



## SMALL PLATES

### COLD

Organic Mixed Green Salad **\$4**  
with ginger soy vinaigrette

Asparagus Crab Salad **\$8**  
served with diced tomato and creamy ginger dressing

Warung Salad **\$6**  
mixed greens, cucumber, 3 kai-so (seaweed)  
with ginger soy vinaigrette

Papaya and Tofu Salad **\$5**  
with lime chili vinaigrette

Spicy Indian Chicken Salad **\$6**  
mildly spicy shredded chicken breast, basmati rice,  
chopped red bell pepper, cucumbers, and baby mix  
with sesame dressing, topped with crispy wonton

Ahi Tuna Tataki Salad **\$8**  
7 spice crusted seared tuna served with organic greens,  
onions, and crispy wonton miso vinaigrette

Peanut Noodle **\$6**  
cold ramen noodle tossed with homemade  
peanut sauce and scallions

Tuna Tartar **\$7**  
chopped tuna and avocado with wasabi  
cream on crispy wonton

Seafood Asian Ceviche **\$10**  
tuna, shrimp, and scallop tossed with seasoned  
seaweed, and cucumber salad served in a pastry shell

Duo of Salmon & Tuna Sashimi Rice Bites **\$6**  
filet of ahi tuna & salmon served with sushi rice,  
avocado, and wasabi sour cream

White Fish **\$7**  
white fish sashimi with yuzu jalapeño sauce

### SIDES

White Jasmine Rice **\$2**  
Edamame Rice **\$3**

### BEVERAGES

Thai Iced Tea **\$2.25**  
Pepsi, Diet Pepsi, Iced Tea, or Lemonade **\$2**  
Voss Artesian Water **\$6**  
Assorted Hot Teas or Coffee **\$2**  
Cappuccino, Espresso, or Latte **\$2.50**

### DESSERTS

Crispy Banana Springroll **\$6**  
candied walnuts, thai vanilla ice cream drizzled with sweet caramel

Coconut Creme Brulée **\$5**  
coconut infused classic french custard

Lemon Grass Coconut Sorbet  
Ginger Lemon Sorbet  
Green Tea Ice Cream  
Thai Vanilla Ice Cream  
**\$4**

## SMALL PLATES

### HOT

**Shitake Mushroom Miso Soup \$4**  
served with tofu and green onions

**Crispy Tofu Bites \$5**  
pan seared tofu served with homemade  
spicy peanut sauce

**Vegetable Dumplings \$5**  
served steamed with chili vinaigrette

**Black Pepper Garlic Chicken Wings \$5**  
marinated in a mushroom, soy and honey sauce  
over 24 hours, slowly oven roasted

**Crispy Chicken Potstickers \$6**  
served with mustard soy vinaigrette

**Miso Marinated Scallop \$6.50**  
sashimi grade scallop marinated in a saikyo miso

**Pan-Fried Shrimp & Scallop Toast Thai Style \$5**  
served with a sweet & spicy chili mint sauce

**Wok Stir-Fried Wild Mushroom \$6**  
lightly sauteed with garlic and butter soy sauce  
and served with char siu buns

**Green Curry with Chicken or Tofu \$8**  
spicy thai- style coconut curry served  
with white jasmine rice

**Black Cod \$9.50**  
served on a bed of basmati coconut rice with  
homemade curry sauce and chinese spices

**Broiled Wild Salmon Saikyo Style \$8**  
3 oz. miso marinated salmon served with edamame rice

**Woked Mongolian Beef \$7.50**  
4 oz. beef served in a sweet hoisin sauce with steamed rice

**Asian Pork Ribs \$7.50**  
baby pork ribs marinated overnight with asian spices

**Grilled Chicken Tandoori \$7**  
served with asian cucumber tomato salad  
and yogurt raita sauce

**Baby Lamb Chops \$9.50**  
marinated with mint basil pesto sauce and served  
with arugula salad and yogurt cumin sauce

**Grilled Filet Mignon \$11**  
3 oz. filet mignon served with taro root wasabi mash  
and green apple teriyaki sauce

**Vegetable Indian Samosa \$7**  
homemade samosa stuffed with potato, carrots, green peas  
finished with indian spices and raita sauce

**Sea Bass \$9**  
chilean sea bass skewers grilled with  
green apple teriyaki sauce

**Mushroom Potstickers \$8**  
homemade potstickers stuffed with wild mushroom,  
napa cabbage, with plum wine and black bean sauce

**Warung Cafe.**  
*Pan-Asian Tapas.*  
*Small Plates Menu.*