



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

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

Sunday, April 28, 2019

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

Monday, April 29, 2019

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 CHOY- 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

Tuesday, April 30, 2019

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

Wednesday, May 1, 2019

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

Thursday, May 2, 2019

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

Friday, May 3, 2019

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
