

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

FROZEN COCKTAILS

Strawberry x Yuzu 9
perseus rosé, beefeater gin

ORIGINAL COCKTAILS

1oz each | can be made non-alcoholic upon request, \$4.5

Blue Hawaii 8
blue curaçao, pineapple, lime, vodka

Chu-Hai 8
pink grapefruit, lemon, orange bitters, soda, gin

Mirabelle Maid 8
cherry plum, ginger ale, angostura bitters, lime, rye

Tropical Escape 8
guava, orange, lime, rum

SAKE

ABURI EXCLUSIVE SAKE

our exclusive label by Yoshi No Gawa

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

KOMBUCHA

STANDARD KOMBUCHA

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

Lemon Ginger kombucha 6

Blueberry Passionfruit kombucha 6

WINE

WHITE WINE

5oz 17oz

Dirty Laundry Hush White 8 27
ripe pear, lemon, honey, and herbal notes

Le Vieux Pin Petit Blanc 11 35
gooseberries and tropical fruits
a touch of sweetness

RED WINE

Garden of Granite Malbec 8 27
blueberry, blackberry, cocoa, lengthy finish

Dirty Laundry Cabernet Sauvignon 12 38
full bodied, black fruits and dark chocolate

BEER

ON TAP (16OZ)

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

Steel & Oak Dark Lager 7

Truck '59 Ciderhouse Semi-Dry 7

Asahi 500mL can 9

Strange Fellows Jongleur 473mL can 8

MARUKATSU TEISHOKU

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

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|--|------|
| 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

Chilled Ramen 15

chilled saba dashi broth, poached tiger prawns, fresh cabbage, inari, corn, cherry tomato, nori

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 6 9.5 14.25

spicy miso + umami soy

Chili Shrimp 8.5 14 19

spicy miso + umami soy

Crispy Vegetable (V) 5 8 11

sweet citrus soy

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 *extra serving of noodles*

SMALL PLATES

Edamame (V) 6

sea salt

Miso Tofu Salad (V) 8.5

cucumber, arare, umami soy vinaigrette

Brussels Sprouts (V) 7

spiced salt, sherry vinegar

Ingen Fry (V) 7

tempura green beans

Featured Miso Soup 3

(V) - Vegetarian-friendly

Gyoza Bar Limited Time Sweets

Yuzu Honey Castella Cake

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 |

