



# Bali

## Dining menu



## APPETIZER

### **BAKWAN JAGUNG (CORN FRITTER) (4 PCS) \$10**

Fresh corn, shallot, garlic, fresno pepper, crispy and crunchy in the outside with bursting juicy corn and savory flavor in each bite.

### **LUMPIA \$8**

Ground pork, water chestnut, carrots, onion, cilantro and fried the perfection of served with sweet sour sauce.

### **BALI NACHOS \$20**

Crispy wonton chips, seaweed salad, BBQ beef, diced avocado, garlic aioli and unagi sauce.

### **CHICKEN BASIL LETTUCE CUPS \$14**

Stir fried minced chicken, shallot, zucchini and Thai basil, smothered in a delicious oyster sauce and hoisin, then stuffed in butter lettuce cups.

### **POKE CUPS \$20**

Hawaiian style marinated diced fish. Served with avocado, cucumber, and green onion, then placed in butter lettuce topped with sesame seeds and crispy wonton chips (choose from salmon, tuna or yellowtail).

### **FRESH SPRING ROLLS \$8**

Rice noodles with cilantro, red cabbage, carrot, cucumber, butter lettuce, delicately wrapped in rice paper and served with a sweet chili sauce or peanut sauce.

### **POT STICKERS (6 PCS) \$12**

Steamed or pan fried. We have chicken lemongrass and pork mushroom.

### **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.

We also have sassy wings and spicy peanuts flavors.

### **EDAMAME \$7**

Ask us to make it spicy!

## AUTHENTIC DISH

### **RENDANG (BALINESE BEEF STEW) \$20**

Tender caramelized beef with balinese spice (coconut milk, green bean, lemongrass, chili).

### **SATE AYAM (CHICKEN SKEWER) \$20**

Marinated chicken, skewered and grilled to perfection and served with acar (pickled cucumbers and carrots) and also a rich flavorful lime infused peanut sauce.

### **SATE MANIS (BEEF SKEWER) \$22**

Overnight beef marinated in spices, skewered, grilled and served with kecap manis.

### **MAMA MUS CURRY (RED N GREEN) \$20**

Chopped rocoli and carrots, onion, snow peas, mushrooms, kaffir lime leaf, lemongrass to season, and simmered in coconut milk.

### **NASI GORENG (FRIED RICE) \$16**

Onion, carrot, scallion, soy sauce, then topped with crispy shallots, sesame seeds, a fried egg and acar (pickled cucumbers and carrots).

### **MI GORENG (STIR-FRIED NOODLES) \$16**

Egg noodles, egg, onion, scallion, bean sprout, carrots and acar (pickled cucumbers and carrots).

#### **\*ADDITIONAL\***

Chicken, pork, tofu

**\$3**

Beef or shrimp

**\$5**



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## 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.

### HONEY GARLIC CHICKEN \$18

Chicken breast marinated with local honey, mirin, garlic, hoisin, soy, ginger, onion, chilies, served with asian salad, fried shallots and crispy wonton.

### GENERAL'S WIFE \$18

We all know General Tso, now meet his spicy wife!!!

### LEMONGRASS PORK \$18

Pork marinated in lemongrass, garlic, ginger, fish sauce, grizzled in sweet and sour chili sauce, served with rice, salad, crispy shallots and crispy wonton.

### VOLCANO SHRIMP \$22

Crispy shrimp or tofu glazed with sweet and spicy ginger sauce topped with green onion and sesame seeds. Served over rice and asian salad (We also overed tofu).

## POKE BOWL

### BALI POKE BOWL \$25

Traditional dry rub of inamona, sweet onion, green onion, red pepper, tossed in sweet soy glaze.

### DA AVO \$25

Sweet onion, green onion, tossed in avocado aioli.

### SWEETIE \$25

Furikake, green onion, sweet onion, Hawaiian salt, tossed in sweet soy glaze.

### HOTTIE \$25

Seasoned with julienne onion, green onion, and tossed in freshly made spicy aioli.

## RAMEN / PHO

### PHO \$18

Vietnamese beef broth soup, thinly sliced sirloin, rice noodles, sprouts, Thai basil, cilantro. Comes with side of hoisin and sriracha.

Bok choy, carrots, seasoned boiled egg, snow peas, shiitake mushroom, onion, broccoli, chashu.

### 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.

## KIDS MENU

### MAC & CHEESE \$8

### CHICKEN TENDER \$10

### GENERAL'S KID \$10

## DESSERT

### MOCHI ICE CREAM \$7

### CARAMEL BANANA TEMPURA ICE CREAM \$9

Deep fried banana topped with vanilla ice cream from love creamery and caramel sauce (Allows 15 minutes to make).



# Bali

## Sushi menu



## SUSHI / SASHIMI

CHEF CHOICE NIGIRI (10 PCS) \$32

DELUXE SASHIMI PLATER (18 PCS) \$45



### NIGIRI

2 pcs

### SASHIMI

4 pcs

### MODERN SASHIMI

(Served with ponzu sauce, jalapeño slice and sriracha)

4 pcs

**TUNA**

\$8

\$14

\$15

**SALMON**

\$8

\$14

\$15

**YELLOWTAIL**

\$8

\$14

\$15

**EEL**

\$7

\$13

-

**SHRIMP**

\$7

\$13

-

**RED-SNAPPER** \$7

\$13

\$14

## CLASSIC ROLL

SPICY TUNA ROLL \$10

SPIDER ROLL \$15

SPICY SALMON ROLL \$9

SALMON ROLL \$9

AVOCADO ROLL \$8

TUNA ROLL \$9

PHILADELPHIA ROLL \$10

YELLOWTAIL ROLL \$9

CALIFORNIA ROLL \$12

EEL ROLL \$10

TUNA AVOCADO ROLL \$10

VEGGIE ROLL \$8

SALMON AVOCADO ROLL \$10

SHRIMP TEMPURA ROLL \$10



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## Sushi menu



## SPECIALTY ROLL

### ULTIMATE ROLL \$21

shrimp tempura, cream cheese, crab, topped with avocado, tempura flakes and unagi sauce.

### FANCY SPIDER ROLL \$25

soft shell crab, spicy tuna, 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, crab, avocado, seared albacore, ponzu and green onion.

### WILD ROLL \$20

Spicy tuna, shrimp, cream cheese, avocado, deep fried topped with tobiko, cilantro, unagi glaze.

### SUPERIOR ROLL \$25

Crab, cream cheese, asparagus, seared sirloin topped with unagi glaze and spicy aioli.

### DRAGON ROLL \$20

Crab, cucumber, topped with avocado, unagi and unagi glazed.

### NORTHERN LIGHT ROLL \$20

Pink soy paper, smoked salmon, cream cheese, asparagus.

### CATERPILAR ROLL \$20

Eel, cucumber topped with laced avocado and unagi glaze.

### RAINBOW ROLL \$20

Crab, cucumber, avocado, topped with tuna, salmon, yellowtail.

### CINCO DE MAYO \$20

Shrimp tempura, jalapeño, cilantro, topped with spicy tuna.

### MODERN ROLL (NO RICE) \$20

Smoke salmon, cream cheese, asparagus, waikame, rolled inside cucumber wrap topped with green onion.

### SALMON LOVERS ROLL \$22

Salmon, cucumber, avocado topped with seared salmon, masago, ponzu and green onion.

### COWBOY ROLL \$22

Sirloin steak, cucumber, asparagus, topped with laced avocado and unagi glaze.