JAPANESE
APPETIZERS

毛豆 EDAMAME .................................................. 4
A bowl of soy beans steamed in their pods

香蕉毛豆 GARLIC EDAMAME .................................. 5
A bowl of soy beans steamed in their pods tossed with garlic and chili

杂菜天妇罗 VEGGIE TEMPURA .................................. 11
An assortment of vegetables

虾天妇罗 SHRIMP TEMPURA ..................................... 15
Three pieces of shrimp and assortment of vegetables

黄瓜沙拉 CUCUMBER SALAD ..................................... 4

海带沙拉 SEAWEED SALAD ....................................... 5

三文鱼脸颊 SALMON CHEEK ...................................... 10
Cooked salmon cheek, lightly sprinkled with salt and served with a side of ponzu sauce

黄尾鱼脸颊 YELLOWTAIL CHEEK 2PC ...................... 17
Cooked yellowtail cheek, lightly sprinkled with salt, served with a side of ponzu sauce

软壳蟹 SOFT SHELL CRAB 2PC ............................... 14

烟熏 BAKED MUSSELS .............................................. 11
Baked mussels with a sweet mayo sauce, masago, green onions and unagi sauce

*香辣黄尾鱼刺身 SPICY TUNA ON CRISPY RICE 3PC ........ 10

*半烧香拿沙拉 TUNA TATAKI .................................... 17
Thiny sliced and seared tuna topped with ponzu sauce

*香辣八爪鱼 TAKO WASABI ........................................ 5

*辣椒黄尾鱼刺身 YELLOWTAIL WITH JALAPENO OR

*辣椒三文鱼刺身 SALMON WITH JALAPENO  SASHMI ........................................ 16

*鱼干 ANKIMO ....................................................... 5
Mork fish liver

*芥辣八爪鱼 ANKIMO .................................................. 5

SALADS

*刺身沙拉 SASHIMI SALAD ......................................... 28
Two pieces each of tuna, salmon, white fish and yellowtail

软壳蟹沙拉 SOFT SHELL CRAB SALAD .................. 18
Two piece soft shell crab

三文鱼皮沙拉 SALMON SKIN SALAD .......................... 14

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
Specials come with one miso soup and one cucumber salad.

*寿司定食 sushi special ............................... 30
The following sushi is served as one-piece: tuna, yellowtail, salmon, white fish, albacore, octopus, shrimp and a california roll.

*刺身定食 sashimi special .......................... 35
Three-piece sashimi of tuna, yellowtail, salmon, white fish, albacore and octopus.

*寿司丼 sushidon ................................. 45
The following are served as a two-piece sashimi and one-piece sushi: tuna, yellowtail, salmon, snapper, albacore and octopus.

*三色刺身 ultimate trio .......................... 27
3pc sashimi of tuna, salmon and yellowtail

*刺身定食 chirashisushi ....................... 25

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Basic Hand Rolls

One basic roll comes in six to eight pieces.
Hand roll comes as a cone, one piece.

黄瓜卷 CUCUMBER 5 4

“纳豆卷 NATTO” Fermented soy beans 6 5

蔬菜卷 VEGETABLE Radish sprouts, gobo, cucumber, takuan, inari and avocado wrapped in seaweed 6 5

“阿拉斯加卷 ALASKA” Fresh salmon, cucumber and avocado 7 6

加州卷 CALIFORNIA Krab, cucumber and avocado. Real crab available. 7 6

“香辣甜虾卷 CAJUN SPICY SHRIMP” Cucumber, avocado, spicy mayo and Cajun seasoning mix 7 6

“鳗鱼卷 EEL” Cucumber, avocado and baked fresh eel 7 6

“香拿鱼卷 TUNA” Six bite-sized pieces of tuna and rice, wrapped in seaweed 7 6

“黄尾鱼葱卷 NAGI” Yellowtail with green onion 7 6

“香拿鱼刺身卷 NEGORITO” Fatty tuna with green onion MARKET 7 6

香辣甜虾卷 CUCUMBER 5 4

香拿鱼卷 TUNA 7 6

黄尾鱼葱卷 NAGI 7 6

“阿拉斯加卷 ALASKA” Fresh salmon, cucumber and avocado 7 6

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香辣甜虾卷 CUCUMBER 5 4

香拿鱼卷 TUNA 7 6

黄尾鱼葱卷 NAGI 7 6

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One specialty roll comes cut in six to eight pieces.

