

# Kemo Sabe

## Starters

### **dim sum & then sum \$19.95**

*crab wontons, ahi sashimi, vegetable spring rolls, salmon poke and calamari*

### **roasted tomato and serrano cream soup \$8.95**

*smoked mozzarella quesadilla*

### **arizona roll \$9.95**

*smoked chipotle tortilla with hoisin roasted duck & chicken, peach chutney, goat cheese, wasabi-avocado-serrano salsa*

### **\*shaved grana over romaine \$8.95**

*lime pepita dressing, red & black tortilla strips & roasted pepitas - with fennel-chile prawns or chicken add \$2.00*

### **\*roasted nut crusted fried brie \$13.95**

*jalepeno jelly, grilled squaw bread, chile-rubbed tortilla & honey roasted garlic*

### **mad about moo \$11.95**

*mu shu pork, scallion-curry crepes, chile peanuts, carrots & sprouts with a hoisin sauce*

### **navajo bi pie \$12.95**

*grilled chicken, prawns, kemo glaze, roasted corn, goat cheese, black beans & pepita pesto*

### **thai sticks \$11.95**

*charbroiled fiery chicken, prawn & beef skewers with a peanut-chile dipping sauce*

### **new zealand green & black mussels \$12.95**

*sauteed with ginger, garlic & chipotle crema*

### **panfried chicken potstickers \$8.95**

*with wokked vegetables, basil & balsamic chile oil*

### **coconut calamari \$8.95**

*vietnamese dipping sauces*

### **charbroiled mexican white prawns \$13.95**

*stuffed with wasabi, wrapped in bacon and finished with herb goat cheese add prawn 3.00 each*

### **sake seared scallops \$12.95**

*on kemo sabe chow-chow*

## Entrees

### **\*tahini chicken salad \$14.95**

*peanut basil dressing, spicy chinese noodles, curried carrots, cucumber strings & chile peanuts - or - vegetarian with nut crusted tofu*

**\*thai jerk smoked duck salad \$15.95**

*candied walnuts, gorgonzola, chile corn cake & pink grapefruit*

**\*anazasi ravioli \$18.95**

*toasted corn, leeks, pepitas & goat cheese in a smoky cascabel cream sauce*

**\*good things growing \$18.95**

*terrine of eggplant & roasted bell peppers, garam masala butternut squash ravioli & tempura yams A portion of the profit from this dish will go to benefit the humane society*

**blackened satay chicken breast stack \$19.95**

*layered jerk chicken, chile corn cake, melon salsa & 10 spiced grilled plantain*

**ancho bbq chicken \$18.95**

*wild rice, mixed greens and watermelon-jicama salad*

**thai fish chowder \$19.95**

*new zealand green & black mussels, squid, fresh fish, mexican white prawns, acorn squash, chiles & lemon grass*

**whole tilapia \$22.95**

*stuffed with thai basil & lemon grass, fried & served with seaweed salad & udon noodles*

**teriyaki-glazed alaskan halibut \$24.95**

*miso-sake broth, crab wontons & wokked chinese vegetables*

**arugula-spinach ahi salad \$23.95**

*wok seared ahi dusted with asian spices, soy-chili udon noodles, papaya salsa, orange vinaigrette & fried wonton-sesame crisps*

**black & white sesame salmon \$22.95**

*wok seared with bbq rice & pickled cucumber salad*

**\*stir fry udon \$21.95**

*wok vegetables, oyster-soy-chile sauce & coconut prawns with vietnamese dipping sauce*

**kahlua-peanut glazed smoked ribs \$20.95**

*bbq rice & watermelon-jicama-lime salad*

**kaffir-lime honey glazed duck \$24.95**

*over spinach, bacon, red onion salad with fingerling potato-fennel salad & grilled zucchini skewer*

**indonesian soy rack of lamb \$29.95**

*with satay zucchini & sweet potato tempura*

**skirts on fire \$22.95**

*charbroiled skirt steak, rice sticks, thai chile, mandarin-serrano relish & black beans*

**new mexican chile stuffed filet \$29.95**

*oven roasted romas and bell peppers, warm gorgonzola & chipotle mashers*

**sides \$3.95 each**

*seaweed salad, chipotle mashed, rice cakes (2), udon noodles,  
wok vegetables, tempura yams with plum sauce*

*\* denotes items that are or can be vegetarian*

**Afterthoughts by Sharon**

**potted brownie \$8.95**

*almonds, pecans, hot caramel topping & ks kahlua ice cream - with a glass of liquid love \$12.95*

**white chocolate cheese cake tower \$8.95**

*oregon blueberries and praline cookies - with a glass of 5 year madeira \$12.95*

**coconut creme brulee & pot de creme \$7.95**

*with a glass of sandeman fr \$12.95*

**almond cake \$7.95**

*pineapple-ginger ice cream - with a glass of laurent perrier demi-sec \$11.95*

**chocolate hazelnut napoleon \$8.95**

*hazelnut puff pastry, dark chocolate mousse with ks kahlua ice cream - with a glass of grahams six  
grapes \$13.95*

**molasses gingerbread \$7.95**

*dates & lemon curd with sambuca ice cream - with a glass of warres warriors \$11.95*

**kemo sabe dessert platter \$15.95**

*sharon's daily selections - perfect for sharing*

**a daily variety of sorbets \$6.95**

*your server knows the details*