




TEM


BA

GYOZA



 @OテムBA.GYOZA

 @OテムBA.RAMEN

 @OテムBA.AMSTERDAM

WWW.OTEMBA.COM

GOOD TO KNOW: WE DON'T
ACCEPT CASH.

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)

SIDES

KIMCHI ON THE SIDE ☺

3.50

BY OH NA MI

KYURI CUCUMBER ☺

5.50

SHIO VINAIGRETTE | SESAME

(GLUTEN, SOY, SESAME)

SPICY EDAMAME ☺🌶️

6.95

MALDON SEA SALT | CRISPY CHILLI OIL

(SOY, MUSTARD, 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

☺ VEGAN

✓ VEGA

★ SPECIALS

& MOORE

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.

GLUTEN 'LIGHT' - SWAP YOUR RAMEN NOODLES FOR GLUTEN FREE NOODLES FOR 1.50. PLEASE NOTE THAT RAMEN IS NOT FULLY GLUTEN FREE EVEN WHEN SERVED WITH GLUTEN FREE NOODLES.



BITES

KIMCHI FRIES  9.75

FRIES | KIMCHI | BLACK SESAME | SPICY MAYO

(EGG, SOY, MUSTARD, SESAME)

'SALMON' NIGIRI  7.95

CRISPY SUSHI RICE | VEGAN SALMON | WASABI | VEGAN CAVIAR

(MUSTARD, TRACES OF GLUTEN)

TATSUTA KARAAGE (HALAL) 10.95

DEEP FRIED CHICKEN THIGH | CHILLI CHAN'S CRISPY MAYO | LIME

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

PRAWN CRACKERS 8.50

PONZU PRAWNS | WASABI CRACKER | AJI AMARILLO MAYO | YUZU-HUMMUS

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

TAKOYAKI 9.50

OKONOMIYAKI SAUCE | KATSUOBUSHI | KEWPIE MAYO


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

OTEMBA RAMEN

OUR RAMEN FROM THE RENOWNED OTEMBA RAMEN LOCATION: TRY OUR FAMOUS TONKOTSU PORK RAMEN, OR FOR THE VEGANS AND VEGETARIANS, THE SPICY MISO IS YOURS!

TONKOTSU 20.95

PORK BROTH | PORK BELLY | SHIITAKE | WAKAME | BLACK GARLIC | EGG | NORI

SPICE UP YOUR TONKOTSU WITH SPICY OIL  +1.00

(GLUTEN, EGG, FISH, SOY, SESAME, SULPHITE)

SPICY MISO  18.95

MISO BROTH | SNOW PEAS | GLAZED TOFU | WAKAME | EGG | NORI

CHEF'S RECOMMENDATION | PORK BELLY INSTEAD OF TOFU +1.50

HALAL? GET TATSUTA INSTEAD OF TOFU +2.00

VEGAN?  **NOT SPICY? WE GOT YOU!**

(GLUTEN, EGG, SESAME, SOY, MUSTARD)

PIMP YOUR RAMEN

KIMCHI ON THE SIDE  3.50

BY OH NA MI

OTEMBA HALF EGG 1.00

MORE THAN JUST A STANDARD NITAMAGO. CURED IN OUR HOMEMADE SHOYU SAUCE OVERNIGHT.

OTEMBA PORK BELLY 3.95

VEGGIE  | TOFU / SNOW PEAS / 2.50

SHIITAKE *CHOOSE ANY

SPICE UP YOUR LIFE

OTEMBA HOMEMADE SPICY OIL  1.00

OTEMBA SUPER SPICE   1.25

CHILLI CHAN'S CRISPY OIL  1.50

OTEMBA, A NAME THAT STANDS FOR THE POWERFUL JAPANESE LADY WHO GOES HER OWN WAY. UNTAMABLE, WILD AND CHALLENGING.

***DID YOU KNOW?* THAT WE HAVE AN OTEMBA- RAMEN RESTAURANT IN AMSTERDAM WEST?**

OTEMBA-RAMEN IS THE HOTSPOT FOR RAMEN LOVERS. YOU'LL DISCOVER THE BEST JAPANESE RAMEN, GYOZA, AND BITES. EACH WITH A UNIQUE TWIST IN A VIBRANT, RELAXED SETTING WHERE JAPAN MEETS AMSTERDAM.



**KINKERSTRAAT 56A
AMSTERDAM- WEST**

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DRINKS



🌱 VEGAN



LEMO NADE

OTEMBA ORANGE 4.50

CARROT, APPLE & GINGER

YUZU NOT YUZU 4.50

LEMONGRASS, PEAR & LIME

ICED TEA

OTEMBA ICE TEA 4.50

BLACK TEA, LIME, GRAPE, MINT & APPLE

BERRY WHITE 4.50

WHITE TEA, RED FRUIT & PETALS

TOKYO GREEN 4.50

TRADITIONAL GREEN TEA | SUGAR FREE

SOFT DRINKS

COCA COLA 3.90

COLA ZERO 3.90

TONIC 3.90

GINGER BEER 3.90

PINK GRAPEFRUIT 4.50

WATER

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

STILL / SPARKLING 2.00 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 3.50

ESPRESSO 3.00

CAPPUCCINO 3.80

+ 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

MOCHI MANGO 🌱 4.50

MOCHI CHOCOLATE 4.50

BEERS ON TAP

HEINEKEN 3.40/4.00/8.50
MILD BITTER | 5%

NOORDT X OTEMBA 5.95
BLOND | SMOOTH &
SUBTLE | 6%

SEASONAL BEER 6.50
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%

DORINKU CITRUS 4.10
0.5%
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|30.00
PINOT NOIR | SOFT,
OPEN & FRUITY | CLIFFS
| VICTORIA, AUSTRALIA

ROSE

BLUSH 6.00|30.00
PINOT GRIGIO | VENETO,
ITALY

LIQUEUR

OTEMBA YUZU BY
MIKUCHI 7.00
70ml
YUZU LIQUEUR | FRESH &
LIGHT | A FAVORITE OF
TEAM OTEMBA | 5%

OTEMBA CLASSICS

OOLONG OLD 11.00
FASHIONED
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 7.00 / 14.95
JUNMAI 70ml / 180ml

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 21.00
GOLD EDITION 300ml
REFINED &
EXPRESSIVE | HYOGO
| 14.7%

JAPANESE WHISKEY

TENJAKU 7.00
BLENDED | YOUNG &
FAIRLY LIGHT |
FRUITY | 48%

NIKKA FROM THE 15.00
BARREL
BLENDED | INTENSE &
RICH | 51.4%

NOBUSHI 11.00
BLENDED | SILKY &
SMOOTH | MINT &
EARTHY VANILLA |
40%