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 20th – April 12th, 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