



Dining
menu



 : spicy
GF : gluten free

APPETIZER

- BAKWAN JAGUNG** *(bock-won-jah-goon)* **(4 PCS)** **12**
Grandma's recipe. Fresh corn, shallot, garlic, fresno pepper, crispy and crunchy on the outside with bursting juicy corn and savory flavor in each bite. Served with sweet chili sauce.
- LUMPIA** *(loom-piah)* **6**
Ground chicken, water chestnut, carrots, onion, cilantro. Wrapped and fried to perfection, served with sweet and sour sauce.
- STICKY BELLY** **12**
Pork belly, slowly cooked with ginger, garlic, rice wine, and glazed with sticky sweet and savory sauce topped with green onion and sesame seeds.
- KRAB RANGOON (5 PCS)** **10**
Crispy fried wonton stuffed with a delicious krab and creamy filling made of cream cheese. Served with sweet and sour sauce.
- FRESH SPRING ROLLS** **8** **GF**
Rice noodles with cilantro, red cabbage, carrot, cucumber, lettuce, delicately wrapped in rice paper and served with a sweet chili sauce or peanut sauce.
Pairs well with choice of protein: Avocado **1.5** Tofu **2** Lemongrass chicken **3** Shrimp **4**
- POT STICKERS (6 PCS)** **12**
Steamed or fried. We offer pork, lemongrass chicken, and kale and veggies.
- BALI WINGS (6 PCS / 10 PCS)** **12 / 18**
Wings marinated in ginger, soy sauce, mirin, fish sauce, and garlic. Then deep fried and tossed in Balinese sweet and spicy sauce, topped with green onion.
- SASSY WINGS (6 PCS / 10 PCS)** **12 / 18** 
Korean inspired wings, made with gochujang, honey, ginger and garlic creating sweet and spicy flavor.
- SPICY PEANUT WINGS (6 PCS / 10 PCS)** **12 / 18** 
Freshly made peanut sauce, blended with garlic and peppers served with chopped cilantro and a lime wedges.
- DYNAMITE SHRIMP** **15** **GF**
Thai inspired crispy shrimp, drizzled with bang-bang sauce, served over a bed of lettuce and carrots and topped with sesame seeds.
- EDAMAME** **7** **GF**
Can be made spicy on request.



ALA CARTE

- SATE AYAM (2 PCS)** **7**
SATE MANIS (2PCS) **10**
VOLCANO SHRIMP (4 PCS) **8**
DYNAMITE SHRIMP (6 PCS) **8**
- BALI BBQ BEEF** **8**
SPICY CHICKEN BASIL **6**
HONEY GARLIC CHICKEN **6**
LEMONGRASS CHICKEN **6**

AUTHENTIC DISH **served with rice**

- RENDANG** *(ren-dung)* **(BALINESE BEEF STEW)** **21** **GF** 
Sirloin slow-cooked in coconut milk and a mixture of lemongrass, galangal, garlic, turmeric, ginger, and other spices, mixed in with carrots, broccoli and snow peas. It's rich, and flavorful.
- BUMBU BALI** *(boom-buu bali)* **21** 
Beef simmered in spices, carrots, snow peas, broccoli, fingerling potatoes, combined with kecap manis (sweet soy), garlic, and scallion for rich and savory flavor and topped with fried shallot.
- SATE AYAM** *(satay-ai-uhm)* **(CHICKEN SKEWER)** **20**
Marinated chicken skewered, grilled to perfection and served with flavorful lime infused peanut sauce and asian slaw and topped with fried shallot.
- SATE MANIS** *(satay-mon-ays)* **(BEEF SKEWER)** **22**
Beef marinated overnight in spices, ginger, garlic, skewered, grilled and served with kecap manis dipping sauce and asian slaw and topped with fried shallot.
- MAMA MUS CURRY** *(mama-muus)* **15** **GF**
Savory and creamy yellow curry made with chayote squash, carrots, broccoli, zucchini, green bean, cauliflower, and red pepper.
- NASI GORENG** *(nah-si-gor-aing)* **(FRIED RICE)** **16**
Onion, carrots, snow peas, bok choy, scallion, sweet soy sauce, then topped with crispy shallot and a fried egg. Can be made gluten free upon request.
- MI GORENG** *(me-gor-aing)* **(STIR-FRIED NOODLES)** **16**
Egg noodles, egg, onion, scallion, snow peas, bean sprout, carrots, bok choy and topped with fried shallot.
- SINGAPORE NOODLES** **16** 
Stir-fried rice noodles, sesame oil, red peppers, madras curry, carrots, onions, bok choy, bean sprouts and scrambled egg. Can be made gluten free upon request.
- NASI MAWUT** *(nah-si-ma-woot)* **16**
If you can't decide between Nasi Goreng and Mi Goreng, we have Nasi Mawut. rice and noodle stir-fry mixed.
- NASI CAMPUR** *(nah-si-chum-poor)* **(RICE COMBINATION)** **23**
Perkedel (potato cakes), Bakwan Jagung, Lumpia , Pecel (peanut salad) and your choice of protein (Rendang, Bumbu Bali or any choice of rice bowl protein).
- CAP CAY** *(chap-chai)* **15** **GF**
Carrots, broccoli, cauliflower, zucchini, bok choy, garlic, onion, mushroom, snow peas, stir-fried in ang ciu (chinese cooking wine) and sesame oil.
ADDITIONAL Chicken, tofu **3** Beef or shrimp **5**

