

# TRADITIONAL DINING

## SMALL PLATES: STREET FOOD

<b>Crab Rangoon (Cua Rangoon)</b> Crispy fried wonton filled with crab and cream cheese. Sweet Thai chili dipping sauce.	<b>\$8.00</b>	<b>Duck Lettuce Wraps ( Vịt Quân Với Cải)</b> BBQ Duckling, Onion, Water Chestnuts, Celery in Leaf Lettuce Wraps with Hoisin Sauce	<b>9.00</b>
<b>Edamame (Đậu Háp)</b> Steamed soy bean pods, course sea salt, Togarashi Spice, garlic chili sauce.	<b>6.00</b>	<b>Fried Calamari (Mực Chiên Giòn)</b> Crispy Asian Style Breading, Sweet Thai Chili and Yuzu Dipping Sauces	<b>9.00</b>
<b>Singapore Dumplings (Bánh Bao Tân Gia Ba)</b> Steamed Curried Chicken Dumplings, Ginger Infused Ponzu	<b>9.00</b>	<b>Tuna Tower (Tháp Cá Ngừ)</b> Diced Ahi Tuna, Wasabi Tobiko, Avocado, Cucumber Strands, Yuzu Dressing	<b>13.00</b>
<b>Lobster Dumplings (Bánh Bao Tôm Hùm)</b> Crispy Dumplings Stuffed with Shrimp, Lobster, Scallions, Spicy Wasabi Mayo and Sweet Soy	<b>13.00</b>	<b>Crispy Spring Rolls (Chả Giò Chay)</b> Crisp, Fresh Vegetables, Bean Thread noodles, Wonton, Homemade Nuoc Mam Sauce	<b>9.00</b>

## SOUPS

<b>Szechuan Hot and Sour Soup (Súp Chua Cay)</b> Tofu, Bamboo Strips, Straw Mushrooms, Egg Drop	<b>\$7.00</b>	<b>Wonton Soup (Súp Hoàn Thánh )</b> Hong Kong Style Pork Wonton, Chicken Broth, Char Siu Pork, Scallions	<b>7.00</b>
<b>Miso Soup (Súp Miso)</b> Shinshu White Miso Paste, Shitake Mushrooms, Wakame, Tofu	<b>7.00</b>		

## SALADS

<b>Thai Beef Salad (Gỏi Bò Thái Lan)</b> Grilled Rare Beef, Mesclun Greens, Mint, Cilantro, Cucumber, Tomato, Onion, Fresh Lime Dressing	<b>\$10.00</b>	<b>Asian Chopped Salad (Xà Lách Xắt Nhỏ Châu Á)</b> Fresh Torn Lettuce, Red Onion, Tomato, Cucumber, Avocado, Fried Won Ton Strips, Diced Chicken, Japanese Dressing	<b>12.00</b>
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## HOUSE SPECIALTY SUSHI

<b>CRUNCHY CRAB DELIGHT (Sushi Cua Giòn) 8 Pcs.</b> King Crab, Crab Stick and Tempura Crunchy Flakes, rolled in a Soy Wrapper topped with Crab flavored Cream Cheese and Blue Crab Claws	<b>\$16.00</b>
<b>THAI TRIPLE TUNA ROLL (Sushi Cá Ngừ sốt Thái) 8 Pcs.</b> 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	<b>16.00</b>
<b>SUPER CRUNCHY ROLL (Sushi Siêu Giòn) 8 Pcs.</b> 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	<b>18.50</b>

## ROLLS - RICE SIDE OUT

<b>SPICY TUNA ROLL (Sushi Cá Ngừ Cay) 8 Pcs.</b> Tartar of Tuna, Avocado, Chili Oil, Chili Paste and Sriracha Chili Sauce	<b>10.50</b>
<b>RAINBOW ROLL (Sushi Cầu Vồng) 8 Pcs.</b> Crab Stick, Avocado & Cucumber Roll wrapped with Tuna, White Tuna, Salmon and Tiger Shrimp	<b>14.00</b>
<b>TEMPURA SHRIMP ROLL (Sushi Tôm Tempura) 6 Pcs.</b> Crispy Shrimp Tempura, Cream Cheese and Pickled Vegetable	<b>11.50</b>
<b>SPIDER ROLL (Sushi Cua Chiên) 6 Pcs.</b> Tempura Soft Shell Crab, Avocado, Cucumber and Baby Lettuces with Masago Aioli and Unagi Sauce	<b>12.70</b>

