

Korean BBQ

Served with Steamed Rice, and Assorted Kimchee

- BULGOGI 22**
Korean Style Sliced Beef
- GALBI 25**
Korean Style Beef Short Rib
- DOEJI BULGOGI 23**
Chili Marinated Thinly Sliced Pork
- SPICY KOREAN HOT POT 26**
Pork Ribs, Beef, Tofu, Kimchee in Spicy Broth

Vietnam

- VIETNAMESE PHO 12**
Choice of Beef or Chicken. Rice Noodles, Bean Sprouts, Chilies, Fresh Herbs, Hoisin Sauce
- BO KHO 18**
Vietnamese Braised Beef, Vegetables, grilled Baguette
- TOM XAO CAI 18**
Shrimp, Vegetables, Mushrooms, Snow Peas, Light Garlic Sauce

China

- BEIJING BARBECUED DUCKLING** Whole 35 Half 20
Chinese Pancakes, Plum Sauce, Scallions
- MA PO TOFU 18**
Ground Kobe Beef, firm Tofu, Ginger, Chinese Spicy Bean Paste
- CRISPY WOK FRIED WHOLE FISH AQ**
Served with a Trio of Dipping Sauces
- ORANGE PEEL BEEF 18**
Beef Tips, Dried Orange Peels, Chilies, Spicy Orange Sauce
- SHANGHAI CHICKEN 16**
Wok Seared Chicken, Sliced Garlic, Dry Red Chili Peppers, Scallions
- GINGER LOBSTER AQ**
Wok-fired Whole Lobster, Dipping Sauces

Favorites from the West

- BEEF AND BROCCOLI 15**
- GENERAL TSO'S CHICKEN 12**
- SWEET AND SOUR PORK 12**
- MONGOLIAN BEEF 18**

Tien Teppanyaki Specialities

- XO LOBSTER 52**
Lobster Tail cooked with Water Chestnut, Green Onion, Red Chili & house-made XO Sauce
- FLASH SEARED COBIA with JUMBO LUMP CRAB MEAT 32**
Sesame crusted sashimi grade Cobia, and Creamy Jumbo Lump Crab Meat, finished with Rum
- SZECHWAN CHILI SHRIMP 30**
Jumbo Gulf Shrimp sautéed with Spicy Hot Szechwan Chili Sauce
- TEPPAN KOREAN SHORT GALBI RIBS 28**
Korean style marinated Short Ribs with Sweet Potato Glass Noodle

Teppanyaki Dining

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, Fried Rice

- HIBACHI CHICKEN 23**
Chicken Breast with Soya Glaze
- HIBACHI STEAK 30**
Tender and Flavorful Beef Sirloin Steak
- BLACK TIGER SHRIMP 28**
Plump Jumbo Shrimp
- AUSTRALIAN LOBSTER TAIL 48**
Cold Water Lobster Tail
- SEA SCALLOPS 30**
Beautiful Sweet Jumbo Scallops
- AHI TUNA STEAK 27**
Fresh Tuna Steak Seared to Medium Rare
- FILET MIGNON 42**
Expertly Trimmed Tenderloin Medallions
- SALMON 32**
Center-Cut Fillet of Salmon
- STEAK & SHRIMP COMBINATION 34**
- STEAK & LOBSTER COMBINATION 65**
- CHICKEN & SHRIMP COMBINATION 31**
- CHICKEN & STEAK COMBINATION 35**
- SCALLOP, SHRIMP & LOBSTER COMBINATION 69**
- WHOLE MAINE LOBSTER AQ**
1½ -2 lb Cold Water Lobster
- WAGYU STRIP AQ**
Flavorful Cut of American Kobe Beef
- WAGYU STRIP & LOBSTER COMBINATION AQ**

Desserts

- TIEN CHOCOLATE DRAGON 8**
Rich Chocolate Cake served tableside
- THREE FORTUNES 8**
Trio of Tangerine, Lychee and Midori Sorbet
- SPRING ROLL BASKET 8**
Presenting Midori Infused Fruits accompanied by Sake Sorbet
- ASIAN BANANA SUNDAE 8**
Warm Caramelized Banana over Red Bean Ice Cream
- CHERRY BLOSSOM 8**
Frozen, Infused and Aired Variations of the Japanese Cherry

