



A Tour Into Japan Buffet
Northwoods Center Dining Room on February 15th
By student chef Allysa scheuerman
Serving 11:00-12:15 pm

Menu

- Harumaki (Japanese Spring Rolls)
- Yaki Onigiri (Grilled Rice Balls)
- Ramen Noodles Soup
- Kani Salad (Japanese Crab Salad)
- Japanese Apple Salad
- Baked Teriyaki Salmon
- **Japanese Garlic Ginger Steak
- Hibachi Vegetables
- Japanese Mashed Potatoes
- Gluten Free Japanese Milk Bread with Honey Butter
- Jiggly Cake (Japanese Cheesecake)
- Miso Salted Caramel Chocolate Brownies

\$13.00 plus tax



Mandarin or Pineapple Jarritos Soda \$1.75
Soda, Coffee, Hot or Iced Tea or Milk \$1.00



- Lacto-ovo vegetarian items

****CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**