#### **APPETIZERS**

VEGETABLES SAMOSA (2 PCS) (*Vegan*) 6.99 Made of potatoes, onion and coriander, wrapped in a delicious homemade pastry served with tamarind sauce.

EVEREST DAAL (*Vegan & Gluten free*) 4.99 Lentil soup prepared with Himalayan herb spices in mild flavor.

SPRING ROLL (vegan) 7.99 Cabbages and carrots are rolled in crispy skin.

PANEER CHILI (Hot & Spicy) (*Gluten-free*)

11.99

Indian style cheese with hot chili sauce, red onions, green bell peppers sprinkled with chopped cilantro. (A good complementary dish with alcoholic beverages)

CHICKEN CHOILA (Spicy)/(*Gluten-free*) 11.99 Sliced white chicken meat marinated in special sauce tossed with red onion, hot chili, lemon, and sprinkled with chopped cilantro.

PORK MANDU (DUMPLING, 3 PCS) 8.99 Filled with pork mixture with vegetables. Korean dumplings, known as Mandu.

KIMCHI PANCAKE

(김치전) – Savory Korean pancake made with tangy fermented kimchi, scallions, and a crisp golden batter, served with a soy-vinegar dipping sauce.

favorite.

#### MAIN COURSES VEGETARIAN ENTREES

DAAL, BHAT, TARKARI RA SAG VEGETABLES

16.99

12.99

Nepali platter containing freshly cut garden vegetables cooked in an authentic Nepali style sauce, lentil soup, green vegetables, and spicy achars.

## TOFU WITH FRESH VEGETABLES (*Vegan* & *Gluten-free*) 13.99

Firm, organic tofu cooked with fresh mixed vegetables in Nepali style sauce and garnished with green onions.

## TAMA BODI RA ALU TARKARI (*Vegan & Gluten-free*) 14.99

Black eye peas, bamboo shoots, and potatoes sautéed with tomato sauce and herbs.

STEAMED VEGETABLE MO-MO (*vegan*) 11.99 Tibetan dumpling stuffed with mixed vegetables, herbs and spices served with homemade tomato achar.

SAAG PANEER (*Gluten-free*) 14.99 Chunks of homemade cheese cooked with spinach in a creamy Indian style, special herbs, and spices.

PANEER TIKKA MASALA(*Gluten-free*) 14.99 Indian style cheese cooked in a mild creamy sauce with special herbs, and spices.

VEG MOMO TIKKA MASALA 13.99 Our famous tikka masala over your favorite veg MOMO.

#### VEG JHOL MOMO 13.99

Nepali steamed dumplings served in a spicy, tangy soup made with tomatoes, sesame, and traditional Himalayan spices

VEGETABLE KORMA (*Gluten-free*) 14.99 Creamy Indian style cooked with mixed vegetables, onions, tomatoes and cumin, ginger, garlic, and spices.

Egg Chow-Chow: Noodles with veggies and egg sautéed with chef's spices. \$17.99

Veggie Chow-Chow: Noodles sautéed with veggies. (*vegan*) \$13.99

(Note: 20% gratuity fee will be added to your total bill for a party of 5 or more)

The prices subject to change without notice!

#### MAASU (MEAT ENTREES)

DAAL, BHAT, TARKARI RA SAAG (CHICKEN BONELESS-18.99/LAMB-18.99/GOAT 18.99) Nepali platter meal cooked in authentic Nepali style, lentil soup, green vegetables, and spicy achars.

CHICKEN WITH MIX VEGGIES 15.99 Boneless chicken cooked in Nepali style sauce with mixed vegetables. (*Gluten-free*)

LAMB WITH FRESH MIXED VEGETABLES 15.99 Boneless lamb cooked in authentic Nepali style sauce with mixed vegetables (*Gluten-free*)

GOAT CURRY (*Gluten Free*) 15.99 Goat meat with **bone** cooked in Himalayan spices and herbs.

HOT SPICY CHICKEN BONELESS (Hot & Spicy)
(Gluten-free) 16.99
Chicken sautéed with hot chili peppers cooked in our special sauce.

STEAMED MEAT MO-MO (Pork/Chicken) 13.99 Tibetan style dumplings stuffed with fresh ground meat and mixed with vegetables and cumin, garlic, ginger and spices served with homemade tomato achar (pickle)

CHICKEN TIKKA MASALA/SHRIMP TIKKA MASALA (Chicken-15.99/Shrimp-16.99) Tender boneless chicken OR shrimp roasted in tandoor prepared in a creamy fresh tomato sauce with spices (*Gluten-free*)

MOMO TIKKA MASALA (CHICKEN or PORK)
Our famous tikka masala over your favorite
MOMO at your choice. 14.99

JHOL MOMO (CHICKEN OR PORK) 14.99 Nepali steamed dumplings served in a spicy, tangy soup made with tomatoes, sesame, and traditional Himalayan spices CHICKEN KORMA (*Gluten-free*) 16.99 Tender boneless chicken pieces cooked in onion, tomato and creamy sauce.

