

餃パラ GYO-PARA

GYOZA & RAMEN BAR

Serving authentic gyozas and ramen made by hand from scratch using the finest ingredients-
NO MSG

RAMEN ラーメン



PREMIUM TONKOTSU RAMEN

Limited quantity - Rich signature pork broth with chashu, soft-boiled egg, kikurage, ginger, green onions, and nori

12.45



SHOYU RAMEN

Simple soy sauce flavoured broth with chashu, spinach, menma, soft-boiled egg, and green onions

9.45



SHIO RAMEN

Mild salt flavoured broth with julienned chashu, menma, soft-boiled egg, green onions, and a slice of lemon

10.45



MISO RAMEN

Miso flavoured broth with chashu, broccoli, carrots, kikurage, menma, and green onions

10.45

vegetarian available



KARA MISO RAMEN

Spicy miso flavoured broth with chashu, bean sprouts, soft-boiled egg, and green onions

10.95

vegetarian available



BUTTER CORN MISO RAMEN

Miso flavoured broth with chashu, corn, broccoli, carrots, green onions and butter

11.95

vegetarian available



COLD RAMEN SHOYU OR SESAME SAUCE

Cold ramen with julienned chashu, lettuce, tomato, cucumbers, wakame, kikurage, soft-boiled egg, and ginger

12.75

vegetarian available

KAEDAMA 替え玉 REFILL NOODLES

Order kaedama when you have finished 3/4 of your ramen.

Make sure you leave enough broth!

(half order) 1.25

(full order) 2.00

CUSTOMIZE YOUR RAMEN

AMOUNT OF LARD

light

standard

rich

EXTRA ASSÁRI

ASSÁRI

KOTTÉRI

NOODLE FIRMNESS

firm

standard

ADD YOUR TOPPINGS

EXTRA CHASHU 2.50

SOFT BOILED EGG 1.50

MENMA Bamboo shoots 1.50

NORI Dried seaweed 1.50

TOFU 1.50

KIMCHI 1.50

KIKURAGE Cloud Ear Mushrooms 1.00

MOYASHI Bean sprouts 1.00

CORN 1.00

BUTTER 1.00

WAKAME Seaweed 1.00

SPINACH 1.00

VEGETABLE MEDLEY 1.00

FREE CRUSHED GARLIC

Comes with your own garlic crusher

GYOZA 餃子

GYOZA ORIGINAL

Pan-fried pork dumplings - 6 pcs

5.75

GYOZA VEGETARIAN

Pan-fried veggie dumplings - 6 pcs

5.75



YAKIMESHI 焼き飯

YAKIMESHI CHASHU

Japanese fried rice with pork

8.50

YAKIMESHI EBI

Japanese fried rice with shrimp

8.95

YAKIMESHI SPICY GARLIC

Japanese spicy fried rice with garlic

9.50

YAKIMESHI DELUXE

Japanese fried rice with chashu and shrimp

9.75



SIDE DISH サイドメニュー

STEAMED RICE

1.50

KIMCHI

2.50

EDAMAME

3.25

MENMA Bamboo shoots

3.25

TOFU & EDAMAME SALAD

4.25

KARAAGE Fried Chicken

5.75



DRINKS 飲み物

HOJICHA

1.95

DRAFT BEER Kirin 16oz

5.75

LEMON SOUR

6.25

SHOCHU HOT WATER

Add ume (sour plum) +1.00

6.25

HIGH BALL Whisky

6.25

RED/WHITE WINE Glass

6.25

REKISHI 歴史

History

Back in 1953, Tak's father started a Ramen restaurant and fresh noodle company, by 1965 he pioneered the original frozen ramen noodles in an age before home freezers were widely available in Japan.

Carrying on the family tradition Tak later created the original Gyoza Paradise in 1993, opening its doors on Robson and Thurlow, serving authentic ramen alongside the town's best hand-made gyozas. Today, they're back as Gyo Para, and they're dishing out the same, quality ramen that uses natural ingredients and traditional methods that have been passed down for generations.

KODAWARI こだわり

Particularity

Gyo Para is a gyoza and ramen bar, serving authentic gyozas and ramen made by hand from scratch using the finest ingredients.

When it comes to quality, Gyo Para never cuts corners or compromises on flavour. Using a water activation system, soup broths are made from scratch using the purest water and finest ingredients.

The noodles are made to Tak's specifications using techniques learned from his father and machinery brought from Japan. A bowl of Gyo Para ramen is so flavourful and rich in natural umami that there's no need to add anything else.