

# create your own meal

SMALL  
\$5

MEDIUM  
\$7

LARGE  
\$9

## 1. CHOOSE SIZE & BASE

Green tea rice	Silken tofu	Yam noodle ( <i>seasoned</i> )
Brown rice	Romaine & greens mix	Rice noodle
Wild rice blend	Kelp noodle ( <i>raw &amp; seasoned</i> )	Udon noodle ( <i>wheat</i> )

*All bases are gluten-free except udon noodles*    \* *one extra base: \$1.50*

## 2. CHOOSE 3 VEGGIES (GF)

### COOKED & SEASONED

Kale  
Zucchini  
Cabbage  
Radish  
Carrot  
Mushroom  
Bell pepper  
Seasoned sprout  
Long bean  
Lotus root

### FRESH

Baby spinach  
Romaine  
Tomato  
Fresh bell pepper  
Cucumber  
Red onion  
Alfalfa sprout  
Mung bean sprout  
Cilantro  
Basil

### RAW & SEASONED

Radish salad  
Cucumber salad  
Raw kale  
Wakame seaweed  
Dried seaweed

\* *extra veggies:  
\$0.69 each*

### 3. CHOOSE SAUCE (1.5oz) (GF)

Coconut curry sauce  
Spicy & savory sauce  
Savory sauce

Sweet Java sauce  
Chili Java sauce

Sesame chili sauce  
Sesame soy dressing  
Raw soy dressing

★ *All sauces are gluten-free. Extra 1.5oz of sauce: \$0.90*

### 4. CHOOSE EXTRAS (additional charge)

#### DECADENT SAUCES

*4oz scooped onto your meal: \$2*

*8oz on the side: \$4*

Veggie curry sauce (GF)  
Deluxe kimchi sauce (GF)  
Savory mushroom sauce (GF)

#### PROTEIN TOPPINGS

Sweet chickn \$2.50	Boolgogi \$2.50	Grilled tempeh (GF) \$2
Spicy chickn \$2.50	Spicy tofu (GF) \$2.50	Edamame bean (GF) \$2
Chickn breast \$2	Grilled tofu (GF) \$2	Mandoo \$1.25

#### VEGETABLE TOPPINGS (GF)

Asparagus \$2      Gourmet mushroom \$2

#### RAW TOPPINGS (GF)

Raw patty \$4	Raw bread \$4	Dried mushroom \$3
Kimchi \$2.50	Mango \$2	Half avocado \$2

# FAVORITE MEALS

choose a size (medium or large)  
then add your favorite toppings

**Jobche Noodle** (GF) ..... **\$7.50/\$10**  
*yam noodles, carrots, cabbage, kale, mushrooms & savory sauce*

**Rice & Beyond** ..... **\$7.50/\$10**  
*wild rice blend, yam noodles, broccoli, cabbage, mandoo & savory sauce*

**Jobche Dub-bob** (GF) ..... **\$7.50/\$10**  
*brown rice, yam noodles, savory mushroom sauce, zucchini*

**Kimchi Dub-bob** (GF) ..... **\$7.50/\$10**  
*green tea rice, zucchini, cabbage, deluxe kimchi sauce*

**Curry Dub-bob** (GF) ..... **\$7.50/\$10**  
*brown rice, veggie curry sauce, edamame beans*

**Deluxe Bibimbob** (GF) ..... **\$8/\$11**  
***choice of rice (wild blend, brown, green tea)***  
*zucchini, carrots, seasoned bean sprouts, radishes, radish salad,  
cucumber salad and fresh bell peppers with sesame chili sauce*

**Rice Noodle & Curry** (GF) ..... **\$7.50/\$10**  
*rice noodles, veggie curry sauce & asparagus*

**Udon & Mushroom** ..... **\$7.50/\$10**  
*udon noodles, savory mushroom sauce & asparagus*

# SOUPS

**Chicken Ramen Soup** .....\$9

*ramen noodles, soy chicken breast, bean sprouts, carrots, scallions & broccoli in a delicious veggie broth*

**Udon Noodle Soup** .....\$9

*udon noodles, tofu, napa, mushrooms, carrots and seaweed in a soy seaweed broth*

**Mandoo Soup** .....\$9

*mandoo dumplings, rice cake, carrots, scallions & seaweed in a veggie sesame broth*

**Green Soup** (GF) .....\$10

*kelp or rice, spinach, kale, cilantro, seaweed, kimchi & edamame in a health-restoring spirulina broth*

