

Café Japengo  
Restaurant Week 2013

\$40

Appetizers (Choose One)

Vintage Farms Beef Yakitori

mirin, black bean garlic, mizuna greens

Chicken Potstickers

cilantro mint pesto, ponzu dipping sauce

Curry Dusted Calamari

thai lime vinaigrette, chukka salad,  
sweet grapes

Soft Shell Crab Salad

panko blue crab, mixed greens  
wasabi vinaigrette

Entrees (Choose One)

Seared Diver Scallops

jemiji mushrooms, sweet potato hash  
brown butter, choy sum, plum wine syrup

Grilled Organic Scottish Salmon

wilted local rainbow chard  
furikaki dusted organic potatoes  
kabocha squash, lemongrass butter

BBQ Glazed Tofu

green tea soba noodles, jalapenos  
shitake mushrooms, organic peppers  
pea tendrils, sweet chili-sesame

Braised Short Rib

wasabi mashed potatoes, bok choy  
maui onion braise, suzie's farm carrots

Desert (Choose One)

Chocolate Lava

vanilla gelato, caramel ganache

Pan Fried Bread Pudding

poached asian pears, coconut gelato  
caramel sauce

\*No substitutions, a 20% gratuity will be added to each check