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

Southeast Asian

- **MOO TODD** – Marinated crispy fried pork with garlic and soy sauce
- **PAD THAI** – Stir-fried rice noodles with vegetables and sweet tamarind sauce
- **CHEF’S CHOICE**

Vegetarian Entrée

- **FRIED LOTUS ROOT** – Thin cut lotus root deep fried and sprinkled with salt and pepper
- **CHUNKY VEGETABLE STIR-FRY** – Mixed vegetables stir-fried in a mushroom and oyster sauce

Cold Entrée

- **THAI CUCUMBER SALAD** – Thin sliced cucumbers with rice vinegar, red onions, and sesame seeds
- **NAPA CABBAGE NOODLE SALAD** – Shredded Napa cabbage with sliced green onions, cooked ramen noodles, carrots, and Asian dressing
- **BEAN SPROUT SALAD** – Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds
**Korean and Indian**

CHEF’S CHOICE
SPICY GOCHEUJANG BEEF BULGOGI-Marinaded grilled beef in a hot sweet pepper paste
FISH CAKE- Fried fish cake with vegetables, sesame oil, and soy sauce

**Vegetarian Entrée**
EGGPLANT CURRY-Eggplant cooked with coconut milk, chilies, and green curry paste
BRAISED BEAN CURD WITH CHINESE MUSHROOM - Firm bean curd cooked with sesame oil, dried Chinese wood ear mushroom, Shaoxing rice wine, and soy sauce

**Cold Entrée**
UDON SALAD-Udon noodles with green onions, bean sprouts, shredded carrots, and sesame dressing, topped with fried wonton
SPICY GOCHEUJANG TOFU SALAD-Firm tofu with Asian vegetables, ponzu sauce, and hot Korean chili paste
EDAMAME SALAD-Edamame with shredded Napa cabbage, red onions, sesame oil, and rice vinegar

**Vietnamese and Hawaiian**

GINGER SALMON-Fresh salmon, sesame oil, and chili flakes in a citrus sauce
PORK BANH MI-Grilled pork with spicy pickled veggies in a baguette
VIETNAMESE BEEF STEW - Beef with Asian vegetables in a spicy sauce

**Vegetarian Entrée**
SAUTEED BOK CHOY-Sautéed bok choy with string beans in spicy garlic oil
SON-IN-LAW EGG-Hard-boiled egg, fried outside and topped with a tamarind sweet and sour sauce

**Cold Entrée**
SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing
BEAN SPROUT SALAD-Bean sprouts with tomatoes, green onions, sesame oil, chili flakes, and toasted sesame seeds
CANTONESE PICKLED VEGETABLES – Chinese turnip, cucumber, and carrots marinated with ginger, rice vinegar, salt, and sugar
Tuesday, March 5, 2019

Japanese and Korean
JAPANESE CHICKEN WINGS-Chicken wings baked in a tangy soy sauce
CHEF’S CHOICE
STEAMED EGG CUSTARD-Steamed egg mixed with ground chicken, scallions, and soy sauce

Vegetarian Entrée
CRISY TURNIP CAKE – Grated Chinese turnip mixed with dried mushrooms, scallions, salt, pepper and rice flour.
SPICY BEAN SPROUTS-Sautéed bean sprouts with mushrooms and dried chilies in a garlic oil sauce

Cold Entrée
THAI CUCUMBER SALAD-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds
CABBAGE SALAD-Shredded cabbage with green onions, Mandarin oranges, and tangy dressing
SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions

Wednesday, March 6, 2019

India and Thai
CHEF’S CHOICE
CRYING TIGER BEEF-Grilled marinated beef with tamarind in a spicy rice powder sauce
SZECHWAN SEAFOOD-Mixed seafood in a Szechwan spicy sauce

Vegetarian Entrée
SOFT BEAN CURD WITH CHILI AND SCALLION – Soft bean curd, cilantro, and scallions marinated in sesame oil, light soy sauce, and spicy red chili
VEGETABLES TEMPURA-Cauliflower, broccoli, carrots and sweet potatoes in a tempura batter

Cold Entrée
GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
SPICY GOCHUJANG TOFU SALAD-Firm tofu with Asian vegetables, ponzu sauce, and hot Korean chili paste
SPINACH SALAD-Baby spinach, Mandarin oranges, raisins, and sesame dressing
**Southeast Asian**

PAD SEE EW-Flat rice noodles with Chinese broccoli in a sweet soy sauce
HELL CHICKEN - Bone in chicken with mint leaves and spicy Thai chili sauce
CHEF’S CHOICE

**Vegetarian Entrée**

GOLDEN TOFU-Fried tofu with green onions tossed in a sweet chili sauce
EGGPLANT CURRY-Eggplant in a curry sauce
WINTER MELON AND HAM SOUP – Wintermelon and diced ham in chicken broth soup

**Cold Entrée**

CUCUMBER SALAD-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds
SPICY GOCHUJANG TOFU SALAD-Firm tofu with Asian vegetables with a hot Korean chili paste and ponzu sauce
SESAME RICE SALAD-Jasmine rice with sesame oil, red onions, lime juice, chili flakes, mint, spinach, and soy sauce

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**Japanese Hawaiian**

BBQ PORK - Roasted pork with soy sauce and honey glazed sacue
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
GRILLED TOFU-Grilled and marinated tofu with soy sauce
MITZUTAKI – Chicken stew with Kombu dashi soup, tofu, hakusai (Chinese cabbage), shiitake mushrooms, shungiku mushroom and ponzu sauce

**Cold Entrée**

SPRING ROLL-Fresh vegetables wrapped in rice paper with glass noodles, cucumbers, mint leaves, and carrots
SEAWEED SALAD-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions
KOREAN POTATO SALAD-Cubed russet potatoes, apples, sweet corn, hard-boiled eggs, and Korean yogurt