

STEM LUNCH MENU

Teishoku Set Meals

All teishoku include Umami miso soup, rice, pickles, Dashi simmered dried daikon, and a seasonal side.

Black Cod Collar – House blend Miso Marinated \$25

Crispy Local Pork Tenderloin Katsu (Hire Katsu) \$25

Wagyu Menchi Katsu (Daily limit quantity) \$22

Mixed Tempura Plate (Vegetable and Prawns) \$18

Karaage (Japanese Fried Chicken) \$16

Chicken Katsu Cutlet \$16

Classic Pork Ginger Stir-Fry \$16

Obanzai Teishoku \$29

Includes Umami miso soup, Hokkaido rice, 2pc karaage, chawanmushi, and 7 kinds of seasonal daily obanzai.

■ Stem Special Tomato-Rich Curry \$14

Add Pork Tenderloin Katsu 2pc +\$5

Add Karaage (2pc) +\$4

■ Stem Special Duck Tsukemen \$19

Customer favorite. Warm rich duck dipping broth with cold thick ramen noodles.

■ POKE BOWL with Sushi Rice

Come with Miso Soup

Ahi Tuna Poke \$19

Spicy Wild Salmon Poke \$21