

Appetizers and side orders

Aloo Ko Achar 7.75

*boiled potatoes sautéed with onions,
tomatoes and fresh spices*

Dal 3

*lentil sautéed with onions, tomatoes and
garlic*

Salad 5

*hand-shredded cabbage and carrot cole-
slaw with house special dressing*

Paratha 3

whole wheat pan-cooked round bread

Drobuk 3

steamed white flour dough bread

Rice 3

Japanese premium white rice



Momo 12.5

Momo is native to Tibet and Nepal, and is a very popular food all over the world. Basic momo consists of meat or vegetables encased in flour dough and steamed thoroughly. Each serving consists of 8 momos of your choice. All momos are served with thin sliced cabbage salad and our special sauce.

Laangsha Momo

coarsely chopped beef and onions

Jasha Momo

coarsely chopped chicken and onions

Tsel Momo

*onions, carrots, cabbage, spinach,
broccoli, celery and boiled potatoes*

Mixed Momos

set of laangsha, jasha and tsel momos

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Tibetan Soethap
Tibetan Kitchen

Based around seasonal vegetables, Tibetan cuisine is well-known for its nutritional and health values. Most common Tibetan foods are steamed or lightly sautéed.

Ngoethuk **16.25**

pan-fried egg noodles sautéed with fresh chopped vegetables (+2 with meat)

Shapta **18**

choice of meat sautéed with seasonal vegetables, garlic, ginger and served with choice of rice or drobuk

Sautéed thenthuk **18.25**

hand-cut flat noodles sautéed with seasonal vegetables. This dish was created by Tibetans in India and is the current most popular dish (+2 with meat)



Soups 14.75
(+2 with meat)

Tibetan soups are consumed as a whole meal and a popular choice during cold seasons. We generally use beef broth, but a vegetarian substitute is available upon request.

Thenthuk

hand-pulled flat wheat noodle soup with sautéed vegetables. It's a popular dinner choice in Amdo region of Tibet where the soup was originated from.

Bhakthuk

oval shaped hand made wheat noodle soup with sautéed vegetables. Traditionally, the soup is enjoyed on Tibetan New Year's eve.

Gyathuk

egg noodles in meat or vegetable stock garnished with thin sliced meat sautéed with carrots, cabbage and seasonally available vegetables.

Dreythuk

the same method is used as in the other soups except rice is substituted for the noodles, making it gluten free and a good morning soup.

Druk-Yul Thaptsang
Dragon Kitchen

The use of vegetables in Bhutanese cuisine is limited to what is seasonally available at the high altitudes and most meat is dried for long term use. Usually stewed or slow-cooked, Bhutanese food is spiced with hot peppers in all dishes and cottage cheese to garnish most common dishes. We have created the taste of Bhutan minus the really hot peppers. **All Bhutanese dishes are served with white rice.**

Shamo tsoem **16**

mildly sautéed mushrooms with onions and cottage cheese

Emma dasi **14.75**

mildly sautéed green peppers with tomatoes, onions and cottage cheese

Toetsoem **14.75**

fresh chopped vegetables sautéed with rice (+2 with meat)

Tsipsha paa **18.25**

pork back ribs slow-cooked with seasonal leafy vegetables in mild pepper powder till tender. It is a delicacy enjoyed during annual rituals.

Laangsha paa **18.25**

slow-cooked strips of beef with potatoes and mild red chili powder



Nepali Chula
Nepali Kitchen

Nepali cuisine resembles Indian cuisine minus the amount of spices. It is more delicately spiced, and known for its ease of cooking and nutritional values. We use a house blend of healthy spices in all our dishes, making them aromatic and flavorful. The most basic Nepali food is Dal, Bhat and Tarkari (lentil, rice and curried vegetables or meat). We provide real home-cooking with no pre-mixed curry sauce. **All Nepali dishes are served with white rice and a paratha.**

Subzi tarkari thali **17.25**

seasonal vegetables sautéed with onions, tomatoes, ginger and chef's own blend of natural herbs and spices

Bondel tarkari thali **18**

pork sautéed in tomatoes and a blend of natural herbs and spices slow-cooked over low flame

Kukra tarkari thali **18**

boneless chicken breast sautéed in mild spices and slow-cooked over low flame

Macha tarkari **19.75**

wild-caught salmon marinated in special blend of spices and mild yogurt-based sauce

YANGSER DORJEE'S



Yang *Prosperity* **Ser** *Gold*
Dorjee *Thunderbolt of Enlightenment*

The two jewels in gold and orange on the logo represent the two Yangs harmonized by the auspicious green (earth) scarf. The Golden Dorjee in the middle represents the “Thunderbolt of Enlightenment”, the snow peaked mountain represents the Chomolungma or Mt. Everest – signifying the purity of compassion towards all sentient beings. Yangchen (mother), meaning “Supreme Prosperity”; Yangzom (daughter), meaning “Confluence of Supreme Prosperity”; Wooser (son), meaning “Golden Rays of the Sun”.

In short, our logo means: “The Dorjee family, blessed with the thunderbolt of enlightenment and the confluence of supreme prosperity, nurtured by the golden rays of the sun, will live by the principles of purity and compassion.”