



Appetizer

Tempura Shrimp & Breaded Stuffed Squid - \$6.50

Tempura fried shrimp and breaded stuffed squid served with a sweet plum dipping sauce, pickled pearl onions, and crispy fried rice noodles

Soup and Salad

Clear Onion Soup - \$2.50

A vegetable-based soup with onion, celery, and mushrooms

Sunshine Salad - \$3.00

A mixed green salad with fresh strawberries, orange segments, and edamame tossed in a ginger dressing and finally garnished with marinated seaweed

Entrée

Honey-Glazed Pork Belly - \$12.50

Fried pork belly topped with a sweet honey chili glaze, served over sticky rice and accompanied with fresh mixed vegetables alongside a miso soup shooter

Chicken Ramen - \$8.50

A chicken broth ramen topped with roasted chicken thigh, shiitake mushrooms, and a marinated egg

Dessert

Assorted Fruit Ice Cream Mochi - \$6.00

Strawberry, raspberry, and blueberry ice cream mochi served with a blueberry coulis and orange blossom candy



BEVERAGES



Soft Drinks

- | | | |
|-----------|-----------|------------|
| Coca-Cola | Diet Coke | Dr. Pepper |
| Sprite | Powerade | Fanta |

Hot & Cold Coffee Menu

- Brewed Coffee - Tea - Chai - Hot Chocolate - Cafe Au Lait -
 Vienna - Latte - Flavored Latte - Mocha - Americano -
 Macciato - Steamer - Espresso - Iced Latte - Iced Flavored
 Latte - Iced Chai - Iced Mocha - Iced Macciato - Blended
 Lattes - Blended Chai - Matcha

Italian Soda

- Lemon - Lime - Orange - Cherry Lime - Raspberry - Coconut
 - Guava - Passion Fruit - Watermelon - Mango - Kiwi -
 Strawberry - Raspberry - Pineapple - Cherry - Peach -
 Pomegranate



Hanami Picnic



An array of dishes by the award-winning
ProStart team

- Chef Princess Ann Edano
- Chef Brenna Lewis
- Chef Brian Lopez
- Chef Tiffany Santiago
- Chef Lin Torres

With Menu Design by Kirin Hardinger