**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**

**SUNDAY, FEBRUARY 11, 2018**

- **MISO COD** - Cod fish with Japanese miso sauce
- **CHEF’S CHOICE**
- **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
- **BRAISED EGGPLANT** – Chinese eggplant slow cooked with mint, garlic, and mushrooms in an oyster sauce

**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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**Japanese Hawaiian**

**MONDAY, FEBRUARY 12, 2018**

- **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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**Tuesday, February 13, 2018**

**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

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**Wednesday, February 14, 2018**

**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, February 15, 2018

**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

Friday, February 16, 2018

**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-CHOI - 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

Saturday, February 17, 2018

**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