Cuisine of Japan
Tuesday, March 12, 2019

Starters $4
Miso Soup with Shiitake Mushrooms, Wakame, Tofu and Scallions
Spicy Ahi Tuna Nori Roll with Pickled Ginger and Wasabi
Grilled Chicken Yakitori over Japanese Cucumber Salad
Shrimp and Vegetable Tempura with Sweet Potatoes, Green Beans, Broccoli and Shiitake Mushrooms

Entrees $8
Miso–Glazed Black Cod in Dashi Broth with Cellophane Noodles, Snow Peas, Scallions, Lotus Root and Pea Shoots
Teriyaki New York Strip Steak with Grilled King Oyster Mushrooms, Roasted Shishito Peppers and Daikon Radish Salad
Tonkatsu Pork: Crisp Pork Cutlet over Shiitake Mushrooms, Egg Noodles, Bean Sprouts and Bok Choy
Tamari Glazed Salmon over Himalayan Red Rice with Asian Vegetable Stir Fry

Dessert $4
Please ask your server for our dessert options

Teas
Tea Box Brought to Table for Customer Selection
Tazo™ Hot Herbal Teas $2
Camellia™ Hot Tea or Unsweetened Iced Tea $1

Espresso Drinks
Single Shot $2
Double Shot $3
Café Latte, Café Mocha or Cappuccino $4

Soft Drinks $1
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist Mountain Dew, Diet Dew Lemonade

Make Your Reservations at prairie@clcillinois.edu