* **ORLEANS ROLL** ............................................................ 15
  Tuna, yellowtail, salmon, snapper, daikon sprouts and krab wrapped around a thinly peeled cucumber, topped with ponzu sauce

* **HAWAIIAN FIVE-O ROLL** .............................................. 18
  Octopus, escolar, avocado, on the outside tuna, yellowtail, salmon, white fish, escolar garnished with seaweed salad, onion, dot of sriracha and yuzu miso sauce

* **FIRE ROLL** .................................................................... 15
  Spicy tuna roll with fresh tuna on top and sliced avocado, served with a special garlic sauce

* **SALMON SUNSHINE ROLL** .............................................. 15
  Tuna, krab, cucumber and avocado, topped with slices of salmon, lemon sauce and ponzu sauce

* **FRENCH KISS ROLL** ........................................................ 15
  Shrimp tempura, krab, salmon and mango salsa

* **SMOKE ON THE ALASKA ROLL** .................................... 15
  Spicy salmon, krab, avocado, smoked salmon, yum yum and eel sauce

* **RAINBOW ROLL** .............................................................. 15
  Baked salmon on top of a California roll topped with dynamite and eel sauce

* **CATERPILLAR ROLL** ........................................................ 13
  Avocado layered on top of eel and cucumber, topped with eel sauce

* **DRAGON ROLL** ............................................................... 18
  Eel layered on top of a California roll, topped with eel sauce

* **SEX ON A ROLL** .............................................................. 14
  Spicy tuna layered on top of eel and avocado, topped with spicy mayo, eel and chilli sauce

* **LAS VEGAS ROLL** .......................................................... 12
  Deep-fried spicy tuna, krab, cream cheese and avocado topped with eel sauce

* **DIAMOND BACK ROLL** .................................................. 12
  Deep fried spicy tuna, krab, cream cheese and avocado topped with spicy mayo, eel sauce and a light chilli sauce

* **CRUNCHY ROLL | SHRIMP TEMPURA ROLL** ................. 11
  Shrimp tempura, krab, diakon sprouts, gobo, cucumber and avocado

* **SPIDER ROLL** ................................................................ 12
  Soft shell crab, diakon sprouts, gobo, masago, cucumber and avocado with eel sauce on top

* **SPIDERMAN ROLL** ........................................................ 16
  Eel and avocado layered on top of a shell crab roll, topped with eel sauce

* **BURNING NIGHT ROLL** .................................................. 16
  Chopped soft shell crab and krab, mixed with spicy mayo and ichimi (chili peppers), avocado and spicy tuna, garnished with jalapeño slices, sricha and eel sauce

* **TIGER ROLL** .................................................................. 15
  Spicy tuna roll on top of a shrimp tempura roll, topped with eel sauce

* **WHOS YOUR DADDY ROLL** ......................................... 15
  Shrimp tempura rolled with krab meat and avocado, topped with super white tuna, avocado, spicy mayo and eel sauce

* **POPCORN LOBSTER ROLL** ......................................... 15
  Fried cajun baby lobster wrapped in lettuce and topped with spicy mayo and eel sauce

* **LASAGNA ROLL** .............................................................. 11
  An oven-baked California roll topped with cream cheese, dynamite sauce and eel sauce

* **LOVE ME TENDER ROLL** ............................................... 18
  Bay scallop, shrimp, avocado, thinly sliced seared beef tenderloin, eel sauce, spicy mayo, sricha and green onion
TOMODOMO

Tomo meaning "both," or together, is what we are creating with our Tomodomo small plates.

We would like you to experience both worlds of Japanese and Chinese cuisine "together" by mixing and matching our specially selected small plates. Try some of our Tomodomo offerings with one of our beverage pairings, share with a friend or indulge with one’s self. Tanoshimu and Xiang!

