

# Dōngxī

DINNER MENU

dongxi.tokyo

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Limited menu of the October 2020

## EXPRESS BITES

急速小皿

- Fresh vegetables<East> 600 

with homemade spicy soybean sauce
- Fresh vegetables<West> 600  





with black Shummus
- Muscat with shrimp chili salt 600 
- Dōngxī nuts <East> 500 

\*Peanuts flavoured with fish sauce and oriental herbs
- Dōngxī nuts <West> 500  

\*Almonds flavoured with zaatar and honey

## IRONPOT




鐵鍋

- Szechuan style wagyu with burdock and Japanese pepper hotpot 2600   
- Blue crab and glass noodle sauté in hotpot 2300 

## SOUP & NOODLE

汁麵炒麵

- Chicken meat balls and beets Pho 1300
 

\*Rice noodle of Niigata pref.
- Clams and Aosa seaweed Kalguksu 1200
- Beef cheek meat with green asparagus thick rice noodles 1600   

\*Rice noodle of Niigata pref.

## DESSERT

甘味甜皿

- Dòuhuā Vietnamese "Chè" style 800
- Strawberry and rose Pavlova 800 
- Pandan leaf Granite and coconut icecream 600  
- Dōngxī Mooncake 600
- Assorted Icecream 600 
- Today's Dessert 800




## TOKYO TAPAS

東京中皿

### COLD TAPAS

- D.I.Y Spring roll 900  

with spicy Wakasa Heshiko sauce 
- White shrimp Miang-kham (2P) 900 

\* Wrapped in an herb called betel leaves
- Duck Laap in a lettuce cup (2P) 800  
- Green papaya and Heshiko Som-tam salad 800   
- Marinated Okinawan okra with tomatos 700  
- Roasted cauliflower and lentil salad 700  
- Grilled eggplant and grape salad 800 
- Dried Tofu and grilled zucchini salad 800 

### HOT TAPAS

- Lamb meat Manti (Turkish Dumpling) 800  

with yogurt sauce
  - Chili garlic sauté 1200  

\*Wrapped in an herb called betel leaves
  - Fried shrimp seasoned with Szeohuan pepper salt 800 
  - Fried sweet potatoes with blue cheese 800 
- 熱熱鉄器**
- Cheung fan /Stewed pork shank & Minced pork meat 1000
 

\* Rice noodle roll stuffed with stewed pork shank & minced pork meat
  - Cheung fan w/Prawn & Crab 1000 
  - Oyster street-style omelet 1200  

\*Using Kyoto free-range eggs
  - Dōngxī tomato stew 1400
 

with Lamb and Tofu

\*Craft tofu made of 100% japanese soybeans from tofu-ya Yuu

\*Hamanatto:japanese traditional fermentation food from Shizuoka

## ROBATA GRILL & ROAST

炉端窯焼

- Salted pork berry grill 1600 

with Chili jam
  - Slow cooked lamb shank, marinated with 10 spices 2500 

with yoghurt and mint sauce
  - Black Angus Beef Misuji grill 2400
  - Skewer of flavored minced meat 1000 

with pineapple sardine sauce 
  - Grilled green and white asparagus 1200 

with fermented Tofu sauce
  - Grilled prawn with spicy Romesco sauce 1400 
- Wrap up kit 400 | Jasmine rice 400 | Cilentro 300

## CLAYPOT

土鍋

\*Please give us 30min to cook from rice

- Fried Tofu and grilled green onion on claypot rice 1700
 

\*Craft tofu made of 100% japanese soybeans from tofu-ya Yuu
- Grilled avocado with free-range eggs and minced pork on claypot rice 1700
 

\*Using Kyoto free-range eggs
- Lamb Shawarma in claypot rice 1800
- Duck leg and Foie gras on claypot rice with Spice orange source 2800

 Gluten Free

 Vegan

 Hot Level

 Recommended

**SIDES**  
一緒

 Wrap up kit 400  
Wrap up anything you like

Jasmine rice 400  
Rice with good aroma and stickiness

Cilentro 300  
Goes well with any dish