Chinese Food

DAILY ITEMS: These items are available every day.

ORANGE CHICKEN – Sweet and tangy chicken in an orange sauce

CHICKEN GREEN BEAN – Stir-fried chicken breast with fresh Chinese long green beans

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

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

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

Saturday, December 8, 2018
**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
Tuesday, December 11, 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

Wednesday, December 12, 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
Thursday, December 13, 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-CHOW-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

Friday, December 14, 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