

Yak & Yeti™ Restaurant

Disney's Animal Kingdom Theme Park, Asia
Casual Dining

Lunch

Dinner

Small Plates

Pork Pot Stickers \$13.29
Pan seared or steamed, soy lime dipping sauce

Pork Egg Rolls \$13.29
Chili plum dipping sauce

Wok-Fried Green Beans \$13.29
Battered green beans, sweet Thai chili dipping sauce

Firecracker Shrimp \$15.49
Crispy fried shrimp and Shishito peppers tossed in a creamy, spicy sauce, Asian slaw

Shareables (Meant for 2)

Kimchi Calamari \$16.99
Crispy battered medley of calamari & vegetables, kimchi dressing, Bang Bang sauce

Crab Rangoon Dip \$20.49
Crab Rangoon dip, crispy fried wontons, sweet Thai chili sauce

Ahi Tuna Nachos \$23.79
Sushi grade Ahi tuna, Asian slaw, crispy fried wontons, wasabi aioli, sweet soy glaze

Lettuce Cups \$21.49
Wok-fried ground chicken, chopped vegetables, sweet soy glaze, crisp lettuce cups

Korean Fried Chicken \$18.49
Hand breaded tenders tossed in Gochujang maple syrup, dipping sauce

Soups & Salads

Wonton Soup \$8.49
Pork wontons, clear chicken broth and vegetables

Seared Tuna Salad \$25.79
Chilled, seared blackened Ahi Tuna, mixed greens, grape tomatoes, wonton crisps & ginger dressing

Chop Chop Shrimp Salad \$23.49

House Salad \$10.29
Mixed greens, romaine & iceberg lettuce, cucumber, grape tomatoes, ginger wonton crisps, Asian dressing

Chop Chop Chicken Salad \$21.49
Chopped romaine lettuce, red and Napa cabbage, carrots, marinated grilled chicken, tossed in miso sesame dressing, crispy wontons

Chopped romaine lettuce, red and Napa cabbage, carrots, marinated grilled shrimp, tossed in miso sesame dressing, crispy wontons

Noodles & Bowls

Dragon Roll Bowl* \$30.79

Spicy tuna, Dynamite Crab, teriyaki salmon, cucumbers, edamame, carrots, mango, tempura crunch over sushi rice (no substitutions please)

Lo Mein Shrimp \$24.59

Lo Mein noodles, carrots, cabbage, green onions, bean sprouts

Vegetable Lo Mein \$22.59

Lo Mein noodles, carrots, cabbage, green onions, bean sprouts | Add tofu +5.99 | Add plant-based chicken +7.99

Beef Chow Fun \$24.99

Wok-fried beef, onions, bean sprouts, scallions, rice noodles

Lo Mein Chicken \$23.59

Lo Mein noodles, carrots, cabbage, green onions, bean sprouts

Lo Mein - Combo \$24.59

Lo Mein noodles, carrots, cabbage, green onions, bean sprouts

Cantonese Pork Belly Bowl* \$37.99

Char Siu pork belly, stir-fried Yakisoba Noodles with carrots, shiitake mushrooms & scallions, grilled bok choy, crispy pork wontons, fried egg, chili crisp

Specialties

Chicken Tikka Masala \$28.79

Boneless chicken marinated in yogurt and freshly ground herbs, cooked in a traditional Masala sauce, Jasmine rice, garlic naan

Bhaktapur Duck \$40.99

Roasted half duckling, honey Five-Spice glaze, Jasmine rice, stir-fried vegetables (**Not included in the Disney Dining Plan)

Coconut Shrimp \$28.79

Coconut crusted shrimp, Jasmine rice, stir-fried vegetables, coconut curry sauce

Roasted Vegetable Bowl \$23.59

Oven roasted Kalbi marinated vegetables served with a flavorful blend of white and red quinoa, brown rice, vegan Sriracha aioli | Add tofu +5.99 | Add plant-based chicken +7.99

Wok

Korean Beef \$26.79

Wok-fried beef, peppers, onions, pineapple, Korean BBQ sauce | Choice of Jasmine or brown rice. Substitute with chicken fried rice +3.99

