

# UMAMI DUMPLING & RAMEN BAR (*PRELIMINARY MENU*)

## APPETIZERS

**Pork Buns** - Braised Pork Belly in Steamed Chinese "Mantou" Bun

**Summer Roll** - Assorted Vegetables and Tofu wrapped in Rice Paper

**Pickled Veggies** - Turnips, carrots, and cucumbers pickled in sweet rice wine vinegar

## DUMPLINGS (*Gently Boiled or Pan Fried*)

**Pork and Chives - The Classic**

*with cabbage, ginger, garlic*

**Chicken and Chives**

*with cabbage, ginger, garlic*

**Chicken and Shiitake Mushrooms**

*with scallions, carrots*

**Veggie**

*with tofu, bok choy, shiitake mushrooms \*Can be a Vegan Option*

## RAMEN

**Tonkotsu Ramen** - Rich Pork Bone Broth with homemade noodles topped with flavor infused egg, chasiu (roast pork), braised pork belly, menma (bamboo shoots), nori (seaweed) and green onions

**Miso Ramen** - Chicken and Roasted Miso Broth with homemade noodles topped with flavor infused egg, menma (bamboo shoots), nori (seaweed), seasonal vegetables and green onions

**Veggie Ramen** - Seaweed and Mushroom infused Dashi broth with homemade noodles topped with mushrooms, menma (bamboo shoots), nori (seaweed) and seasonal vegetables. \*Can be a Vegan Option

## SALADS

**Mixed Green Salad** - mixed greens, cherry tomatoes, cucumbers, carrots, red peppers

*Recommended dressing - Basil Honey Lime*

**Apple Walnut Salad** - frisee lettuce, apples, dried cranberries, carrots, walnuts

*Recommended dressing - Pomegranate Mint*

**Mushroom Seaweed Salad** - watercress, arame seaweed, shiitake mushrooms, enoki mushrooms

*Recommended dressing - Sesame Soy Umami*

### DRESSINGS:

**Basil Honey Lime** - Refreshingly sweet citrus flavor with a cucumber essence

**Pomegranate Mint** - Pomegranate based balsamic vinaigrette with a hint of mint

**Sesame Soy Umami** - Savory soy sauce and sesame oil based dressing with a sweet onion infusion

## DESSERTS

**Green Tea Panna Cotta**

**Mochi Ice Cream** (*Vanilla, Chocolate, Red Bean, Green Tea*)