

CROWD PLEASERS

All dumplings are served with soy and vinegar dipping sauce
(contains sesame oil).

Shumai are additionally served with spicy Japanese mustard.

PORK SHUMAI | 10

TRADITIONAL OR FRIED
fish flake, ginger, onion

CHICKEN & SHRIMP SHUMAI | 10

TRADITIONAL OR FRIED
fish flake, ginger, onion

PORK GYOZA | 10

TRADITIONAL OR FRIED

napa, cabbage, onion, scallion, mushroom, bok choy, garlic, ginger

BEEF GYOZA | 10

TRADITIONAL OR FRIED

napa, cabbage, onion, scallion, mushroom, bok choy, garlic, ginger

SHRIMP GYOZA | 10

TRADITIONAL OR FRIED

napa, cabbage, onion, scallion, mushroom, bok choy, garlic, ginger

VEGETARIAN GYOZA | 8

TRADITIONAL OR FRIED

tofu, napa, cabbage, onion, scallion, mushroom, bok choy, garlic, ginger

TORI KARAAGE | 10

Japanese-style fried chicken, sweet and spicy sauce

FRIED WONTONS | 8

VEGETARIAN OPTION WITH JAPANESE POTATO SALAD
cream cheese, onion, crab salad, sweet and spicy sauce

EDAMAME | 5

steamed, salted soy beans

DRUNKEN MASTERS

dumplings injected to order

| 3 FOR 12 | | 4 FOR 15 |

COLD WAR

shrimp gyoza, Damrak gin, Pimms, ginger, cucumber, fresh lemon

WHISKEY A-GO-GO

pork gyoza, Japanese whiskey, fresh lemon

PAY DAY

beef gyoza, Iwai Japanese whiskey, soy sauce, Sriracha, fresh lime

COLD IMPRESSIONS | 8

SHABU SALAD

sliced pork, romaine, red cabbage, tomato, scallion,
sesame paste, ponzu dressing

WAKAME SALAD

AVAILABLE IN VEGETARIAN AND VEGAN
seaweed, cucumber, chikuwa, tomato, sesame

CHAP BAN JI

sliced chicken, cucumber, tomato, scallion, sesame paste, soy sauce

YAKKO

AVAILABLE IN VEGETARIAN
(WITHOUT BONITO FLAKES)

silken tofu, seaweed, cucumber, fresh ginger, dried & shaved bonito flakes

HOT IMPRESSIONS

CHICKEN YAKISOBA | 14

AVAILABLE IN VEGETARIAN

pan-fried ramen noodle, napa cabbage, carrot, onion, bean sprouts,
scallion, sesame oil, pickled ginger, yakisoba sauce

AGE BUTA | 10

deep-fried pork belly, lemon, cucumber, tomato, sweet and spicy sauce

FRIED TOFU | 6

sweet and spicy sauce, scallion

KAKUNI | 8

Japanese braised pork, bok choy, sweet soy sauce

CHASHU | 8

stewed pork belly, spicy white scallions

CHICKEN KATSU | 10

breaded and fried chicken, spicy potato salad, broccoli, curried coconut sauce

CHAPLIN BUNS (TWO PER ORDER) | 9

VEGETARIAN OPTION WITH FRIED TOFU

Japanese braised pork, cucumber, carrot, lettuce, spicy teriyaki sauce, bao bun

PORK RIBS | 12

Japanese barbecue sauce, cucumber, carrot

YAKIBUTA PLATTER | 22

ENTRÉE PORTION

pork butt chashu, pork belly, napa cabbage, carrot, cucumber, kimchi,
lettuce for wrapping, bao buns, Japanese barbecue sauce, sweet and spicy sauce

ENCORE MENU HOURS & OFFERINGS

SUNDAY - THURSDAY UNTIL 1AM (traditional shumai extended until 1:30AM) ♦ FRIDAY & SATURDAY UNTIL 2AM (traditional shumai extended until 2:30AM)

WAKAME SALAD (standard or vegetarian), ALL GYOZA (fried only), ALL SHUMAI (fried or traditional),

EDAMAME, FRIED TOFU, TORI KARAAGE, CHAPLIN BUN (standard or vegetarian)

FULL MENU HOURS

MONDAY - THURSDAY 5PM-11PM (traditional shumai offered from 3:30PM)

FRIDAY 4PM-12AM (traditional shumai offered from 3PM) ♦ SATURDAY noon-12AM ♦ SUNDAY noon-11PM

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WWW.CHAPLINSDC.COM

1501 9th Street, NW | Washington, D.C. | 20001 | P: 202-644-8806

RAMEN

ADD ONS:

- | bok choy. 2 | butter corn. 2 |
- | wakame. 2 | stamina egg. 2 |
- | chicken. 4 | gyoza. 4 | pork butt. 4 |
- | pork belly chashu. 4 | kakuni. 4 |
- | extra noodles. 4 | ground pork. 4 |
- | vegetables. 4 | age buta. 4 |
- | fried tofu. 3 | nori. 2 |
- | bamboo shoots. 2 | tori karaage. 4 |

Rice noodles (gluten-free) may be substituted at no additional charge, but please be aware that all ramen below may still contain some gluten unless otherwise noted.