RICE BOWL

- BALI BBQ BOWL** **20**
Sirloin marinated with soy sauce, sesame oil, garlic, ginger, brown sugar, mirin, served with asian salad and crispy wonton.
rice bowls can be made vegetarian
- HONEY GARLIC CHICKEN** **18**
Chicken marinated with honey, mirin, garlic, hoisin, soy, ginger, onion, chilies, served with asian salad and crispy wonton.
- SPICY CHICKEN BASIL** **18** 
Chicken, shallot, Zucchini and Thai basil. Caramelized in oyster and hoisin sauce. topped with crispy wonton and asian salad.
- VOLCANO SHRIMP** **21** 
Fried shrimp glazed with sweet and spicy ginger sauce, topped with green onion, asian salad, and crispy wonton.
- LEMONGRASS CHICKEN** **18**
Vietnamese inspired lemongrass dish marinated with shallot, fish sauce, garlic, lemongrass and drizzled with nuoc cham (chili garlic sauce) served with asian salad and crispy wonton.
- STICKY BELLY RICE BOWL** **19**
Carmelized and tender pork belly, marinated in rich mixture of soy sauce, hoisin, honey, and aromatic ginger and garlic. Served over rice, Asian salad, and crispy wonton. Topped with green onion, and sesame seeds.

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Sushi
menu

Krab : Imitation crab meat
Food may contain raw or undercooked ingredients.
: spicy
GF : gluten free



POKE BOWL

- BALI POKE BOWL 23**
Homemade spicy poke sauce, unagi sauce, furikake, avocado, seaweed salad, cucumber, carrots, edamame and crispy wonton. Choice of protein : tuna, salmon, yellowtail.
- HOTTIE 23**
Seasoned with homemade spicy aioli, furikake, green onion, cucumber, carrots, edamame, seaweed salad, and crispy wonton. Choice of protein : tuna, salmon, yellowtail.
- DA AVO POKE BOWL 23**
Avocado aioli, cucumber, seaweed salad, carrots, edamame, diced avocado and crispy wonton
Choice of protein : tuna, salmon, yellowtail.
- SWEET HEAT POKE BOWL 23**
Homemade sweet and spicy aioli, cucumber, diced avocado, edamame, carrots, seaweed salad and crispy wonton. Choice of protein : tuna, salmon, yellowtail.
- NORTHLANDER POKE BOWL 24**
Walleye deep fried in panko breading, furikake, avocado, seaweed salad, cucumber, carrots, edamame, and crispy wonton. Your choice of sauce (bali, hottie, da avo, or sweet heat).
- VEGETARIAN POKE BOWL 20**
Crispy tofu tempura, furikake, green onion, cucumber, carrots, edamame, seaweed salad, and crispy wonton. Your choice of sauce (bali, hottie, da avo, or sweet heat).

