

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

House Salad (V) \$5

Mixed green salad served with our house made vinaigrette dressing on the side

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 deep fried 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, served with thai sweet chili sauce

Wok Charred Edamame (V) \$6

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

ENTREES

Classic Bento Box \$18

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 (V) \$16

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

Teriyaki Salmon \$16

Tender, pan-seared soy glazed salmon filet served with choice of sauteed mixed vegetables and white rice *or* mixed green salad

Teriyaki Chicken \$13

Grilled chicken breast with house made teriyaki sauce served with choice of sauteed mixed vegetables and white rice *or* mixed green salad

Crispy Chicken Bowl \$13

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 \$13

Battered and fried marinated pork with sweet and savory mirin sauce on the side, served with white rice and sautéed mixed vegetables

Teriyaki Tofu (V) \$11

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 \$13

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

Seared Tuna \$16

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

Kid's Meal Chicken Karage \$8

Fried chicken nuggets served with french fries

(V) = Vegetarian

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DESSERTS

Sesame Balls \$4

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

Chocolate Mousse Cake \$6

Layers of chocolate cake and chocolate mousse

Cheesecake \$6

Served plain or with raspberry and white chocolate drizzle

Japanese Cake Roll \$6

A delicate sponge cake roll layered with cream filling. Choice of vanilla or matcha

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 Peach Green Tea (No Milk)

Bottled Water

Perrier Sparkling \$3 | Dasani 16oz \$3

Bottled Iced Tea (Unsweetened) \$4

Green Tea | Jasmine Green Tea

Soft Drinks \$4

Coke | Diet Coke | Sprite | 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) \$4

Flavors:

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

Beer \$5

Sapporo

Kirin

Kirin Light

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

Unfiltered Strawberry Nigori \$14

Cloudy, sweet strawberry flavored sake

Hana Awaka Sparkling \$14

Sparkling, sweet, fruity sake

Flavors:

Peach | Yuzu (similar to grapefruit)