

餃パラ

GYO·PARA

GYOZA & RAMEN BAR

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



RAMEN ラーメン



THE BEST!

PREMIUM TONKOTSU RAMEN
12.95

NOODLE THICKNESS: THIN
Limited quantity - Rich signature pork broth with chashu, 1/2 soft-boiled egg, kikurage, ginger, green onions, and nori



MUST TRY!

TANTANMEN
Mild / Spicy / Extra Spicy
13.50

NOODLE THICKNESS: MEDIUM
Traditional rich Sichuan style sesame based broth topped with ground pork, 1/2 soft-boiled egg, bokchoy, julienned green onions, cashew nuts, and garlic oil



SHOYU RAMEN
10.45

NOODLE THICKNESS: THIN
Simple soy sauce flavoured broth with chashu, spinach, menma, 1/2 soft-boiled egg, and green onions



SHIO RAMEN
10.45

NOODLE THICKNESS: TÉMOMI
Simple salt flavoured broth with julienned chashu, menma, 1/2 soft-boiled egg, julienned green onions, and a slice of lemon



MISO RAMEN
11.45

NOODLE THICKNESS: MEDIUM
Miso flavoured broth with chashu, broccoli, carrots, cabbage, bean sprouts, kikurage, menma, and green onions



FOR SPICY LOVERS!

KARA MISO RAMEN
Mild / Spicy / Extra Spicy
11.95

NOODLE THICKNESS: MEDIUM
Spicy miso flavoured broth with chashu, bean sprouts, 1/2 soft-boiled egg, and julienned green onions



BUTTER CORN MISO RAMEN
12.95

NOODLE THICKNESS: MEDIUM
Miso flavoured broth with chashu, corn, broccoli, wakame, carrots, cabbage, bean sprouts, green onions, and butter



COLD RAMEN
13.95

NOODLE THICKNESS: MEDIUM ONLY
Cold ramen with julienned chashu, lettuce, tomato, cucumbers, wakame, whole soft-boiled egg, and ginger

Allergy Alert Please notify staff if you have any allergies

ADD TOPPINGS

EXTRA CHASHU	2.50	MOYASHI Bean sprouts	1.00
SOFT BOILED EGG	1.50	SPINACH	1.00
MENMA Bamboo shoots	1.50	WAKAME Seaweed	1.00
NORI Dried seaweed 4pcs	1.50	CORN	1.00
TOFU	1.50	BUTTER	1.00
VEGETABLE MEDLEY Broccoli, cabbage, and carrots	1.50	KIKURAGE Cloud Ear Mushrooms	1.00
KIMCHI	1.50		

FREE
GARLIC OIL,
CHILI OIL
& CRUSHED
GARLIC*

*Garlic comes with a garlic presser

KAEDAMA 替え玉
REFILL NOODLES

(half order) 1.50
(full order) 2.25

Order kaedama when you have finished 3/4 of your ramen. Make sure you leave enough broth!

CUSTOMIZE YOUR RAMEN

*Each broth is paired with its traditional thickness, but you can choose your own.



GYOZA 餃子

ORIGINAL GYOZA

Homemade pan-fried pork dumplings - 6 pcs

6.75

VEGGIE GYOZA

Homemade pan-fried veggie dumplings - 6 pcs

6.75

YAKIMESHI 焼き飯

YAKIMESHI CHASHU

Japanese fried rice with chashu, green peas, naruto fishcake, and egg

9.45

YAKIMESHI EBI

Japanese fried rice with prawn, green peas, naruto fishcake, and egg

9.95

YAKIMESHI SPICY GARLIC

Japanese spicy fried rice with garlic, chashu, green peas, naruto fishcake, and egg

10.45

YAKIMESHI DELUXE

Japanese fried rice with chashu, prawn, green peas, naruto fishcake, and egg

10.95

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 & WAKAME SALAD

4.75

KARAAGE Fried Chicken

6.75



THE BEST!



DRINKS 飲み物

TEA

ORGANIC HOJICHA

2.25

SOFT DRINKS

CANADA DRY

1.95

SAN PELLEGRINO - LEMON

1.95

SAN PELLEGRINO - ORANGE

1.95

ALCOHOLIC DRINKS

BEER KIRIN DRAFT 16oz

5.75

WINE House white / House red - 5oz glass

6.25

SAKE Served hot or cold - 8oz

9.95

ALCOHOLIC SPECIALS

SPIRITS 1oz shot of rum/whisky/gin/vodka/shochu

5.95

SPIRITS & SODA

6.50

Choice of 1oz shot in soda/tonic water

COCKTAILS

LEMON SOUR 1oz vodka w/ San Pallegirino - Lemon

6.50

REKISHI 歴史

OUR HISTORY

Gyo Para's recipes date back to 1953 when the father of Tak, Gyo Para's owner, started a ramen restaurant and a fresh noodle company in Tokyo. By 1965, he pioneered the original frozen ramen noodles in an age before home freezers were widely available in Japan.

Carrying on the Aramaki family tradition, Tak opened the doors of the original "Gyoza Paradise" in 1993 on Robson and Thurlow where they served authentic ramen alongside the town's best hand-made gyozas. Today, the restaurant is back as Gyo Para - Tak and his son, Ryutaro, are dishing out the same quality ramen using natural ingredients and traditional methods that have been passed down for generations.

KODAWARI こだわり

OUR SPECIALTY

Gyo Para is a gyoza and ramen bar, serving authentic Japanese gyozas and ramen made by hand 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 using the purest water, three-generation-old recipes, and the best 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.