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OTEMBA, A NAME THAT STANDS FOR THE POWERFUL JAPANESE LADY WHO GOES HER OWN WAY. UNTAMABLE, WILD AND CHALLENGING. AT OTEMBA WE EMBRACE THIS SPIRIT IN OUR DISHES AND ATMOSPHERE, WHERE TRADITION AND COURAGE COME TOGETHER FOR AN UNFORGETTABLE EXPERIENCE. TRADITIONAL GYOZAS AND BITES WITH OUR OWN UNIQUE TWIST.



DID YOU KNOW

THAT OUR SPECIAL GYOZA'S CHANGE EVERY 2 OR 3 WEEKS. THAT WE HAVE AN OTEMBA- RAMEN LOCATION AT KINKERSTRAAT 56A THAT WE ARE OPEN EVERYDAY FROM 12:00 - 23:00 (FRI & SAT. 00:00)

ALLERGIES ALL INGREDIENTS ARE LISTED. OUR MEAT IS NOT HALAL. PLEASE NOTE THAT DEEP FRIED ITEMS MAY BE DEEP FRIED IN THE SAME OIL AS OTHER NON VEGETERIAN, SESAME AND GLUTEN CONTAINING INGREDIENTS. WE USE SOYABEAN SOY THAT IS PRODUCED FROM GENETICALLY MODIFIED SOYA.

✓ VEGA

Ⓢ VEGAN

★ SPECIALS

GYOO ZAAA 4 PIECES

OTEMBA

7.95

SPICY CHICKEN | TOM KHA KAI VINAIGRETTE

(GLUTEN, SOY, SESAME)

OSAKA ✓

7.95

HOISIN MAYO | 5 SPICE | CRISPY GARLIC

(GLUTEN, EGG, SOY, MUSTARD, SESAME)

AMSTERDAM ★

8.95

LANGOUSTINE | OLD AMSTERDAM | CHILLI CHAN'S VINEGAR

(GLUTEN, SHELLFISH, SOY, LACTOSE, CELERY, SESAME)

KOBE ★

8.95

BEEF | GARLIC | LEEK | CORIANDER | NAM JIM JAEW

(GLUTEN, EGG, FISH)

SOAKED GYOZA 4 PIECES

NAGOYA

9.95

SPICY CHICKEN | INDONESIAN BESENKENG | CHIVES

(GLUTEN, SESAME)

YOKOHAMA Ⓢ

8.95

HOISIN | 5 SPICE | CHA SIU DRESSING

(GLUTEN, SOY, SESAME)

HOKKAIDO ★

9.95

LANGOUSTINE | LOBSTER- TOMATO SAUCE

(GLUTEN, SHELLFISH, FISH, SOY, LACTOSE, SESAME, MOLLUSKS)

HIDA ★

9.95

BEEF | GARLIC | LEEK | BLACK PEPPER COCONUT

(GLUTEN, EGG, SOY)

SIDES

KIMCHI Ⓢ

3.25

BY OH NA MI

KIMCHI RICE Ⓢ

5.50

JASMINE RICE | FURIKAKE | OH NA MI KIMCHI

(SESAME)

KYURI CUCUMBER Ⓢ

5.50

SHIO VINAIGRETTE | SESAME

(GLUTEN, SOY, SESAME)

SPICY EDAMAME Ⓢ

6.25

MALDON SEA SALT | TOGORASHI

(SOY, MUSTARD, SESAME)

GYOZA IN BROTH 4 PIECES

TONKOTSU

12.95

SPICY CHICKEN GYOZA | PORK BROTH

(GLUTEN, FISH, SOY, SESAME, SULLFITE)

SPICY MISO Ⓢ

12.50

EGGPLANT & MISO GYOZA | MISO BROTH

(GLUTEN, SOY, NUTS, SESAME)

GYO-SALAD 4 PIECES

THAI-TEMBA ★

9.95

SPICY CHICKEN GYOZA | NAM PLA VINAGRAITTE

(GLUTEN, FISH, SESAME)

BITES

KIMCHI FRIES ✓

9.50

GOCHUJANG MAYO | BLACK SESAME | OH NA MI KIMCHI

(EGG, SOY, MUSTARD, SESAME)

SMOKED AUBERGINE Ⓢ

7.25

JAPANESE "CAVIAR" AUBERGINE | PAPADUM

(GLUTEN, SOY, SESAME)

YAKITORI

9.95

MISO | CHICKEN SKIN- FURIKAKE

(GLUTEN, SOY, EGG, MUSTARD SESAME)

TATSUTA KARAAGE

10.95

CHILLI CHAN'S CRISPY MAYO | LIME

(GLUTEN, EGG, SOY, CELERY, MUSTARD, SESAME)

KING CRAB- PRAWN TOAST

8.95

AJI AMARILLO | CORIANDER | GINGER

(GLUTEN, SHELLFISH, EGG, FISH, SOY, MUSTARD, SESAME)

