



WEEKLY MENU FOR: Sunday, August 30, 2015 through Saturday, September 5, 2015

CHINESE FOOD

DAILY ITEMS: These items are available everyday.

ORANGE CHICKEN-Sweet and tangy chicken in an orange sauce

KUNG PAO CHICKEN-Stir-fried chicken with vegetables in a spicy sauce

BEEF BROCCOLI-Stir-fried beef with fresh broccoli in a garlic ginger sauce

BAMBOO FRIED RICE-Thai jasmine rice with eggs and fresh mixed vegetables

EGG ROLLS-Spring rolls with fresh bean sprouts and mixed vegetables

DIM SUM OF THE DAY -Traditional Chinese dumplings stuffed with vegetables

CHOW MEIN-Stir-fried noodles with mixed vegetables in a garlic, ginger, and scallion sauce

MIXED VEGETABLES-Sautéed cabbage, cauliflower, Chinese broccoli, carrots, and onions, in a garlic soy sauce

Sunday, August 30 , 2015

Japanese and Korean

MISO COD-Cod fish with Japanese miso sauce

GARLIC FRIED RICE-Jasmine fried rice with fried garlic and vegetables

BEEF STIR-FRY-Chopped steak in a sweet and tangy ginger sauce

Vegetarian Entrée

TOFU STEW-Slow cooked firm tofu with onions, carrots, zucchinis and a soy garlic sauce

VEGETABLES TEMPURA-Cauliflower, broccoli, carrots and sweet potatoes in a tempura batter

Cold Entrée

BEAN SPROUT SALAD-Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds

SPICY GREEN SALAD-Mixed green salad with Thai bird chilies and Asian sesame dressing

SESAME RICE SALAD-Jasmine rice with chili flakes, mint leaves, spinach, red onions, sesame oil, lime juice, soy sauce

Monday, August 31, 2015

Japanese Hawaiian

SPAM FRIED RICE- Hawaiian fried rice with spam and vegetables

STIR-FRY UDON-Udon noodles with vegetables in a stir-fried sauce

ALOHA CHICK!

Vegetarian Entrée

ASIAN SAUTEED VEGETABLES-Bok choy, Chinese broccoli, and carrots with dark ginger soy sauce

GRILLED TOFU-Grilled and marinated tofu with soy sauce

Cold Entrée

TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce

PINEAPPLE SALAD-Pineapple, chopped romaine, toasted macadamia nuts, and coconut flakes with a sesame dressing

GREEN SALAD-Mixed green salad with Asian sesame dressing and fried noodles

Tuesday, September 1, 2015

Korean and Southeast Asian

CHICKEN ADOBO-Filipino chicken marinated in vinegar, garlic, and soy sauce

SINGAPORE STREET NOODLE-Rice noodles with curry powder and vegetables

KIMCHI FRIED RICE-Fried rice with spicy kimchi

Vegetarian Entrée

ASIAN YELLOW CURRY-Firm tofu with onions, potatoes and carrots cooked in a Thai coconut yellow curry

TOFU SALAD-Firm tofu with green onions, cucumbers, and Asian vinaigrette dressing

Cold Entrée

SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions

BEEF SALAD-Thinly sliced grilled beef with sliced cucumbers, onions, chili flakes, fresh mint leaves, lime juice and fish sauce

KOREAN POTATO SALAD-Cubed russet potatoes, apples, sweet corn, hard-boiled eggs, and Korean yogurt

Wednesday, September 2, 2015

Southeast Asian

THAI BEEF JERKY-Fried marinated sliced beef with soy sauce, fish sauce, and sugar

BALI DUCK-Duck marinated in an Indonesian spice paste

SINGAPORE STREET NOODLE-Rice noodles with curry powder and vegetables

Vegetarian Entrée

PUMPKIN CURRY-Diced pumpkin cooked in a coconut yellow curry paste

BROCCOLI IN GARLIC SAUCE-Broccoli sautéed in a spicy garlic sauce

Cold Entrée

KIMCHI SALAD-Mixed kimchi with fresh carrots, green onions, and sesame seed

PAPAYA SALAD-Shredded papaya, tomatoes, and Chinese green beans, with chili lime and fish sauce

POKE-Cubed raw ahi tuna and cucumbers, marinated with sea salt, sesame oil, lime juice, and soy sauce, topped with seaweed and chopped chili peppers

Thursday, September 3, 2015

Japanese and Korean

BEEF KUSHIYAKI-Marinated beef with soy sauce, sugar, and garlic on a skewer

GALBI MARINATED SHORT RIBS-Slow cooked short ribs in a Korean BBQ Sauce

STIR-FRIED UDON NOODLE-Stir fried udon noodles with sesame oil and vegetables, in a sweet, salty stir fry sauce

Vegetarian Entrée

SPICY BEAN CURD-Bean curd sautéed with Chinese black mushrooms and chili oil

VEGETABLES TEMPURA-Cauliflower, broccoli, carrots, and sweet potatoes in a tempura batter

Cold Entrée

SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions

GREEN SALAD-Green salad with Asian dressing and fried noodles

NAPA CABBAGE NOODLE SALAD-Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing

Friday, September 4, 2015

India and Thai

BANGKOK CHICKEN-Chicken breast with vegetables cooked in a green curry sauce with coconut milk

PAD SEE EW-Flat rice noodles with Chinese broccoli in soy sauce

CHICKEN BIRYANI-Chicken marinated in Indian spiced coconut milk with basmati rice

Vegetarian Entrée

ALOO ZEERA-Potatoes cooked with turmeric, cumin powder, and red chilies

SAUTEED ONG-CHOY-Chinese water spinach stir-fried with soy beans, chilies and garlic

Cold Entrée

THAI CUCUMBER SALAD-Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds

SPICY TOFU SALAD-Firm tofu with Asian vegetables and ponzu sauce, and hot Korean chili paste

GREEN SALAD-Mixed green salad with Asian dressing and fried noodles

Saturday, September 5, 2015

Japanese and Hawaiian

SPAM MASUBI-Spam with sushi rice and nori

YAKITORI CHICKEN-Grilled chicken skewers in a sweet and salty sauce

SHRIMP TEMPURA- Fried Shrimp in a tempura batter

Vegetarian Entrée

SOY CHICKEN TERIYAKI STEAK-Soy "chicken" grilled and marinated in teriyaki sauce

ZUCCHINI SIMMERED WITH MISO-Cooked zucchinis in a miso, mirin, sake, and red chili peppers sauce

Cold Entrée

NAPA CABBAGE NOODLE SALAD-Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing

SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing

SPICY GOCHUJANG TOFU SALAD-Firm tofu with Asian vegetables, ponzu sauce, and hot Korean chili paste