

THE DUCHESS

SNACKS

- GARLIC CHILI CUCUMBER SALAD (v) 8
garlicky chili oil, sesame, scallions, radish
- LOCAL BROCCOLI GOMA-AE (v) 10
chilled local broccoli salad, roasted sesame soy dressing
- AHI TUNA POKE 21
scallions, sesame, spicy soy vin, pickled ginger, wonton chips
- GINGER MISO ROASTED BEETS 11
creamy tofu, chili roasted peanuts, calamansi vinaigrette
- IT'S DA KINE PICKLES mix sweet & spicy veggies (v) 7
- ON WEDGE 11
Boston lettuce, pickled red onion, radish
fresno peppers, crispy shallots, ginger dressing
- SHRIMP KELEGUAN & TATIYAS 15
ceviche'd shrimp in lemon, scallions, thai pepper
- SPICY EDAMAME soy glazed & togarashi spiced (v) 12
- RICHFIELD FARMS ZUCCHINI TEMPURA ginger yuzu aioli 9
- LOCAL CRISPY BRUSSELS (v) 10
miso soy glazed, cilantro, chili oil, scallions
- SPAM MUSUBI furikake rice, soy glaze, nori 8
- COCONUT CORN CHOWDER 10
roasted corn, potato, parsnips, coconut milk, crispy shallots, fina'dene
- CRISPY SHRIMP & CORN PATTIES 10
Chamorro-style shrimp cakes, scallions, spicy dinache aioli
- PORK LUMPIA 9
crispy pork spring rolls, ginger, carrots, sweet pineapple chili sauce
- BBQ CHICKEN SKEWERS Chamorro marinade, scallions, lemon 8
- GRILLED BEEF SKEWERS fina'dene 10
- PORK BELLY SKEWERS miso BBQ glaze 9
- PANCIT BIHON GOLLAI 12
shiitake, bok choy, brussel sprouts, crispy tofu, soy, onion, noodles
- TYPHOON FRIES furikake, dinache aioli, scallions, bonito flakes 12
**add pork belly 8 **add crispy spam 3

MORE THAN A SNACK

- PAN ROASTED ROCKFISH 31
bok choy, miso ginger squash purée
- GRILLED JURGIELWICZ DUCK BREAST DONBURI 36
steamed rice, sesame sprouts, miso glaze
kewpie mayo, scallions, pickled ginger
- BIG KAHUNA STEAK MP
miso butter, house pickles
- FISH 'N CHIPS 22
tempura fish, furikake fries, yuzu tartar sauce, lemon
- PORK TOMAHAWK KATSU 50
crispy panko breaded pork chop, katsu sauce
lemon, pickled daikon, shredded cabbage, scallions

SIDES 6

steamed rice \ garlic rice

GOMA-AE is a traditional Japanese side dish.

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 type of tortilla. There are 2 types of tatiyas: corn and flour mixed with coconut milk. They are thicker than regular tortillas

Not your 7-11 **MUSUBI!**

FINA'DENE 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.

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

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



DONBURI is Japanese "rice bowl dish".

MENU SUBJECT TO CHANGE