

October 26th - November 8th (excluding Fri/Sat)

\$65

STARTER

TUNA TARTARE*

wasabi kizami tuna tartare, umami black garlic kewpie,
sweet & savory soy, crispy shallots, chive oil, tempura nori chips | gfo

PORK BELLY AL PASTOR BAO

slow roasted pork belly al pastor, steamed bao buns, roasted
pineapple relish, yuzukosho tomatillo salsa, micro cilantro, lime

FALL SALAD (vegan)

baby spinach, candied walnuts, roasted beets, figs, soy walnut vinaigrette | gf

MAIN

KUROBUTA PORK KATSU CURRY*

crispy fried Snake River Farms pork cutlet, Japanese curry, pickled carrot & daikon,
fried egg, steamed rice, crispy garlic, scallions, micro salad

LEMONGRASS CHICKEN PIPIAN

Mary's Organic roasted chicken leg quarter, green mole,
toasted pepitas, crispy brussels sprouts, chive oil, fall garden petals | gf

MUSHROOM DASHI RAMEN (vegan)

kale noodles, rich smoked mushroom dashi broth, shiitake mushrooms,
soy braised daikon, baby bok choy, scallions, nori, yam tempura

DESSERT

APPLE PIE CHURRO WONTONS

house made wontons filled with sweetened & spiced Washington apples,
miso caramel, fresh berries, candied pecans, horchata whipped cream

LILIKOI CRÈME BRULEE

passion fruit infused custard, torched bourbon sugar,
shortbread cookie, lilikoi pearls, raspberries | gfo

MOCHI TRIO (vegan)

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

Uggiano Chianti Classico "Roccialta"

Tuscany, Italy 2019

Subtle aromas of violet, underbrush,
and baking spice lead the way. The no-
frills palate offers raspberry, clove and
white pepper alongside pliant tannins
(90 JS, 90 WE)

12/gls | 16/qto | 45/btl

Lobo Hills Sauvignon Blanc

Yakima Valley, WA 2024

Aromas of Fuji apples, ruby grapefruit
and honeydew melon. The mouthfeel
is carefully balanced with food-friendly
acidity and flavors of gooseberries, green
apples, pineapple and hay (vegan friendly)

15/gls | 19/qto | 54/btl

SRW GIVE A MEAL DONATION - \$10

Bar Dojo is proud to support the SRW "Give a Meal" program.

Every meal helps fund donations to the Edmonds Food Bank,
working to peel back the layers of food insecurity in our community

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