

# THE DUCHESS

## CHESAS

**CHESA** is a Chamorro term used for snacks and small plates. It can also be used as a verb to describe indulging in a variety of dishes during a gathering with friends.

GARLIC CHILI CUCUMBER SALAD (v) 8  
garlicky chili oil, sesame, scallions

GEM SALAD 11  
gem lettuce, pickled red onion, radish, crispy shallots, ginger dressing

IT'S DA KINE PICKLES mix sweet & spicy veggies (v) 7

SHRIMP KELAGUEN & TATIYAS 15  
ceviche'd shrimp in lemon, scallions, thai pepper

AHI TUNA POKE 21  
scallions, sesame, spicy soy vinaigrette,  
pickled ginger, wonton chips

SESAME LOTUS & ASPARAGUS SALAD 12  
pickled daikon, red onion, yuzu, black garlic vinaigrette

GODFREY FARMS ASPARAGUS GOMA-AE (v) 10  
chilled asparagus salad, roasted sesame soy dressing

SPAM MUSUBI 11  
furikake rice, soy glaze, nori

GOCHUJANG TTEOKBOKKI 15  
creamy parmesan, rice cake, duck bacon, shiitake

ASPARAGUS AND BROCCOLI TEMPURA 12  
blistered shishitos, spicy miso aioli

CRISPY SHRIMP & CORN PATTIES 11  
Chamorro-style shrimp cakes, scallions, spicy dinache aioli

PANCIT BIHON GOLLAI (v) 14  
shiitake, bok choy, asparagus, crispy tofu, soy, onion, rice noodles

PORK LUMPIA 9  
crispy pork spring rolls, ginger, carrots, sweet pineapple chili sauce

GRILLED BEEF SKEWERS Chamorro marinade 10

BBQ CHICKEN SKEWERS chamorro marinade, scallions, lemon 8

PORK BELLY SKEWERS miso BBQ glaze 9

TYPHOON FRIES furikake, dinache aioli, scallions, bonito flakes 12  
\*\*add pork belly 8 \*\*add crispy spam 3

**DA KINE** is Hawaiian pidgin. It has multiple uses. It can be used to describe something, a place holder, or to say that its the best.

**KELAGUEN** is a Chamorro dish from the Mariana Islands eaten as a side dish or as a main course, similar to ceviche. **TATIYAS** is Chamorro style of tortilla. There are 2 types of tatiyas: corn or flour mixed with coconut milk. Flour tatiyas tend to be thicker than common tortillas.

**GOMA-AE** is a traditional Japanese side dish.

Not your 7-11 **MUSUBI**!

**FINA'DENNE** is a traditional Chamorro sauce made with soy, lemon or vinegar, onions (white and/or scallions) and chili peppers.

**DINACHE** is a chili paste on Guam that we serve on the side.

**PANCIT BIHON** is a noodle dish. **GOLLAI** is chamorro for vegetable.

**CLASSIC CHAMORRO MARINADE** is soy, lemon, onion, garlic & black pepper.



## MORE THAN A SNACK

GRILLED JURGIELWICZ DUCK BREAST DONBURI 36  
steamed rice, sesame sprouts, miso glaze, kewpie mayo, pickled ginger

**DONBURI** is a Japanese "rice bowl dish".

SHORTTRIB KARE KARE 35  
braised shortrib, ginger peanut sauce, chili peanuts, pickled red onion

**KARE KARE** is a traditional Filipino dish served during special occasions .

GRILLED PORK TOMAHAWK 48  
confit marbled fingerling potatoes, ssamjang glaze, katsu sauce

FISH 'N CHIPS 25  
tempura fish, furikake fries, yuzu tartar sauce, lemon

GRILLED SWORDFISH 33  
green papaya salad, avocado green goddess,  
smoked trout roe

**20 % GRATUITY ADDED  
TO PARTIES LARGER THAN 6**

**CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD OR EGGS MAY INCREASE  
YOUR RISK OF FOOD BOURNE ILLNESS.**

**KIKO FEJARANG | CHEF PARTNER,  
TONY FOREMAN | RESTAURATEUR**