

# Appetizers

## Shanghai Dumplings

handmade dumplings stuffed with pork, garlic and ginger

## Shrimp Rolls

handmade spring rolls filled with shrimp, garlic and ginger

## Mini Ramen

ramen, scallions & grilled chicken in bone broth

## Edamame

salted Japanese soybeans

OUR WAY

# Signature Dragon Bowls

we choose, you eat

## Ramen Soup

grilled chicken or seared tofu, ramen, & veggies in bone broth

## BiBimBap\*

grilled ribeye, pickled veggies, lettuce, fried egg, dragon rice, Korean BBQ sauce & sesame seeds

## Vietnamese Bun

grilled pork belly, pickled veggies, lettuce, vermicelli, peanuts & cilantro; served with nuoc cham

## Curry Bowl

grilled chicken or seared tofu, broccoli and carrots with dragon rice  
check the chalkboard for today's curry

## Garden Bowl

two seasonal veggies, salad greens & grilled chicken or seared tofu tossed in our housemade dressing

## Superfood Bowl

grilled chicken or seared tofu & "superfood" veggies over kale and grain mix. served with sesame miso sauce

spicy  
vegetarian  
gluten free

# YOUR WAY Build Your Own Dragon Bowls

you choose, you eat

## Step 1 – Choose your base

- Dragon Rice brown rice blend
- Ramen (no broth) Japanese wheat noodles
- Vermicelli thin rice noodles
- Salad Greens cabbage & kale in light vinaigrette

## Step 2 – Choose your protein

- Grilled Chicken Breast
- Seared Tofu
- Grilled Ribeye
- Grilled Pork Belly
- Grilled Shrimp
- Veggies Only

## Step 3 – Choose 2 veggies

our veggies change regularly to reflect the season. go to [dragonbowlatl.com](http://dragonbowlatl.com) for today's selection

## Step 4 – Choose 1 garnish

sweet pickles, kimchi pickles, sesame seeds, cilantro, crushed peanuts, furikake (rice seasoning)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.