**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

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**Saturday, April 27, 2019**

**Japanese and Indian**

- **INDIAN CHICKEN CURRY**- Tender chicken simmered in coconut milk, yogurt and madras curry
- **GINGER SALMON**- Fresh salmon in a ginger-ponzu sauce
- **CHEF’S CHOICE**

**Vegetarian Entrées**

- **TOFU STEW**-Slow cooked firm tofu with onions, carrots, zucchinis and a soy garlic sauce
- **GARLIC-HERB NAAN BREAD**- Indian flat bread with fresh herbs

**Cold Entrée**

- **THAI CUCUMBER SALAD**- Sliced cucumbers and onions marinated in rice vinegar
- **SEAWEED SALAD**-Seaweed marinated in rice vinegar, sesame oil, sugar, soy sauce, and grated ginger, topped with toasted sesame seeds and thinly sliced scallions
- **KIMCHI SALAD**-Mixed kimchi with fresh carrots, green onions, and sesame seed
Japanese and Korean

MISO SALMON- Fresh salmon filet baked with a shiro miso glaze
FRIED CALAMARI- Crispy calamari rings in a tempura batter
CHEF’S CHOICE

Vegetarian Entrée

GRILLED TOFU- Slow cooked firm tofu with onions, carrots & zucchini in a soy- garlic sauce
KUNG POW MOCK CHICKEN- Plant based "Chicken" with Asian vegetables and a spicy 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
GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
CABBAGE SALAD-Shredded cabbage with Mandarin oranges and homemade dressing

Vietnamese and Hawaiian

HONEY PINEAPPLE PORK RIBS- Baby back ribs simmered in a pineapple-soy and sesame sauce
VIETNAMESE BRAISED BEEF- Tender beef simmered in a garlic- chili sauce with crisp vegetables
CHEF’S CHOICE

Vegetarian Entrée

SAUTEED BOC CHOIY- With green beans in garlic-chili oil
SON-IN-LAW EGG- Crispy fried hardboiled egg topped with a tamarind sweet & sour 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
THAI CEVICHE - Mix seafood with sliced cucumbers, onions, chili flakes, fresh mint leaves, lime juice and fish sauce
CUCUMBER SALAD-Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds
Japanese and Korean

WHOLE SHABANG- Fresh seafood and shellfish in a tangy, lime-soy sauce
SPICY KOREAN CHICKEN- Marinated chicken in Korean hot sauce
CHEF'S CHOICE

Vegetarian Entrée

KOREAN PANCAKE- fresh vegetables in a rice pancake batter
SPICY BEAN SPROUTS- Sautéed with fresh mushrooms in chili-garlic oil

Cold Entrée

POKE-Cubed raw Ahi tuna and cucumbers marinated in sea salt, sesame oil, lime juice, and soy sauce, topped with seaweed and chopped chili peppers
GREEN SALAD-Mixed green salad with Asian sesame dressing and fried noodles
HARDBOILED EGG SALAD - Hardboiled egg topped with mint, scallions, ground pork, fried garlic and chili lime sauce

India and Thai

CRYING TIGER BEEF- Grilled marinated beef in a tamarind chili sauce
COCONUT LAMB CURRY- Tender lamb simmered in madras curry with potatoes and onions
CHEF'S CHOICE

Vegetarian Entrée

SOFT BEAN CURD WITH SCALLION- Sautéed with cilantro and red chili
CRISPY FRIED ROTI- Traditional Indian crisp flatbread

Cold Entrée

PAPAYA SALAD-Shredded papaya, tomatoes, and Chinese green beans, in a chili, lime, and fish sauce
GLASS NOODLE SALAD-Soft glass noodles, green onions, cucumbers, Thai chilies, lime juice, and fish sauce
SPRING ROLL-Fresh vegetables wrapped in rice paper with glass noodles, cucumbers, mint, and carrots
**Southeast Asian**
PAD SEE EW- Flat rice noodles with Chinese broccoli in a sweet soy sauce
CHEF’S CHOICE
HELL CHICKEN- Roasted chicken with fresh mint and spicy Thai glaze

**Vegetarian Entrée**
GOLDEN TOFU- Crispy firm tofu with green onions and sweet chili sauce
EGGPLANT CURRY- Sautéed Chinese eggplant in madras curry sauce

**Cold Entrée**
SPINACH SALAD- Baby spinach, Mandarin oranges, raisins, and sesame dressing
CUCUMBER SALAD- Thinly sliced cucumbers with rice vinegar, red onions, and sesame seeds
SESAME RICE SALAD- Jasmine rice with sesame oil, red onions, lime juice, chili flakes, mint, spinach, and soy sauce

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**Japanese and Hawaiian**
BBQ PORK- Tender roasted pork in a honey-soy glaze
CHICKEN KATSU- Crispy panko breaded chicken breast
CHEF’S CHOICE

**Vegetarian Entrée**
WOK SEARED VEGETABLES- Bok choy, Chinese broccoli, and carrots in a dark soy-ginger sauce
HAWAIIAN COCONUT BREAD- Topped with sweet coconut 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
KIMCHI SALAD- Mixed kimchi with fresh carrots, green onions, and sesame seed
TOFU SALAD- Firm tofu with Asian vegetables and ponzu