

CornellCafé

Take Out Containers Only | No Substitutions

SMALL PLATES

Miso Soup \$4

Silken tofu, seaweed, onions, and scallions in a savory broth

Wakame Salad (V) \$6

Lightly seasoned seaweed with sesame seeds and mild peppers

Chicken or Vegetable Gyoza (V) (7 pieces, pan fried) \$7

Wok seared, crescent shaped dumplings filled with chicken or vegetables served with our house made dipping sauce

Chicken Egg Roll or Vegetable Spring Roll (V) (2 pieces, fried) \$5

Crispy egg roll filled with chicken or spring roll filled with vegetables

Coconut Shrimp (5 pieces) \$9

Butterfly shrimp lightly battered and dusted with roasted coconut

Wok Charred Edamame \$6

Edamame beans wok charred in a savory sauce with garlic and chili (mildly spicy)

ENTREES

Classic Bento Box \$16

Includes all white rice, teriyaki chicken, teriyaki salmon, assorted dumplings, red shrimp with golden tofu, chicken egg roll, sautéed mixed vegetables, assorted sushi rolls

Vegetarian Bento Box \$15

Includes all white rice, sautéed mixed vegetables, vegetable dumplings, Asian eggplant in garlic sauce, vegetarian spring roll, tofu, vegetarian sushi rolls

Teriyaki Salmon \$14

Tender, pan-seared soy glazed salmon filet served with white rice and sautéed mixed vegetables

Teriyaki Chicken \$11

Grilled chicken breast with house made teriyaki sauce served with white rice and sautéed mixed vegetables

Crispy Chicken Bowl \$11

Battered and fried dark meat chicken with broccoli, carrots, onions, and mushrooms served with white rice and a flavorful sweet and savory soy sauce

Crispy Pork \$11

Battered and fried marinated pork drizzled with sweet and savory mirin sauce served with white rice and sautéed mixed vegetables

Teriyaki Tofu \$10

Tofu pieces, lightly battered and flash fried, then pan seared and topped with our house made teriyaki sauce, served with white rice and sautéed mixed vegetables

Japanese Curry Chicken \$11

Japanese stew-style curry with dark meat chicken, carrots, potato, and onion. Served with white rice. (no substitutions) (mildly spicy)

Seared Tuna \$15

Tender, seared sushi tuna served with seasoned sushi rice and wake (seaweed) salad. (no substitutions)

Kid's Meal Chicken Karage \$8

Fried chicken nuggets served with french fries.

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DESSERTS

Sesame Balls \$4

Five pieces of warm, crispy sesame balls, filled with red bean

Cappuccino Truffle \$6

Cappuccino ice cream enveloped in a hard chocolate shell

Chocolate Mousse Cake \$6

Layers of chocolate cake and chocolate mousse

Cheesecake \$6

Choice of: Plain or with Raspberry and White Chocolate drizzle

Japanese Cake Roll \$4

A delicate sponge cake roll layered with cream filling

Vanilla Crepe Cake \$6

Layers of vanilla cream sandwiched between layers of crepe

DRINKS

Boba Tea (Iced Sweetened Milk Teas) \$6

Flavors:

Thai Iced Tea | Mango | Taro | Sweet Mango Green Tea (No Milk)

Bottled Water

Perrier Sparkling \$3 | Dasani 16oz \$3 | SmartWater 20oz \$4.5

Bottled Iced Tea (Unsweetened) \$4

Green Tea | Jasmine Green Tea | Oolong Tea

Soft Drinks \$4

Coke | Diet Coke | Sprite | Fanta Orange | Ginger Ale

Powerade \$4

Red Fruit Punch | Blue Mountain Berry Blast

Bottled Starbucks Frappe \$3

Bottled Minute Maid Juice \$3

Apple Juice | Orange Juice

Hot or Iced Green Tea \$3

Ramune (Japanese Soda) \$3

Flavors:

Original (Similar to cream soda) | Strawberry | Grape | Lychee | Peach | Orange | Melon (Honeydew)

Sapporo Beer \$5

Regular or Light
Sake Menu (Cold, bottled sake)

Ozeki Dry \$8

Dry, fruity, and smooth

Hakutsuru Junmai \$10

An aromatic concoction of melon, grape, and sweet rice

Unfiltered Nigori \$12

Cloudy, subtly sweet sake

Hana Awaka Sparkling \$14

Sparkling, sweet, fruity sake

Flavors:

Peach | Yuzu (similar to grapefruit)