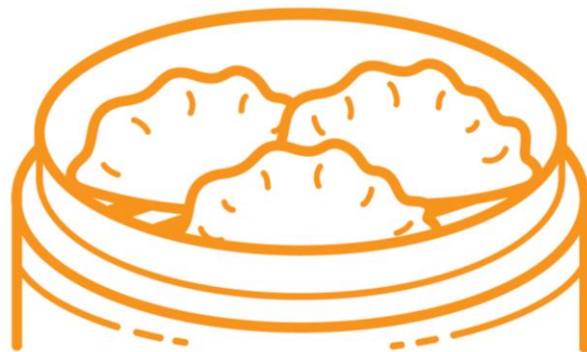


English Version



HOMEI

Your Ultimate Gyoza Experience

Homemade Gyoza – Dough & Stuffing

Own Creations – with Meat or Vegan

No Flavoring Agents & No Colorants

No Preservatives

No Flavor Enhancer







Are you here the first time?

Yes

No

How does this menu work?

Then jump to the next pages!

-  All main dishes are **vegan** – only meat choices within the Gyoza
-  Choose a dish and look for the options below each dish
-  Mandatory options are marked with „+“-sign below each dish
-  „+“: Choose your **Gyoza** and/ or the sauce from the following:

GYOZA Options

A Heavenly Chicken

Chicken | Shiitake-Mushrooms | Leek

B Rocking Beef

Beef | Lemon Gras | Kaffir Lime Leaves

C Divine Prawn

Prawn | Water Chestnut | Lime | Ginger

D Epic Peanut (formerly Coriander)

Peanuts | Glasnoodles | Coriander | Seitan | Mint

E Spicy Samosa

Sweet Potatoes | Peas | Broccoli | Indian Spices

F Jecke Jackfruit

Jackfruit | Perl Barley | Tomates | Carrots

G Vegan-Mix

2x Peanuts, 2x Samosa, 2x Jackfruit

H Fleisch-Mix

2x Chicken, 2x Beef, 2x Prawn



Recommendation for the first time!

HOMEMADE SAUCE Options

1 Tomato-Shiitake-Sauce (spicy)

Tomato | Shiitake | Chili | Garlic | Rice Vinegar



2 Miso-Ginger-Sauce

Misopaste | Ingwer | Dill | Frühlingszwiebel



3 Peanut-Sauce

Peanuts | Garlic | Rice Vinegar | Sesame Oil



4 Coriander-Sauce

Coriander | Garlic | Ginger | Lime



5 Horseradish-Coconut-Sauce

Hourseradish | Coconut-Yogurt | Sesame Oil | Honey



CORIANDER-SAUCE



TOMATO-SHIITAKE-SAUCE



MISO-GINGER-SAUCE

Red: Rocking Beef

Green: Jecke Jackfruit

Orange: Spicy Samosa

Blue: Epic Peanuts

White: Heavenly Chicken

Grey: Divine Prawn



Everything also for TO GO – even with the returnable deposit system VYTAL!

You can order all dishes for take away!

You can either call us or order online on our website!

Use the returnable deposit system VYTAL and protect and save the environment!

MAIN DISHES – WARM & COLD

HOMEI Bowl_14,10

Fresh Salad | Sushi Rice
+ 6 steamed Gyoza of one kind
+ 1 Sauce



Add + 1,50€ for
pan fried Gyoza

Advice: Pimp your
Bowl – next page!

Gyoza Omelette Bowl_16,50

Bio-Egg-Omelett | Gyoza | Fresh Salad | Sushi Rice
+ 6 steamed Gyoza of one kind
+ 1 Sauce

Notice: preparation of the omelette may take longer since it is freshly made! ☺

HOMEI Curry_14,90

Creamy Peanut-Coconut-Curry | Sweet Potatoes | White Cabbage
+ 6 steamed Gyoza of one kind



Salatbowl mit Edamame Bohnen_13,90

Fresh Salad | Steamed Edamame Beans
+ 6 steamed Gyoza of one kind
+ 1 Sauce



Samurai Udon Salatbowl_13,50

Udon Noodles | Spinach | Cherry Tomatoes | Cucumber Stripes |
Nori Stripes | Sesame | Homemade Peanut Sauce

Smokehouse Chickpeas Bowl_14,90

Smoked Bio-Jackfruit | Chickpeas | Spinach | Fresh Salad |
Cherry Tomatoes | Onions | Sushi Rice | Miso-Ginger-Sauce



SOUPS

Vegan Miso-Soup_11,90

Homemade HOMEI Vegetable Broth | Miso Paste
+ 6 steamed Gyoza of one kind



Vegan Udon Nudelsoup_15,10

Homemade HOMEI Vegetable Broth | Udon Noodles
+ 6 steamed Gyoza of one kind



SIMPLY ONLY GYOZA

Gyoza Snack 6 Piece_7,50

Pan Fried Gyoza
+ 6 Gyoza of one kind
+ 1 Sauce



Gyoza Deluxe 12 Pieces_12,90

Pan Fried Gyoza
+ 12 Gyoza of two kind
+ 1 Sauce



LUNCH OFFER (Mo.-Fr. 12:00-15:00)

HOMEI Bowl & one homemade Lemonade_11,90

For the bowl: choose 1 kind of Gyoza and 1 Sauce

Quick Lunch_7,00

Peanut-Coconut-Curry with Rice and Edamame



FAVORITE COMBINATIONS

Advice: Pimp your bowl and see below!

