



Waka Asian Bistro - Delivery Menu

Chappaqua, NY

Order online at

<https://fareto.me.com/wakaasianbistro-chappaqua-ny>

Or call (310) 867-5237

Appetizers

Asian Bbq Chicken Skewers	\$9.00
<i>Carrot, Daikon, Baby Bok Choy Salad, Miso Vinaigrette</i>	
Butternut Squash Soup	\$5.00
<i>Toasted Pumpkin Seeds, Local Honey</i>	
Charcuterie Tasting	\$14.00
<i>Assortment of Cured Meats, House Pickled Vegetables, Olives, Crostini, Dark Ale Mustard</i>	
Edamame 3 Ways	\$7.00
<i>Salty, Spicy, Sweet</i>	
Local Farms Cheese Board	\$14.00
<i>Chef's Selection of Farm Fresh Cheeses, Fruits, Candied Nuts, Crostini, House-Made Jams</i>	
Local Grass-Fed Short Rib Quesadilla	\$11.00
<i>Jalapeño Cheddar Tortilla, Hope Springs Farm's White Cheddar, Green Chilies, Black Bean Hummus, Chipotle Sour Cream, Chimichurri</i>	
Organic Hummus Trio	\$8.00
<i>Roasted Acorn Squash, Ginger Carrot, Sriracha Beet</i>	
Organic Pork Potstickers	\$11.00
<i>Fig Ponzu, Cranberry-Orange Mostarda</i>	
Roasted Vegetable Board	\$9.00
<i>Sweet Potatoes, Romanesco, Brussels Sprouts, Carrots, Parsnips, Garlic Asiago Dipping Sauce</i>	
Thai Peanut Shrimp Skewers	\$12.00
<i>Organic Vegetable Fried Rice, Thai Peanut Sauce</i>	
Thai Sesame Beef Lettuce Wraps	\$14.00
<i>Asian Marinated Grilled Flank Steak, Bibb Lettuce, Pickled Carrots, Daikon, Sriracha Salted Peanuts, Sweet & Sour Dipping Sauce</i>	
Three Bean Turkey Chili	\$6.00
<i>Cannellini, Kidney & Black Beans, Goot Essa Farms' Smoked Cheddar, Organic Sour Cream</i>	
Tuna Poke	\$12.00
<i>Asian Pear, Ginger Soy Sauce, Macadamia Dust, Blood Orange Sambal Oelek Vinaigrette, Wood Fire Roasted Nori, Hawaiian Black Lava Salt, Pea Tendrils</i>	
Vegetarian Poutine	\$10.00
<i>Parsnip Fries, Oven Roasted Oyster Mushrooms, Charred Romanesco, Caputo Brother's Cheese Curds, Vegetable Demi-Glace</i>	
Warm Butternut Squash & Asiago Dip	\$10.00
<i>Caramelized Onions, Sage, Crispy Kale, Toasted Pumpkin Seeds, Pumpernickel Crostini</i>	

Desserts

Bourbon Butter Pecan	\$3.00
Chocolate Salted Caramel Mousse	\$3.00
Gingerbread Poached Pear	\$3.00
Peanut Butter Cup	\$3.00
Sugar Plum Cobbler	\$3.00
Upside down Zucchini Bread Cake	\$3.00

Entree Salads

Kale & Romaine Grilled Chicken Caesar	\$14.00
<i>Tuscan Kale, Radicchio, Shaved Lanchego Cheese, Lemon Zest, Zucchini Bread Croutons, Caesar Dressing</i>	
Seard Tuna Nicoise	\$18.00
<i>Baby Mixed Greens, Hard Boiled Egg, Olives, Haricots Verts, Cherry Tomatoes, Roasted Sweet Potatoes, Lemon Basil Vinaigrette</i>	

Steak & Wedge	\$19.00
<i>Grilled Grass-Fed Flat Iron Steak, Baby Iceberg Lettuce, Cherry Tomatoes, Roundtop Farm's Aged Bleu Cheese, Applewood Smoked Bacon, Red Onions, Roasted Garlic & Asiago Dressing</i>	
Thai BBQ Shrimp	\$17.00
<i>Green Papaya Slaw, Cucumber, Cilantro, Edamame, Toasted Cashews, Watermelon Radish, Sriracha Salted Lotus Root Chips, Citrus Ginger Vinaigrette</i>	
Winter Grilled Salmon	\$16.00
<i>Baby Spinach, Roasted Local Beets, Sheep's Milk Feta, Sundried Cranberries, Candied Pecans, Grilled Apples, Honeycrisp Apple Vinaigrette</i>	

Fish & Seafood

Cedar Roasted Organic Salmon	\$19.00
<i>Roasted Carrots, Asparagus, Grilled Lemon, Roasted Fingerling Potatoes</i>	
Macadamia Nut Crusted Halibut	\$26.00
<i>Celery Root Puree, Baby Carrots, Charred Romanesco, Arugula Pesto</i>	
Pan Seared Arctic Char	\$25.00
<i>Little Neck Clams, Roasted Carrots, Edamame, Winter Squash Dashi, Cilantro, Scallions, Roasted Parsnips</i>	
Seared Sea Scallops	\$27.00
<i>Brussels Sprouts, Pancetta & Asiago Risotto</i>	
Spicy Shrimp Noodle Bowl	\$20.00
<i>Ginger Soy Chuka Soba Noodles, Shiitake Mushrooms, Asparagus, Snow Peas, Toasted Cashews, Cilantro, Scallion, Thai Chili Oil, Sriracha Salted Lotus Root Chips</i>	

