

KARMA LOUNGE

appetizers

chicken lettuce wraps	14
vegetable egg rolls (5)	8
lumpia (5)	9
tempura shrimp (3)	10
california roll	9
garlic edamame ♥	9
dynamite shrimp roll	23
sisig tacos (3) 🌶️	16
crunchy shrimp roll	20

house specials

all served with white rice

spicy korean pork belly 🌶️	16
bbq pork skewers (4)	15
spam loco moco*	15
kalbi (korean beef short ribs)	20
sisig rice bowl	18.50
teriyaki chicken rice bowl	16
teriyaki salmon rice bowl	24
whole fish	30
beef skewers (4)	16

banh mi sandwiches

includes pickled carrots, daikon, cilantro, sliced jalapeño, cucumber, mayonnaise, baguette

grilled pork chop	11.50
grilled chicken	12.50
grilled beef*	14.50

dim sum

pork and shrimp dumplings (3)	9
shumai (3)	8
har gow (3)	9
char sui bao (3)	8

soups & salads

green papaya salad ♥🌶️	9
wor wonton	10/17
small / large	
miso soup ♥	6

build your own pho

includes: bean sprouts, cilantro, thai basil, lime, sliced jalapeño, mint, rice noodles

small (1 protein) 14 | large (3 proteins) 19

step 1: choose your broth

beef chicken

step 2: choose your protein

chicken rare steak* brisket
fish balls beef meatball shrimp
fried tofu ♥ bok choy & mushroom ♥

fried rice & noodles

imperial chow mein (chicken, beef, shrimp)	18.50
house special fried rice (chicken, beef, shrimp, sausage)	19.50
yang chow fried rice ♥	19
beef chow fun	18.50
pancit w/shrimp & chicken	18
shrimp pad thai 🌶️	18
drunken noodles with shrimp	18.50

wok

all served with white rice

mongolian beef 🌶️	18.50
bulgogi beef	18
kung pao chicken 🌶️	15.50
orange chicken 🌶️	16
spicy garlic chicken 🌶️	17
salt & pepper wings (8) 🌶️	18
honey walnut shrimp	19.50
vegetable stir fry ♥	12
salt and pepper shrimp 🌶️	19

desserts

sesame balls (3) ♥	5
leche flan ♥	7
ube cheesecake	7

drinks

bubble tea	6.50
Coca-Cola Products	3
hot tea	3

sake flight 6oz

rei <i>gentle & smooth, with fruity floral notes</i>	12
skyline <i>creme fraiche, plantain chips & a hint of vanilla</i>	
mio <i>sparkling, notes of pear, peach, rose and spice</i>	

wine

emmlo <i>sauvignon blanc</i>	12
conundrum <i>white blend</i>	14
chateau st michelle <i>resling</i>	12
takara <i>japanese plum wine</i>	12
stanford <i>sparkling</i>	10
sea sun <i>pinot noir</i>	12
josh cellars <i>cabernet</i>	12
kenwood <i>merlot</i>	10

specialty cocktails



the pink buddha 16

bacardi 8 year superior rum, grand marnier, liquid alchemist orange, lime juice

hui hui <i>kuleana rum white huihui, velvet falernum, aperol, pineapple juice, lemon juice</i>	12
asian pear martini <i>grey goose la poire vodka, moscato, lychee, lemon juice, simple syrup</i>	14

karma's a Bitch

<i>codigo 1530 tequila rosa blanco, hibiscus tea, agave nectar, pineapple juice</i>	15
<i>coconut washed old fashioned maker's mark 46 washed in coconut, bitters, elemakule lilik bitters, demerara syrup</i>	15
<i>dynasty margarita patron silver tequila, lychee liqueur, lime juice, ginger ale, pink salt rim</i>	14
<i>pink dragon mio sake, skyy cherry vodka, pomegranate juice, lemon juice, agave nectar</i>	11

bottled beer

heineken <i>pale ale</i>	6
tsingtao <i>tsingtao</i>	9
modelo <i>mexican beer</i>	6
sapporo <i>japanese pilsner</i>	7

draft beer

sycuan brew <i>ipa</i>	6
alesmith .394 <i>san diego-style pale ale</i>	7.50
bud light <i>light lager</i>	5.50
sycuan brew <i>blonde</i>	6
modelo <i>mexican lager</i>	6
coors light <i>light lager</i>	5.50
stella artois <i>pilsner</i>	6.75
shock top <i>wheat ale</i>	6.75

menu prices do not include sales tax or gratuity. *consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.