

Dim Sum Brunch

\$23 per person

CHOOSE TWO

Bang Bang Shrimp Steam Bun (1)

*spicy japanese mayo, cucumber,
cilantro, pickled onion*

Pork Soup Dumpling (3)

ground pork, ginger, scallion, rice wine, pork broth

Pork Belly Steam Bun (1)

cucumber, cilantro, pickled onion, hoisin

Edamame Dumplings (3)

edamame, black truffle tamari, thai basil VE

Crab Rangoon (3)

garlic red chili sauce

Hong Kong Shrimp Toast (4)

chinese hot mustard



Thai Chicken Summer Roll (1)

chicken, veggies, rice paper GF

Spicy Cold Vermicelli Noodle Salad

*green onion, peppers, carrots,
sesame seeds, peanuts, ginger dressing GF | VE*



Spicy Mango Salad

*bird's eye chili, thai basil, peanuts,
fresh lime GF | NA*



Chili Cucumber Salad

*soy, sesame, red chili, cilantro,
peanuts, chili crisp GF | NA | VE*



Togarashi Shrimp Congee

chinese sausage, soy egg, chili GF

Tuna Poke Bowl

*sushi rice, furikake, avocado, sesame, scallion,
edamame, spicy mayo GF*

Korean Rice Cakes

*gochujang dashi, mushroom, chili,
baby bok choy, scallion, soy soft egg GF*



Duck Fried Rice

house kim chi, shiitake, hoisin, cilantro GF

Spicy Pork Dan Dan Noodles

*bok choy, chili crisp, peanuts NA
vegetarian option available*



DRINK SPECIALS

Yuenyeung - 15

tito's vodka, kahlua, cold brew coffee, black tea

Lemon Basil Soju Crush - 15

jinro soju, lemon, simple and basil

Mary's Gettin' Spicy - 15

*tomato gin, bloody mix, gochujang, lemon juice,
togarashi & sea salt rim*



Dinner

BODHI

KITCHEN

SMALL PLATES

Pork Belly Steam Bun – 7

Crispy Spicy Shrimp – 7

Crispy Lobster Spring Roll – 7
with red thai curry

Scallion Pancake – 7

Ahi Tuna Hand Roll *or*
Spicy Tuna Crispy Rice Cake – 7

Tempura Cauliflower – 7
chili aioli lemon or crispy brussel salad

Crispy Tofu – 7
sweet thai chili sauce

DUMPLINGS

Cumin lamb or Short Rib or Duck – 10
(signature) chili oil

Some kinda Soup Dumpling – 10

Mushroom Dumpling or Edamame – 10

Shrimp & Lobster (signature) – 10
spicy lobster chili demi

Pork & Kimchi Potsticker *or*
Smoked Pork & Chive – 10

SOUPS + SALADS

Spicy Thai Duck Salad – 10

Green Papaya Salad with Chili – 10

Chicken Ramen – 10

Tom Yum Soup with Shrimp – 10



Beverages

COCKTAILS

Ming Mule – 12

Vodka, Lychee, Mint, Ginger

Thai Punch – 12

Applejack, Pineapple, Papaya, Falernum

Autumn In Okinawa – 12

Rye, Rum, Pear, Fig, Lemon

Kantoi Road – 12

Tequila, Tamarind, Citrus, Charred Chili

Hashi Old Fashioned – 12

Bourbon, Applejack, Orange Bitters, Smoked Caramel

Emperors Elixir – 12

Sake, Campari, Vermouth, Bitters

BEER

Burley Oak Sea

Heathen – 7

Pilsner W/ Lime 4.2%

Unibroue Blanche De

Chambly – 8

Belgian White 5%

St. Feuillien Dry

Hopped – 7

Saison 6.5%

Dogfish 60 Minute – 6

Ipa 6%

First State Stellar

Entanglement – 7

Ddh Hazy Dipa 8.0%

Dewey Secret Machine

– 7

Blue-Black-Raspberry Fruited

Kettle Sour 6.3%

WINE

Sparkling – 12/40

Wine Descriptor/location

Sparkling – 12/40

Wine Descriptor/location

Rose – 12/40

Wine Descriptor/location

Rose – 12/40

Wine Descriptor/location

White – 12/40

Wine Descriptor/location

White – 12/40

Wine Descriptor/location

Red – 12/40

Wine Descriptor/location

Red – 12/40

Wine Descriptor/location

Red – 12/40

Wine Descriptor/location

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