**CHOOSE ANY ITEM** .......................................................... 5

PHILLY ROLL

*SPICY YELLOWTAIL ROLL

*ALASKA ROLL

PEKING DUMPLINGS

GARLIC LO MEIN

These items pair best with our Morimoto Soba Ale

**CHOOSE ANY ITEM** .......................................................... 7

CHICKEN FRIED RICE

PORK FRIED RICE

BEEF LO MEIN

CHICKEN WITH BROCCOLI

SWEET AND SOUR PORK

Try any of these with our Echigo Stout

**CHOOSE ANY ITEM** .......................................................... 10

*YELLOWTAIL WITH JALAPEÑO

*ALBACORE SASHIMI

*MACKEREL SASHIMI

*SALMON SASHIMI

Enjoy with our Chokara Junmai Sake or our Rihaku Junmai Ginjo Sake

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CHINESE
## APPETIZERS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>北京饺子 PEKING DUMPLINGS</td>
<td>7</td>
</tr>
<tr>
<td>金菜煎饺 LEEK DUMPLINGS</td>
<td>7</td>
</tr>
<tr>
<td>燕窝饺 SHRIMP DUMPLINGS</td>
<td>9</td>
</tr>
<tr>
<td>素菜春卷 SPRING ROLLS</td>
<td>5</td>
</tr>
<tr>
<td>炸蟹角 CRAB RANGOON</td>
<td>9</td>
</tr>
<tr>
<td>蜜汁叉烧 BBQ PORK SLICES</td>
<td>9</td>
</tr>
<tr>
<td>叉烧包 STEAMED BBQ PORK BUN</td>
<td>7</td>
</tr>
<tr>
<td>蜜汁排骨 CANTON SPARE RIBS</td>
<td>9</td>
</tr>
<tr>
<td>酱椒鸡翅 GARLIC SCALLION CHICKEN WINGS</td>
<td>8</td>
</tr>
<tr>
<td>鸡松菜包 MINCED CHICKEN LETTUCE WRAP</td>
<td>10</td>
</tr>
<tr>
<td>蔬菜菜包 VEGETABLE LETTUCE WRAP</td>
<td>10</td>
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## SOUPS

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>酸辣汤 HOT AND SOUR SOUP</td>
<td>5</td>
</tr>
<tr>
<td>米粥汤 CHICKEN CORN SOUP</td>
<td>5</td>
</tr>
<tr>
<td>云吞汤 WONTON SOUP</td>
<td>5</td>
</tr>
<tr>
<td>日式豆腐汤 MISO SOUP</td>
<td>3</td>
</tr>
<tr>
<td>土鸡瑶柱粥胡椒汤 CHICKEN WITH PORK TRIPE WHITE PEPPER SOUP</td>
<td>13</td>
</tr>
<tr>
<td>海鲜豆腐汤 SEAFOOD AND TOFU SOUP</td>
<td>15</td>
</tr>
<tr>
<td>鱼丸汤 FISH BALL NOODLE SOUP</td>
<td>13</td>
</tr>
</tbody>
</table>

## NOODLE SOUP

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>蜜汁叉烧汤麵 BBQ PORK SOUP</td>
<td>13</td>
</tr>
<tr>
<td>牛腩汤麵 BEEF STEW NOODLE SOUP</td>
<td>13</td>
</tr>
<tr>
<td>鸭汤麵 DUCK NOODLE SOUP</td>
<td>15</td>
</tr>
<tr>
<td>海鲜汤麵 SEAFOOD NOODLE SOUP</td>
<td>15</td>
</tr>
<tr>
<td>窝云吞汤麵 WOR WONTON NOODLE SOUP</td>
<td>14</td>
</tr>
<tr>
<td>台式牛腩汤麵 BEEF SHANK NOODLE SOUP</td>
<td>13</td>
</tr>
<tr>
<td>稻香鱼丝汤麵 PORK PRESERVED VEGETABLE SOUP</td>
<td>12</td>
</tr>
<tr>
<td>鱼丸汤麵 FISH BALL NOODLE SOUP</td>
<td>13</td>
</tr>
</tbody>
</table>

Egg or rice noodle available

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**NOODLES | FRIED RICE**

- 星洲炒米粉 SINGAPORE STREET NOODLES .................. 14
- 干炒牛河 DRY BEEF CHOW FUN ....................... 13
- 豉汁牛炒粉 BEEF CHOW FUN WITH BLACK BEAN SAUCE .......... 13
- 鱼仔炒河粉 SHRIMP CHOW FUN WITH BLACK BEAN SAUCE ........ 16

- 蒜蓉捞麵 GARLIC LO MEIN ......................... 8
- 时菜捞麵 VEGGIE LO MEIN ......................... 11
- 鸡肉捞麵 CHICKEN LO MEIN .......................... 13
- 牛肉捞麵 BEEF LO MEIN ................................ 13
- 虾捞麵 SHRIMP LO MEIN ................................ 15
- 招牌捞麵 HOUSE LO MEIN ............................. 15
- XO酱捞麵 XO LO MEIN ................................ 13
- 香港式炒面 HONG KONG-STYLE CHOW MEIN ............ 16