– After Dinner Drinks Available –



For reservations please call 228.523.8688

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MENU



Sushi and Sashimi Appetizers

Aburizushi, Flash Grilled Assorted Fin Fish and Seafood Nigiri Sushi **12**
 Tien Tuna Tower with Yuzu-Wasabi Dipping Sauce **16**
 Sashimi of Kona Kampachi, Jalapeño-Cilantro Ponzu **12**
 Beef Tataki with Crispy Leek and Garlic, Tosazu Dipping Sauce **10**
 Sashimi Salad with Sesame Vinaigrette and Wasabi Aioli **9**
 Hiyashi Wakame Seaweed Salad with Cucumber **6**
 Sesame Squid and Daikon Salad **6**

House Speciality Sushi

LOBSTER ROLL (LARGE 4PCS) **16**
 Main Lobster Meat, Mango, Jalapeño, Cilantro and Flying Fish Roe
 TRIPLE SEVEN ROLL (MEDIUM 8PCS) **16**
 Tempura Shrimp and Cucumber Roll, topped with Tuna, Avocado and Sweet Chili Sauce
 CRUNCHY CRAB DELIGHT (MEDIUM 8PCS) **14**
 King Crab, Crab Sticks and Tempura Crunchy Flakes rolled in a Soy Wrapper and topped with Crab flavored Cream Cheese and Blue Crab Claws
 KOREAN SPICY SALMON ROLL (MEDIUM 8PCS) **14**
 Kochujang seasoned Salmon Tartar and Avocado Roll with Pickled Fried Garlic and Kimchee Cucumber
 THAI TRIPLE TUNA ROLL (MEDIUM 8PCS) **16**
 Slice of Yellowfin Tuna and White Tuna over Spicy Tuna Roll with Thai Tamarind Sauce
 SUPER CRUNCHY ROLL (MEDIUM 8PCS) **16**
 Tempura Shrimp, Cucumber and Cream Cheese Roll. Topped with Sushi Hiraki Shrimp, Crab Sticks, Avocado and Tempura Crunch Flakes, served with Unagi, Spicy Mayo and Sriracha Sauce
 IP TEMPURA FUTOMAKI ROLL (LARGE 8PCS) **17**
 Crispy Tempura Battered Large Roll with King Crab, Shrimp, Eel, Egg, Avocado, Shiitake and Gourd

Sushi and Sashimi

Ask you server about our list of specialty fish flown in daily from Japan and Hawaii

	Sushi 2 pc.	Sashimi 3 pc.		Sushi 2 pc.	Sashimi 3 pc.
Tuna, Yellowfin	7	9	Salmon	6	8
Tuna, Albacore	7	9	Roe, Salmon	6	8
Tuna, White	8	10	Roe, Flying Fish	7	9
Tuna, Fatty	AQ	AQ	Egg	5	7
Crab, Snow	8	10	Octopus	6	8
Crab, King	10	12	Squid	6	8
Mackerel	6	8	Shrimp	6	8
Sea Bass	8	10	Shrimp, Sweet	8	10
Flounder	6	8	Eel, Freshwater	6	8
Snapper	8	10	Surf Clam	6	8
Yellowtail	8	10	Scallop	6	8

Rolls - Rice Side Out

SPICY TUNA ROLL (MEDIUM 6PCS) **9**
 Tartar of Tuna, Avocado, Chili Oil, Chili Paste and Sriracha Chill Sauce
 PHILLY ROLL (MEDIUM 6PCS) **10**
 Smoked Salmon, Cream Cheese and Avocado

RAINBOW ROLL (MEDIUM 6PCS) **14**
 California Roll wrapped with Tuna, White Tuna, Salmon and Tiger Shrimp
 FRESH CRAB CALIFORNIA ROLL (MEDIUM 6PCS) **14**
 Snow Crab, Avocado and Cucumber Roll with Masago Aioli
 TEMPURA SHRIMP ROLL (LARGE 4PCS) **10**
 Crispy Shrimp Tempura, Cream Cheese and Pickled Vegetable
 DRAGON ROLL (LARGE 4PCS) **18**
 Tempura Shrimp, Avocado Roll wrapped in Grilled Freshwater Eel, Unagi Sauce
 SPIDER ROLL (LARGE 4PCS) **10**
 Tempura Soft Shell Crab, Avocado, Cucumber and Baby Lettuce with Masago Aioli

The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness.