## CHINA

<b>Beijing Barbecued Duckling (Vịt quay Bắc Kinh)</b> Served with Traditional Cucumber, Scallions, Hoisin Sauce with Pancakes	<b>\$20.00 Half / \$35.00 Whole</b>	<b>Shanghai Chicken (Gà Thượng Hải)</b> Wok Fried Chicken, Sliced Garlic, Red Chilies, Scallions	<b>17.00</b>
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## KOREA

<b>Bulgogi (Thịt Bò Đại Hàn)</b> Marinated Korean Style Sliced Beef, Served with Kimchee	<b>\$22.00</b>	<b>Galbi (Sườn Bò Đại Hàn)</b> Marinated Cross Cut Korean Style Beef Short Ribs, Served with Kimchee	<b>24.00</b>
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## LIVE FROM OUR TANKS

<b>Whole Fresh Fish Prepared Family Style</b> Chef's Market Selection, Prepared Steamed or Fried Ask Your Server About Today's Sauces	<b>MP</b>	<b>Live Maine Lobster</b> Ask Your Server about Today's sizes and Preparations	<b>MP</b>
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The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, 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. Consult your physician or public health official for further information.  
Parties of 8 or more will have 18% gratuity added to their guest check.

## TRADITIONAL DINING

### VIETNAM

#### Shrimp & Vegetable Stir Fry (Tôm Xào Cải)

Shrimp, Vegetables, Mushrooms, Snow Peas, Garlic Brown Sauce

\$18.00

#### Saigon Chicken (Cà Ri Gà Xào Sả Ớt)

Chicken Marinated in Vietnamese Curry, Lemongrass, Served over Cabbage

16.00

### JAPAN

#### Teriyaki Combination (Thịt Đặc Biệt Của Nhật)

Steak, Chicken, Shrimp and Vegetables in the Traditional Fashion

\$28.00

#### Wasabi Crusted Filet (Bít Tết Lốp Wasabi)

Add Shrimp 6.00  
Add Lobster Tail MP

27.00

#### Tempura (Món Chiên Giòn)

Gulf Shrimp, Snow Peas, Onions, Broccoli, Carrot, Bell Pepper and Zucchini Deep Fried in a Light Batter, Served with Teriyaki Sauce

23.00

USDA Choice Filet Medallion Grilled and Wasabi Crusted with Tempura Style Vegetables

### NOODLES

#### Pad Thai (Mì Xào Thái Lan)

Thai Style Rice Noodle, Egg, Bean Sprouts, Shrimp, Tofu, Peanuts

\$14.00

#### Lo Mein (Mì Xào)

Chinese Style Egg Noodle, Stir Fried in a Light Brown Sauce with Choice of Beef, Chicken or Shrimp

12.00

### RICE

#### Lobster Fried Rice (Cơm Chiên Tôm Hùm)

Jasmine Rice, Lobster, Egg, Scallion, Onion, Carrot

\$19.00

#### Combination Fried Rice (Cơm Chiên Thập Cẩm)

Jasmine Rice, Char Siu Pork, Chicken, Egg, Scallion, and Vegetables

13.00

#### Pork Fried Rice (Cơm chiên Xá Xíu)

Jasmine Rice, Char Siu Pork, Egg, Scallion, Onion, Carrot

11.00

### SUSHI AND SASHIMI

Sushi - 2 Pc.

Sashimi - 3 Pc.

Tuna, Yellowfin  
(Cá Ngừ Yellowfin)

\$9.00

\$11.00

Tuna, Albacore  
(Cá Ngừ, Albacore)

9.00

11.00

Egg (Trứng)

9.00

11.00

Crab, Snow (Cua Tuyết)

10.00

11.00

Squid (Mực)

8.00

10.00

Mackerel (Cá Thu)

8.00

10.00

Eel, Freshwater  
(Lươn Nước Ngọt)

8.00

10.00

Yellowtail (Cá Đuôi Vàng)

8.00

10.00

Salmon (Cá Hồi)

8.00

10.00

Tuna, White (Cá Ngừ Trắng)

10.00

12.00

Octopus (Bach Tuộc)

8.00

10.00

Shrimp (Tôm)

8.00

11.00

Surf Clam (Sò Biển)

8.00

12.00

Scallop (Sò Điệp)

8.00

13.00

### CHEF'S SPECIALTIES (Đặc Sản)

#### Beef and Broccoli

\$14.00

#### Miso Butter Scallops

22.00

#### General Tso Chicken

13.00

#### Ginger Lobster

MP

#### Mongolian Beef

16.00

#### Blackened Salmon

19.00

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