

FAMOUS GYOZA

Pork Gyoza, Grilled or Poached		8.3
Pork and Prawn Gyoza with Ginger and Spring Onion Dressing, Grilled		9.8
Lemongrass Chicken Gyoza, Grilled or Poached		8.3
Beef with Shiso Gyoza, Grilled		8.3
Duck Gyoza, Grilled or Poached		9
Duck Gyoza, Poached with Spicy Vinegar		10
Mozzarella Cheese with Semi-dried Tomato Gyoza, Crispy Fried	V	9.2
Vegetable Gyoza, Grilled	V+	8.3
Open Gyoza with Slow Cooked Pork Belly, Apple, Pickled Ginger on Crispy Gyoza Skins		12
Gluten Free Lemongrass Chicken Gyoza, Grilled	GF	10

CHICKEN CHICKEN

Chicken Karaage		9.2
Tebasaki Peppered Chicken Wings		8

YUM BOWLS

Chicken Katsu Curry		13.8
Chicken Teriyaki Don	GF	13.8
Ramen Noodles in a Light Chicken Broth		13.8
Salmon Sashimi Poké Bowl	GF	14.9

IZAKAYA* SHARE PLATES

Edamame with Sea Salt	V+ GF	4.8
Miso Soup	GF	3.2
Steamed Rice	V+ GF	3.2
Tempura Eggplant	V+	8.5
Agedashi Tofu (vegetarian version on request)	GF	8
Bowl of Fries with Japanese Mayo and Katsuobushi Salt	GF	7
Slow Cooked Pork Belly Kakuni		14
Takoyaki Octopus Balls		8.8

SALADS & VEGETABLES

White Sesame Salad	V GF	7
Cucumber with Miso Dressing	GF	5.5

SWEET SWEET

Nutella Gyoza with Vanilla Ice Cream	V	9
Salted Caramel Gyoza with Vanilla Ice Cream	V	9
The Raindrop Cake (Original)	V+ GF	6
The Raindrop Cake (Matcha)	V GF	6

BANQUETS

FOR PARTIES OR LARGE GROUPS OF FOUR OR MORE

Salaryman Banquet	34pp
Our favourite selection of Gyoza and Izakaya Sharing Dishes	
Godzilla Banquet	52pp
Our full menu selection of Gyoza, Izakaya Sharing Dishes and Desserts	
Drinks Package	26pp
90 minute beverage package of Yoyogi Beers, House Wines and Soft Drinks	

All hungry customers at the table must be on the same package.

GYOZA DIPPING SAUCE

Gyoza are designed to be dipped in sauce before you eat them.

You can make your dipping sauce to your taste using the condiments on your table, or you can do what our chefs do: mix 2 parts soy sauce, 1 part rice vinegar, and chilli oil to taste.

V+ Vegan GF Gluten Free V Vegetarian

*Some gluten free items may be cooked along with non gluten free items

ASK US HOW
TO BOOK YOUR
BIRTHDAY
PARTY