



Hours | 10:00 am – 4:30 pm
 Lunch Served | 11:30 am – 3:30 pm
 Closed Mondays

READY TO GO IN THE DELI CASE
 specialty salads, sandwiches, desserts

BEVERAGES IN THE DELI CASE
 house-made iced teas, natural sodas,
 domestic and imported beers,
 sparkling wine

BEVERAGES AT THE CASHIER
 loose tea served in a rojii pot, coffee,
 premium cold sakes and a selection of
 california wines

SOUPS

TODAY'S SOUP (10 OZ. CUP) \$5.95

***KENCHIN STYLE VEGETABLE SOUP \$8.50**

tofu, carrots, ito imo, daikon, lotus root, kunyaku, asatsuki chives,
 shimeji mushrooms, sake and shoyu

MULLIGATAWNY CHICKEN SOUP sm \$5.75 / lg \$9.00

shredded chicken, cumin, chili and cilantro

ORGANIC MISO SOUP \$5.95

wakame, tofu, seaweed, togorashi pepper and green onions

SALADS

CAFÉ ASIA CHICKEN SALAD sm \$6.50 / LG \$9.95

grilled chicken breast marinated in shaohsing wine, five spice,
 garlic and soy sauce with bean sprouts, asian pears, organic california greens,
 fried taro root strips and sesame ginger vinaigrette

***GADO GADO VEGETABLE SALAD WITH PEANUT DRESSING sm \$6.50 / lg \$9.95**

seasonal vegetables, tofu, fried shallots, hard boiled eggs

ENTRÉES

TODAY'S ADDITION A.Q.
 daily featured special

STEAMED FISH IN BANANA LEAF \$13.00

fresh market fish with colo colo sambal, served with sautéed adobong kangkung
 (water spinach) and brown rice

GRILLED MADURA LAMB \$13.00

dixon leg of lamb grilled and marinated in kecap manis, coriander and lime juice

BRAISED PORK RIBS sm \$8.00 / lg \$11.00

shaohsing wine, mushroom soy sauce, five spice, star anise, ginger and green onions,
 served over rice with pickled vegetables

SPICY THAI CURRIED PRAWNS \$11.95

pineapple, straw mushrooms, bamboo shoot, kaffir lime and thai basil with coconut milk,
 served over jasmine rice

SWEET AND SPICY GRILLED CHICKEN sm \$8.50 / lg \$12.00

chicken thigh marinated in ginger-soy, rice wine and sweet thai chili
 served with fresh herb salad & miso dressing

***UDON & JAPANESE VEGETABLE SAUTÉE \$8.50**

cabbage, carrots, bean sprouts, green onions, shiitake mushrooms and nori seaweed

WILD ALASKAN SALMON BURGER \$9.75

panorama multigrain bun, lemongrass aioli, pickled vegetables, house-made taro root chips

BEEF HOT DOG \$7.50

100% beef ¼ lb schwartz hot dog on a hero dutch bun, served with house-made taro root chips

BENTO OF THE DAY A.Q.

SIDES

CRISPY VEGETARIAN SPRING ROLLS \$6.95

with shallot-black pepper vinegar dipping sauce

ACAR MALAYSIAN PICKLED VEGETABLES \$4.50

HOUSE-MADE TARO ROOT CHIPS \$5.00

served with sambal

SHIITAKE SOY BROWN RICE OR JASMINE RICE \$4.00

DESSERTS

GREEN TEA ICE CREAM AND ADZUKI PASTE \$5.00

ONGOL-ONGOL \$5.00

tapioca flour roll with palm sugar, pandan leaves and fresh grated coconut

Represents Vegetarian Items

Chef – Melinda Quirino

McCalls respects our environment. We buy locally-grown produce, locally raised meats and support small-scale, sustainable farming whenever possible. We also compost and recycle more than 80% of our garbage. Please join us in protecting our natural resources.

