

# GYOZA

## GYOOOZA

OUR GYOZA'S ARE TOPPED WITH A FLAVORFUL SAUCE THAT ENHANCES THEIR SAVORY TASTE.

### TOKYO

8.95

SPICY CHICKEN | YUZU TERIYAKI | RETTICH

(GLUTEN, SOY, CHICKEN)

### SAPPORO ✓

8.95

HOISIN MAYO | 5 SPICE | DAIKON CRESS

(GLUTEN, EGG, SOY, MUSTARD, SESAME)

### AMSTERDAM

8.95

LANGOUSTINE | OLD AMSTERDAM

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

### OTEMBA SPECIAL ★

8.95

CHECK WITH OUR STAFF FOR OUR SPECIAL!

(ASK OUR STAFF!)

### SPECIAL VEGA ★ ✓

8.95

ASK OUR STAFF ABOUT OUR VEGA SPECIAL!

(ASK OUR STAFF!)

## SOAKED GYOZA

A "SOAKED" GYOZA IS DRENCHED IN RICH, FLAVORFUL SAUCE, MAKING IT SOFT, JUICY, AND MORE INTENSELY FLAVORED COMPARED TO THE REGULAR STEAMED VERSIONS.

### NAGOYA

9.95

CHICKEN | PONZU BEURRE BLANC | ENOKI MUSHROOM | SPRING ONION

(GLUTEN, LACTOSE, 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)

### SPECIAL SOAKED ★

9.95

TALK TO OUR STAFF FOR DETAILS ON OUR SPECIAL SOAKED!

(GLUTEN, SOY, PORK)

## GYOZA IN BROTH

GYOZA SERVED IN A RICH RAMEN BROTH FROM OUR RENOWNED OTEMBA-RAMEN LOCATION. GARNISHED WITH CABBAGE AND SNOW PEAS. A BLEND OF FLAVORS AND TEXTURES.

### TONKOTSU

12.95

PORK DUMPLING | PORK BROTH

(GLUTEN, FISH, SOY, SESAME, SULLFITE)

### MISO ✓

12.50

VEGA DUMPLING | MISO- SHIO BROTH

(GLUTEN, SOY, NUTS, SESAME)

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

**THIRSTY, HUNGRY? ORDER HERE!**



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.

GOOD TO KNOW: WE DON'T ACCEPT CASH.

✓ VEGAN

✓ VEGA

★ SPECIALS

📷 @OTEMBA.GYOZA

🌐 WWW.OTEMBA.COM

📷 @OTEMBA.AMSTERDAM

# & MOORE RE

## 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** (HALAL) 10.95

DEEP FRIED CHICKEN THIGH |  
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, LACTOSE, NUTS, CELERY)

## SIDES

**KIMCHI ON THE SIDE**  3.25

**KYURI CUCUMBER**  5.50

SHIO VINAIGRETTE | SESAME

(GLUTEN, SOY, SESAME)

**SPICY EDAMAME**  5.50

MALDON SEA SALT | TOGORASHI

(SOY, MUSTARD, SESAME)

**BENTO** A BENTO IS A TRADITIONAL  
JAPANESE LUNCH MEAL WITH A  
MAIN DISH AND SIDE DISHES,  
OFFERING CONVENIENCE AND  
BALANCE.

UNTIL 16:00

**OTEMBA BENTO** 19.95

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

**VEGA BENTO**  19.95

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

## SWEETS

**MOCHI YUZU**  4.50

**MOCHI BLACK SESAME**  4.50

  
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# DRINKS



## LEMONADE

**OTEMBA ORANGE** 4.00

CARROT, APPLE & GINGER

**YUZU NOT YUZU** 4.00

LEMONGRASS, PEAR & LIME

## ICED TEA

**OTEMBA ICE TEA** 4.00

BLACK TEA, LIME, GRAPE, MINT & APPLE

**BERRY WHITE** 4.00

WHITE TEA, RED FRUIT & PETALS

**TOKYO GREEN** 4.00

TRADITIONAL GREEN TEA | SUGAR FREE

## SOFT DRINKS

COCA COLA 3.90

COLA ZERO 3.90

TONIC 3.90

GINGER BEER 3.90

PINK GRAPEFRUIT 4.20

## WATER

ONLY FRESH, FILTERED ECO-TAP WATER HERE!  
UNLIMITED REFILLS FOR A SMALL SERVICE FEE.  
SIP SUSTAINABLY!

STILL / SPARKLING 1.50 PER GUEST

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

CAPPUCCINO 3.50

+ OAT MILK +0.50

**MATCHA LATTE** 4.50

**ICED MATCHA LATTE** 4.50

**CHAI LATTE** 4.50

**ICED CHAI LATTE** 4.50

## SWEETS

**MOCHI YUZU** 🍷 4.50

**MOCHI BLACK SESAME** 🍷 4.50

# BEERS ON DRAUGHT

HEINEKEN 3.40/3.95/7.90

MILD BITTER | 5%

NOORDT X OTEMBA 5.95

BLOND | SMOOTH & SUBTLE | 6%

SEASONAL BEER 5.95

ASK OUR STAFF FOR THE SEASONAL BEER

# BEERS BY THE BOTTLE

ASAHI 5.60

JAPANESE LAGER | MILD & BITTER | 5%

OEDIPUS STRIP WIT 5.95

A FRUITY AND VINOUS WHITE BEER WITH A SUBTLE SOURNESS | 5% (BY CAN)

# BEERS 0.0%

HEINEKEN 3.90

FRUITY & MILDLY MALTY | 0.0%

BRAND IPA 4.10

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

DORINKU CITRUS 4.10

CITRUS BEER | INSPIRED BY ASIA | 0.5%

# WHITE WINE

EL CONVERTIDO 6.00|30.00

VERDEJO | LA MANCHA, SPAIN | ORGANIC

# RED WINE

DEAKIN SERVED COLD. 6.00|30.50

PINOT NOIR | SOFT, OPEN & FRUITY | CLIFFS | VICTORIA, AUSTRALIA

ROSE 6.00|30.00

BLUSH

PINOT GRIGIO | VENETO, ITALY

# LIQUEUR

OTEMBA YUZU BY MIKUCHI 7.00

YUZU LIQUEUR | FRESH & LIGHT | A FAVORITE OF TEAM OTEMBA | 5%

# OTEMBA CLASSICS

OOLONG OLD FASHIONED 11.00

TEA INFUSED WHISKEY | SYRUP | ANGOSTURA | ORANGE

WHITE NEGRONI 11.00

YUZU GIN | SAKE | ELDERFLOWER | LEMON

OTEMBA SPRITZ 11.00

APEROL | YUZU TONIC | ORANGE

OTEMBA G&T 11.00

OTEMBA GIN | TONIC | LEMON

MUTSU MULE 11.00

OTEMBA VODKA | GINGER BEER | ANGOSTURA | MINT | LEMON

OTEMBA PALOMA 11.00

SMOKEY MESCAL | GRAPEFRUIT

# SAKE

MIKUCHI JUNMAI 7.00 70ml

FRESH, LIGHT AND ACIDIC | KYOTO | 12.4%

NOMO NOMO 7.50 70ml

FRESH & AROMATIC | HYOGO | 13.5%

TU NE HONJOZO 14.95 180ml

MILD & SMOOTH | KYOTO | 15%

JUNMAI GINJO GOLD EDITION 21.00 300ml

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%