

Desserts

Matcha Chia Pudding

House made with matcha green tea, chia seeds, and oatmilk. Topped with fresh raspberry puree and whipped cream.

8

Lemon Cups

Two lemon cups on top of our house-baked crust with raspberry puree, whipped cream and mint.

9



Appetizers

Crab Rangoon

Fresh crab meat, green onions, garlic, red chili flakes, whipped into cream cheese and wrapped in a deep-fried wonton, dusted in our house fry seasoning.

10

Chomp House Cheese Dip

A new twist on the classic Chips n Dip. Our house made four-pickled peppers mixed into a five cheese blend, topped with panko sesame crust and baked until golden, served up with some crispy Wonton chips.

12

Cucumber Salad

Fresh pickled veggie cucumber mix, served over a bed of rice, sliced avocado, topped with scallions.

10

Chomp Cha-han / チャーハン (fried rice)

Calrose rice stir fried with diced carrots, edamame, scrambled egg, sweet onion and garlic.

•Add choice of protein, +\$4: chicken, shrimp, tofu, pork belly, sirloin

10

Small Plates & Sides

Edamame (Spicy or Salted)

6

Chomp Fries

6

House Kimchi

6

Side Salad

5

Side Rice

3

Pork Belly Bites

8

Miso Soup

8

We're proud to offer the widest selection of Japanese whisky in Central Oregon.

Please don't hesitate to ask our bar staff for pairing recommendations, or a unique dram to sip on its own.



Japan NW

- Chomp Ramen / チョンプラーめん※** 20
The hearty flavors of this veggie-heavy ramen will make you think we cheated. Served with garlic-fried cabbage, nori, crimini mushrooms, a soft-boiled egg, braised local pork belly & garnished with scallions and sunflower microgreens.
•Vegetarian miso broth
•Sub protein, +\$2: fried chicken, tofu
- Almighty Gyudon / オールマイティー牛丼※ GF** 20
This Tokyo-inspired dish is thinly sliced sirloin over rice, a perfectly fried egg, pickled ginger, crimini mushrooms, scallions & sesame seeds with a secret broth.
- Katsu Curry / カツカレー** 20
A staple at every campground, mountain lodge, ski shack and roadside eatery in Japan. Carlton Farms pork chop encrusted with herbs, spices and panko, quick-fried to perfection and served over rice with a healthy ladleful of house-made curry.
- Karaage / 唐揚げ** 16
Best fried chicken ever: the tastiest bits from locally raised chickens, gingerly dusted with our special blend of karaage seasonings, fried to crunchy+juicy perfection and served with a side of house-made fry sauce. Can you say no?
- Chomp-fuu Hiroshima-fuu / チョンプ風な広島風** 22
AKA, "The Fu." A spinoff of traditional Okonomiyaki topped with our finest noodles, braised pork belly, fresh shaved cabbage and a fried egg. Served with Chomp Chomp mayo and our secret okonomiyaki sauce.
- Chicki Teri Bowl / チキテリ丼** 15
Grilled chicken over a bed of rice surrounded by arugula mix, carrots, house-made pickles, topped with our house-made teriyaki sauce.
•Sub protein, +\$2: shrimp, pork belly, sirloin
- Chicki Katsu Sando / チキンカツサンド** 16
Panko-crust chicken thigh, deep fried and topped with house-made cilantro cider slaw and miso mayo. Served with Chomp Fries.
- Ahi Poke Bowl / アヒポケ丼** 22
Marinated Ahi accompanied by a medley of carrots, nori, edamame and red radish, served with house-fermented kimchi and avocado slices over a bed of sushi rice, garnished with scallions.
- Yakisoba / 焼きそば** 15
Yakisoba noodles, tossed in house made Okonomiyaki sauce with cabbage, bell pepper medley and sweet onions, garnished with fresh bean sprouts, sesame toasted cashews, and green onions.
•Add protein, +\$4: chicken, shrimp

Pacific NW

- Sticky Short Ribs GF** 34
Crispy Short Ribs slow-cooked to delectable tenderness, tossed in our signature Sticky Sauce, served over a bed of rice and house-fermented kimchi.
- Ribeye** 38
Charbroiled 16oz bone-in ribeye served with a red-wine reduction pan sauce. Rice and arugula salad on the side.
- Sticky Wings GF** 15
These one of a kind marinated chicken wings are tossed in a sauce that's savory, a little spicy and a little sweet. Sounds like a lot but you'll see why. 18
- Strawberry Summer Salad GF** 18
House arugula mix, topped with strawberries, sliced sweet onion, avocado, and roasted almonds. With your choice of grilled chicken or crispy pork belly, tossed in our house strawberry balsamic dressing.
- Asian Chopped Salad V** 14
A delicious bed of cabbage & mixed greens topped with shredded carrots, cashews, cherry tomato, avocado, green onion, and crispy wonton strips. Your choice of spicy balsamic soy dressing or lemon sesame vinaigrette.
•Add grilled chicken, +\$4
- Crispy Brussels Sprouts V GF** 14
Flash fried brussels tossed in Lemon Sesame sauce and garnished with our spicy pickled carrots and crispy yucca strips. Brussel sprouts CAN be good!
•Add pork belly, +\$3
- Steak Sando** 18
Our marinated, grilled sirloin, layered on a bed of arugula mix sandwiched in a crisp, toasted bun. Kewpie mayo on top with chimichurri and Chomp Fries on the side.
- Pan-seared Salmon GF** 26
Salmon filet with our garlic saké butter and lemon. Served with roasted asparagus and rice.
- Wagyu Burger** 19
1/2lb patty of charbroiled Broadleaf wagyu topped with bacon, romaine, fresh tomato, sweet onion, Kewpie mayo and choice of pepper jack or cheddar cheese. Served with Chomp Fries.

※ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Don't be alarmed: we're required to tell you this :)