Honey Chicken \$23.59

Tempura chicken tossed in honey sauce, stir-fried vegetables | Choice of Jasmine or brown rice. Substitute with chicken fried rice +3.99

Sweet & Sour Chicken \$23.59

Tempura chicken, ginger, garlic, bell peppers, onions, pineapple | Choice of Jasmine or brown rice. Substitute with chicken fried rice +3.99

Thai Basil Chicken \$29.79

Wok-fried ground chicken, shiitake mushrooms, sugar snap peas, peppers, Thai basil, wide egg noodles tossed in spicy basil sauce | Choice of Jasmine or brown rice. Substitute with chicken fried rice +3.99

Grilled

Hibachi Steak & Shrimp* \$40.99

Marinated Flat Iron Steak, coconut shrimp, stir-fried vegetables, coconut curry sauce, Jasmine rice (**Not included in the Disney Dining Plan)

BBQ Ribs \$29.99

Half rack of slow roasted St. Louis pork ribs, Korean BBQ sauce, fries, kimchi slaw Add on an additional 1/2 Rack of Ribs \$15.99

Teriyaki Chicken Bowl \$26.99

Grilled Teriyaki chicken breast, sweet & sour carrots, edamame, Miso slaw, pineapple mango salsa, coconut-ginger rice

Plant Burger \$24.59

Plant-based burger patty, pepper jack cheese, lettuce, tomato, onion, Asian pickles, vegan Sriracha mayo, crispy fries

Kobe Beef Burger* \$25.79

Grilled American Kobe beef burger, sesame-soy mayonnaise, crispy fries. Topped with choice of shiitake mushroom & scallion compote or Asian slaw

Korean Kimchi Burger* \$28.79

Grilled American Kobe beef burger, topped with kimchi, bacon jam, sriracha aioli, crispy fries. Top with Fried Egg \$3.99

Miso Salmon \$33.99

Misoyaki glazed Atlantic Salmon, coconut-ginger rice, stir-fried bok choy

Sides

House Fried Rice \$17.99

Chicken Fried Rice \$11.79

Steamed Rice - Jasmine or Brown Rice \$7.79

Sauteed Baby Bok Choy \$12.49

Garlic Noodles \$13.49

Crab Fried Rice \$23.79

Coconut Shrimp \$11.29

Desserts

Fried Wontons \$14.49

Skewers of fresh pineapple and cream cheese wontons, vanilla ice cream, honey vanilla drizzle

New York Cheesecake \$12.99

With mango and strawberry coulis, whipped topping

Pineapple Upside-down Cake \$13.99

Served warm, vanilla ice cream, caramel sauce

Chocolate Pudding Cake \$13.49

with raspberry sauce

Mango Pie \$13.99

Shortbread cookie crust, whipped topping, raspberry sauce

Kids' Entrées

Cheeseburger \$11.99

choice of Two (2) Sides and choice of Kid-size portion of Milk or Apple Juice

Stir-fry Noodles \$11.99

choice of Two (2) Sides and choice Kid-size portion of Milk or Apple Juice

Fresh Fish \$11.99

Breaded or Grilled with choice of Two (2) Sides and choice Kid-size portion of Milk or Apple Juice

Chicken Fried Rice \$11.99

choice of Two (2) Sides and choice Kid-size portion of Milk or Apple Juice

Mini Corn Dogs \$11.99

choice of Two (2) Sides and choice Kid-size portion of Milk or Apple Juice

Grilled Chicken Breast \$11.99

Plain or Teriyaki with choice of Two (2) Sides and choice of Kid-size portion of Milk or Apple Juice

Mac & Cheese \$11.99

choice of Two (2) Sides and choice of Kid-size portion of Milk or Apple Juice

Sweet & Sour Chicken \$11.99

choice of Two (2) Sides and choice of Kid-size portion of Milk or Apple Juice

Chicken Tenders \$11.99

choice of Two (2) Sides and choice of Kid-size portion of Milk or Apple Juice

Kids' Sides

Applesauce

Fresh Fruit

Corn

Go-Gurt®

Steamed Veggies

White Rice

Brown Rice

Fried Rice
sm \$.99

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Desserts

Chocolate Pudding	\$4.99	Chocolate Chip Ice Cream Sandwich	\$4.99
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Non-Alcoholic Beverages

Yak & Yeti Souvenir Cup	\$13.99
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From the peaks of Mt. Everest comes a frozen blend of ICEE flavors layered in our collectible character cup. Keep the cup!