VEGGIE SHIO | 13

AVAILABLE IN GLUTEN FREE AND VEGAN
bok choy, napa cabbage, carrot, onion, bean sprouts, scallions

CHAPLIN | 14

pork belly chashu, stamina egg, scallions, bean sprouts,
black sesame paste, tonkotsu

MISO | 14

AVAILABLE IN VEGETARIAN AND VEGAN | 13
ground pork, pork butt chashu, bean sprouts, bamboo shoots,
onion, scallions, nori

STAMINA SPICY | 14

sliced pork, scallions, garlic, ginger, poached egg, miso

CHAPLIN A.S.S. | 14

asian spicy sour. chicken, scallions, lemongrass, coconut milk,
red chili, cilantro

SHOYU | 14

pork butt chashu, bean sprouts, bamboo shoots, onion, scallions, nori

TAN TAN MEN | 15

AVAILABLE IN VEGETARIAN AND VEGAN | 14
ground pork, bok choy, sesame paste, hot sesame oil, miso

NABE (HOT POT)

ONLY AVAILABLE IN DINING ROOMS &
PATIO FOR PARTIES OF 2 OR MORE.

**PLEASE USE CAUTION WHEN ENJOYING NABE.
ALL ITEMS ARE HOT AND CAN CAUSE INJURY.**

ADD ONS:

- | bok choy. 2 | butter corn. 2 |
- | wakame. 2 | stamina egg. 2 |
- | chicken. 4 | gyoza. 4 | pork butt. 4 |
- | pork belly chashu. 4 | kakuni. 4 |
- | noodles. 4 | ground pork. 4 |
- | vegetables. 4 | age buta. 4 |
- | sliced tofu 12 oz. 6 | fried tofu. 3 | nori. 2 |
- | bamboo shoots. 2 | tori karaage. 4 |
- | sliced beef loin top 5 oz. 12 | sliced pork belly 5 oz. 10 |

NABE IS ENJOYED BY COOKING AT YOUR TABLE.

NABE IS SERVED WITH NAPPA, CABBAGE, BOK CHOY,
SCALLION, CARROTS, ENOKI MUSHROOMS, SHIMEJI
MUSHROOMS AND KAMABOKO FISH CAKE
(Kamoboko fish cake isn't served with vegetarian broth unless requested).
No substitutions please. However, vegetables and proteins can be omitted.

MISO

Miso flavored and chicken base broth.

Choose 5 oz of thinly sliced beef loin top or 5 oz thinly sliced pork belly.
Dipping sauces include white sesame and sweet and sour soy sauce.

A.S.S

Spicy and sour broth with coconut milk, lemongrass and chicken base broth.
Choose 5 oz of thinly sliced beef loin top or 5 oz thinly sliced pork belly.
Dipping sauces include white sesame and sweet and sour soy sauce.

TO-NEW

(VEGETARIAN AND VEGAN)

(GLUTEN FREE EXCEPT FOR DIPPING SAUCES)

Soy milk, shio flavor and seaweed broth. Served with 12 oz sliced tofu.
Dipping sauces include white sesame and sweet and sour soy sauce.

FAMILY STYLE ROASTS

SERVED TABLE-SIDE

To enjoy any of our family-style roasts, please call or email us a minimum of 3 days prior to your reservation. (202) 644-8806 • info@chaplinsdc.com

All roasts are served with yakisoba, seasonal vegetables, and accompaniments.

LAMB ROAST | \$45 per person • 6 person minimum | DUCK ROAST | \$45 per person • 6 person minimum | PIG | \$55 per person • 15 person minimum

Executive Chef • Myo Htun
General Manager • Guillermo Roa

| Our pork is humanely and organically raised by Catocin Mountain Farm, MD. |

| If you have any food allergies, please advise your service staff. | Consuming raw or uncooked meat, poultry and fish can cause food borne illness. |

| 20% gratuity will be added to any parties of 6 or more. |