


COOKING TIPS AND PRODUCT GUIDE

SAUCES & CONDIMENTS	PAGE
SAUCES & DRESSINGS	2
RAMEN BROTHS	3
READY-TO-EAT 	
RAMEN	3
PREPARE-TO-EAT (FROZEN)	
MEAL KITS & RAMEN BOWLS	4
GYOZA	5
RAMEN KITS	6
FROZEN INGREDIENTS	
OTHER	7
DESSERT & PASTRIES	
PREPARE-TO-EAT	8
ICE CREAMS & SORBETS	

DIETARY SYMBOLS

V...Vegan | VG... Vegetarian | GF... Gluten-Free
DF... Dairy-Free | NF... Nut-Free

SAUCES & CONDIMENTS: Sauces & Dressings



ラー油

Chili Crunch Rayu Sauce by Gyoza Bar

250g

Ingredients:

rayu, shrimp, shallot, sesame, oyster sauce, garlic, soy sauce, bonito flake, kombu, sugar

DF/NF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Enjoy with your favourite rice or noodle dish!

HOUSE-MADE
**SUSHI
VINEGAR**



GLUTEN FREE, DAIRY FREE & VEGAN
375 ML

すし酢

House-Made Sushi Vinegar

375mL

Ingredients:

rice vinegar, sugar, salt

V/GF/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Use this house-made vinegar for your sushi rice. Add 1/4 cup vinegar to 1 cup cooked rice for the perfect amount of flavour.

HOUSE-MADE
PONZU



DAIRY FREE
375 ML

ポン酢

House-Made Ponzu

375mL

Ingredients:

daidaizu, soy, sugar, bonito flakes

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Use as a sauce for meat or fish dishes or enjoy as a salad dressing!

HOUSE-MADE
**UMAMI SOY
DRESSING**



GLUTEN FREE, DAIRY FREE & VEGAN
375 ML

うまみ 醤油ドレッシング

House-Made Umami Soy Dressing

375mL

Ingredients:

gluten-free soy sauce, vinegar, sugar, sesame oil, citrus juice

V/GF/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Enjoy this dressing on salads!

HOUSE-MADE
**SESAME
DRESSING**



DAIRY FREE & VEGAN
375 ML

セサミドレッシング

House-Made Sesame Dressing

375mL

Ingredients:

sesame, soy sauce, daidaizu, canola oil, sugar, water

V/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Enjoy this dressing on salads or try it with hot pot!

MIRIN

SWEET COOKING RICE WINE



Sweet and rich in umami, mirin is perfect for sauces, marinades, dressings, and glazes.

DAIRY FREE AND VEGAN
375 ML

House-Made Mirin

375mL

Ingredients:

V/GF/DF

Storage Instructions:

Keep refrigerated

Shelf Life:

1 month in fridge

Recommendation:

Enjoy this dressing on salads!

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SAUCES & CONDIMENTS (FROZEN): Ramen Broths



Ramen Broth- Tonkotsu

300mL

Ingredients:

pork back bone, mirin, katsuo bushi, garlic, onion, fish sauce

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

Reheat and serve



Ramen Broth- Creamy Vegetable

300mL

Ingredients:

corn, soy bean, soy, wheat, sugar, garlic, onion, ginger, sesame

VG/DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

Reheat and serve



Ramen Broth- Tomato Shio

300mL

Ingredients:

pork back bone, mirin, katsuo bushi, soy milk, soy bean, garlic, fish sauce, kombu, celery, tomato, onion, sugar, corn

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

1 month if kept frozen, 3 days if refrigerated

Cooking Instructions:

Reheat and serve

READY-TO-EAT: Ramen



Tonkotsu Pork Ramen

serves 1

Ingredients:

pork char siu, ramen noodle, tonkotsu broth, rapini, green onion, kikurage

DF

Storage Instructions:

Keep refrigerated

Shelf Life:

3 days in fridge

*Contains egg, seafood, flour, soy

Cooking Instructions:

1. Defrost the bowl with broth and noodles in the fridge
2. Once defrosted, pour broth and noodles in bowl
3. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
4. Microwave toppings tray separately for 1 minute
5. Arrange toppings on top of noodles and broth
6. Serve while hot!

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PREPARE-TO-EAT (FROZEN): Meal Kits



Teriyaki Chicken Meal Kit

Serves 2

Ingredients:

chicken thigh, teriyaki sauce (soy, mirin), napa cabbage, shishito pepper, shiitake mushroom

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions

1. Defrost beef chicken package, sauce packet, and open
2. Remove moisture from chicken using paper towel
3. In a frypan, add 1 tablespoon vegetable oil and place on medium heat
4. Add chicken into frypan, cook until fully cooked
5. Pour teriyaki sauce into pan and chicken
6. Cook until sauce has caramelized or thickened
7. In another pan, add 1 tablespoon vegetable oil and saute vegetables over high heat, until cooked

Chef's recommendation: Do not defrost vegetables, cook from frozen state for best texture