Berry Cherry Limeade

Cherry and Lime Juices with Sprite

Everest Refresher

Sparkling Water with Desert Pear, Passion Fruit, Lychee or Exotic Citrus Flavors

Bottled Beverages

IBC Bottle Root Beer, Still Water, Sparkling Water, Half Liter & Full Liter (serves two)

Soft Drinks

Coke, Diet Coke, Sprite, Mr. Pibb, Coke Zero, Lemonade, Fruit Punch, and Iced Tea

Hot Teas

Organic Chai, English Tea, Afternoon Darjeeling, Earl Grey & Chamomile (Caffeine Free)

Shanghai Lemonade

Lemonade with Desert Pear, Passion Fruit, Lychee or Exotic Citrus Flavors

Frozen Daiquiri

Strawberry, Piña Colada, Wild Berry, or Mango Flavors

Frozen Beverages

Strawberry and Lemonade

Specialty Drinks

Yak Attack	\$14.00
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Mango Daiquiri, Don Q Cristal Rum and Wild Berry Flavors

Kiwi Coconut Rita	\$14.00
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Milagro Silver Tequila, Cointreau Orange Liqueur, fresh kiwi, sweet & sour and Coco Real Cream of Coconut

Tropical Daiquiri	\$14.00
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Don Q Cristal Rum with choice of Strawberry, Piña Colada, Wild Berry or Mango flavors

Pink Himalayan	\$14.00
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Ford's Gin, Ruby Red Grapefruit Juice, Passion Fruit & Exotic Citrus Flavors, Salt Rim

Big Bamboo	\$14.00
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Don Q Coconut Rum, Don Q Cristal Rum, Banana Liqueur, and Tropical Fruit Juices

Opici Family Red Sangria	\$14.00
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Opici Family Red Sangria Blended with Natural Citrus and Fruit Juices

Tibetan Mule \$14.00

Sky Infusions Pineapple Vodka, Monin Yuzu Purée, Liber & Co. Fiery Ginger Syrup, Fever-Tree Ginger Beer

Pineapple Blossom \$14.00

Created by the Yak & Yeti Bartenders, Tito's Handmade Vodka, Cointreau Orange Liqueur, Monin Pineapple Puree, lemon juice, spicy ginger syrup, club soda

Beer

Safari Amber Ale

Kirin Ichiban

Bud Light

Sailfish Sunrise IPA

Golden Monkey (United States)

Sapporo (Japan)

Corona Extra (Mexico)

Heineken 0.0 (Holland)

Michelob Ultra (United States)

Local Seasonal

Angry Orchard Crisp Apple Cider (United States)

J Pop Japanese Sparkling Cocktails
White Peach or Lychee

Singha (Thailand)

Wine and Sake

Benvolio Pinot Grigio Bottle
\$43.00
Glass
\$11.00

Devoy by Duckhorn Chardonnay Bottle
\$47.00
Glass
\$12.00

Daou Cabernet Sauvignon Bottle
\$63.00
Glass
\$16.00

MacMurray Estate Pinot Noir Bottle
\$55.00
Glass
\$14.00

Sho Chiku Bai Sake - 6oz Glass
\$9.00
smooth, well-balanced and full-bodied. Served warm upon request

Sho Chiku Bai Mio Sparkling Sake Bottle
\$20.00
300ml Bottle

Hana Fuji Apple Flavored Sake - 6oz Glass
\$9.00
Fresh aromas that fulfills the palate with crisp tartness of the fruit

Sho Chiku Bai Junmai Nigori Sake - 300 mL Bottle
\$19.00
Unfiltered and sweetest of all sakes. Its name translates to "cloudy" due to its appearance

At Disney owned and operated locations, Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests at Disney owned and operated locations, ask to speak with a Special Diets Trained Cast Member upon arrival at the location. Allergy requests may be handled differently at locations not owned and operated by Disney.

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

Our plant-based menu items are made without animal meat, dairy, eggs and honey.