

# GY

# OZ

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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 REGULARLY. ★ THAT WE HAVE AN OTEMBA- RAMEN LOCATION AT KINKERSTRAAT 56A

**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 8.95

CHICKEN | YUZU TERIYAKI | RETTICH  
(GLUTEN, SOY, CHICKEN)

OSAKA ✓ 7.95

HOISIN MAYO | 5 SPICE | DAIKON CRESS  
(GLUTEN, EGG, SOY, MUSTARD, SESAME)

AMSTERDAM ★ 8.95

LANGOUSTINE | OLD AMSTERDAM | CHILLI CHAN'S VINEGAR  
(GLUTEN, SHELLFISH, SOY, LACTOSE, CELERY, SESAME)

SPECIAL GYOZA ★ 8.95

CHECK WITH OUR STAFF FOR OUR SPECIAL GYOZA!

SPECIAL VEGA GYOZA Ⓞ 8.95

ASK OUR STAFF ABOUT OUR SPECIAL VEGGIE GYOZA!

## SOAKED GYOZA 4 PIECES

NAGOYA 9.95

CHICKEN | BEURRE BLANC | ENOKI MUSHROOM | SPRING ONION  
(GLUTEN, CHICKEN)

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)

SPECIAL SOAKED GYOZA ★ 9.95

TALK TO OUR STAFF FOR DETAILS ON OUR SPECIAL SOAKED GYOZA!  
(GLUTEN, SOY, PORK)

## SIDES

KIMCHI Ⓞ 3.25

BY OH NA MI

KYURI CUCUMBER Ⓞ 5.50

SHIO VINAIGRETTE | SESAME  
(GLUTEN, SOY, SESAME)

SPICY EDAMAME Ⓞ 5.50

MALDON SEA SALT | TOGORASHI  
(SOY, MUSTARD, SESAME)

## GYOZA IN BROTH 4 PIECES

TONKOTSU 12.95

CHICKEN GYOZA | PORK BROTH  
(GLUTEN, FISH, SOY, SESAME, SULLFITE)

MISO Ⓞ 12.50

HOISIN 5 SPICE GYOZA | MISO- SHIO BROTH  
(GLUTEN, SOY, NUTS, 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  
EXTRA PAPADUM + 1.00  
(GLUTEN, SOY, SESAME)

YAKITORI 9.95

AJI AMARILLO | 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 CEVICHE 10.95

LECHE DE TIGRE | AVOCADO | CRISPY CORN | CORIANDER | RED ONION  
(GLUTEN, FISH)

CRISPY CORN SALAD 6.50

SPINACH | CRISPY CORN | TRUFFLE PONZU | OLD AMSTERDAM CHEESE  
(GLUTEN, SOY, FISH, MUSTARD)

## BENTO UNTIL 16:00

OTEMBA BENTO 19.95

GYOZA IN TONKOTSU BROTH | HOISIN 5 SPICE GYOZA | KYURI CUCUMBER

VEGA BENTO Ⓞ 19.95

GYOZA IN MISO- SHIO BROTH | HOISIN 5 SPICE GYOZA | KYURI CUCUMBER

## SWEET

MOCHI YUZU Ⓞ 4.50

MOCHI BLACK SESAME Ⓞ 4.50

# DRINKS

## LEMONADE

<b>OTEMBA ORANGE</b>	3.90
CARROT, APPLE & GINGER	
<b>YUZU NOT YUZU</b>	3.90
LEMONGRASS, PEAR & LIME	

## ICED TEA

<b>OTEMBA ICE TEA</b>	3.90
BLACK TEA, LIME, GRAPE, MINT & APPLE	
<b>BERRY WHITE</b>	3.90
WHITE TEA, RED FRUIT & PETALS	
<b>TOKYO GREEN</b>	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

<b>WATER</b>	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

<b>JASMINE SUPERIOR</b>	3.80
GREEN TEA	
<b>GINGER LEMON TEA</b>	3.80
GREEN TEA	
<b>BERRY WHITE TEA</b>	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

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

## BEERS BY THE BOTTLE

<b>ASAHI</b>	5.60
JAPANESE LAGER   MILD & BITTER   5%	

## BEERS 0.0%

<b>HEINEKEN</b>	3.90
FRUITY & MILDLY MALTY   0.0%	
<b>BRAND IPA</b>	4.10

HOPPY & CITRUS, WITH A VERY SUBTLE BITTERNESS | 0.0%

## DORINKU CITRUS

HOPPY & CITRUS, WITH A VERY SUBTLE BITTERNESS | 0.0%

## WHITE WINE

<b>EL CONVERTIDO</b>	5.50   27.50
VERDEJO   LA MANCHA, SPAIN   ORGANIC	

## RED WINE

<b>DEAKIN</b>	SERVED COLD. 5.50   27.50
PINOT NOIR   SOFT, OPEN & FRUITY   CLIFFS   VICTORIA, AUSTRALIA	

## ROSE

<b>BLUSH</b>	5.50   27.50
PINOT GRIGIO   VENETO, ITALY	

## OTEMBA CLASSICS

<b>OOLONG OLD FASHIONED</b>	10.00
TEA INFUSED WHISKEY   SYRUP   ANGOSTURA   ORANGE	
<b>WHITE NEGRONI</b>	10.00
YUZU GIN   SAKE   ELDERFLOWER   ORANGE	
<b>OTEMBA SPRITZ</b>	10.00
APEROL   TONIC   ORANGE	
<b>OTEMBA G&amp;T</b>	10.00
OTEMBA GIN   TONIC   LEMON	
<b>MUTSU MULE</b>	10.00
OTEMBA VODKA   GINGER BEER   LEMON	
<b>OTEMBA PALOMA</b>	10.00
TEQUILLA   GRAPEFRUIT	

## SAKE

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

## WHISKEY

<b>TENJAKU</b>	7.00
BLENDED   YOUNG & FAIRLY LIGHT   FRUITY   48%	
<b>NIKKA FROM THE BARREL</b>	15.00
BLENDED   INTENSE & RICH   51.4%	
<b>NOBUSHI</b>	11.00
BLENDED   SILKY & SMOOTH   MINT & EARTHY VANILLA   40%	