Flatbreads

Harvest	\$4.00
<i>Harvest Spice, Asiago Gratin</i>	
Margherita	\$18.00
<i>Fresh Tomato Sauce, House-Made Caputo Brother's Mozzarella, Basil</i>	
Organic Spicy Sausage	\$10.00
<i>Willow Acres Farm's Organic Spicy Italian Sausage, Roasted Bell Peppers, Kalamata Olives, House-Made Caputo Brother's Mozzarella</i>	
Pear & Bleu	\$19.00
<i>Frecon Farm's Pears, Baby Arugula, Fig Glaze, Roundtop Farm's Aged Bleu Cheese</i>	
Steak & Local Kennett Square Mushroom	\$11.00
<i>Caramelized Shallots, Hope Springs Farm's Baby Swiss, Sage</i>	

Meats & Poultry

Braised Lamb Shank	\$29.00
<i>Celery Root Puree, Roasted Root Vegetables, Cranberry Port Demi-Glace</i>	
Braised Short Ribs	\$21.00
<i>Roasted Root Vegetables, Pearl Onions, Roasted Garlic Mashed Potatoes, Natural Jus</i>	
Coq Au Vin	\$20.00
<i>Murray's All-Natural Chicken Breast, Pearl Onions, Pancetta, Baby Carrots, Roasted Fingerling Potatoes, Merlot Sauce</i>	
Grilled Pa Grass-Fed Filet Mignon	\$32.00
<i>Roasted Garlic Mashed Potatoes, Haricots Verts, Red Wine Shallot Demi-Glace, Crispy Leeks</i>	
Stuffed Bone-In Duroc Pork Chop	\$25.00
<i>Spicy Sausage Cornbread Stuffing, Whipped Sweet Potatoes, Brown Sugar Maple Glaze, Haricots Verts</i>	

Salads

Greek	\$5.00
<i>Bibb Lettuce, Cherry Tomatoes, Cucumber, Red Onions, Kalamata Olives, Sheep's Milk Feta, Red Wine Vinaigrette</i>	
Harvest	\$4.00
<i>Baby Mixed Greens, Roasted Soy Beans, Carrots, Cherry Tomatoes, Harvest Vinaigrette</i>	
Winter	\$6.00
<i>Romaine, Belgian Endive, Sun Dried Cherries, Roundtop Farm's Bleu Cheese, Toasted Walnuts, Walnut Dressing</i>	
Winter Super Grain	\$7.00
<i>Quinoa, Farro, Freekeh, Tuscan Kale, Moroccan Carrots, Pomegranate Seeds, Toasted Almonds, Feta, Toasted Pumpnickel Breadcrumbs, Tangerine Mint Yogurt, Ginger Carrot Hummus Vinaigrette</i>	

Sandwiches

Grass-Fed Bison Burger	\$16.00
<i>Shiitake Mushrooms, Hope Springs Farm's Baby Swiss, Truffle Aioli, Poppy Seed Onion Roll</i>	
Grilled Local Chicken Wrap	\$12.00
<i>Murray's All-Natural Chicken Breast, Sautéed Spinach, Hope Springs Farm's White Cheddar, Applewood Smoked Bacon, Tomato, Roasted Shallot & Rosemary Aioli, Naan Flatbread</i>	
Local Grass-Fed Beef Burger	\$14.00
<i>Hope Springs Farm's White Cheddar, Tomato, Caramelized Onions, Bibb Lettuce, Poppy Seed Onion Roll</i>	
Portobello "Cheesesteak"	\$11.00
<i>Sweet Roasted Peppers, Baby Arugula, Sundried Tomato Vinaigrette, Hope Springs Farm's White Cheddar, Le Bus Toasted Hero Roll, Caramelized Onions</i>	
Vietnamese Chicken Tacos	\$12.00
<i>Ginger Soy Glazed Chicken, Baked Flour Tortillas, Napa Cabbage, Cucumber, Sweet & Sour Carrots, Fresh Jalapeño, Cilantro, Sweet Chili-Lime Mayo, Pea Tendrils, Lime</i>	

Sides

Brown Butter Brussels Sprouts	\$4.00
Mac & Cheese	\$5.00
Organic Vegetable Fried Rice	\$5.00
Pancetta & Asiago Risotto	\$6.00
Roasted Garlic Mashed Yukon Gold Potatoes	\$3.00
Roasted Spaghetti Squash	\$3.00
Unfried Fries	\$3.00
Whipped Sweet Potatoes	\$4.00

Vegetarian

Black Pepper Seared Tofu Noodle Bowl	\$16.00
<i>Cracked Black Pepper Marinated Tofu, Ginger Soy Chuka Soba Noodles, Red & Yellow Peppers, Red Onions, Snow Peas, Red Cabbage, Cilantro, Scallions, Pea Tendrils, Sriracha Salted Lotus Root Chips</i>	
Kennett Square Mushroom Stroganoff	\$17.00
<i>Egg Noodles, Napa Cabbage, Whipped Parsley Root Sour Cream</i>	
Roasted Spaghetti Squash "Pasta"	\$14.00
<i>Roasted Cremini Mushrooms, Fresh Sage, Toasted Pistachios, Garlic, Truffle Oil, Freshly Grated DeGlae Farm's Lanchego Cheese</i>	
Spicy Tofu Stir Fry	\$13.00
<i>Baby Bok Choy, Carrots, Red & Yellow Peppers, Snow Peas, Pineapple, Edamame, Eggplant, Organic Coconut Jasmine Fried Rice, Red Onions</i>	
Winter Vegetable Stew	\$17.00
<i>Kabocha Squash, Romanesco, Tuscan Kale, Cannellini Beans, Black Beans, Carrots, Celery, Cipollini Onions, Heirloom Tomatoes, Freshly Grated Lanchego Cheese, Wood Grilled Toast</i>	