

FAMOUS GYOZA

(All 5 Pieces)	
Pork Gyoza, Grilled or Poached	8.3
Pork and Kimchi Gyoza, Grilled	8.3
Pork and Prawn Gyoza with Ginger and Spring Onion Dressing, Grilled	8.5
Lemongrass Chicken Gyoza, Grilled or Poached	8.3
Duck Gyoza, Grilled or Poached	9
3 Cheese Gyoza, Deep Fried V	8
Cheese and Bacon Gyoza, Grilled	8.3
Vegetable Gyoza, Grilled V+	8.3

OPEN GYOZA

(All 3 Pieces)	
Smoked Salmon with Dill, Pickled Daikon, Red Onion and Flying Fish Roe	10
Tofu with Red Cabbage, Edamame, Shiso Cress, Soy and Spring Onion Dressing V+	8.5
Pork Belly Kakuni with Pea Shoots, Apple, Pickled Ginger, Celery and Sesame Seeds	10

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.

CHICKEN CHICKEN

Fried Chicken Box (8 pieces of battered fried chicken)	26
Chicken Karaage	8.5
Yuzu Honey Wings	7.5
Tebasaki Peppered Chicken Wings	7.5

YUM BOWLS

Chicken Katsu Curry with Pickled Daikon, Carrot and Toasted Peanuts	13.5
Chicken Teriyaki with Broccolini Gomaee	13.5
Chicken Ramen with Poached Chicken, Pea Shoots and Soft Boiled Egg	13.5
Pork Katsudon with Itotogarashi and Char-Grilled Silver-Beet	13.5

IZAKAYA* SIDES

Edamame with Sea Salt V+ GF	4.5
Miso Soup GF	3
Steamed Rice V+	3
Tempura Eggplant V+	8
Devilled School Prawn Karaage	9
Agedashi Tofu (vegetarian version on request) GF	8
Shoestring Fries with Shichimi Mayo GF and Katsuobushi Salt	6
Pork Belly Kakuni with Salad of Pea Shoots, Apple, Pickled Ginger, Celery and Sesame Seeds	14
Takoyaki Octopus Balls	8

SALADS & VEGETABLES

Salad of Pea Shoots, Apple, Pickled Ginger, Celery and Sesame Seeds	7.5
Slaw of Red Cabbage, Pickled Carrot, Pomegranate, Edamame with Goma Dressing V GF	7
Cucumber with Miso Dressing GF	5.5
Broccolini Gomaee	8

SWEET SWEET

Nutella Gyoza with Vanilla Ice Cream V	9
Salted Caramel Gyoza with Vanilla Ice Cream V	9
Peanut Butter and White Chocolate Gyoza with Vanilla Ice Cream V	9
The Raindrop Cake (Original) V+ GF	6
The Raindrop Cake (Matcha) V GF	6
Kawaii Cheese Cake V slice	6
cake	28

V+ Vegan **GF** Gluten Free **V** Vegetarian

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



ARIGATO GOZAIMASU!



Welcome, Customer-san!

You are like a hungry salaryman in a Japanese izakaya.*

You are thirsty and your appetite is big like Godzilla.

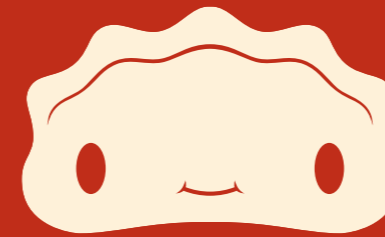
Time to order food.

Don't be shy, order again and again.

Share with your friend.

That's how to make Harajuku Gyoza yum and fun.

*izakaya = old skool Japanese bar with food

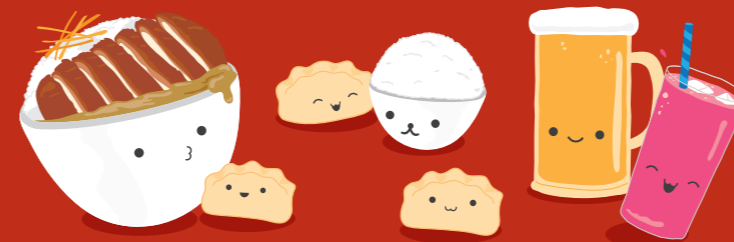


HARAJUKU GYOZA™

WHY HARAJUKU GYOZA IS A HAPPY PLACE

We always make our food fresh every day and we go to the local butcher and green grocer to find the ingredients that are best of the season.

We also wrap our own gyoza every day. They must be perfect or we get your sad face. We want your happy face.



BEER ON TAP

Kirin	glass 8.2	jug 20
Yoyogi Pale Ale	glass 8.2	jug 20
Suntory Premium Malts	glass 9.8	

BEER IN BOTTLE

Hitachino Nest White Ale	12
Rising Sun Pale Ale	12
Koshihikari Rice Beer 500ml	13
Sapporo Premium Beer	9
Orion 500ml	11
James Boag's Premium Light	7
Hahn Super Dry 3.5	7.5
Kirin Apple Cider	9

WINE

Zing Prosecco	9
Bouchard Aine and Fils Rosé	9
Ad Hoc Nitty Gritty Pinot Grigio	9.5
Little Angel Sauvignon Blanc	8.5
Longview Shiraz Cabernet Sauvignon	8.5
Pocketwatch Pinot Noir	9.5

COCKTAILS

Aperol Spritz	glass 12	jug 28
Pimms and Lemonade	glass 11	jug 24
Pineapple Mojito	glass 12	jug 28
Watermelon Margarita		jug 28

BASIC SPIRITS

Suntory Whisky	8.5
Jack Daniels Whisky	8.5
Pampero Blanco White Rum	8.5
Bundaberg Rum	8.5
Smirnoff Vodka	8.5
Tanqueray Gin	9

JAPANESE SIPS

Saké	8
Umeshu on Ice with Ginger Ale or Soda	8.5
Suntory Whisky Highball	8.5

SOFT DRINKS

Coca-Cola, Zero, Sprite	4.2
Apple Juice, Pineapple Juice	4.2
Green Tea (hot or iced)	3.2
Sparkling Water	4.2