Small Plates, Dumplings and Rolls

Minced Tiger Prawns with Cashews in Lettuce Petals **10**
 BBQ Sampler of Lacquered Roast Pork, Roast Duck, Soya Chicken **12**
 Chao Tom - Shrimp on Sugarcane with Peanut Sauce and Lettuce **9**
 Char Sui BBQ Ribs **8**
 Edamame Prepared in Two Fashions **6**
 Roasted Duck Lettuce Wraps, Hoisin Sauce **12**
 Crispy Fried Squid with Garlic and Thai Sweet Chili Sauce **9**
 Crispy Lobster Dumplings - Lobster, Scallion, Mushroom Ponzu, Thai Chili Sauce **14**
 Pork Dumpling - Steamed Dumplings, Ginger-Scallion Soy Dipping Sauce **8**
 Cha Gio - Vietnamese Style Spring Rolls, fresh Vegetables, Rice Noodles, Nuoc Cham Sauce **6**
 Hong Kong Duck Spring Rolls - BBQ Duck, Cabbage, Carrots, Almonds, Dipping Sauce **8**
 Tien Roll - Pork, Shrimp, Lettuce, Rice Noodles, Herbs, Rice Paper, Hoisin & Sriracha Sauce **7**
 Dim Sum - Pot Stickers, Buns, Dumplings (ask your server about our daily variety) **AQ**

Soups

MISO SOUP **5**
 Shinshu Soybean Paste, Shiitake Mushrooms, Wakame, Tofu
 WONTON SOUP **6**
 Hong Kong Style Pork Wonton, Chicken Stock, Char Siu Pork, Scallions
 SZECHUAN HOT AND SOUR SOUP **7**
 Bean Curd Sheets, Bamboo Strips, Sriracha, Straw Mushrooms
 SUP MANG CUA **8**
 Vietnamese Seafood Soup

Salads

CRAB AND CUCUMBER SALAD **12**
 King and Snow Crab, Cucumber, Avocado, Carrot, Daikon, Miso Ponzu Vinaigrette
 MIXED FIELD GREENS **6**
 Asian Pear, Baby Greens, Tomatoes, Red Onions, Carrots, Crispy Wontons, Wasabi Rice Wine Dressing
 THAI BEEF SALAD **9**
 Grilled Beef, Mint, Cilantro, Salad Greens, Lime Peanut Dressing

Noodles and Rice

CHOW FUN **12**
 Chinese Wide Wheat Noodle, Mushrooms, Beef, Vegetables
 LO MEIN **13**
 Chinese Wheat Noodles, Vegetables, Chicken, Beef, Pork, or Shrimp
 PAD THAI **14**
 Thailand's Rice Noodle, Peanuts, Egg, Bean Sprouts, Chiles, Shrimp
 HONG KONG CHOW MEIN **14**
 Shrimp, Surf Clam, Char Sui Pork, Chicken, Fried Egg Noodle
 CHAP CHAE **14**
 Beef, Vegetables, Glass Noodles, Sweet Soy, Korean Chili Pepper
 LOBSTER FRIED RICE **16**
 Lobster, Rice, Egg, Scallion and Vegetables
 COMBO FRIED RICE **11**
 Rice, Egg, Lean Pork, Chicken Breast, Scallions

Vegetables

CHEFS WOK COOKED VEGETABLES **8**
 CHINESE BROCCOLI **8**
 SHIITAKE MUSHROOMS and SNOW PEAS **8**
 TSUKEMONO - Assortment of Japanese style Pickles **8**
 KOREAN KIMCHEE **8**

Traditional Dishes of Asia

Japan

Served with Steamed White Rice

TERIYAKI **18 / 25**
 Chicken Breast or Thin Sliced Strip Steak with House Teriyaki Glaze
 TONKATSU **23**
 Japanese Favorite, Panko Breaded Pork Cutlet, Shaved Cabbage, Sesame Peanut Dressing Tsukémono Pickles, Steamed Rice
 TEMPURA SHRIMP **26**
 Fried Golden with Traditional Tempura Batter, Chili Dipping Sauce

SHABU-SHABU
 is a very popular tableside One-Pot Dish where you immerse ingredients in seasoned stock and cook, then dip in Sesame or Ponzu dipping sauce.
 A truly delicious and healthy experience!

SEAFOOD SHABU-SHABU **28**
 Shrimp, Scallops, Chef's Fish Selection, Tofu, Noodles, Shiitake Mushrooms, Vegetables, Ponzu Dipping Sauces

BEEF SHABU-SHABU **30**
 Thinly sliced lean Beef, Mushrooms, Vegetables, Noodles and Dipping Sauces

WAGYU BEEF SHABU-SHABU **48**
 Premier American Kobe, Shiitake Mushrooms, Bean Sprouts, Ginger Stock, Vegetables, Noodles, Tofu, Dipping Sauces