CornellCafé

STARTERS & SMALL PLATES

Edamame \$4.95

Steamed and lightly-salted soybeans

Egg Rolls \$4.95

Crispy egg rolls filled with shredded vegetables and pork, served with homemade duck sauce (2 pcs)

Asian Eggplant \$4.95

Delicate slices of pan-fried Asian eggplant in garlic sauce, served over steamed rice (4 pcs)

Red Shrimp & Golden Tofu \$5.95

Lightly-fried shrimp and tofu in a sweet and tangy, tomato-based sauce (4 pcs)

SOUPS, SALADS & SIDES

Miso Soup \$3.50

Made traditionally with silken tofu, seaweed, onions and scallions in a savory broth

House Salad \$4.95

Mixed greens, carrot, cucumber, red cabbage and tomato tossed with our homemade vinaigrette dressing. Add Avocado \$1.95

Wakame Salad \$5.95

Lightly-seasoned seaweed with a subtly sweet flavor, served with sesame seeds and mild peppers

Pork or Vegetable Gyoza (steamed or pan-fried) \$6.95

Wok-seared, crescent-shaped dumplings filled with pork or shredded vegetables served with our homemade dipping sauce (7 pcs)

Cellophane Noodles \$6.95

Bean thread noodles stir fried with shiitake mushrooms, egg, carrot, cabbage and onion



Crab Cake and Bang Bang Shrimp \$7.95

Homemade crab cakes (3 pcs) and lightly battered shrimp (3 pcs) with Chef Fu's special citrus sauce

Tempura Combo \$7.95

Shrimp, sweet potato and zucchini tempura (2 pcs each)

Asian Chicken Salad \$8.95

Grilled chicken served over a bed of fresh greens, crispy noodles, tossed with our homemade vinaigrette dressing. *Add Avocado \$1.95*



Salmon Teriyaki Salad \$11.95

Tender, soy-glazed fillet served over a bed of mixed greens, tossed with our homemade vinaigrette dressing. *Add Avocado \$1.95*

Sides

White Rice \$1.95 Stir -fried Vegetables \$3.95



BENTO BOXES SERVED IN OUR TRADITIONAL, LACQUERED BENTO BOX

Vegetarian \$13.95

Rice, stir-fried vegetables, dumplings, Asian eggplant, cellophane noodles, mixed green salad, egg roll and assorted vegetarian sushi roll pieces

Classic \$14.95

Rice, chicken teriyaki, salmon teriyaki, dumplings, Asian eggplant, red shrimp, golden tofu, egg roll and assorted sushi roll pieces

Sushi Sashimi Bento \$16.95

1 piece of Pacific yellowtail sushi, 1 piece of shrimp sushi, 2 pieces of salmon sushi, 2 pieces of tuna sushi, 1 piece of Pacific yellowtail sashimi, 1 piece of salmon sashimi, 1 piece of tuna sashimi, and 6 pieces of chef's choice of rolls

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



LUNCH ENTRÉES ALL LUNCH ENTRÉES SERVED WITH WHITE RICE AND STIR-FRIED VEGETABLES



Crispy Pork \$8.95

Lightly-battered, marinated pork drizzled with sweet mirin sauce

Teriyaki Chicken \$8.95

Grilled chicken breast with Chef Fu's teriyaki sauce

Crispy Chicken \$8.95

Battered chicken with broccoli, onions and mushrooms, in a flavorful, sweet soy sauce

Unagi (Eel) \$10.95

Baked eel topped with a sweet sauce and sesame seeds

Teriyaki Salmon \$10.95

Tender, soy-glazed salmon fillet

Tender Beef \$10.95

Thin strips of wok-seared beef with sautéed onion, fresh mushrooms and sliced carrot

