

BENTO BOX LUNCH MENU

11am-4pm

Monday through Friday

All Bento boxes are served with-

Vv G **HOUSE SALAD**- ginger dressing

Choose your main dish-

Vv G **KUNG PAO LETTUCE WRAPS** - 12
with vegetables and tofu

V **YAKI SOBA NOODLES** - 12
add chicken or beef for \$2, shrimp for \$3

BLACKENED TUNA - 15
seaweed salad, wasabi aioli, kabayaki *

G **KOREAN SHORT RIBS** - sticky rice, kimchi 15

PANKO ENCRUSTED CHICKEN - sticky rice; 15
honey garlic cayenne, kung pao, or orange chili sauce

Choose your second item-

V G **EDAMAME** - sea salt, eastern shore, or garlic soy

V G **MASHED POTATOES** - with wasabi butter

Vv G **SAUTEED VEGETABLES**

Vv G **STICKY RICE**

TEMPURA SHRIMP - sweet soy drizzle

V **VEGETABLE SPRING ROLLS** - with assorted dipping sauces

For an additional \$2, add either-

Vv G **KIMCHI**

Vv G **SPICY CUCUMBER SALAD**

V= Vegetarian Vv= Vegan G= Gluten free

If you have a dietary restriction, please notify your server.

*Eating raw or undercooked beef, eggs, poultry, pork or shellfish may increase your risk for food borne illness.

A 20% gratuity will be added to parties of 6 or more.

LEVEL I

V G	EDAMAME - sea salt, eastern shore, garlic soy	5
Vv	THAI SPICED BRUSSEL SPROUT CHIPS	6
Vv G	HOUSE SALAD - ginger dressing	5
	CAESAR SALAD - baby romaine, wontons	7
Vv G	ARUGULA SALAD - tomato, avocado, lime, truffle oil	9
	BEER BATTERED TEMPURA CALAMARI - caper lime tartar	9
V G	HOUSE CUT FRIES - chipotle ketchup, sweet chili aioli	6
V	EGGPLANT FRIES - powdered sugar, Tabasco scallion ranch	8
V	TEMPURA FRIED VEGETABLES - sweet soy	7
	TUNA TATAKI - ahi tuna, masago, wasabi aioli, Sriracha, wontons*	11
	WARM JUMBO-LUMP CRAB SPINACH DIP - grilled pita	10
	DUCK LUMPIA - duck confit, vegetables, habanero plum sauce	8
G	CRISPY ADOBO PORK BELLY SQUARES - lettuce, kimchi, adobo sauce	9
V	WARM GOAT CHEESE - strawberry yuzu marmalade, basil, balsamic, pita	8
V	VEGETABLE SPRING ROLLS - with assorted dipping sauces	8
	BUDDHA BUNS - pork, vegetables, sweet soy	9
V	STEAMED OR FRIED DUMPLINGS - vegetable, pork, shrimp	8
	SPICY TEMPURA SHRIMP - sweet soy and chili oil drizzle	9
	SMOKED SALMON DIP - scallion, cream cheese, cilantro, pita	9
	CRAB STUFFED AVOCADO TEMPURA - red pepper coulis, balsamic soy reduction	10
	GENERAL TSO'S CHICKEN WINGS	8

LEVEL II

G	BEEF CARPACCIO - chili oil, truffle oil, Japanese hot stone*	12
G	SAUTEED MUSSELS AND CLAMS - Thai coconut curry, lemon, basil	9
	VINDALOO - Indian hot curry, rice, chutney, pita	10
	BLACKENED TUNA - seaweed salad, Wasabi aioli, Kabayaki *	12
G	SCALLOPS - Chinese five spiced sweet potato puree, blueberry pomegranate reduction*	12
	JUMBO-LUMP CRAB CAKE - kimchi, miso mustard aioli	12
	POTATO WRAPPED SALMON -with succotash and bourbon butter	12
	GRILLED BEEF TENDERLOIN - Mashed potatoes, BARDO steak sauce, Thai onion straws*	14
V	YAKI SOBA NOODLES - (add chicken, beef, shrimp, crispy tofu)	8
G	KOREAN BEEF SHORT RIBS - sticky rice, kimchi	12
Vv G	KUNG PAO LETTUCE WRAPS - mushrooms, crispy tofu, cucumber salad	10
G	SWEET AND SOUR SALMON - grilled pineapple, cashews, sticky rice	12
	DUCK TACOS - duck confit, wonton shell, sweet chili aioli	9
	PANKO ENCRUSTED CHICKEN	10
	choose from: honey garlic cayenne, kung pao, or orange chili sauce	

LEVEL III

Vv G	HOUSE MADE KIMCHI	5
Vv G	SPICY CUCUMBER SALAD	4
Vv G	GARLIC SOY WILTED SPINACH	5
V G	MASHED POTATOES -wasabi butter	4
Vv G	STICKY RICE	3
Vv G	GRILLED ASPARAGUS - lemon, truffle	6
Vv	SEAWEED SALAD	4
V	SUCCOTASH - sauteed in garlic and butter.	4

LEVEL IV

	DESSERT BENTO - chef's choice	16
V	HEAVEN & HELL - lemon pound cake with sake strawberries, fresh whipped cream	8
V	KEY LIME PIE - tempura battered, raspberry glaze	7
V	DIP SUM DOUGHNUTS - chocolate chopsticks, dipping sauces	10
V G	FLOURLESS CHOCOLATE BROWNIE - strawberry gelato, cashew sake brittle	8
V	WOODFORD BANANAS FOSTER - caramel sea salt gelato, snicker doodle crumble	8

Rotating flavors of

V	SORBET TRIO -	8
V	GELLATO TRIO -	8
V	CREME BRULEE -	8

Your server will tell you about our **"of the moment"**

FONDUE -	8
HUMMUS -	8
LUMPIA -	8
SOUP -	8

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