



## **Bread service**

Scallion Pancakes [\*GF, \*V] served with Chili Oil

## **Appetizers**

Bao Buns

Prawn Katsu . Cabbage Slaw . Chili Mayo

Smashed Cucumber Salad [\*V, GF]

Japanese Cucumbers . Soy Sauce . Rayu

Chicken Gyoza

Shredded Vegetables . Chili Garlic Sauce

Tuna Sashimi [GF]

Tuna Loin . Citrus Dressing . Lotus Wafers

## **Entrees**

Tonkotsu Ramen

Chashu Pork . Soy Egg . Black Garlic Oil

Kimchi Jjigae [\*V, GF]

Kimchi . Tofu . Mushroom Stock . Garlic Rice

Chili Crab [GF]

Dungeness Crab . Chili Tomato Sauce . Fresh Herbs

Chicken Adobo [GF]

Potatoes . Scallions . Jalapeno . Garlic Rice

## Desserts

Mango Sticky Rice [GF, \*V]

Sliced Mango . Sweet Coconut Rice . Mango Coulis . Toasted Coconut . Toasted Sesame Seeds

Matcha Japanese Cheesecake [\*GF, \*V]

Powdered Sugar . Whipped Cream . Strawberries . Chopped Pistachios . Matcha Syrup

Custard [GF, V]

Coconut . Vanilla . Pandan-Infused Coconut Sauce . Toasted Coconut . Mint

Tang Yuan Dangs (Chinese Dumplings) [GF, \*V]

Sweet Rice Dumplings . Strawberries . Strawberry Syrup . Mint

PLEASE ALERT YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES BEFORE ORDERING

[GF= GLUTEN FREE] [\*GF= CAN BE GLUTEN FREE] [V= VEGETARIAN] [\*V= CAN BE VEGAN]

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

REGIONAL CUISINE OF ASIA

DINNER MENU DATE APRIL 2, 2026

SOUS CHEF TRINITY SANDERS

STUDENT ASSISTANT MANAGER KEEGAN HOWE