- 薛香捞麵 SWEET AND SOUR CHICKEN .................. 13
- 宫保鸡 KUNG PAO CHICKEN ................................ 13
- 蒙古鸡 MONGOLIAN CHICKEN .......................... 13
- 鸡肉炒西兰花 CHICKEN WITH BROCCOLI ............. 13
- 陈皮鸡 ORANGE CHICKEN .................................. 14
- 腰果鸡 CASHEW CHICKEN ................................. 13
- 虾鸡咖喱炒饭 SHRIMP AND CHICKEN PINEAPPLE CURRY FRIED RICE .......... 13
- 汕头炒粉 YANG CHOW FRIED RICE ..................... 13
- 咸鸡炒河粉 SALTED FISH WITH CHICKEN FRIED RICE ........... 13
- 左宗棠鸡 GENERAL TSAO’S CHICKEN .................... 13

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# Traditionally prepared Chinese-style chicken

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>金黄炸子鸡 FRIED GOLDEN CHICKEN</td>
<td>16</td>
</tr>
<tr>
<td>葱油滑鸡 STEAMED CHICKEN WITH GINGER AND SCALLIONS</td>
<td>16</td>
</tr>
</tbody>
</table>

# Pork

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>醉酿咕噜肉 SWEET AND SOUR PORK</td>
<td>13</td>
</tr>
<tr>
<td>椒盐排骨 FRIED PORK CHOPS WITH SALT AND PEPPER</td>
<td>14</td>
</tr>
<tr>
<td>京潮排骨 PEKING PORK CHOPS</td>
<td>14</td>
</tr>
<tr>
<td>梅菜扣肉 PORK BELLY WITH CHINESE VEGGIES</td>
<td>16</td>
</tr>
<tr>
<td>南乳猪手 PIG FEET WITH RED BEAN SAUCE</td>
<td>13</td>
</tr>
<tr>
<td>鲜菇烧肉 PORK JOWL MEAT WITH FRESH MUSHROOM AND XO SAUCE</td>
<td>19</td>
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</tbody>
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# Duck

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>烤鸭 ROASTED DUCK</td>
<td>18</td>
</tr>
<tr>
<td>北京烤鸭 PEKING DUCK</td>
<td>48</td>
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# Beef

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>陈皮牛肉 CRISPY ORANGE BEEF</td>
<td>14</td>
</tr>
<tr>
<td>蒙古牛肉 MONGOLIAN BEE</td>
<td>14</td>
</tr>
<tr>
<td>牛肉炒西兰花 BEEF WITH BROCCOLI</td>
<td>14</td>
</tr>
<tr>
<td>茄子黑椒牛柳 BEEF, BLACK PEPPER SAUCE WITH EGGPLANT</td>
<td>15</td>
</tr>
<tr>
<td>牛肉炒凉瓜 BEEF, BITTER MELON, BLACK BEAN SAUCE</td>
<td>14</td>
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</table>

# Vegetables

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>香菇炒芦笋 ASPARAGUS WITH GARLIC SAUCE</td>
<td>14</td>
</tr>
<tr>
<td>香辣茄子 SPICY EGGPLANT</td>
<td>10</td>
</tr>
<tr>
<td>咸乳通菜 ONG CHOY WITH BEAN CURD PASTE</td>
<td>14</td>
</tr>
<tr>
<td>香菇炒菜心 CHOY SUM WITH GARLIC SAUCE</td>
<td>13</td>
</tr>
<tr>
<td>清炒芥兰 CHINESE BROCCOLI</td>
<td>12</td>
</tr>
<tr>
<td>豆苗 SNOW PEAS TIPS</td>
<td>14</td>
</tr>
<tr>
<td>香菇四季豆 GREEN BEANS WITH GARLIC</td>
<td>10</td>
</tr>
<tr>
<td>香菇四季豆 [xo酱] GREEN BEANS WITH XO SAUCE</td>
<td>12</td>
</tr>
</tbody>
</table>

