



**b o n g k o k J o e ' s**

Fine Thai Cuisine and DC's First Dumpling Bar

**Celebrate the gift of Cherry Blossoms given to the United States from Japan with Chef Aulie's Japanese-inspired menu.**

**The menu will be offered throughout the National Cherry Blossom Festival, March 20<sup>th</sup> – April 12<sup>th</sup>, 2020**

**COCKTAIL**

**BLOSSOM MULE**

Haku Japanese Vodka/Taylor dry cherry/cherry syrup/blossom water/  
lime juice/ginger beer  
12

**APPETIZER**

**CRISPY DUCK GUA BAO**

Cherry-hoisin glazed maple leaf farm duck/spicy pickled veggies/ginger/cilantro  
10

**ENTREES**

**POKE BOWL**

Marinated raw sushi grade Ahi Tuna/edamame/avocado/cucumber/mango/  
seaweed/sushi rice/pickled ginger/sesame seeds/wasabi aioli  
19

**JAPANESE CHICKEN KATSU**

Crispy-fried panko crusted chicken cutlet/green cabbage salad-creamy ginger  
dressing/pickled daikon/sushi rice  
16

**DESSERT**

**GREEN TEA PUDDING**

Mochi rice cake/red bean paste/mixed berries/whipped cream  
9

***“Thank You for Dining with Us Today, Enjoy!!”***

Aulie Bunyarataphan – Executive Chef/Owner

Mel Oursinsiri – Proprietor