

# PACIFIC BOWLS CATERING



## INDIVIDUAL ENTREES

**chicken adobo** \$13  
braised leg quarter,  
broccolini, white rice,  
adobo sauce

**spam fried  
rice** \$11

jalapeno, onions,  
spam, pineapple,

**garlic fried  
rice** \$11  
carrots, green  
onion, crunchy  
garlic and fried egg

**garlic  
noodles** \$12  
ramen noodles,  
butter, soy sauce,  
parmesan cheese,  
and garlic

**beef rice noodle  
salad** \$14  
chilled rice noodles  
with cucumber,  
shredded lettuce,  
pickled carrots and  
daikon raddish

**poke** \$16  
choice of marinated  
salmon or tuna,  
white rice, carrots,  
cucumbers, pickled  
red onions, seaweed  
salad, tobiko

**pork belly bbq** \$15  
slow roasted pork  
belly with our house  
made bbq, tomato  
cucumber salad,  
and a fried egg

## SHARABLES

**spring rolls**  
(6pc) \$7  
(50 pc) \$55  
crispy pork spring  
rolls with sweet and  
sour dipping sauce

**kimchi**  
(small) \$6  
(large) \$50  
spicy fermented  
cabbage

**cheese  
spring rolls**  
(6 pc) \$6  
(50 pc) \$45  
crispy gouda  
spring roll with  
spicy mayo

**seaweed salad**  
(small) \$6  
(large) \$50  
savory wakame  
in a light  
vinigrette

**edamame**  
(small) \$6  
(large) \$50  
soybeans with  
sea salt

**okonomiyaki  
tots**  
(8 pc) \$10  
(50pc) \$60  
fried cabbage  
pancakes, with  
bacon and  
green onion,  
topped with  
fried egg, katsu  
and mayo

## RAMEN

**lomi** \$15  
Homemade chicken  
broth, thick with egg.  
served with pork  
belly, shrimp,  
cabbage, carrots  
and soft-boiled egg

**tonkotsu** \$15  
pork bone broth,  
with green onion,  
soft-boiled egg and  
pork belly

**birria** \$15  
slow roasted beef  
brisket in spicy chile  
broth. with soft-  
boiled egg

**veggie miso** \$15  
white miso broth  
with fried tofu,  
edamame, grilled  
shiitake, carrots,  
cabbage, and green  
onion.

## BUBBLE TEA \$6

**Brown sugar milk tea**

Oolong Tea and  
Tapioca Pearls

**Thai Milk Tea**

With Tapioca  
Pearls

**Ube Milk Tea**

Oolong Tea and  
Tapioca Pearls

**Strawberry tea**

Oolong Tea and  
popping boba

**Mango tea**

Oolong Tea and  
popping boba

## BUILD A BAR SERVES APPROX 15 PEOPLE

Step 1.  
Choose a  
base

\$100

White Rice /  
lettuce  
rice Noodles /  
ramen

\$120

garlic fried  
rice/ garlic  
noodles

Step 2.  
Choose  
Proteins

\$40

Marinated Tuna (raw) \*  
Marinated Salmon (raw)  
grilled Shrimp  
bbq Pork Belly  
adobo chicken  
marinated Beef

Fried Egg  
soft boiled egg  
fried Tofu  
grilled tofu  
spam

Step 3.  
Choose  
veggies

up to four,  
\$10 per  
additional  
veggie

pineapple  
Cucumber  
Carrots  
lettuce  
Green onion  
jalapeno  
Pickled red onion

Kimchi  
edamame  
avocado  
Seaweed salad  
grilled shiitake  
grilled broccolini  
pickled carrots  
and daikon

Step 4.  
Choose  
toppings

Crispy garlic  
Crispy ginger  
Sesame seeds

Thai Chilis  
Nori Strips  
tobiko

Step 5.  
Choose  
Sauces  
up to two  
free

Spicy Mayo  
Sriracha  
Sweet chili  
Chili Oil

Teriyaki  
House bbq  
Sweet and Sour