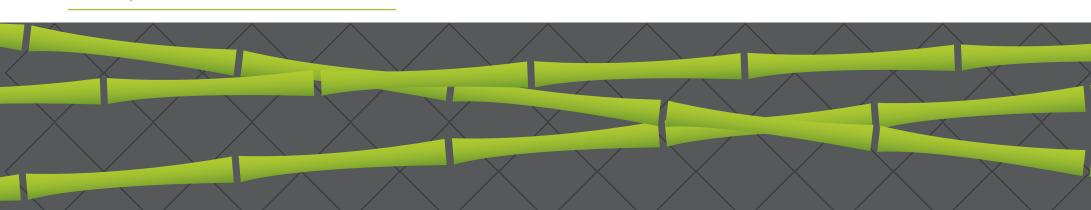
Mahi Mahi with Mango Chutney* \$12.95

Tangy mango chutney over a sautéed mahi mahi fillet *Please allow for extra preparation time.



18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.

MASTERCARD AND VISA ACCEPTED.



CornellCafé

SUSHI & SPECIALTY ROLLS

Sushi Rolls

• California Roll \$5.95

Cucumber, krab and avocado, i/o with sesame seeds

• JB Roll \$7.95

Salmon, cream cheese and scallions, i/o with sesame seeds

• Tempura Shrimp Roll \$7.95

Tempura shrimp and avocado, i/o with masago

• Spicy Tuna Roll \$8.95

Spicy tuna, cucumbers and scallions, i/o with sesame seeds

• Tempura Salmon Roll \$9.95

Tempura salmon, mayo, lettuce and scallions



• Dragon Roll \$11.95

Tempura shrimp and cream cheese, i/o topped with avocado and tempura flakes, drizzled with eel sauce

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Small Rolls (seaweed on the outside)

- Salmon \$6.95
- Tekkamaki (Tuna) \$7.95

Spicy Tuna Bowl with Avocado \$10.95

Spicy tuna and scallions topped with avocado, served over sushi rice

A la Carte – Sushi or Sashimi (2 pcs)

- Tamago (Egg) \$2.95
- Sake (Salmon) \$3.95
- Krab \$3.95
- Maguro (Tuna) \$4.25
- Unagi (Eel) \$4.50
- Pacific yellowtail \$4.75

Sushi add-ons

- Cream cheese \$.50
- Avocado \$1
- Masago \$1



FOR KIDS AGES 12 & UNDER

Cellophane Noodles \$5.95

Bean thread noodles stir-fried with shiitake mushrooms, egg, carrot, cabbage and sautéed onion

Teriyaki Chicken \$6.95

Chicken breast grilled with teriyaki sauce, served with steamed rice or stir fried vegetables



DESSERTS

Japanese Cake Roll \$2.95

A delicate sponge cake roll layered with fresh cream filling



Manju (Mochi) Ice Cream \$3.50

Two ice cream bonbons enveloped in rice paste. Choice of green tea or red bean flavors

Green Tea or Red Bean Ice Cream \$3.50

(One scoop)

Assorted Ice Cream Novelties \$2.50 - \$3.75

Please ask your server for available varieties

Cheesecake \$3.95

Please ask your server for seasonal availability

Cappuccino Truffle \$4.95

Cappuccino ice cream enveloped in a hard chocolate shell

Strawberry Banana Split Cake \$5.95

Layers of strawberry and banana puree with chocolate cream in layers of moist cake

Chocolate Mousse Cake \$5.95

Light chocolate mousse and moist cake topped with a chocolate ganache

BEVERAGES

Soft Drinks \$1.50

Coke, Diet Coke or Sprite (cans)

Hot Coffee, Black or Green Tea \$1.95

Iced Black or Green Tea \$1.95

Bottled Water \$2.50

Lemonade \$2.50

(no free refills)

Juice \$2.95

Apple, cranberry or orange (no free refills)

Perrier Sparkling Water \$2.95

BEER, WINE & SAKE

Sapporo Beer \$4.95

House White or Red Wine \$5.95

Plum Wine \$6.95

Hot or Cold Sake \$6.95

Unfiltered Sake \$11.95



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