Chinese Food

**DAILY ITEMS:** These items are available every day.

- **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

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**Japanese and Korean**

- **MISO COD** - Cod fish with Japanese miso sauce
- **CHEF’S CHOICE**
- **BEEF STIR-FRY** - Chopped steak in a sweet and tangy ginger sauce

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**Vegetarian Entrée**

- **TOFU STEW** - Slow cooked firm tofu with onions, carrots, zucchinis and a soy garlic sauce
- **BRAISED EGGPLANT** - Chinese eggplant slow cooked with mint, garlic, and mushrooms in an oyster sauce

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**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, and soy sauce

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**Sunday, September 25, 2016**
Japanese Hawaiian

HONEY ROAST PORK - Roasted pork with soy sauce and honey glazed sauce

CHEF'S CHOICE

ALOHA CHICKEN - Chicken in a pineapple-orange sauce

Vegetarian Entrée

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

CORN FRITTER - A mixture of corn and spices fried with flour

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

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Korean and Southeast Asian

BANG BANG CHICKEN - Szechuan chicken, coated in a flavorful spicy sauce and topped with scallions and cilantro

GINGER BEEF - Stir-fried beef strips in a fresh ginger soy sauce

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

FIRE RICE BALLS - Fried sushi rice mix with panko, fried egg, chili flakes, and soy sauce

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 28, 2016

**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

**CHEF’S CHOICE**

**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
**SPICY LEMON GRASS SALAD WITH CASHEW NUT** – Minced pork and thin sliced lemon grass toasted with cashew nuts in a chili lime fish sauce

Thursday, September 29, 2016

**Japanese and Korean**

**FRIED CALAMARI** - Calamari fried in tempura batter
**GALBI MARINATED SHORT RIBS**-Slow cooked short ribs in a Korean BBQ Sauce
**POACHED FISH WITH VEGETABLES** - White fish poached with rice wine, garlic, light soy sauce and Asian vegetables

**Vegetarian Entrée**

**SPICY BEAN CURD**-Bean curd sautéed with Chinese black mushrooms and chili oil
**SOY SAUCE EGG** - Hard boiled egg cooked with soy sauce and vegetables

**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


**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 AND TOMATO** – Stir fried chicken breast with tomato, scallions, onions, sherry, Chinese wine, and soy sauce

**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

**GADO-GADO SALAD** – Shredded cabbage, cooked long beans, hardboiled eggs, and tomatoes mix with peanut butter dressing sauce

**GREEN SALAD**—Mixed green salad with Asian dressing and fried noodles

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**Japanese and Hawaiian**

**SPAM FRIED RICE**— Hawaiian fried rice with spam and vegetables

**YAKITORI CHICKEN**—Grilled chicken skewers in a sweet and salty sauce

**SESAME CHICKEN**—Spicy chicken in a chili paste, topped with toasted sesame seeds

**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

**GRAPEFRUIT SALAD** – Fresh grapefruit mixed with a coconut dressing, Asian vegetables, and toasted peanuts