# Tofu

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>中式麻婆豆腐 MA PO TOFU CHINESE STYLE</td>
<td>10</td>
</tr>
<tr>
<td>Soft white tofu blocks mixed with peas and carrots in brown sauce</td>
<td></td>
</tr>
<tr>
<td>With pork or chicken</td>
<td>12</td>
</tr>
<tr>
<td>炸豆腐炒蔬菜 FRIED TOFU WITH MIXED VEGETABLES</td>
<td>12</td>
</tr>
<tr>
<td>椒盐豆腐 MINI FRIED TOFU WITH SALT AND PEPPER</td>
<td>11</td>
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</tbody>
</table>
**SEAFOOD**

海鲜豆腐煲  **SEAFOOD TOFU HOTPOT**  ................................................  18

鱼头豆腐煲  **FISH HEAD AND TOFU IN A HOT POT**  ..........................  16

豉汁蒸雪鱼  **STEAMED SEA BASS FILLET ON TOFU WITH BLACK BEAN SAUCE**  ...........................................................................................................  20

香煎雪鱼  **CRISPY SEA BASS FILLET**  ..................................................  22

雪耳豆腐煲  **SEA BAS TOFU HOTPOT**  ................................................  22

味噌鳕鱼  **FRIED SEA BASS WITH CHILI SAUCE**  ..................................  22

椒盐雪鱼  **FRIED SEA BASS WITH SALT AND PEPPER**  ......................  21

黑椒鱼片  **FISH FILLET WITH BLACK PEPPER SAUCE**  ......................  16

椒盐鱼片  **FISH FILLET WITH SALT AND PEPPER**  ......................  14

姜葱鲜菇炒鱼片  **FISH FILTET WITH FRESH MUSHROOM AND GINGER SCALLION**  ..............................................................  15

鱼片炒瓜果  **FISH FILLET WITH BITTER MELON**  ..........................  16

豉汁蒸三文鱼  **STEAMED SALMON WITH BLACK BEAN SAUCE**  ..........................  20

香煎三文鱼  **FRIED SALMON WITH BASIL SAUCE**  ..................................  20

椒盐鱿鱼  **FRIED SQUID WITH SALT AND PEPPER**  ......................  17

椒盐龙利鱼  **FRIED FLounder WITH SALT AND PEPPER**  ..................  33

姜葱蒸龙利鱼  **STEAMED FLounder WITH GINGER AND SCALLIONS**  ..........................................................  33

蟹肉扒豆苗  **CRAB MEAT AND SNOW PEA TIPS**  ..................................  20

椒盐虾  **FRIED PRAWNS WITH SALT AND PEPPER**  ......................  17

虾仁炒滑蛋  **SHrimp, SCRAMBLED EGGS AND GREEN ONION**  ..........................................................  18

四川虾  **Szechuan SHRIMP**  .................................................................  18

油泡带子炒西兰花  **pan-fried scallops with broccoli**  ..........................................................  18

椒盐带子  **FRIED SCALLOPS WITH SALT AND PEPPER**  ..................  18

宫保带子  **KUNG PAO SCALLOPS**  .......................................................  18

*龙虾  **LOBSTER**  ..........................................................................................  MARKET

May be prepared with salt and pepper, ginger and scallions, black bean sauce, fried or steamed with butter on the side

**LIVE SEAFOOD**

松子虾  **PINE NUT SHRIMP**  .................................................................  18

宫保虾  **KUNG PAO SHRIMP**  ...............................................................  18

核桃虾  **Honey WALNUT SHRIMP**  .......................................................  18

椒盐虾  **FRIED PRAWNS WITH SALT AND PEPPER**  ......................  17

虾仁滑蛋  **SHrimp, SCRAMBLED EGGS AND GREEN ONION**  ..................  18

四川虾  **Szechuan SHRIMP**  .................................................................  18

油泡带子炒西兰花  **PAN-FRIED SCALLOPS WITH BROCCOLI**  ..........................................................  18

椒盐带子  **FRIED SCALLOPS WITH SALT AND PEPPER**  ..................  18

宫保带子  **KUNG PAO SCALLOPS**  .......................................................  18

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CHEF’S SPECIALTIES

牛尾煲 OXTAIL POT 20
Tender oxtail bathed in sweet red wine with bean curd sticks

生蠔燒腩煲 BBQ ROASTED PORK WITH OYSTERS 24
In a hot pot

咸魚雞粒茄子煲 SALTED FISH, CHICKEN AND EGGPLANT IN A HOT POT 17
Soy sauce braised chicken with eggplant and garlic

咸魚豬肉煲 STEAMED SALTED FISH AND MINCED PORK 14
Soy sauce braised pork belly with eggplant

咸魚皮蛋煲 CONGEE WITH SALTY PORK AND 1,000 YEAR EGG 10
Soy sauce braised pork belly with eggplant

魚片粥 CONGEE WITH FISH FILLET 10
Fish filet cooked with ginger and spring onions in a hot pot

椒盐田鸡腿 FROG LEGS WITH SALT AND PEPPER 19
Spicy frog legs with salt and pepper

枝竹羊腩煲 LAMB HOTPOT 21
Pork belly with bamboo shoots

LUNCH SPECIALS WEEKDAYS 11AM-3PM

Comes with one spring roll, a side of fried rice and your choice of soup: hot and sour, egg drop or miso.

