

KAPOW
appetizers

CREATE SOME

WOW

ON YOUR MENU



TEMPURA TEMPTATIONS



TEMPURA SHRIMP

Dipped in a light tempura batter, these delicious appetizers are ready to fry up on demand. Serve hot with your favourite selection of dipping sauces.

- Deep fry or bake
- Mild, crispy tempura batter
- Quick preparation
- Ideal as an appetizer or side dish
- Made from high quality raw material
- Attractive food cost



TEMPURA YAM



TEMPURA
GREEN BEANS



TEMPURA
CAULIFLOWER



TEMPURA
ZUCCHINI FRIES



MINI WONTON

Versatile and Delicious. These bite-sized wontons are perfect for more than just wonton soup! Easily thaw and deep fry them to create a tasty appetizer or side dish.



MINI BBQ PORK BUN

This fine soft bun is filled with delicious barbecue pork. Steam from frozen for 8-10 minutes in a lightly oiled steam pan.

PORK SOUPY BUN

Soupy buns are a plump meaty dumpling encased in a thin wrapper with a pocket of rich broth. Steam from frozen for about 8 minutes, let rest and serve.



DIM SUM-SATIONAL

**BAO
BUN**

An authentic clam-shaped steamed bun ready to fill with your favourite ingredients. Great for appetizer or main course applications. Vegan friendly for added menu appeal.



SIGNATURE VEGETABLE SPRING ROLL

The KAPOW spring roll is made with a delectable mix of chopped vegetables and vermicelli, wrapped in a thin flour shell and deep fried to a delicious golden brown. Serve with your favourite sauce.



GYOZA

PORK • CHICKEN • KIM CHI
WAGYU BEEF • VEGETABLE

FULLY COOKED GYOZA

KAPOW Gyozas are packed full of flavour at 23g each. They are a quick and easy-to-prepare appetizer or entrée add on. This dim sum standard has become popular in all classes of restaurants. Asian style dishes are one of the fastest growing segments in the appetizer category. Great pan fried, deep fried or in a soup!



options available



SAMOSAS

Savour the KAPOW Samosa, a delectable pastry with multiple light & crispy layers, filled with authentic, spice-infused ingredients. These premium samosas are made using natural ingredients and proudly Canadian-made.

The chicken filling is Halal and the vegetable filling is vegan!



PICKLE CHIPS

Thinly sliced dill pickles dipped in our homestyle batter recipe. This one is always a crowd pleaser.



SPECIALTY FAVOURITES

MAC & CHEESE BITE

A fun and upbeat appetizer, our Breaded Mac & Cheese Bite is a perfect fit for the appetizer or kids section on every menu!



GINGER SOY DIPPING SAUCE

INGREDIENTS

- 3 tbsp soy sauce
- 1 tsp rice vinegar
- 1 tsp grated fresh ginger
- 1 tsp sesame oil
- 1/2 tsp sugar
- 1 green onion, finely chopped

DIRECTIONS

1. Whisk in a medium bowl until combined.
2. Serve chilled.

Will keep in fridge for about 4 days



Scan for more sauce & dip recipes!

TEJA CODE	PRODUCT	VEGAN	PORTION SIZE	PORTIONS / CASE	PACK SIZE
Gyoza / Dumpling / Potsticker					
0464	Chicken & Vegetable		23g	176	4/1 kg
0508	Korean Kim Chi & Chicken		23g	176	4/1 kg
0465	Korean Kim Chi & Pork		23g	176	4/1 kg
0463	Pork & Vegetable		23g	176	4/1 kg
1187	Wagyu Beef (Halal)		23g	176	4/1 kg
0555	Vegetable	✓	23g	176	4/1 kg
Tempura Temptations					
0548	Tempura Cauliflower	✓	4	8 lb	2/4 lb
0412	Tempura Green Bean	✓	4	8 lb	2/4 lb
0520	Tempura Yam	✓	4	8 lb	2/4 lb
2025	Tempura Zucchini Fries	✓	4	8 lb	2/4 lb
0764	Tempura Shrimp Tail-On		23-25ct	10 lb	2/5 lb
Dim Sum					
0524	Bao Bun - Folded Steam Bun	✓	30g	200	20 x 10 pc
2019	Mini BQ Pork Steam Bun		30-35g	Avg 186	3/4.5lb
0542	Pork Soupy Bun (Shanghai Liquid Dumpling)		25g	200	10 x 20 pc
0568	Chicken & Vegetable Wonton		10g	400	4/1 kg
0567	Pork & Vegetable Wonton		10g	400	4/1 kg
Samosa					
0716	Chicken (Halal)		42g	36	6 x 6 pc
0717	Vegetable	✓	42g	36	6 x 6 pc
0714	Mini Chicken (Halal)		20g	90	6 x 15 pc
0715	Mini Vegetable	✓	20g	90	6 x 15 pc
Specialty Favourites					
0850	Breaded Mac & Cheese Bites		1.3 oz	8 lb	2/4 lb
0858	Battered Pickle Chips	✓	4	8 lb	2/4 lb
1197	Vegetable Spring Rolls 1.76oz	✓	1.7 oz	100	5 x 20 pc
1196	Vegetable Spring Rolls 1oz	✓	1 oz	200	4 x 50 pc



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