



At tien there is only one rule: Enjoy our Chef's creations.

We pledge to provide the freshest ingredients from all over Asia prepared to the highest standard by our diverse team of Asian Chefs.

We encourage sharing plates with your family and friends following the tradition of Asian Cultures.

Our staff is dedicated to making sure that you have a wonderful dining experience, and we appreciate you choosing to dine with us at tien.

Enjoy!

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Small Plates: Street Food

Crab Rangoon ~ 7.00 Cua Rangoon

Crispy Fried Wonton Filled with Crab and Cream Cheese,
Sweet Thai Chili Dipping Sauce

Edamame ~ 6.00 Đậu Háp

Steamed Soy Bean Pods, Coarse Sea Salt, Togarashi Spice,
Garlic Chili Sauce

Singapore Dumplings ~ 8.00 Bánh Bao Tân Gia Ba

Steamed Curried Chicken Dumplings, Ginger Infused Ponzu

Lobster Dumplings ~ 12.00 Bánh Bao Tôm Hùm

Crispy Dumplings Stuffed with Shrimp, Lobster, Scallions,
Spicy Wasabi Mayo and Sweet Soy

Spicy Crab Claws ~ 12.00 Càng Cua Cay

Southern Style Batter Fried Blue Crab Claws Served with
Cocktail or Sweet Thai Chili Sauce

Lump Crab Cake ~ 14.00 Bánh Cua

Wasabi Crusted Lump Crab Cakes, Pickled Daikon and Carrot,
Wasabi Yuzu Mayo

Duck Lettuce Wraps ~ 8.00 Vịt Quân Với Cải

BBO Duckling, Onion, Water Chestnuts, Celery in Leaf
Lettuce Wraps with Hoisin Sauce

Fried Calamari ~ 9.00 Mực Chiên Giòn

Crispy Asian Style Breading, Sweet Thai Chili and Yuzu
Dipping Sauces

Tuna Tower ~ 12.00 Tháp Cá Ngừ

Diced Ahi Tuna, Wasabi Tobiko, Avocado, Cucumber
Strands, Yuzu Dressing

Crispy Spring Rolls ~ 8.00 Chả Giò Chay

Crisp, Fresh Vegetables, Bean Thread noodles, Wonton,
Homemade Nuoc Mam Sauce

Korean Taco ~ 8.00 Taco Đại Hàn

Korean BBO Beef, Kimchee, Pickled Cucumbers,
Cilantro, Tortilla

Royal Red Shrimp ~ MP Tôm Đỏ Hoàng Gia

Lightly Steamed with Green Onion Sausage in Asian
Garlic Broth

Ahi Poke Tuna Crisps ~ 12.00 Cá Ngừ Với Bánh Chiên

Fresh Tuna, Cabbage, Ponzu, Spicy Thai Chili, Served on Warm, Crispy Won Ton Skins

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Sushi and Sashimi

	Sushi - 2 pc	Sashimi - 3 pc
Tuna, Yellowfin ~ Cá Ngừ Yellowfin	8	10
Tuna, Albacore ~ Cá Ngừ, Albacore	8	10
Egg ~ Trứng	8	10
Crab, Snow ~ Cua Tuyết	9	10
Squid ~ Mực	7	9
Mackerel ~ Cá Thu	7	9
Eel, Freshwater ~ Lươn Nước Ngọt	7	9
Yellowtail ~ Cá Đuôi Vàng	7	9
Salmon ~ Cá Hồi	7	9
Tuna, White ~ Cá Ngừ Trắng	9	11
Octopus ~ Bạch Tuộc	7	9
Shrimp ~ Tôm	7	10
Surf Clam ~ Sò Biển	7	11
Scallop ~ Sò Điệp	7	12

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HOUSE SPECIALTY SUSHI

LOBSTER ROLL (6 PCS) ~ 16.50

Sushi Tôm Hùm

Maine Lobster Meat, Mango, Jalapeño, Cilantro and Flying Fish Roe in a Nori Wrapper

TRIPLE SEVEN ROLL (8 PCS) ~ 14

Sushi Ba Số Bảy

Tempura Shrimp and Cucumber in a Nori Wrapper, topped with Tuna, Avocado and Sweet Chili Sauce

CRUNCHY CRAB DELIGHT (8 PCS) ~ 16

Sushi Cua Giòn

King Crab, Crab Stick and Tempura Crunchy Flakes, rolled in a Soy Wrapper topped with Crab Flavored Cream Cheese and Blue Crab Claws

