



Tanpopo Noodle Shop

Dinner Menu

前菜/ Starters

Sushi Rolls....ask your server

Agedashi Tofu....4.00

deep-fried tofu in broth, garnished with green onion, bonito flakes and ginger

Edamame....3.75

lightly salted boiled green soybeans

Shrimp and Vegetable tempura....7.75

shrimp and seasonal vegetables, deep-fried in light tempura batter

Vegetable tempura....6.75

seasonal vegetables, deep-fried in light tempura batter

Chicken Wings in a Soy-Ginger Sauce.... 5.75

deep-fried chicken wings in a soy and vinegar sauce with ginger

Cold Tofu3.50

home-made sesame sauce, garnished with green onions

Chef's Salad....5.00

with smoked salmon7.00

Romaine lettuce, English cucumber, mountain burdock and red onions

Spinach with Sesame....4.75

blanched spinach in a freshly ground sesame sauce

Tsukemono....4.00

two kinds of *tsukemono* or Japanese pickles

定食/ Teishoku

A home-style meal. Entrée, rice, miso soup, salad and a small dish of vegetables.

Daily Teishoku....ask your server

Tonkatsu Teishoku....12.00

panko-breaded pork cutlet with tonkatsu sauce

Saba Teishoku....12.00

broiled Norwegian mackerel with soy sauce and lemon

Agedashi Tofu Teishoku....10.00

deep-fried tofu in broth, garnished with bonito flakes, green onion and ginger

Cold Tofu Teishoku....10.00

tofu served with sesame sauce and green onions

Strictly Vegetarian: served with edamame instead of miso soup....11.00

そば・うどん/ Hot Soba or Udon

Noodles and toppings served in a traditional Japanese soup stock.

Soba noodles are mainly made from buckwheat flour.

Udon noodles are made from wheat flour.

All soups are garnished with green onions.

Shrimp or Vegetable Tempura Soba / Udon ...8.75
topped with shrimp or vegetable (kakiage) tempura or both for 10.00

kakiage is a mixture of thinly sliced onions, green onions and carrots

Nabeyaki Udon.....10.00

served in ceramic 'nabe' bowl with shrimp tempura, chicken, shiitake,
fish cake, Japanese omelet and wakame.

Beef Soba / Udon....8.00

simmered beef with onions and wakame

Wild Mushroom Soba / Udon...8.50

shiitake and enoki mushrooms, wakame and Japanese omelet

Tori Soba / Udon....8.00

pan-fried, sliced chicken breast and wakame

Kitsune Soba / Udon....8.00

seasoned deep-fried tofu, shiitake and wakame

Plain Soba / Udon....6.50

vegetarian mushroom broth, add \$1.25.

split charge of \$2.00 except for children

飲み物/ Beverages

茶/Hot Tea (per person)

Sencha....2.25 Genmai....2.00

Jasmine...2.00 Oolong....2.00

Decaf....2.00

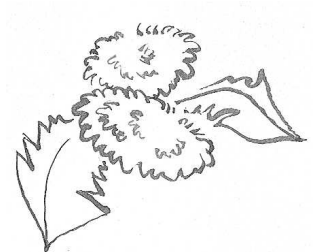
Fair Trade Coffee....2.00

Sumatran organic Italian roast

Pepin Heights Sparkling Cider, Reed's Ginger Brew
San Pellegrino Limonata, San Pellegrino Sparkling Water....2.75

Coke, Diet Coke, Sprite....2.00

Sweetened Soy Milk....2.00



We are an independently owned, chef driven restaurant specializing in Japanese noodles and home-cooked specials. For more information about Tanpopo, please visit our website at tanpoporestaurant.com.

Reservations accepted for parties of 6 or more.