SALMON TATAKI

10.95

MISO MUSTARD | SWEET POTATO | PASSION FRUIT

(GLUTEN, SOY, FISH, MUSTARD)

SCORCHED BIMBI Ⓢ

8.50

KOREAN CAMAREL | SMOKED ALMONDS

(NUTS)

BENTO UNTIL 16:00

OTEMBA BENTO

19.95

HOISIN 5 SPICE GYOZA | SPICY CHICKEN GYO-SALAD | KYURI CUCUMBER

VEGA BENTO Ⓢ

19.95

HOISIN 5 SPICE SOAKED GYOZA | GYOZA IN BROTH SPICY MISO | KYURI CUCUMBER

DRINKS

LEMONADE

- OTEMBA ORANGE** 3.90
CARROT, APPLE & GINGER
- YUZU NOT YUZU** 3.90
LEMONGRASS, PEAR & LIME

ICED TEA

- OTEMBA ICE TEA** 3.90
BLACK TEA, LIME, GRAPE, MINT & APPLE
- BERRY WHITE** 3.90
WHITE TEA, RED FRUIT & PETALS
- TOKYO GREEN** 3.90
TRADITIONAL GREEN TEA | SUGAR FREE

SOFT DRINKS

- COCA COLA 3.90
- COLA ZERO 3.90
- TONIC 3.90
- GINGER BEER 3.90
- PINK GRAPEFRUIT 3.90

- WATER** WE DON'T DO REGULAR TAP WATER. ONLY FILTERED & FRESH SUSTAINABLE ECO- TAP WATER
35CL / 70CL
STILL / SPARKLING 3.00 / 4.50
UNLIMITED REFILL 0.00 0.00

TEA'S

- JASMINE SUPERIOR** 3.80
GREEN TEA
- GINGER LEMON TEA** 3.80
GREEN TEA
- BERRY WHITE TEA** 3.80
WHITE TEA, RED FRUIT PETALS

COFFEE

- COFFEE 3.00
- ESPRESSO 2.50
- CAPPUCINO 3.50
+ OAT MILK +1.00
- MATCHA LATTE 4.50
- CHAI LATTE 4.50

BEERS ON DRAUGHT

- HEINEKEN** 3.40/3.95/7.90
MILD BITTER | 5%
- NOORDT X OTEMBA** 5.95
BLOND | SMOOTH & SUBTLE | 6%
- WEIZEN** 5.95
TRADITIONAL | FULL-MALT WHEAT BEER | YET FRESH IN EVERY SIP
- SEASONAL BEER** 5.95
ASK OUR STAFF FOR THE SEASONAL BEER

BEERS BY THE BOTTLE

- ASAHI** 5.60
JAPANESE LAGER | MILD & BITTER | 5%

BEERS 0.0%

- HEINEKEN** 3.90
FRUITY & MILDLY MALTY | 0.0%
- BRAND IPA** 4.10
HOPPY & CITRUS, WITH A VERY SUBTLE BITTERNESS | 0.0%

WHITE WINE

- EL CONVERTIDO** 5.50|27.50
VERDEJO | LA MANCHA, SPAIN | ORGANIC

RED WINE

- DEAKIN** SERVED COLD. 5.50|27.50
PINOT NOIR | SOFT, OPEN & FRUITY | CLIFFS | VICTORIA, AUSTRALIA

ROSE

- BLUSH** 5.50|27.50
PINOT GRIGIO | VENETO, ITALY

OTEMBA CLASSICS

- OOLONG OLD FASHIONED** 10.00
TEA INFUSED WHISKEY | SYRUP | ANGOSTURA | ORANGE
- WHITE NEGRONI** 10.00
YUZU GIN | SAKE | ELDERFLOWER | ORANGE
- OTEMBA SPRITZ** 10.00
APEROL | TONIC | ORANGE
- OTEMBA G&T** 10.00
OTEMBA GIN | TONIC | LEMON
- MUTSU MULE** 10.00
OTEMBA VODKA | GINGER BEER | LEMON
- OTEMBA PALOMA** 10.00
TEQUILLA | GRAPEFRUIT

SAKE

- NOMO NOMO** 7.50
FRESH & AROMATIC | HYOGO | 13.5%
- SILK DELUXE** 7.50
MILD, SWEET & AROMATIC | NIIGATA | 11%
- TU NE HONJOZO** 14.95
MILD & SMOOTH | KYOTO | 15%
- JUNMAI GINJO GOLD EDITION** 21.00
REFINED & EXPRESSIVE | HYOGO | 14.7%

WHISKEY

- TENJAKU** 7.00
BLENDED | YOUNG & FAIRLY LIGHT | FRUITY | 48%
- NIKKA FROM THE BARREL** 15.00
BLENDED | INTENSE & RICH | 51.4%
- NOBUSHI** 11.00
BLENDED | SILKY & SMOOTH | MINT & EARTHY VANILLA | 40%

