

\$65

March 30th - April 12th

STARTER

SALMON WONTON TACO*

wasabi kizami salmon tartare, wonton taco shell, sesame avocado lime mousse, smoked Cleveland mustard caviar

MISO SHRIMP BISQUE*

creamy miso shrimp bisque, black garlic shrimp kushiyaki, chives, green herb oil, sesame cracker | gf

SPRING SALAD (vegan)

artisan greens, orange maple vinaigrette, toasted almonds, cherry tomato, orange segments, radish, carrots, scallions, sesame seed | gf

MAIN

KUROBUTA PORK KATSU CURRY

crispy fried Snake River Farms pork cutlet, pickled carrot & daikon, curried demi, steamed rice, crispy garlic, scallions, micro salad

DUCK KALBI*

kalbi marinated seared duck breast, spicy miso sauce, ginger jalapeno crispy rice cakes, kimchi cucumber, crispy yam threads, chive oil

NABEYAKI UDON NOODLE (vegan)

udon noodles, mushroom kombu dashi broth, shiitake mushrooms, carrots, baby bok choy, scallions, side of tempura squash & crispy tofu

DESSERT

CHOCOLATE ABUELITA MOUSSE

Mexican chocolate mousse, chocolate cookie crumb, caramel, berries

PINEAPPLE CREME BRULEE

pineapple vanilla infused custard, shortbread cookie, pineapple foam

MOCHI TRIO (vegan)

premium Chef's choice flavors by Mochidoki, served with berry miso yuzu coulis, guava gelee, fresh berries | gf

**Give a
Meal!**



GIVE A MEAL DONATION - \$10

Bar Dojo is a proud participant of Good Food Kitchen's Give a Meal program, donating funds that provide meals in response to climate, humanitarian, and community crises with World Central Kitchen"

*consuming raw or undercooked foods may increase your risk of foodborne illness