

BODHI

KITCHEN

SMALL PLATES

Hong Kong Shrimp Toast – 14
chinese hot mustard 🌶️

Thai Chicken Lettuce Wraps – 14
crispy shallots, thai peppers, stir fry veggies, spicy peanut sauce GF | NA 🌶️🌶️

Togarashi Tuna – 15
crispy sushi rice, avocado, spicy japanese mayo GF 🌶️

Shaoxing Braised Duck Laab – 14/26 🌶️🌶️
toasted rice, mint, sweet and hot chili, tomato, ginger-lime dressing, crispy duck skin
*served as a cold salad

Peking Duck Tacos – 16
scallion, daikon, hoisin, scallion pancakes

DIM SUM

Soup Dumpling – 15
ground pork, ginger, scallion, rice wine, pork broth (6)

Steamed Dumplings – 13
edamame, black truffle tamari, thai basil (6) VE

Crab Rangoon – 16
garlic red chili sauce (5)

Pork Belly Steam Bun – 7
cucumber, cilantro, pickled onion, hoisin (1)

Bang Bang Shrimp Steam Bun – 7
spicy japanese mayo, cucumber, cilantro, pickled onion (1)

Marinated Mushroom Steam Bun – 6
cucumber, cilantro, pickled onion, hoisin (1)

NOODLES & RICE

Dan Dan Noodles – 26
szechuan pepper pork, wheat noodles, chili oil, chinese spinach, peanuts, bok choy 🌶️🌶️

vegetarian option available

Braised Cumin Lamb Ho Fun – 27
soy braised shoulder, chinese celery, szechuan peppercorn, ho fun rice noodles GF 🌶️

Pad Thai – 19
{+chicken - 25, +shrimp - 26 + tofu - 24}
rice noodles, tamarind, peanuts, bird's eye chili, bean sprouts, cilantro, lime GF | NA 🌶️

Kim Chi Fried Rice – 19
{+chicken - 25, +shrimp - 26, +duck - 26, +pork belly - 25}
chinese sausage (lap cheong), fried egg, shiitakes, scallions, sesame, nori GF 🌶️

Korean Rice Cakes – 19
{+chicken - 25, +shrimp - 26, +pork belly - 25}
gochujang dashi, shiitake mushroom, scallion, bok choy, soy marinated soft egg GF 🌶️🌶️

🌶️: Spice Level, GF: Gluten Free, VE: Vegan, NA: Nut Allergy



LARGE PLATES

Singapore Salted Shrimp – 26
salted egg sauce, thai basil, bird's eye chili, steamed jasmine rice GF 🌶️

Miso Seared Ahi Tuna – 29
ginger dashi, stir fry vegetables, udon noodles

Mongolian Beef – 29
stir-fried flank steak, chilies, ginger, garlic, scallion, jasmine rice GF 🌶️

Southern Thai Fried Chicken – 25
crispy shallots, spicy mango salad, bird's eye chili, steamed jasmine rice GF / NA 🌶️

SIDES

Spicy Cucumbers – 8
soy, sesame, red chili, cilantro, peanuts, chili crisp GF | NA | VE 🌶️

Wok-Fried Green Beans – 10
szechuan peppercorns, garlic, ginger GF | VE 🌶️🌶️

Spicy Mango Salad – 9
bird's eye chili, thai basil, fresh lime, peanuts GF / NA 🌶️🌶️

Scallion Pancakes – 8
sesame, chinkiang vinegar VE

DESSERT

Yuzu Ice Box Pie – 9
pistachio & pretzel crust, white chocolate NA

Forbidden Rice Pudding – 9
coconut, mango, toasted macadamia GF / NA

Beverages

Cocktails

Ginger Bliss – 15

Japanese Haku vodka, ginger liqueur, fresh pressed ginger, lemon, drops of sesame oil

The Last Samurai – 15

Libelula joven tequila, Lychee liqueur, Aperol, lemon, sugar & salt rim

Szechuan Sour – 16

Redemption rye, ginger liqueur, lemon, spicy szechuan cordial, egg white

Golden Kick – 16

Libelula joven tequila, oka kura yuzu liqueur, fresh ginger, lemon cordial raw sugar rim

Happy Buddha – 15

Roku gin, fresh muddled celery, lime, simple, sake foam

East Meets West – 17

Makers Mark straight bourbon, Suntory Toki Japanese whiskey, Caffo Vecchio amaro, Angostura bitters

Figs of Fury – 18

Legent sherry cask bourbon, house fig jam, Angostura bitters, simple

Love U Matcha – 15

Roku gin, Jinro Soju, matcha, simple

Yuenyang Espresso Martini – 15

local roasted Gaia coffee, black tea, Western Son vodka, Kahlua

Beers

Kirin Ichiban American Style Lager

ABV 5% Kirin Brewery, Tokyo, Japan – 6

Tsingtao Light Lager

ABV 5% Tsingtao Brewery, Qingdao, China – 6

Kirin Premium Light Lager

ABV 3.2% Kirin Brewery, Tokyo, Japan – 6

Heineken 0.0 Non Alcoholic

ABV 0.0% Heineken N.V, Amsterdam, Netherlands -6

Dogfish Head Hazy Squall Hazy IPA

ABV 6.5% Dogfish Head Brewery, Milton, DE – 7

Victory Golden Monkey Beligum Triple

ABV 9.5% Victory Brewing, Philadelphia, PA – 8

Asahi Super Dry Lager

ABV 5% Birra Peroni, Rome, IT – 7

Wines by the Glass / Bottle & Sake

WHITES

Stoneburn, Sauvignon Blanc – 12/46

Marlborough, NZ

Trullo, Riesling – 11/42

Rheinhessen, Germany

Zum Martin Sepp, Weiland Gruner Veltliner – 13/50

Weinviertel, Austria (1L)

Lager de Indra, Albarino – 13/50

Rias Baixas, Spain

Quadri, Pinot Grigio – 11/42

Venezie, Italy

Juggernaut, Chardonnay – 13/50

Sonoma Coast, CA

La Crema Russian River, Chardonnay – 20/78

Russian River, CA

Aveleda Fonte, Venho – 10/38

Verde, Portugal

REDS

Lucky Rock, Pinot Noir – 13/50

Sonoma County, CA

Bonanza Cabernet Sauvignon – 13/50

North Coast, CA

Decoy “Limited” by Duckhorn Cabernet Sauvignon –

20/78

Alexander Valley, CA

Schild Estate Shiraz – 12/46

Barossa Valley, Australia

Quinta de Sao Sebastiao Arreio Tinto

Red Blend – 12/46

Lisboa, Portugal

Chakana Malbec Estate Selection – 14/54

Lujan de Cuyo, Argentina

SPARKLING

Avinyo Cava Reserva Brut – 15/50

Catalonia, ESP

ROSÉ

Château D’Astros Aventure – 13/42

Provence, FR

SAKE

Momokawa Pearl – 18 (300ML)/30 (500ML)

rich and sweet, nigori

Momokawa Diamond – 18 (300ML)/30 (500ML)

medium and dry, junmni

