



b a n g k o k J o e ' s

Fine Thai Cuisine and DC's First Dumpling Bar

Celebrate the gift of Cherry Blossoms given to the United States from Japan with Chef Aulie's Japanese-inspired menu.

The menu will be offered throughout the National Cherry Blossom Festival, March 20th – April 11th, 2021

COCKTAIL

BLOSSOM MULE

Haku Japanese Vodka/Taylor dry cherry/cherry syrup/blossom water/
lime juice/ginger beer

12

APPETIZERS

STEAMED SHRIMP BLOSSOM DUMPLINGS

Red chili sweet ginger soy sauce/tobiko/pickled ginger

10

YUM TUNA POKE

Sushi grade tuna/fresh herbs/spicy yum lime sauce

12

ENTREE

SUBUTA SWEET 'N SOUR PORK

Crispy-fried marinated pork/pineapple/cucumber/onion/sweet bell peppers/
scallions/sesame seeds/ jasmine rice

16

DESSERT

MILK TEA PUDDING

Mochi rice cake/red bean paste/mixed berries/whipped cream

8

“Thank You for Dining with Us Today, Enjoy!!”

Aulie Bunyarataphan – Executive Chef/Owner

Mel Oursinsiri – Proprietor