

Manayunk Restaurant Week

September 8th, 2025 - September 14th, 2025

Choose one from each course

\$35/PP

(excludes BYO fee, tax and gratuity)

Starters

Chive Cakes

sweet soy vinaigrette and sweet chili garlic sauce

Crispy Vegetable Spring Roll

Thai sweet chili sauce

Shrimp Shumai

steamed shrimp dumplings; light soy vinaigrette

Takoyaki

Worcestershire sauce, Japanese mayo, pickled red ginger,
nori, bonito flakes

Tom Kah Salmon Cup

Thai hot and sour soup with coconut milk

Chabaa's Garden Salad

crispy tofu, spring mix, fresh vegetables;
house-made vinaigrette, Thai peanut sauce

Yanako's House Salad

romaine lettuce, shredded carrots, grape tomatoes;
house-made ginger dressing

Mains

Pad Thai

Beef | Chicken | Tofu | Vegetables

thin rice noodle, fresh chives, tofu, egg; lime and ground
house-roasted peanuts

Pad Krapao (Spicy Basil) *

Beef | Chicken | Tofu | Vegetables

sweet basil, bell peppers, yellow onion, house roasted chili garlic

Gaeng Keaw Wan (Green Curry) *

Beef | Chicken | Tofu | Vegetables

fresh green chilies, coconut milk, bell pepper, bamboo shoots,
Thai sweet basil

Teriyaki

Tofu | NY Steak | Chicken | Salmon

served with sauteed baby bok choy, grilled asparagus

Sushi Deluxe

chef's selection of 7 pieces of nigiri

Younger Sister

tuna, avocado, cucumber, kaiware; salmon and wasabi tobiko

Yukon

shrimp tempura, avocado, asparagus; spicy tuna and scallions

Desserts

Mochi Ice Cream

Green Tea | Mango | Strawberry | Vanilla

Mango Cheese Cake

creamy cheesecake, mango puree, topped with mango jelly

Tiramisu

Chocolate | Matcha