

ZenCha Tea Salon Food Menu

Warming Brew

Edamame	\$3.50
<i>boiled soy bean seasoned with sea salt</i>	
Onigiri (2pc)	\$4.95
<i>traditional pressed rice with your choice of flavor: sesame chicken/spicy tuna/roasted salmon/umeboshi</i>	
Chinese Dumplings (6pc)	\$5.50
<i>boiled handmade veggie or chicken option with spicy sauce</i>	
Samosas (4pc) 🍷	\$5.95
<i>handmade samosas filled with potato, pea, garlic and spices, served with cilantro mint yogurt sauce</i>	
Honey Cheese Crostini 🍷 <i>New!</i>	\$5.95
<i>served with tropical fruit chutney and seasoned goat cheese</i>	
Coconut Lemongrass Noodle 🍷 <i>New!</i>	\$5.95
<i>genuine thai style with grilled tofu, rice noodle, lemon grass, bean sprouts, ginger, lime and cilantro with coconut milk sauce add shrimp (\$1.00)</i>	

Aroma Brew

Cauliflower Cheddar Soup	\$4.95
<i>served with turkey bacon pieces and scallion</i>	
Thai Chicken Soup	\$4.95
<i>clear broth style chicken soup served with lime, cilantro and hot pepper</i>	
White Grape Vegetable Gazpacho 🍷 <i>New!</i>	\$5.95
<i>refreshing cold soup made with white grapes, apples, and fresh vegetables garnished with yogurt and mint</i>	
Japanese Ginger Salad 🍷 <i>New!</i>	\$4.95
<i>baby green, napa cabbage, tofu with creamy soy ginger dressing</i>	
Mandarin Chicken Salad 🍷	\$5.95
<i>grilled chicken, spinach, cabbage, snow pea, mandarin orange, crispy noodles with ginger soy sauce dressing.</i>	
Thai Rice Salad	\$5.95
<i>shredded cabbage, cucumber, onion, basil, cilantro, mint and peanut lime dressing with chicken or shrimp topping.</i>	
{Aroma Brew Set}	\$8.99
<i>your choice of soup + salad combination*</i>	
<i>*Add\$1.00 for each Thai Rice Salad, Mandarin Chicken Salad, and Grape Gazpacho soup option</i>	

Tasting Brew

Tea Sandwich	
<i>Classic English: cucumber, cream cheese, spinach</i>	\$4.95
<i>Banh Mi: roasted pork, daikon, basil, onion, and cilantro</i>	\$4.95
<i>Grilled Cheese: with turkey and tomato</i>	\$4.95

{Sandwich Set Special}	\$8.99
<i>your choice of soup + tea sandwich combination</i>	
<i>*Add \$1.00 for Grape Gazpacho soup option</i>	

Dumpling Soup	\$8.75
<i>choice of chicken or vege dumplings prepared in a hot vegetarian based broth, served with vegetable.</i>	

Japanese Style Ramen	\$8.75
<i>ramen noodle with sautéed vegetables in miso or kimchee broth, topped with roasted pork or tofu</i>	

Sencha Salmon Rice	\$8.95
<i>roasted salmon served with shredded nori, wasabi, soy sauce and Japanese sencha green tea as broth</i>	

Chilled Beef Japchae 🍷 <i>New!</i>	\$8.95
<i>Korean style bean thread noodles mixed with beef and sautéed vegetables topped with sesame seeds and green onion. served cold.</i>	

Beef Sukiyaki 🍷	\$9.95
<i>sirloin beef slices prepared in this traditional Japanese cast iron hot pot with napa cabbage, baby spinach, rice noodle, grilled tofu and onion in a soy sake broth.</i>	
<i>*Add \$1.00 for a bowl of rice</i>	

Sweet Brew

Light Sweet Brew

Tea Cookie (2 pc) – any combination	\$2.99
<i>chai or lavender short bread style safari rooibos infused peanut butter with chocolate chinese 5 spice oatmeal cranberry</i>	
Tea Scone	\$1.95
<i>please ask our service staff for the flavors available today</i>	