THAI TRIPLE TUNA ROLL (8 PCS) ~ 16

Sushi Cá Ngừ sốt Thái

Slices of Yellowfin Tuna and White Tuna over Spicy Tuna and Cucumber Roll in a Soy wrapper topped with Fried Onion and Thai Tamarind Sauce

SUPER CRUNCHY ROLL (8 PCS) ~ 18.50

Sushi Siêu Giòn

Tempura Shrimp, Cucumber and Cream Cheese in a Soy Wrapper Topped with Shrimp, Crab Sticks, Avocado and Tempura Crunchy Flakes, served with Spicy Mayo, Sriracha and Unagi Sauce

Rolls - Rice Side Out

SPICY TUNA ROLL (8 PCS) ~ 10.50

Sushi Cá Ngừ Cay

Tartar of Tuna, Avocado, Chili Oil, Chili Paste and Sriracha Chili Sauce

PHILLY ROLL (8 PCS) ~ 11.50

Sushi Philly

Smoked Salmon, Cream Cheese and Avocado

RAINBOW ROLL (8 PCS) ~ 14

Sushi Cầu Vồng

Crab Stick, Avocado & Cucumber Roll wrapped with Tuna, White Tuna, Salmon and Tiger Shrimp

FRESH CRAB CALIFORNIA ROLL (8 PCS) ~ 14

Sushi Cua Tươi California

Snow Crab, Avocado and Cucumber Roll with Masago Aioli

TEMPURA SHRIMP ROLL (6 PCS) ~ 11.50

Sushi Tôm Tempura

Crispy Shrimp Tempura, Cream Cheese and Pickled Vegetable

DRAGON ROLL (4 PCS) ~ 16

Sushi Con Rồng

Tempura Shrimp, Avocado Roll wrapped in Grilled Freshwater Eel, Unagi Sauce

SPIDER ROLL (6 PCS) ~ 12.70

Sushi Cua Chiên

Tempura Soft Shell Crab, Avocado, Cucumber and Baby Lettuces with Masago Aioli and Unagi Sauce

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Teppanyaki Dining

(Bữa Ăn Tối Teppayaki)

Enjoy our tableside preparation of this elaborate cooking ritual made popular by Western culture.

All entrée selections are served with Miso Soup, Tien House Salad, Hibachi Vegetables, Dipping Sauces and Fried Rice.
(Tất Cả Các Món Lựa Chọn Được Phục Vụ Với Súp Miso, Xà Lách , Rau Cải Xào Và Cơm Chiên.)

HIBACHI CHICKEN (HIBACHI GÀ) Chicken Breast with Soya Glaze	23.00
HIBACHI STEAK (HIBACHI BÍT TẾT) Tender and Flavorful New York Strip	29.00
GULF WHITE SHRIMP (HIBACHI TÔM) Plump Jumbo Shrimp	29.00
MAINE LOBSTER TAIL (ĐUÔI TÔM HÙM ÚC) Cold Water Lobster Tail	MP
SEA SCALLOPS (SÒ ĐIẾP BIỂN) Beautiful, Sweet Jumbo Scallops	32.00
AHI TUNA STEAK (CÁ NGỪ) Fresh Tuna Steak Seared to Medium Rare	28.00
FILET MIGNON (THỊT BÒ THĂN) Expertly Trimmed Tenderloin Medallions	35.00
SALMON (CÁ HỒI) Center Cut Filet of Salmon	32.00
WHOLE MAINE LOBSTER (TÔM HÙM NGUYÊN CON)	MP
STEAK & SHRIMP COMBINATION (BÍT TẾT VÀ TÔM)	37.00
STEAK & LOBSTER COMBINATION (BÍT TẾT VÀ TÔM HÙM)	60.00
CHICKEN & SHRIMP COMBINATION (THỊT GÀ VÀ TÔM)	32.00
CHICKEN & STEAK COMBINATION (THỊT GÀ VÀ BÍT TẾT)	37.00
SCALLOP, SHRIMP, & LOBSTER COMBINATION (SÒ ĐIẾP, TÔM VÀ TÔM HÙM)	73.00
FILET MIGNON, SCALLOP & SHRIMP COMBINATION (THỊT BÒ THĂN, SÒ ĐIẾP VÀ TÔM)	58.00

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