

STARTERS & SMALL PLATES


Edamame (V,GF) \$5

Egg Rolls/Vegetarian Spring Rolls (V) \$5
Crispy egg rolls filled with chicken or vegetables (2 pcs)

Asian Eggplant (V) \$5
Delicate slices of pan-fried Asian eggplant in garlic sauce, served with steamed rice

Red Shrimp & Golden Tofu \$6
Lightly-fried shrimp and tofu in a sweet and tangy sauce (4 pcs)

Chicken or Vegetable Gyoza (V) (pan-fried) \$7
Wok-seared, crescent-shaped dumplings filled with chicken or vegetables, served with our homemade dipping sauce (7 pcs)

 **Crab Cake and Bang Bang Shrimp \$9**
Homemade mini crab cakes (3 pcs) and lightly battered shrimp (3 pcs) with housemade citrus sauce

Tempura Combo \$9
Shrimp and vegetable tempura (2 pcs each)


SALADS

Dressings Available: Vinaigrette or Ginger
Add Avocado Side \$2

House Salad (V,GF) \$5
Romaine, carrot, cucumber, red cabbage and tomato.

Wakame Salad (V) \$6
Lightly-seasoned seaweed with sesame seeds and mild peppers

Asian Chicken Salad (GF) \$11
Grilled chicken served over a bed of romaine lettuce with carrot, cucumber, red cabbage, and tomato.

 **Salmon Teriyaki Salad \$14**
Tender, soy-glazed fillet served over a bed of romaine lettuce with carrot, cucumber, red cabbage, and tomato.

Cornell Café

BENTO BOXES (NO SUBSTITUTIONS) SERVED IN OUR TRADITIONAL, LACQUERED BENTO BOX

Vegetarian (V) \$15
Rice, stir-fried vegetables, dumplings, Asian eggplant, cellophane noodles vegetable spring roll, tofu and vegetarian sushi roll pieces

Classic \$16
Rice, chicken teriyaki, salmon teriyaki, dumplings, red shrimp, golden tofu egg roll, sautéed mixed vegetables and assorted sushi roll pieces

Sushi Sashimi Bento \$19
Chef's Choice 5 pieces sushi, 5 pieces sashimi, 8 pieces sushi rolls

SOUPS & SIDES

Miso Soup \$4
Made traditionally with silken tofu, seaweed, onions and scallions in a savory broth

Cellophane Noodles (V) \$7
Bean thread noodles stir fried with shiitake mushrooms, carrot, cabbage and onion

White Rice \$2 (V,GF)
Sautéed Mixed Vegetables \$4 (V,GF)
Avocado \$2 (V,GF)

GF - Gluten Free

V - Vegetarian



MORIKAMI FAVORITES

LUNCH ENTRÉES

ALL LUNCH ENTRÉES SERVED WITH WHITE RICE



Crispy Pork \$11
Panko-battered, marinated pork drizzled with sweet and savory mirin sauce with sautéed mixed vegetables

Teriyaki Chicken \$11
Grilled chicken breast with housemade teriyaki sauce with sautéed mixed vegetables

Crispy Chicken Bowl \$11
Battered chicken with broccoli, onions, carrots and mushrooms in a flavorful, sweet and savory soy sauce

Unagi (Eel) Bowl \$13
Baked eel topped with eel sauce and sesame seeds with sautéed mixed vegetables

Teriyaki Salmon \$14
Tender, pan-seared soy-glazed salmon fillet with sautéed mixed vegetables

Tender Beef Bowl \$13
Thin strips of wok-seared beef with sautéed onion, fresh mushrooms and sliced carrot.

Teriyaki Tofu Steak \$10 (V)
Pan-seared tofu steak with housemade teriyaki sauce. Served with sautéed mixed vegetables.

**Please notify your server of any food allergies before ordering.
*18% gratuity will be added to parties of 5 or more.
Mastercard and Visa accepted.*

**Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SUSHI & SPECIALTY ROLLS

Sushi Bowls

Poke Bowl \$15 (contains raw seafood)
Choice of tuna, salmon, or both with seaweed, assorted heirloom tomatoes, masago and edamame over a bed of seasoned sushi rice

Spicy Tuna Bowl with Avocado \$12
Spicy tuna and scallions, served over avocado and sushi rice (contains raw seafood)

A la Carte – Sushi or Sashimi (2 pcs)

- Sake (Salmon) \$4
- Unagi (Eel) \$5
- Krab (Kani) \$4
- Pacific Yellowtail \$5
- Maguro (Tuna) \$5

Sushi Rolls

California Roll \$6
Cucumber, krab and avocado, i/o with sesame seeds

Vegetable Roll (V) \$5
Avocado, cucumber, carrots, i/o

JB Roll (contains raw seafood) (GF) \$8
Salmon, cream cheese and scallions, i/o with sesame seeds

Tempura Shrimp Roll \$8
Tempura shrimp and avocado, i/o with masago

Spicy Tuna Roll \$9 (contains raw seafood)
Spicy tuna, cucumbers and scallions, i/o with sesame seeds

Dragon Roll \$13
Tempura shrimp and cream cheese, i/o topped with avocado and tempura flakes, drizzled with eel sauce

Small Rolls (seaweed on the outside)

- Salmon (GF) (Raw) \$7
- Avocado Roll (V,GF) \$6
- Tekkamaki (Tuna)(Raw)(GF) \$8
- Kappa Maki (V,GF) \$4

Sushi add-ons (for sushi rolls only)

- Cream cheese \$.50
- Avocado \$1
- Masago \$1

Cornell Café

FOR KIDS AGES 12 & UNDER

Cellophane Noodles (V) \$6
Bean thread noodles stir-fried with shiitake mushrooms, carrot cabbage and sautéed onion

Teriyaki Chicken \$8
Chicken breast grilled with teriyaki sauce, served with steamed rice and sautéed mixed vegetables

Chicken Karage \$8
Fried chicken with french fries

DESSERTS

Manju (Mochi) Ice Cream \$3.50
Two ice cream bonbons enveloped in rice paste. Choice of green tea, red bean, mango or strawberry flavors

Green Tea or Red Bean Ice Cream \$3.50

Japanese Cake Roll \$3
A delicate sponge cake roll layered with fresh cream filling

Cheesecake \$5

Cappuccino Truffle \$6
Cappuccino ice cream enveloped in a hard chocolate shell

Chocolate Mousse Cake \$6

Assorted Ice Cream Novelties \$2-\$5
Please ask your server for available varieties

GF - Gluten Free

V - Vegetarian



MORIKAMI FAVORITES

BEVERAGES

Soft Drinks \$2
Coke, Diet Coke or Sprite (cans)

Hot Coffee, Black or Green Tea \$2

Iced Black or Green Tea \$2

Bottled Water \$3

Lemonade \$2.50
(no free refills)

Juice \$3
Apple, cranberry or orange (no free refills)

Perrier Sparkling Water \$3

Powerade \$4

BEER, WINE & SAKE

Sapporo Beer \$5

House White or Red Wine \$7

Plum Wine \$7

Hot Sake Sm \$7 | Lg \$11

Unfiltered Nigori Sake \$12

Cold Ozeki Dry Sake \$8

Cold Hakutsuru Junmai Sake \$10

Cold Sparkling Sake (Yuzu or Peach) \$14

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