Rich Sweet Brew

Chocolate Hazelnut Cake 🍷	\$5.95
<i>dark chocolate cake layered filled with hazelnut chocolate cream and topped with chocolate ganache, decorated with chocolate pieces, fresh strawberry, and raspberry sauce.</i>	
Matcha Blondie	\$5.50
<i>pure matcha (Japanese green tea powder)and white chocolate infused brownie served with handmade sweet red bean ice cream with fresh strawberry and dark chocolate garnish.</i>	
Apple Crisp	\$5.50
<i>full flavored apple with crispy crust topped with handmade maple ice cream and strawberry. served warm.</i>	

{Sweet Brew Sampling}	\$8.95
<i>great for sharing or a luxury tea time! Any rich brew item + any two pieces of cookie of your choice + tea scone. over \$10 value!</i>	

🍷 = chef's recommendation

🍷 *New!* = new item

ZenCha Tea Salon Weekend Brunch Menu


Serving hours: Sat & Sun 10am-2pm
Regular menu items are served after 2:20pm

Our exclusive weekend brunch is designed with the tradition of international tea culture, and we have gone beyond your imagination to create an assortment of gourmet international waffles and pancakes infused with your favorite teas.




TEA PANCAKES

- Chado**  **\$8.95**
Prepared with top grade Matcha (green tea powder), sweet red bean and roasted walnuts. Served with Maple Syrup.
Recommended tea pairing: Green teas from the Chinese Historic Tradition/Japanese Green Tea Series or Herbal Remedies
- Earl Grey's Choice** **\$9.95**
Hot pancakes layered with fresh baked apples, topped with raisin and honey walnut. Served with Earl Grey Tea Syrup.
Recommended tea pairing: English Tradition / German Tea Series
- Maui** **\$9.95**
An assortment of fresh cut tropical fruits (mango, papaya, kiwi, pineapple and berries). Served with genuine passion fruit syrup.
Recommended tea pairing: English Tradition Series/Black Teas from Chinese Historic Series/Fresh Fruit Tea Blend Series.
- Okonomiyaki - Grilled Chicken, Vegetarian or Seafood** **\$9.95**
Traditional Japanese savory pancakes made to your order - with fresh shitake mushroom, cabbage, onion and three great topping options. Served with okonomiyaki sauce and mayo.
Recommended tea pairing: Chinese white teas/Taiwanese Oolong teas/English Tradition/Fresh Fruity Tea Blend/Herbal Remedies

TEA WAFFLES

- Strawberry Sunrise** **\$9.75**
Fresh strawberries with crispy almond and cinnamon. Served with genuine strawberry syrup.
Recommended tea pairing: Indian Chai/English Traditions/Arabic Tea Series
- Masala Waffle** **\$9.95**
Traditional Indian Masala spice infused waffle topped with sweet, nutty caramelized bananas and whipped cream. *Recommended tea pairing:* Indian Chai/English Traditions/Arabic Tea Series
- Arabian Night**  **\$9.75**
Arabic flair infused with walnut and dates, sandwiched with spiced sugar, orange, and topped with almond flakes. Served with Orange Cardamom syrup. *Recommended tea pairing:* Arabic Tea Series/Indian Chai Series/French Tea Latte
- Waffle Club** **\$9.95**
Crispy waffle with turkey, turkey bacon, tomato, cucumber and baby greens with a refreshing side of baby green salad. Served with garlic cream cheese and spicy mayo.
Recommended tea pairing: Chinese or Taiwanese Oolong/English Tradition Series


SEASONAL ITEMS

- Spinach Parmesan Quiche**  **\$9.75**
Hand crafted quality, made from scratch with fresh ingredients. Served with potato hash and a side salad.
- Egg Basket**  *New!* **\$8.95**
Two eggs in toast basket, served with lean turkey bacon strips and a side of potato hash.
- Summer Peach French Toast**  **\$8.95**
Thick cut French toast topped with refreshing peach compote and almond slices.

POPULAR SIDES

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|-------------------------------------|--------|-------------|--------|---------------------------|---------------------------------|
| turkey bacon (3 pcs) | \$2.75 | potato hash | \$2.75 | fresh fruit bowl | \$4.95 (add \$1.00 with yogurt) |
| baby greens with balsamic reduction | \$2.99 | | | maple ice cream (2 scoop) | \$3.75 |

 = chef's recommendation

 **New!** = new item