

SMALL PLATES

COLD

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

Baby Vegetable Crudit  **\$3**
with yuzu miso and cream sesame dipping

Asparagus Crab Salad **\$7**
served with diced tomato and creamy ginger dressing

Warung Salad **\$5**
mixed greens, cucumber, 3 kai-so (seaweed)
with ginger soy vinaigrette

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

Spicy Indian Chicken Salad **\$5**
shredded chicken breast, basmati rice, chopped red bell pepper,
cucumbers, and baby mix with spicy sesame dressing

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

Peanut Noodle **\$5**
cold ramen noodle tossed with house made
peanut sauce and scallions

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

Seafood Asian Ceviche **\$9**
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

Spicy Crab Salad Sandwiches **\$7**
served with cucumber salad

SMALL PLATE COMBINATIONS

Combination One **\$13**
Baby Vegetable Crudites
Spicy Indian Chicken Salad
Crispy Tofu Bites

Combination Two **\$12**
Shitake Mushroom Miso Soup
Papaya and Tofu Salad
Peanut Noodle

Combination Three **\$15**
Organic Mixed Green Salad
Crispy Chicken Potstickers
Asian Pork Ribs

SIDES

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

BEVERAGES

Thai Iced Tea **\$2.25**
Pepsi, Diet Pepsi, Iced Tea, or Lemonade **\$2**
S. Pellegrino Sparkling Water **\$3**
Assorted Hot Teas or Coffee **\$2**
Cappuccino, Espresso, or Latte **\$2.50**

DESSERTS

Coconut Creme Brul e
Tropical Tiramisu
Lemon Grass Coconut Sorbet
Ginger Lemon Sorbet
Green Tea Ice Cream
Thai Vanilla Ice Cream
\$4.50

SMALL PLATES

HOT

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

Asian Pork Ribs **\$7**
baby pork ribs marinated overnight with asian spices

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

Broiled Wild Salmon Saikyo Style **\$7.**
2 oz. miso marinated salmon served with edamame rice

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

Woked Mongolian Beef **\$7**
2 oz. beef served in a sweet hoisin sauce and steamed rice

Crispy Chicken Potstickers **\$5**
served with mustard soy vinaigrette

Miso Marinated Scallop **\$5**
sashimi grade scallop marinated in a saikyo miso

Pan-Fried Shrimp & Scallop Toast Thai Style **\$5**
served with mint and sweet chili 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 **\$6**
Thai-style coconut curry served with white jasmine rice

Black Cod **\$9**
served on a bed of basmati coconut rice with
homemade curry sauce and chinese spices

Vegetable Dumplings **\$4**
served steamed with chili vinaigrette

Grilled Chicken Tandoori **\$6**
served with asian cucumber tomato salad
and yogurt rita sauce

Baby Lamb Chops **\$9**
marinated with mint basil pesto sauce, and served
with arugula salad and yogurt cumin sauce

Grilled Filet Mignon **\$10**
3 oz. filet mignon served with taro root wasabi mash
and green apple teryaki sauce

Warung Cafe.

*Asian Fusion.
Small Plates Menu.*

Instructions For Use:

Order at Least Two Plates.

Or Soup and Two Plates.

Or Three.

Just Order. And Wait.

Eat Edamame While You Wait.

Have Drinks.

Talk and Look Around at Space.

Listen to Ambient Asian Grooves.

Enjoy Great Food.

Go Home.

Repeat.