8. Divide vegetables into portions, and serve teriyaki chicken on top



Miso Baked Salmon Meal Kit

Serves 2

Ingredients:

miso marinated salmon, miso sauce (sake, mirin), bell peppers, napa cabbage, tofu, onion

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions (per 1 serving)

1. Defrost Miso marinated salmon packages in running water or in fridge
2. Preheat oven to 450 F
3. Line oven tray with aluminum foil or parchment paper, and place salmon lined tray
4. Bake salmon in oven for 12 minutes, or until medium well
5. In another pan, add 1 tablespoon vegetable oil and saute vegetables over high heat, until cooked

Chef's recommendation: Do not defrost vegetables, cook from frozen state for best texture

6. Divide vegetables into portions, and serve Miso Bake Salmon on top

PREPARE-TO-EAT (FROZEN): Ramen Bowls



Tonkotsu Pork Ramen

serves 1

Ingredients:

pork char siu, ramen noodle (flour, egg, yeast), tonkotsu broth, rapini, green onion, kikurage

DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Cooking Instructions:

1. Defrost bowl (broth and noodle) in fridge
2. Take out all packages from bowl
3. Pour broth and noodle into bowl together
4. Replace lid on bowl and microwave for 3:30-4 minutes, or until hot
5. Microwave toppings tray separately for 1 minute
6. Arrange toppings on top of noodles and broth
7. Serve while hot

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PREPARE-TO-EAT (FROZEN): Gyoza



ポーク餃子

Gyoza Bar Signature Pork Gyoza

20pcs

Ingredients:

Pork, egg, chicken powder, abalone sauce, chicken broth, cabbage, chives

DF/NF

Storage Instructions:

Store in freezer

Shelf Life:

1 month

Recommendation:

Try with Gyoza Bar Signature Umami Gyoza Sauce!

Cooking Instructions:

PAN FRY METHOD: 1. Place non-stick pan on medium heat 2. When hot, add 2 tablespoons of oil 3. Place an even layer of frozen dumplings in pan 4. Pour in some water, enough to reach about 1/2 - 3/4 up the sides of the dumplings 5. Cover and cook for about 10 minutes on medium to high heat or until the water evaporates 6. Serve and enjoy!

BOIL METHOD:

1. Boil frozen gyoza from cold water and wait until it is boiling
2. When water boils, cook for another 6 to 8 minutes
3. Serve and enjoy!



エビ餃子

Umami Chili Shrimp Gyoza

20pcs

Ingredients:

Shrimp, pork stock, chive, mirin, rayu, celery, cayenne, oyster sauce, egg

DF/NF

Storage Instructions:

Store in freezer

Shelf Life:

1 month

Recommendation:

Try with Gyoza Bar Spicy Miso Sauce for an extra kick!

Cooking Instructions:

PAN FRY METHOD: 1. Place non-stick pan on medium heat 2. When hot, add 2 tablespoons of oil 3. Place an even layer of frozen dumplings in pan 4. Pour in some water, enough to reach about 1/2 - 3/4 up the sides of the dumplings 5. Cover and cook for about 10 minutes on medium to high heat or until the water evaporates 6. Serve and enjoy!

BOIL METHOD:

1. Boil frozen gyoza from cold water and wait until it is boiling
2. When water boils, cook for another 6 to 8 minutes
3. Serve and enjoy!

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PREPARE-TO-EAT (FROZEN): Ramen Kits



Tomato Shio Ramen Kit

Serves 2

Kit Contains:

- Ramen Broth....2 x 800mL bag
- Flavour Oil....1 x 2oz jar
- Ramen Noodles....4 x bundle
- Char Siu....4pcs
- Vegetable Toppings

Ingredients:

Tomato Shio Broth: pork bone, tomato, tomato paste, fish sauce, soy sauce, shrimp, bonito flake, mirin

Noodle: egg, flour, potato starch

Flavored Oil: canola oil, sesame, garlic, ginger, green onion

BBQ Pork Char siu: pork collar meat, soy sauce, garlic, sugar, sake, mirin

DF/NF Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Recommendation:

Pair with soft boiled egg for extra deliciousness and Chili Crunch Rayu Sauce by Gyoza Bar for extra spice!

Cooking Instructions (per 1 bowl serving)

DEFROSTING:

Defrost all frozen packages in the fridge (approx. 1 day in advance)

PREPARATION:

1. In a large bowl, pour in 0.5oz (1/4 jar) flavour oil and set aside

PREPARING THE NOODLES:

2. Boil water in a large pot until bubbling

3. Put in one (1) ramen noodle bundle

4. Stir noodles regularly to prevent sticking and cook for 55 seconds for al-dente bite, or longer to your preference

5. Remove from heat and drain noodles well

PREPARING THE BROTH:

6. In a pot, pour in 400mL (1/2 bag) ramen broth

7. Boil broth until bubbling

8. Pour bubbling broth into large bowl with flavored oil and tare

9. Stir broth to mix ingredients together

FINISHING TOUCHES:

10. Mix and arrange cooked noodles in ramen broth

11. Add and arrange Char Siu and Vegetable Toppings as desired

12. Enjoy your ramen while it's piping hot!

Chef's tip #1:

Use a proper size pot for boiling water to ensure that noodles are sufficiently cooked! Use a 4L pot of water for 2 noodle bundles

Chef's tip #2:

Make sure to drain the noodles well! This will ensure that the broth is not diluted when the noodles are added, and the ramen retains its full flavour.

