

# 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
-  **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

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 Meat-Mix

2x Chicken, 2x Beef, 2x Prawn



## HOMEMADE SAUCE Options

### 1 Tomato-Shiitake-Sauce (spicy)

Tomato | Shiitake | Chili | Garlic | Rice Vinegar



### 2 Miso-Ginger-Sauce

Miso Paste | Ginger | Dill | Spring Onion



### 3 Peanut-Sauce

Peanuts | Garlic | Rice Vinegar | Sesame Oil



### 4 Coriander-Sauce

Coriander | Garlic | Ginger | Lime



### 5 Horseradish-Sesame-Sauce

Horseradish | 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!

## BOWLS & SALADS

To pan fry the Gyoza:  
+ 0,50€

### HOMEI Bowl\_13,10

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



### HOMEI Curry\_13,90

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



### Salad with Edamame Beans\_12,90

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



### Samurai Udon Salad\_12,50

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

### Smokehouse Chickpeas Bowl\_13,50

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



## SOUPS

### Vegan Miso-Soup\_10,90

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



### Vegan Udon Noodle Soup\_14,10

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



## SIMPLY ONLY GYOZA

### Gyoza Snack 6 Pieces\_6,90

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



### Gyoza Deluxe 12 Pieces\_12,50

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



Time limited offer!

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

### HOMEI Bowl & Matcha-Lime Icedtea: 11,90€

(For the Bowl: Choose Gyoza kind and Sauce)

#### Anti-Lunch-Coma-Package

**Gyoza on Fresh Salad and Sushi Rice** is a **light Lunch** which is accompanied by a **refreshing Lime Icedtea** made from Bio-Matcha with 65mg caffeine/ tein (lasts longer because it is tea). An **awesome combo** to start the second part of the day!



## NEW SPECIALS

### Gyoza Omelette Bowl\_15,10 – „Our Protein Booster“

Bio-Egg-Omelett | Gyoza | Fresh Salad | Sushi Rice

+ 6 steamed Gyoza of one kind

+ 1 Sauce

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

### Jack's Balls Bowl\_12,50

5 Handmade Bio-Jackfruit-Balls | Fresh Salad|

Sushi Rice | Mustard | Sesame

+ 1 Sauce



#### What is Jackfruit?

Jackfruit is the largest tree fruit in the world, but, please, do not mistake it for the stinky fruit Durian! Jackfruit is a superfruit with premium fibers, low calories, sugar and fat. We obtain our Bio-Jackfruit from the sustainable startup JACKY F.



## SIDES & SNACKS

### Glass Noodle Salad\_5,50 (Spicy)

Sweet Potatoes Glass Noodles | Coriander | Black Vinegar | Chili



### Edamame-Beans\_5,50

Steamed Soybeans | Salt | Pepper | Chili threads



### Small Miso Soup\_4,90

Miso Paste | Homemade Vegetable Broth | Spinach



## DESSERTS

### Matcha Cheesecake\_4,90

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



### Black Tea Panna Cotta\_4,20

Black Tea | Cream | Mango-Ginger-Sauce



### Almond Rice Pudding\_4,90

Rice Pudding | Almond Milk | Homemade fruit compote



## UPGRADES FOR YOUR DISH

### Small Portion peeled Edamame Beans\_2,00

Steamed Soybeans | grounded Salt & Pepper



### Pan Frying your Gyoza\_1,00

Crispy Pan Frying your Gyoza on the bottom side



### Small Bowl of Rice\_2,00



## TAKE HOME(I) GYOZA

### 12 Pieces\_8,90

You can choose them freely | 1 Sauce included

### 18 Pieces\_12,50

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 Kirsch-Granatapfelschorle	0,33l	3,60€
Proviant Orange-Maracuja-Schorle	0,33l	3,60€
Proviant Zitrone-Ingwer-Limonade	0,33l	3,60€
Proviant Rhabarber-Limonade	0,33l	3,60€
Djahé Ingwer-Maracuja-Limonade	0,33l	3,90€
MA-TEA Matcha-Limette ( <i>Koffeinhaltig</i> )	0,33l	3,90€
AI-TEA Coldbrew Pfirsich Eistee	0,33l	3,90€
Tönissteiner Mineralwasser	0,25l	2,80€
Tönissteiner Stilles Wasser	0,25l	2,80€
Homemade HOMEI Ictea	0,20l	2,80€

### **Beers 0,33l**

Ginger Ninja Craftbeer	3,90€
Honey Ale Craftbeer	3,90€
Gaffel Kölsch	2,90€
Benediktiner Weizenbier	3,20€
Benediktiner Weizenbier Alk.-frei	3,20€

### **Wines 0,1l – Weingut Brogsitter**

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

### **Warm Beverages**

Green Tea	2,90€
Fresh Mint Tea with Ginger	2,90€
Buckwheat Tea	2,90€

## 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](http://www.homei-gyoza.com)



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