

CornellCafé

AT THE MORIKAMI

SMALL PLATES

Miso Soup \$4

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

Wakame Salad 🌱 \$6

Lightly seasoned seaweed with sesame seeds and mild peppers

House Salad 🌱 🌾 \$5

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

Chicken Gyoza \$7

Pan fried and wok seared, crescent shaped dumplings filled with chicken served with our house made dipping sauce (6 pieces)

Chicken Egg Roll \$5

Fried crispy egg roll filled with chicken (2 pieces)

Vegetable Spring Roll 🌱 \$5

Fried crispy spring roll filled with vegetables (2 pieces)

Fried Shrimp Shumai \$9

Deep fried crispy shrimp dumplings served with our house made dipping sauce (6 pieces)

Steamed Edamame 🌱 \$6

Steamed soybeans, served in the pod

ENTREES

Classic Bento Box \$18

An assortment of white rice, teriyaki chicken, teriyaki salmon, chicken dumplings, red shrimp with golden fried tofu, chicken egg roll, sautéed mixed vegetables, assorted sushi rolls

Vegetarian Bento Box 🌱 \$16

An assortment of white rice, sautéed mixed vegetables, steamed edamame, Asian eggplant in garlic sauce, vegetarian spring roll, golden fried tofu, and vegetarian sushi rolls

Teriyaki Salmon \$16

Tender, pan-seared soy glazed salmon filet served with white rice or mixed green salad

Teriyaki Chicken \$13

Grilled chicken breast with house made teriyaki sauce served with white rice or mixed green salad

Crispy Chicken Bowl \$13

Battered and fried dark meat chicken with sautéed mixed vegetables served with white rice and a flavorful sweet and savory soy sauce

Kid's Meal Chicken Karaage \$8

Chicken nuggets served with french fries

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 🌱 \$11

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

 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Per section 3-603.11, FDA Code.

 Inside out

 Morikami Favorite

 Raw fish

 Vegetarian

 Gluten free

SUSHI

Unagi Don (Eel Bowl) \$16

Tender slices of smoked eel, served over white rice and sautéed vegetables

Spicy Tuna Poke Bowl 🍣 \$16

Sushi rice with edamame, avocado, cucumber, carrots, seaweed salad, and spicy mayo

California Roll 🍣 \$8

Kani (Krab), avocado, cucumber i/o with sesame seeds

Vegetable Roll 🌱🍴 i/o \$7

Avocado, cucumber, carrots i/o with sesame seeds

Spicy Tuna Roll 🍣 i/o \$10

Spicy, chopped tuna with tempura flakes i/o with sesame seeds

DRINKS

Dasani 16oz bottled water \$3

Soft Drinks \$4

Coke | Diet Coke | Sprite | Ginger Ale

Powerade \$4

Bottled Minute Maid Juice \$3

Apple Juice | Orange Juice

Ramune (Japanese Soda) \$5

Flavors:

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

Bottled Iced Tea (Unsweetened) \$4

Green Tea | Jasmine Green Tea | Oolong

Hot or Iced Green Tea \$3

SAKE (COLD)

Ozeki Dry \$8

Dry and smooth

Hakutsuru Junmai \$12

An aromatic concoction with notes 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) | Mixed berry

BEER

Sapporo \$6

Sapporo Light \$6

TEA

Boba Tea

(Iced Sweetened Milk Teas) \$6

Flavors:

Thai Iced Tea | Mango | Taro | Peach Green Tea (no milk) | Chrysanthemum (no milk)

DESSERT

Chocolate Mousse Cake \$6

Layers of chocolate cake and chocolate mousse

Japanese Cake Roll \$6

A delicate sponge cake roll layered with cream filling

Vanilla Crepe Cake \$6

Layers of vanilla cream sandwiched between layers of crepe