CHICKEN CHOW CHOW (Nepali Style Noodles)
16.99

Noodles sautéed with a combination of Chicken & vegetables, red onion, tomato, garlic, ginger, a touch of soy sauce, and Himalayan herbs.

#### RICE (Gluten free)

PLAIN STEAMED BASMATI RICE \$2.99

VEGETABLE BIRIYANI \$13.99 Indian style fried rice with cardamon, bay leaf, cinnamon, cumin, cilantro and green onions.

EGG BIRIYANI \$14.99 Indian style fried rice with cardamon, bay leaf, cinnamon, cumin, cilantro and green onions.

CHICKEN BIRIYANI \$16.99 Indian style fried rice with cardamon, bay leaf, cinnamon, cumin, cilantro and green onions.

LAMB BIRIYANI \$17.99 Indian style fried rice with cardamon, bay leaf, cinnamon, cumin, cilantro and green onions.

GOAT BIRIYANI(BONE) \$17.99 Indian style fried rice with cardamon, bay leaf, cinnamon, cumin, cilantro and green onions.

#### **BREAD**

PLAIN NAAN 2.99 Unleavened wheat bread baked in the clay oven.

GARLIC NAAN 3.99 Unleavened bread garnished with garlic and cilantro, baked in the clay oven. The prices subject to change without notice!
 TANDOORI DELIGHT (From the clay oven) Cooking time longer than other dishes. (NOT AVAIL 30 MINS BEFORE CLOSING)

(Served on a plate with tomatoes, bell peppers, red onions, lemon wedges, and basmati rice, plain naan OR papadum and lentil soup)

CHICKEN TANDOORI *(Gluten-free)* 16.99 Tender chicken thighs and legs marinated in yogurt sauce and Himalayan herbs.

CHICKEN SEKUWA (Tikka kabab) *(Gluten-free*) 19.99

Tender chicken breast marinated with our authentic Nepali style sauce and Himalayan herbs.

LAMB SEKUWA (Boti kabab) (Gluten-free)

24.99

Legs of lamb marinated with our authentic Nepali style sauce and Himalayan herbs.

MIXED GRILL SEKUWA (Chicken, Lamb & Shrimp) (Gluten-free) 26.99 Chicken, lamb, and shrimp marinated with authentic Nepali style sauce backed in clay oven.

# TASTE OF KOREA (cooking time longer than other dishes) (Non-dairy)

**BI BIM BAP** 

(Beef:15.99/Chicken:14.99/Tofu:13.99)
\*CHOOSE HOT STONE BOWL OR REGULAR\*
Bed of steamed rice topped with an assortment of mixed vegetables and sunny side egg on top served with hot sauce.

CHAP CHAE (Beef:

15.99/Chicken:14.99/Tofu:13.99)
Sweet potato noodle with onions, bell peppers

and choice of protein

BULGOGI RICE BOWLS(Chicken-16.99/Beef-18.99/Tofu:13.99)

Sweet Korean barbeque marinated (soy sauce, sesame oil, ginger, and garlic) served with rice.

BEEF SHORT RIBS (LA galbi) 24.99

Marinated beef short ribs grilled to perfection in a savory-sweet blend of soy sauce, garlic, sesame, served tender and bursting with authentic Korean flavor.

KIMCHI FRIED RICE

14.99

13.99

Fermented spicy kimchi stir-fried with go chu Jang and white rice served over sunny side egg.

JJ NOODLE

This is the classic flavor of Korean spicy Noodle soup with kimchi, boiled egg, and Nepalese style of Momo (Nepali Dumplings-choice of chicken, pork, or vegetables). Story: Owners/Executive Chefs-Dr. Devi States is from Nepal and the Mrs. Maya States is from South Korea. JJ Noodles is the favorite meal for their sons: James & Jesse (JJ)







• The prices subject to change without notice!





#### **SIDES**

Papadum (crispy lentil) (Gluten-free)	2.99
Plain Dahi (homemade yogurt)	2.99
Raita	3.99
Cabage Kimchi	6.99

### **DESSERT(ask for availability)**

Rice pudding	4.99
Mango pudding	4.99
Gulab Jamun	4.99
Green tea Ice Cream	4.99
Green Tea Cheesecake	6.99

- Please let us know your allergy ahead when placing an order.
- Sorry! We do not substitute or modify the order.

(Note: 20% gratuity fee may be added to your total bill for a party of 5 or more)