinaigrette | 8.5 |
| Brussels Sprouts (V) spiced salt, sherry vinegar | 7 |
| Ingen Fry (V) tempura green beans | 7 |
| Featured Miso Soup | 3 |

(V) - Vegetarian-friendly

Gyoza Bar Limited Time Sweets

Yuzu Honey Castella Cake

In collaboration with Miku Restaurant's Head Pastry Chef Kiko Nakata

One day notice required for full cakes, pre-order online via [Tock](#) or call 604.336.5563

| | |
|--|------------|
| Per Slice | 3 |
| Full Cake | 25 |
| *Add House-Made Yuzu Honey Whipped Butter | 1.5 |

