

April 19th - May 2nd (excluding Fri/Sat)

\$65

STARTER

TUNA TARTARE TOSTADAS*

wasabi kizami tuna tartare, umami sesame yuzukosho avocado aioli, raspada tostada salsa macha, crispy shallots, chives, micro cilantro, lime | gf

BIRRIA EGGROLLS

fried slow braised beef birria eggrolls with queso Oaxaca, served with consome, micro cilantro, lime, & radish

PRIMAVERA SALAD (vegan)

spring mix, pickled strawberries, maple candied walnuts, purple sweet potato chips, honey yuzu herb vinaigrette | gf

MAIN

UMAMI FLANK STEAK BIBIMBAP*

brown sugar soy marinated flank steak, steamed Japanese rice, kimchi, edamame, wilted sesame spinach, bean sprouts, fried sunny egg, spicy miso sauce, scallions, smoked mustard caviar | gf

SALMON TERIYAKI

pan seared Ora king salmon, miso glazed baby carrots, Brussels sprout slaw, steamed rice, soy gastrique, chives | gf

MUSHROOM VEGETABLE RAMEN (vegan)

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

DESSERT

CHOCOLATE ABUELITA MOUSSE

Mexican chocolate mousse, tequila caramel, churro cookie crumble

LILIKOI CRÈME BRULEE

passionfruit infused custard, torched sugar, shortbread cookie, lilikoi pearls, raspberries | gfo

MOCHI TRIO (vegan)

premium Chef's choice flavors by Mochidoki, served with passionfruit gelee, fresh berries | gf

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