

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

ORIGINAL 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
Mirabelle Maid cherry plum, ginger ale, angostura bitters, lime, rye	8
Tropical Escape guava, orange, lime, rum	8

SAKE

5oz 17oz BTL

Aburi Ginjo Sake <i>our exclusive label by Yoshi No Gawa</i> light and clean with soft vanilla notes	11	35
Indigo Wind, Sparkling Junmai sparkling - bubbles, 200mL	14	
Kozaemon House #6, Junmai richer tones of chocolate and azuki red bean, 1800mL	99	
Masumi Kiipon, Junmai Ginjo crisp, smooth, apple notes, 300mL	22	

WINE

WHITE WINE

	5oz	17oz
Dirty Laundry Hush White ripe pear, lemon, honey, and herbal notes	8	27
Le Vieux Pin Petit Blanc gooseberries and tropical fruits a touch of sweetness	11	35

RED WINE

Garden of Granite Malbec blueberry, blackberry, cocoa, lengthy finish	8	27
Dirty Laundry Cabernet Sauvignon full bodied, black fruits and dark chocolate	12	38

UMESHU

	BTL
Tea Umeshu darjeeling tea infused, 300mL	23
Obaachan's Yuzu refreshing citrus notes, 300mL	23

SHOCHU

	BTL
Tan-Taka-Tan shiso - incredibly smooth with a sweet nose, 720mL	59

BEER

• GB House Lager	6
• Sapporo Draught	6.5
Asahi 500mL	9
Asahi Black Black Lager, 334mL	7

ARTISAN JAPANESE BEERS

Coedo Marihana Session IPA, 333mL	7
Coedo Ruri Pilsner, 333mL	7
Coedo Shikkoku Black Lager, 333mL	7
Echigo Rice Lager, 330mL	8.5
Hitachino Red Rice Rice Ale, 330mL	8.5
Hitachino White White Ale, 330mL	8.5

LOCAL BEERS

• Strange Fellows Talisman <i>West Coast Pale Ale</i>	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 Cider Semi-Dry	7
Yellowdog Play Dead IPA, 473mL	7
Four Winds Nectarous Dry-Hopped Sour, 473mL	7

NON-ALCOHOLIC

STANDARD KOMBUCHA

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

Lemon Ginger kombucha	6
Blueberry Passionfruit kombucha	6

JAPANESE CANNED COFFEE

UCC Coffee Sweet	2.9
UCC Coffee Semi-sweet	2.9
UCC Coffee Black	2
Dydo Sweet, contains milk	2.75

BOTTLED TEAS

Oi Ocha Green Tea	3.35
Jasmine Tea	3.35
Matcha Milk Tea	3.6
Gogo Milk Tea	3.3

JAPANESE SODA & JUICE

CC Lemon Soda	3.5
Ramune Soda Pop	3.5
Honey Yuzu Cider	3.5
Qoo Apple Cider	3.5
Kagome Vegetable + Fruit Juice	2.75

• On Tap (16OZ)

Taxes not included

October 29 2021

MARUKATSU TEISHOKU

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

Marukatsu Teishoku 17

pork or chicken katsu, tonkatsu sauce

Ebi Fry Teishoku 18

three piece ebi fry, tonkatsu sauce, tartar sauce

Seafood Teishoku 21

*two piece ebi fry, one piece hokkaido scallop,
one piece daily feature fish, tonkatsu sauce,
tartar sauce*

Tenderloin Teishoku 16

three piece pork tenderloin, tonkatsu sauce

Tenderloin and Ebi Fry Teishoku 18.5

*one piece pork tenderloin, two piece ebi fry,
tonkatsu sauce, tartar sauce*

Cheese Teishoku 17

mozzarella stuffed chicken breast, tonkatsu sauce

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

*pork or chicken katsu, greens, coleslaw,
butter rice, mixed beans, tomato, sour cream,
grana padano cheese, basil onion sauce,
french dressing*

Marukatsu Salad 14

*pork or chicken katsu, garden salad, basil onion
sauce, coleslaw, grana padano cheese, sour cream,
tonkatsu sauce*

Marukatsu Curry 17

*pork or chicken katsu, housemade Japanese
ground pork curry, asian slaw*

Marukatsu Bowl 15

*pork or chicken katsu, french dressing, basil onion
pesto, tonkatsu sauce, sour cream, pico de gallo,
grana padano cheese, mixed beans, steamed rice*

Marukatsu Sandwich 14

*pork or chicken katsu, cabbage, tonkatsu sauce,
karashi aioli, deli sandwich bread
*served with Ingen Fry**

Marukatsu Burger 14.5

*pork or chicken katsu, basil onion pesto,
sliced cabbage, tonkatsu sauce, brioche bun
*served with Ingen Fry**

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 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

DESSERT

Japanese Daifuku Mochi (DF) 2
strawberry, sesame, matcha, or café au lait

Castella Cake 3
matcha honey (by the slice)

Feature Dessert
ask your server for details