

# 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, nori, and garlic oil



MUST TRY!

HELLFIRE AVAILABLE

Mild / Spicy / Extra Spicy  
**HELLFIRE (+\$1)**  
**TANTANMEN** 🔥🌰  
13.50

**NOODLE THICKNESS: MEDIUM**  
Traditional rich Sichuan style sesame based broth topped with ground pork, peanuts, 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, bokchoy, menma, 1/2 soft-boiled egg, and green onions



**SHIO RAMEN**  
10.45

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



**MISO RAMEN**  
11.45

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



FOR SPICY LOVERS!

HELLFIRE AVAILABLE

Mild / Spicy / Extra Spicy  
**HELLFIRE (+\$1)**  
**KARA MISO RAMEN** 🔥  
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, wakame, carrots, cabbage, bean sprouts, chives, green onions, garlic oil, and butter



Choice of shoyu or sesame sauce  
**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

### EXTRA TOPPINGS

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

**KAEDAMA** 替え玉 **HALF ORDER 1.50**  
**REFILL NOODLES** **FULL ORDER 2.25**

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

**ADD ANY FOR FREE!**

**CHILI OIL**

**GARLIC OIL**

**CRUSHED GARLIC** with garlic presser

**ARE YOU A GARLIC LOVER?**

Try our new **GARLIC CONFIT** EXTRA \$1



### CUSTOMIZE YOUR RAMEN

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

#### AMOUNT OF LARD



ASSÁRI      FUTSŪ      KOTTÉRI

#### NOODLE THICKNESS\*



TÉMOMI      HOSO      CHŪBUTO  
*(firm only)*

#### NOODLE FIRMNESS



## 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 pork, green peas, naruto fishcake, green onions, and egg

9.45

### YAKIMESHI EBI

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

9.95

### YAKIMESHI SPICY GARLIC

Japanese spicy fried rice with garlic confit, pork, green peas, naruto fishcake, green onions, and egg

10.45

### YAKIMESHI DELUXE

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

10.95

NEW

### YAKIMESHI KIMCHI

Japanese fried rice with pork, kimchi, green peas, naruto fishcake, green onions, 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

### HOJICHA

2.25

SOFT DRINKS

### CANADA DRY

1.95

### SAN PELLEGRINO - LEMON

2.50

### SAN PELLEGRINO - ORANGE

2.50

COCKTAILS

### LEMON SOUR

1oz vodka w/ San Pallegirino - Lemon

6.50

ALCOHOLIC DRINKS

### JAPANESE BOTTLED BEER

12oz

5.95

### TIGER BEER DRAFT

12oz

4.95

### LOCAL DRAFT

16oz

5.95

### 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

## 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 on Broadway and Arbutus. You'll find Tak and his son, Ryutaro, 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.