DNI Group, LLC

JAPANESE INSPIRED SEAFOOD AND APPETIZERS

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QUALITY BRANDS ✳ ACCURATE SERVICE ✳ RELIABLE INVENTORY ✳ ON-TIME DELIVERY

GYOZA

"Gyoza offers Menu Versatility"

PASSPORT CUISINE®

PASSPORT CUISINE® GYOZA MENU CONCEPTS.

DEEP FRIED GYOZA

In Japanese "Age-Gyoza", deep fried gyoza, is popular and traditional way to serve gyoza. Simply deep fry Passport Cuisine® chicken, pork or shrimp gyoza. Serve with the traditional chili oil or soy-vinegar dipping sauces or a sauce based on your preferences.

GYOZA HOT WINGS

A perfect way to serve Passport Cuisine® Wakadori Chicken Gyoza. Instead of chicken wings, substitute fried Wakadori chicken gyoza. A new twist on the popular SuperBowl staple and bar favorite.

HONEY WALNUT SHRIMP GYOZA

A new take on the popular Chinese inspired Honey Walnut Shrimp by substituting shrimp with Passport Cuisine® Shrimp gyoza. Simply deep fry and top with Honey-Walnut sauce. Add candied Walnuts for garnish.

GYOZA NACHOS

A combination of Mexican nachos and Japanese gyoza. Another way to serve gyoza as a snack or in a tapas, finger food, or bar setting. Deep fry gyoza and top with Queso Fresco and cilantro. Serve on a bed of chips which will double as the perfect scooper for the gyoza.

YAKI GYOZA TOPPED WITH WOK FRIED GARLIC CHIVES

The taste of yaki (pan fried) gyoza goes perfectly with green onions. Combine the two flavors together in a plate. Simply pan fry and steam off the gyoza. Top with Wok fried, salt & pepper garlic chives.

THAI STYLE BROTH WITH PAN FRIED GYOZA

Create a spicy concoction of Thai chili peppers, green onions, and your choice of a light chicken or vegetable stock. Add pan fried Passport Cuisine® Pork Gyoza to create a harmonious balance of savory and spice.

VEGETARIAN GYOZA AU GRATIN

First deep fry the Passport Cuisine® Vegetable gyoza and top with Cheddar and Jack cheese, and broil until cheese is melted. A good extension to your meatless, vegetarian, appetizer selection.

1-2-3 QUICK GYOZA WON TON SOUP

1. Place Passport Cuisine® Gyoza in your choice of simmering soup stock.

2. Add your choice of cut vegetables and cook for 2-3 minutes.

3. Place in bowl, add garnish, and serve.

* Recipes for all dishes available upon request.