Gyoza Omelette Bowl_16,50 – „Our Proteinbooster“

Bio-Egg-Omelett | Beef Gyoza | Peanut-Sauce | Fresh Salad | Rice

Notice: preparation of the omelette may take longer since it is freshly made! 😊

HOMEI Bowl_14,10 – „Coriander-Deluxe“

Peanut Gyoza | Coriander | Fresh Salad | Rice



HOMEI Curry_14,90 – „Warm and Classic“

Vegan-Mix Gyoza | Creamy Peanut-Coconut-Curry | Sweet Potatoes



„Pimp your Bowl“ EXTRA OPTIONS

Extra peeled Edamame-Beans_+2,50

Steamed Soybeans



Pan fry the Gyoza_+1,50

Crispy fried Gyoza at the bottom

Smoked Jackfruit_+3,50

Bio-Jackfruit | Chickpeas | Tomatoes | Carrots | Onions



„Century Egg“_+3,90

Preserved Duck Eggs: a Chinese Delicacy!

SIDES & SNACKS

Glass Noodle Salad_5,90 (Spicy)

Sweet Potatoes Glass Noodles | Coriander | Black Vinegar | Chili



Edamame-Beans_5,90

Steamed Soybeans | Salt | Pepper | Chili threads



Small Miso soup_4,90

Miso Paste | Homemade Vegetable Broth | Spinach



Fried Potatoe Cubes_4,90

+ 1 Sauce



Bowl of Rice_2,00



DESSERTS

Matcha Cheesecake_5,50

Green Tea Matcha | Cheesecake-Stuff | Mango-Ginger-Sauce



Black Tea Panna Cotta_4,90

Black Tea | Cream | Mango-Ginger-Sauce



Almond Rice Pudding_5,50

Rice Pudding | Almond Milk | Homemade fruit compote





Only for
Take Away!

TAKE HOME(I) GYOZA

12 Pieces _9,50

You can choose them freely | 1 Sauce included

18 Pieces _12,90

You can choose them freely | 2 Sauces included



HOMEI Gyoza for HOME-COOKING – for Your Gyoza Escalation at Home!

The perfect snack for lunch time, evening or for the night. You can freely choose your Take Home(i) Gyoza. Some people have a stock of rice at home, some have a stock of potato... how about having a stock of Gyoza – with no preservatives, no flavoring agents, no colorants and flavor enhancer? They are easily cooked! For your Gyoza enjoyment, when we are sleeping!

Preparation Manual:

Add a bit of oil to the pan and heat it up. Once it is hot, you can add the frozen Gyoza and pan fry them until they are brown on the bottom. Following this, you add ca. 100ml water and cover the pan with a lid until the entire water is vaporized and absorbed by the Gyoza.

BEVERAGES

Alcohol Free Cold Beverages

Proviant Apfelschorle	0,33l	3,60€
Proviant Cherry-Pomegrate-Schorle	0,33l	3,60€
Proviant Orange-Passion Fruit-Schorle	0,33l	3,60€
Proviant Lemon-Ginger-Lemonade	0,33l	3,60€
Proviant Rhbarb-Lemonade	0,33l	3,60€
Djahé Ginger-Passion Fruit-Limonade	0,33l	3,90€
MA-TEA Matcha-Lime (<i>coffein</i>)	0,33l	3,90€
AI-TEA Coldbrew Peach Ictea	0,33l	3,90€
Tönissteiner Sparkling Water	0,25l	2,90€
Tönissteiner Still Wasser	0,25l	2,90€
Lemon-Mint-Lemonade (Homemade)	0,20l	2,90€
Baked-Apple-Lemonade (Homemade)	0,20l	2,90€
Maple-Ginger-Limonade (Homemade)	0,20l	2,90€

Beers 0,33l

Ginger Ninja Craftbeer	3,90€
Honey Ale Craftbeer	3,90€
Gaffel Kölsch	3,20€
Benediktiner Wheatbeer	3,20€
Benediktiner Wheatbeer Alc.-free	3,20€

Wines 0,1l – Weingut Brogsitter

Grauburgunder	3,50€
Blanc de Noir Spätburgunder	3,50€
Spätburgunder	3,50€

Warm Beverages

Green Tea	3,20€
Fresh Mint Tea with Ginger	3,50€
Buckwheat Tea	3,20€
Vegan Maple-Ginger-Tea	3,50€

April 2023: Notes to the price changes

We deeply apologize that we have to adjust our menu prices. The prices have remained untouched **since May 2022**, though a lot has happened since then: war, inflation, energy crisis and wage increases (rightly so!). Thus, our total cost have increased by more than 50%. We do not increase our prices, but adjust them. **Actually, this adjustment is not enough**, but we do not want to increase it though. To guarantee our high quality standards, it is inevitable to adjust the prices and we are really sorry for that.

The HOMEI Commitment

HOMEI is the Chinese-Cantonese word for “tasty” or simply “yummy”. Though, a good taste is not the end of our journey. We want food to be natural. We focus on the original, pure and unbiased flavor and taste of our food. That is why you won't find any flavoring agents, colorants, preservatives as well as flavor enhancer at HOMEI.

All our Gyoza (Japanese dumplings) and sauces are homemade own creations. They are made freshly with love from the dough to the stuffing. Since our products are own creations, we do not strive for authenticity. We want to combine cuisines around the world with new taste packaged in dumplings.

WE STAND FOR NATURAL FOOD!



Follow us on Instagram!
[#homeigyzoa](https://www.instagram.com/homeigyzoa)



Visit our Website!
www.homei-gyoza.com