



1001 N. San Fernando Blvd., Unit 130
Burbank, CA 91504
818 - 736 - 5037

Let's Build A Better Bowl

RICE BOWL \$8.98

Inspired from the complex flavors of Southeast Asian Food, our menu consists of freshly cut vegetables and herbs, variety of sauces with distinct flavors and spices that are low in sodium and fat, Satay and Teriyaki meats that are hand-cut daily and marinated overnight for maximum flavor. All our meats are naturally raised without the use of antibiotics or added hormones.

SALAD BOWL \$8.98

Lighter choices with the same bold flavor and taste.

STEAMED BUNS \$8.98

Our alternative to Taco. Soft and juicy stuffed with all the flavors you crave. Served with salad. (3 pieces)

NO MEAT BOWL \$7.25

NO GARNISHES/ NO TOPPING BOWL \$7.25

KID'S BOWL \$6.98

Pick one of each : Base, Meat, Sauce, Side and Topping.

BASE

(Choose one or go half / half)

STEP 1

Jasmine Rice
Brown Rice
Rice Noodles
Romaine Lettuce

Additional Base \$1.00

SAUCES

(Choose one)

STEP 2

Peanut Sauce

A creamy blend, great on just about anything. Made with herbs and spices.

Hot Red Curry Sauce

A coconut milk-based sauce with a combination of toasted red chilis, spices, and lemongrass.

Tamarind Vinaigrette

Tangy tamarind with a blend of lime, ginger, and chilis.

Fish Sauce Vinaigrette

Tangy and lightly spicy.

Satay Glaze

Sweet, with a hint of ginger and chilis.

Teriyaki Glaze

Sweet and savory

Additional sauce \$.50

PROTEIN / MEATS

(Choose one or go half / half)

STEP 3

Chicken Satay

Satay marinated overnight for maximum flavor. All natural chicken breast.

Steak Satay

Satay marinated overnight for maximum flavor. All natural grass-fed beef.

Teriyaki Meatballs

Hand-rolled all natural pork meatballs mixed with a special blend of spices and herbs.

Five Spiced Braised Beef

All natural grass-fed beef slow roasted then hand-pulled with love.

Organic Tofu

Steamed in black bean sauce and vegetable stock.

Additional protein \$2.00

SIDES / GARNISHES

(Choose all or create your own blend)

STEP 4

Fresh Mango Slaw
Grilled Vegetables
Curried Spiced Corn
Asian Pico de Gallo
Lightly pickled cucumbers and red onions
Lightly pickled carrots and radish
Fresh bean sprouts

Additional serving 0.50 each

TOPPINGS / FINISHES

(Choose all or a few)

STEP 5

Crispy Noodles
Crushed Peanuts
Mixed Herbs
Sliced Jalapeños