Tonkotsu Ramen Kit

Serves 2

Kit Contains:

- Ramen Broth....2 x 800mL bag
- Tare (dark soy)....1 x 2oz jar
- Ramen Noodles....4 x bundle
- Char Siu....4pcs
- Vegetable Toppings

Ingredients:

BBQ Pork Char Siu: Pork collar meat, soy sauce, garlic, sugar, sake, mirin

Tonkotsu Broth: pork bone, soy sauce, shrimp, bonito flake, mirin

Noodle: egg, flour, potato starch

Flavoured Oil: canola oil, sesame, garlic, ginger, green onion

Tare: soy sauce, seafood, garlic, vinegar, sake

DF/NF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Recommendation:

Pair with soft boiled egg for extra deliciousness and Chili Crunch Rayu Sauce by Gyoza Bar for extra spice!

Cooking Instructions (per 1 bowl serving)

DEFROSTING:

Defrost all frozen packages in the fridge (approx. 1 day in advance)

PREPARING THE NOODLES:

PREPARATION:

1. In a large bowl, pour in 0.5oz (1/4 jar) flavour oil and set aside

3. Put in one (1) ramen noodle bundle

4. Stir noodles regularly to prevent sticking and cook for 55 seconds for al-dente bite, or longer to your preference

5. Remove from heat and drain noodles well

PREPARING THE BROTH:

6. In a pot, pour in 400mL (1/2 bag) ramen broth

7. Boil broth until bubbling

8. Pour bubbling broth into large bowl with flavored oil and tare

9. Stir broth to mix ingredients together

FINISHING TOUCHES:

10. Mix and arrange cooked noodles in ramen broth

11. Add and arrange Char Siu and Vegetable Toppings as desired

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Make sure to drain the noodles well! This will ensure that the broth is not diluted when the noodles are added, and the ramen retains its full flavour.



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FROZEN INGREDIENTS: Other



Ramen Noodle (Frozen)

4 servings

Ingredients:

egg, flour, yeast, salt

VG/DF

Storage Instructions:

Keep in freezer or in fridge

Shelf Life:

2 weeks if frozen, 3 days refrigerated after defrosting

Recommendation:

Pair with Gyoza Bar ramen broth of choice, soft-boiled egg, and pork char siu

Cooking Instructions:

1. Defrost noodles in fridge
2. Add 4L of water in a medium-sized pot (use approx. 1L per bundle of noodles)
3. Bring water to a boil
4. Add noodles
5. Cook noodles for 55 seconds for an al-dente bite, or longer depending on your preference
6. Drain and serve



Gari (Pickled Ginger)

8oz

Ingredients:

ginger, water, sorbitol, salt, acedric acid, citric acid, lactic acid, aspartame, potassium sorbate, malic acid

V/VG/GF/DF

Storage Instructions:

Keep in fridge

Shelf Life:

2 weeks refrigerated



Wasabi

4oz

Ingredients:

wasabi (horseradish)

V/VG/GF/DF

Storage Instructions:

Keep in fridge

Shelf Life:

2 weeks refrigerated

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DESSERT & PASTRIES: Prepare-To-Eat



Matcha Latte Mix

12oz

Ingredients:

matcha powder, water, sugar

V/GF/DF

Storage Instructions:

in fridge

Shelf Life:

2 weeks

Cooking Instructions:

Mix 2 tablespoons of matcha latte mix and 1 cup of milk

Chef's recommendation: Try this recipe both cold and hot!



House-Made Chocolate Chip Cookies (Frozen)

12pcs

Ingredients:

all-purpose flour, baking soda, katakuriko, salt, butter, brown sugar, sugar, eggs, vanilla extract, dark chocolate

VG

Storage Instructions:

in freezer

Shelf Life:

1 month

Baking Instructions:

1. Preheat oven to 350F

2. Line baking tray with parchment paper or silicone baking mat, place cookie doughs on tray at least 2" apart

3. Bake for 12-13 minutes or until cookies become golden brown

4. Let the cookies cool on baking tray for 5-10 minutes before transferring to a wire rack



House-Made Matcha White Chocolate Cookies (Frozen)

12pcs

Ingredients:

all-purpose flour, baking soda, salt, matcha powder, butter, sugar, brown sugar, vanilla extract, eggs, white chocolate

VG Storage Instructions:

in freezer

Shelf Life:

1 month

Baking Instructions:

1. Preheat oven to 350F

2. Line baking tray with parchment paper or silicone baking mat, place cookie doughs on tray at least 2" apart

3. Bake for 8-10 minutes or until cookies become golden brown

4. Let the cookies cool on baking tray for 5-10 minutes before transferring to a wire rack



Premium Matcha Powder

50g

Ingredients:

matcha powder

V/VG/GF/DF

Storage Instructions:

cool dry place

Shelf Life:

3 months

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