

EDMONDS, WA

\$35

APPETIZERS

GREEN PAPAYA SALAD

thinly sliced green papaya, Thai basil, shaved carrots, sweet chili lime vinaigrette, cherry tomatoes, roasted peanuts

CHICKEN SATAY SKEWERS

grilled marinated chicken thigh, spicy peanut sauce

PORK & LEEK DUMPLINGS

steamed pork and chive dumplings, house chili oil, ginger garlic sauce, scallions

ENTREÉS

SPICY PORK BELLY RAMEN

tonkotsu pork bone broth, honey lemon braised pork belly, house made chili oil, narutomaki, roasted corn, scallions, shredded nori, shoyu soft boiled egg

KALBI SHORT RIB BOWL

grilled kalbi marinated bone in short rib, shredded carrots, nori, spicy miso sauce, fried sunny egg, enoki mushrooms, scallions, jasmine rice

TOFU VEGETABLE NOODLE STIR FRY

yakisoba noodles, seasonal vegetables, chef mushroom blend, crispy tofu, savory stir fry sauce, scallions, sesame seeds

DESSERTS

LEMONGRASS CRÈME BRÛLÉE

lemongrass infused custard, caramelized sugar, raspberries, candied lime wheel

MOCHI TRIO

Chef's flavor choice vegan coconut ice cream, rice dough, mixed berry compote

RICE GELATO AFFOGATO

Gelatiamo rice gelato served with Middle Fork Roasters french press