**Seaweed Soup** (GF) .....\$9

*kelp or rice, seaweed, mushrooms & scallions in veggie broth*

**Spicy Noodle Soup** (GF) .....\$9

*your choice of noodles with kimchi, sprouts, scallions & seaweed in a spicy kimchi broth*

**Curry Noodle Soup** (GF) .....\$9

*rice noodles, bean sprouts, carrots, kale, basil, cilantro & hot cherry pepper in a curry veggie broth*

## SOUP TOPPINGS

"Chickn breast" \$2

Kimchi (GF) \$2

Gourmet mushrooms (GF) \$2

Sweet "chickn" \$2

Boolgogi \$2

Grilled tofu (GF) \$1.50

Spicy "chickn" \$2

Mandoo \$1.25

Edamame bean (GF) \$1.50

## NOODLE OPTIONS *(extra Noodles or Rice \$1.50)*

Ramen

Udon


Soba (buckwheat)

Yam (GF)

Kelp (GF)

Rice noodle (GF)

# ORGANIC SALADS

**Very Berry**  (GF) .....**\$8.50**

*mixed greens, berries & strawberries, grapes, fresh mozzarella, almonds, dried cranberries & very berry vinaigrette (fat free)*

**Spinach Avocado** (GF) .....**\$7.95**

*half an avocado, baby spinach, red onions, grape tomatoes & balsamic vinaigrette (fat free, sugar free)*

**Spinach Flax** (GF, Raw) .....**\$7.95**

*spinach, red onions, grape tomatoes, sunflower seeds, flax seeds, flax oil, raw apple cider vinaigrette*

**Mango Kale Salad** (GF, Raw) .....**\$8.50**

*massaged kale with hemp seeds, mango & grape tomatoes*

**Spicy Kale Salad** (GF, Raw) .....**\$8.50**

*massaged kale with hemp seeds, seaweed, red onion & raisins*

**Seaweed Salad** (GF, Raw) .....**\$7.95**

*two kinds of live seaweed, carrots, radishes, cucumbers & bell peppers*

**Sesame Soy Salad** (GF) .....**\$6.50**

*mixed greens, romaine, cucumbers, carrots, red bell peppers & sesame soy dressing (sugar free)*

**Asian Noodle Salad** (GF choice) .....**\$7.50**

*Choice of noodle (Ramen/Soba or GF Yam/Kelp ), mixed greens, romaine, cucumbers, carrots, red bell peppers & sesame soy dressing (sugar free)*

# SALAD TOPPINGS

## PROTEINS

Edamame bean (GF) \$2  
Grilled tempeh (GF) \$2

"Chickn breast" \$2  
Spicy "chickn" \$2.5  
Sweet "chickn" \$2.5

Boolgogi \$2.5  
Spicy tofu (GF) \$2.5  
Grilled tofu (GF) \$2

## RAW TOPPINGS (GF)

Raw patty \$4  
Raw bread \$4  
Dried mushrooms \$3  
Kimchi \$2.5  
Half avocado \$2

Mango \$2  
Strawberries \$1.5  
Blueberries \$1.5  
Grapes \$1.5  
Dried cranberries \$1.5  
Raisins \$1

Pecans \$1  
Walnuts \$1  
Almonds \$1  
Sunflower Seeds \$1  
Hemp Seeds \$1  
Flax Seeds \$1

# HEALTHY DRESSINGS (GF)

**Tropical Dressing** (*raw, fat free, sugar free, sodium free*) **1.5oz / \$0.90**

**Balsamic Vinaigrette** (*fat free, sugar free made with agave*) **4oz / \$2.25**

**Sesame Soy Dressing** (*sugar free made with agave*)

**Very Berry Vinaigrette** (*fat free*)

**Soy Oil-Free Dressing** (*raw, fat free, sugar free made with agave*)

**Raw Apple Cider Vinaigrette** (*raw, fat free, sugar free made with agave*)

# RAW FOOD (GF)

**Raw Pizza** (*extra kale chips \$4*) ..... **\$10**

*raw bread with avocado spread & tomato sauce, mushrooms, basil & fresh veggies*

**Kelp Jobche** (*extra coconut noodles \$4*) ..... **\$10**

*seasoned kelp noodle made with dried mushroom, dried seaweed, kale, bell pepper*

**Raw Delight** ..... **\$13**

*kale salad, seaweed salad, kimchi served with raw bread*