RAMEN

- MISO RAMEN 18**
Chicken & vegetable broth simmered with soy bean paste, creating a creamy flavor of umami. Served with pork belly, bok choy, fish cake and soft boiled egg (Ask to make it spicy).
- TONKOTSU RAMEN 18**
Pork bone and pork meat simmered overnight creating a thick and hearty broth with savory flavor. Served with pork belly, bok choy, fish cake and soft boiled egg.
ADDITIONAL Chicken, tofu 3 Beef or shrimp 5

SUSHI / SASHIMI

- CHEF CHOICE NIGIRI (10 PCS) 30**
DELUXE SASHIMI (18 PCS) 40
NIGIRI SUSHI (2 PCS)
Tuna, Salmon, Yellowtail 7
Eel, Red-snapper 6
- CLASSIC SASHIMI (4 PCS)**
Tuna, Salmon, Yellowtail 13
MODERN SASHIMI* (4 PCS)
Tuna, Salmon, Yellowtail 14
served with ponzu sauce, jalapeño slice and sriracha)

CLASSIC ROLL

- SPICY TUNA ROLL GF 10**
SPICY SALMON ROLL GF 10
TUNA AVOCADO ROLL GF 10
SALMON AVOCADO ROLL GF 10
SHRIMP TEMPURA ROLL 10
YELLOWTAIL ROLL GF 9
AVOCADO ROLL GF 8
SPIDER ROLL 13
Soft shell crab tempura, masago, cucumber, avocado, spicy mayo, and drizzled with unagi sauce.
- SALMON ROLL GF 9**
TUNA ROLL GF 9
EEL ROLL 10
Eel, cucumber, avocado.
VEGGIE ROLL GF 8
PHILADELPHIA ROLL 12
Smoked salmon, cream cheese, cucumber.
CALIFORNIA ROLL GF 10
Krab, cucumber, avocado.

SPECIALITY ROLL

- NORTHLANDER ROLL 21**
Crispy tempura walleye, serrano, cilantro, topped with shimp and avocado, drizzled with unagi sauce.
- ULTIMATE ROLL 21**
Shrimp tempura, cream cheese, krab, topped with avocado, tempura flakes and unagi sauce.
- FANCY SPIDER ROLL 23**
Soft shell crab tempura, spicy tuna, unagi sauce, cucumber, avocado, topped with salmon and avocado.
- BALI ROLL 21**
Shrimp tempura, cream cheese, avocado, seared tuna, jalapeño and unagi glaze.
- DULUTH ROLL 21**
Spicy tuna, krab, avocado, seared red snapper, ponzu and green onion.
- WILD ROLL 20**
Spicy tuna, shrimp, cream cheese, avocado, deep fried topped with masago, unagi glaze.
- CRUNCHY SHRIMP TEMPURA 17**
Shrimp tempura, avocado, topped with fried onion, eel sauce, spicy mayo.
- MAMBA BANGERS sober 7**
Sushi on a spoon! tuna or salmon sashimi pieces over chopped sweet onion, jalapeño, topped with ponzu, green onion, lemon and 7 spices.
drunken 10
Your choice of mamba bangers with a shot of house junmai.
- SALMON LOVERS ROLL 22**
Salmon, cucumber, avocado topped with seared salmon, masago, ponzu and green onion.
- SUPERIOR ROLL 22**
Krab, cream cheese, asparagus, seared sirloin topped with unagi glaze and spicy aioli.
- DRAGON ROLL 20**
Krab, cucumber, topped with avocado, unagi and unagi glazed.
- NORTHERN LIGHT ROLL 17 GF**
Pink soy paper, smoked salmon, cream cheese, asparagus.
- KUTA ROLL (coo-tah) 18**
Red snapper, jalapeño, avocado, topped with wasabi mayo and masago.
- RAINBOW ROLL 20**
Krab, cucumber, avocado, topped with tuna, salmon, shrimp.
- CINCO DE MAYO 20**
Shrimp tempura, cilantro, serrano, spicy mayo, topped with spicy tuna drizzled with unagi glaze.
- UBUD ROLL (ooh-buud) 20**
Red Snapper, cucumber, spicy mayo, topped with avocado, wasabi mayo and crunchy tempura.
- KILLA' ROLL 23**
Spicy tuna, krab, serrano, cilantro, avocado, topped with seared salmon and sirloin, drizzled with spicy mayo and unagi sauce

DESSERT

- BANANA TEMPURA ICE CREAM 9**
Deep fried banana topped with vanilla bean ice cream and drizzled with caramel and chocolate sauce.
- MOCHI ICE CREAM (GREEN TEA, MANGO, STRAWBERRY) 7**

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