



DINNER MENU

ASIAN

CHILLED

- Mizuna Salad | Cucumber, Baby Tomato, Shredded Carrot
Sliced Radish, Miso Dressing
- Soba Noodle Salad | Spinach, Cabbage, Onion, Pepper, Cilantro
Sesame Vinaigrette
- Cabbage Coleslaw | Shredded Carrots, Dill, Sesame Dressing
- Seaweed Salad (Wakame) | Garlic, Ginger, Cucumber, Toasted Sesame Seeds
- Napa & Cabbage Kimchi | Sliced Onion, Fermented Chili Sauce
- Fresh Salmon Poke & Tuna Crudo | Crispy Garlic, Sweet Ginger Ponzu

HOT

- Crispy Beef | Heirloom Broccoli
- Citron Orange Chicken | Cilantro, Basil, Peanut Gremolata
- Vegan Japanese Curry | Cauliflower, Bamboo Shoots, Squash, Edamame

Calrose Brown Rice with Furikake

BAO BUN STATION

— Fried Pork Belly, Spicy Tofu, Hoisin BBQ Chicken —

Toppings | Scallion Slaw, Pickled Shallots, Cucumber Kimchi, Toasted Sesame Seeds
Sauce | Cilantro Crema, Sriracha Aioli