

WEST PAC NOODLE BAR

SOFT OPENING LUNCH MENU 11AM-4PM

SUM DIM


 **EDAMAME** \$4
steamed + salted


 **PAPAYA SALAD** ^{GF} \$7
green papaya + peanut + onion + red Thai chili + lime

 **CHICKEN SKEWERS (4)** \$9
green onion + ginger + garlic

 **LUMPIA (5)** \$7
minced pork and vegetable + crispy wrapper
+ sweet chili sauce

NOODLES


 **PHO** \$13
bone broth + rare steak + rice noodles
+ bean sprouts + Thai basil + scallions

 **RAMEN** \$13
tonkotsu broth + char siu pork + noodles
+ bamboo shoots + green onion + corn + mushrooms
+ nori + soft boiled egg

 **CHICKEN & NOODLE** \$11
12 hr chicken broth + fat noodles + velvet chicken

 **SKINNY NOODS (^{GF} + VEGAN)** \$11
roasted vegetable broth + seasonal vegetables
+ yam noodles

 **DAN DAN NOODLES** 🌶️ \$12
shanghai noodle + minced pork + bok choy
+ peanut butter

 **CHILLED SOBA NOODLE SALAD** \$12
creamy miso + tofu + peanuts + edamame

ADD ONS (TO ANY DISH)

char siu pork \$4
bulgogi beef \$4
velvet chicken \$4

wild shrimp \$6
tofu \$4

POKE

CHOOSE YOUR BASE:
sticky rice - brown rice - mixed greens

CHOOSE YOUR PROTEIN:
ahi tuna - salmon - tofu

CHOOSE YOUR SAUCE:
sweet shoyu - spicy aioli

CHOOSE YOUR STYLE:

CALI \$11
avocado + cucumber + nori + scallion

NADO \$12
avocado + purple cabbage + pickled ginger
sweet onion + carrot + nori + scallion

TSUNAMI \$13
edamame + avocado + nori + wakame
jalapeno + radish + cucumber

VOLCANO \$13
wakame + pickled ginger + jalapeno
+ sweet onion + nori

ALOHA \$mkt price
(½ pint or 1 pint)
sweet onion + sesame seeds

^{GF} AVAILABLE



1166 ORANGE AVENUE // CORONADO, CA 92118

619-313-N00D // @WESTPACNOODLE

WEST PAC NOODLE BAR

SAKE

CARAFE

**BUSHIDO “WAY OF THE WARRIOR”
GINJO GENSHU (ON DRAFT)** 125ml \$6 | 250ml \$12
bold, hints of melon rind and white blossom

**HAKUTSURU AWA “SPARKLING SNOW”
SPARKLING SAKE** 125ml \$6 | 300ml btl \$12
light, fizzy and mildly sweet, hints of cucumber and peach

TOZAI, “TYPHOON” JUNMAI 125ml \$6 | 250ml \$12 | 720ml \$20
banana, hint of spice, well rounded

BOTTLE

SHO CHIKU BAI JUNMAI 180ml \$6
full bodied, notes of nuts and honey

JOTO “GRAFFITI CUP” HONJOZO 200ml \$7
soft, fruit, slight buttered popcorn

YURI MASAMUNE “BEAUTIFUL LILY” 200ml \$9
savory, soft, with nutty, mild sweetness

HAKUTSURU DRAFT 300ml \$9
green melon, young coconut, and light cream

EIKO FUJI, BAN RYU “10,000 WAYS” 300ml \$18
juicy-fruit, papaya and cantaloupe

TAKARA FUNE “TREASURE SHIP” 300ml \$23
light, smooth, and pure flavor, aromas of cherry blossoms

TOZAI, “LIVING JEWEL” JUNMAI 720ml \$25
white grape, citrus, anise, and sweet rice

COURSE / UNFILTERED BOTTLE

HAKUTSURU SAYURI “LITTLE LILY” NIGORI 300ml \$12
creamy, refreshing hints of sweet rice, smooth aftertaste

OZEKI NIGORI 375ml \$12
creamy notes of coconut, rice and pineapple

SAKE COCKTAILS

SANGRIA \$9
plum wine, sparkling sake, fruit

HOW DO YUZU \$9
“Yuzu Vodka” sake with green tea, lychee

STRAWBERRY LILIKOI \$9
“Blanco Tequila” sake with Lilikoi Passion

POG SLAMMER \$9
“Gold Rum” sake with Pass-O-Guava

WINE

HAKUTSURU PLUM WINE \$6/\$22

KATO SAUVIGNON BLANC \$7/\$26

MATCHBOOK CHARDONNAY \$7/\$26

STEHLEON GRENACHE ROSÉ (DRAFT) \$7

ANGELINE PINOT NOIR \$7/\$26

KAIKEN MALBEC \$7/\$26

VILLA SANDI PROSECCO (375ML) \$14

BOTTLED BEER

Tsing Tao (China) \$5
Chang (Thailand) \$5
Tiger (Singapore) \$6.50

BOBA BUBBLE TEA \$5

Thai Milk Tea
Taro Milk Tea

COLD COFFEE / TEA

Canned Unsweetened Green Tea \$3.50
Canned Unsweetened Oolong Tea \$3.50
Canned Kona Coffee with Milk \$3.50
Bottled WestBean Cold Brew \$7

HAWAIIAN SUN TROPICAL JUICES \$3.50

Pass-O-Guava
Strawberry Lilikoi
Lilikoi Passion
Green Tea w/Lychee

SODA / WATER \$3.50

Mexican Coke
Mexican Sprite
Pelligrino
Panna

HOT TEA - CAFE MOTO \$3.50

China Jasmine
Earl Grey
Garden Treat