左宗棠鸡 GENERAL TSAO’S CHICKEN 10
Bite-sized chicken nuggets topped with a sweet and spicy glaze

蒙古牛肉 MONGOLIAN BEEF 6
Strips of spicy beef resting on crispy white noodles and scallions

宮保鸡 KUNG PAO CHICKEN 10
Traditional preparation with fire-roasted chilies

宫保鸡 CHICKEN | BEEF WITH BROCCOLI 10
Stir-fried with broccoli, carrots and onion

酸酸鸡/肉 SALT AND SOUR CHICKEN OR PORK 10
Breaded and stir-fried with bell pepper, pineapple, onion and carrots in a sweet and sour glaze

牛肉/鸡脚/叉烧/ 捞麵 LO MEIN 10
Egg noodles resembling “spaghetti” stir-fried with your choice of chicken, beef or pork

蒜蓉椒盐鸡 GARLIC CHICKEN 10
Breaded chicken with garlic and scallions

日式烤鸡/牛肉 TERIYAKI CHICKEN OR BEEF 10
White rice and vegetables

蜜汁叉烧 SLICED BBQ PORK 10
Choice of white rice or brown rice

BENTO BOX WEEKDAYS 11AM-3PM

Choose 1

*CALIFORNIA ROLL OR SPICY TUNA ROLL 11

*SUSHI 14
3pc of tuna, yellowtail or salmon

*SASHIMI 16
3pc of tuna, yellowtail or salmon

CHICKEN OR BEEF TERIYAKI 14

TERIYAKI SALMON 16

SIDES Choose 3

PEKING DUMPLINGS | 2PC

JASMINE RICE OR BROWN RICE

HOUSE SALAD
Mixed greens with sesame dressing
Upgrade to seaweed salad 1

VEGGIE TEMPURA
Upgrade to shrimp 2

EDAMAME

SPRING ROLLS | 2PC

MISO SOUP

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
DRINKS AND DESSERTS
### DESSERTS

<table>
<thead>
<tr>
<th>甜品</th>
<th>苹果肉莓原味冰茶</th>
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<tbody>
<tr>
<td></td>
<td>Sweetened raspberry iced tea</td>
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<tr>
<td>6</td>
<td>Mochi 冰淇淋</td>
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<tr>
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<td>Mochi ice cream</td>
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<td>4</td>
<td>冰淇淋</td>
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<td>Ice cream</td>
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<tr>
<td>8</td>
<td>雪冰</td>
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<tr>
<td></td>
<td>Snow ice</td>
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#### FLavored Ice  Choose 1
- Chocolate | Green Tea | Mango | Original | Strawberry | Sesame

#### TOPPINGS  Choose 3
- Passion Fruit Jelly | Mango Jelly | Lychee Popping Pearls | Mochi Mango Popping Pearls | Peach Popping Pearls | Boba | Red Bean

#### SAUCE  Choose 1
- Condensed Milk | Lychee | Mango | Pineapple | Strawberry

### DRINKS

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<tr>
<th>软饮</th>
<th>苏打</th>
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<tbody>
<tr>
<td></td>
<td>Soda</td>
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<tr>
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<td>Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Mountain Dew, Pink Lemonade, Orange Soda</td>
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<td>咖啡</td>
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<td>Coffee</td>
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<td>Medium-roasted, caffeinated only</td>
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<td>Fruit Juice</td>
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<td>Apple, cranberry, orange, pineapple</td>
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<td>Hot Tea</td>
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<td>Jasmine, green, oolong</td>
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### 说明

- Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
- Not all ingredients are listed on the menu. Please alert your server if you have special dietary restrictions.
- Parties of eight or over will be subject to an 18% service charge. Management reserves the right to change prices without notice.
- To-Go Fee .25 per item