

Appetizers and Salads

Cold-Cut Chicken Salad \$20

Marinated cut chicken tossed in house vinaigrette with celery, cilantro and onions.

Egg Rolls (4) \$6

Shrimp and vegetables rolled in rice paper and deep fried to perfection. Served with sweet and tangy sauce.

Beef Satay (4) \$9

Marinated beef skewers grilled to perfection. Served with sweet and tangy sauce.

Pork Pot Stickers (4) \$7

Fried or steamed dumplings.

Crab Rangoon (4) \$7

An authentic blend of Asian seasonings with the perfect amount of cream cheese and crab. Served with sweet and tangy sauce.

Grilled Shrimp \$9

Honey-glazed shrimp skewered and grilled to perfection. Served with sweet and tangy sauce.

Soups and Noodle Soups

Vietnamese Beef Rice Noodle Soup \$12

Wonton Noodle Soup \$13

Roasted Duck Soup \$17

Wonton broth made in house. Served with egg noodles and yu choy.

Hot and Sour Soup \$5

Spicy Beef Noodle Soup \$11

Chicken and Vegetable Soup \$5

Pan-Fried Noodles

Pan-Seared Rice Noodles

Pan-seared flat rice noodles topped with fresh vegetables in a semi-sweet soy reduction sauce.

Seafood \$19

Chicken, Beef and Shrimp \$14

Vegetarian \$12

Pad Thai

Rice noodles stir-fried with egg in a traditional pad thai sauce.

Seafood \$18

Chicken and Shrimp \$13

Vegetarian \$11

Singapore Noodles \$13

Rice vermicelli stir-fried with BBQ Pork and shrimp in a spicy curry sauce.

Crispy Egg Noodle

Crispy egg noodles stir-fried with fresh vegetables in a brown sauce.

Seafood \$19

Chicken, Beef and Shrimp or Tofu \$14

Vegetarian \$12

Deluxe Lomein \$13

Lomein noodles stir-fried with fresh vegetables in a semi-sweet soy reduction sauce.

Hong Kong Beef \$12

Flat rice noodles stir-fried with sliced beef, bean sprouts and scallions.

House Specialties

Lobster Coated in Pepper Sauce

Market Price

Vermicelli Bowl Choice of noodles or steamed rice.

Served with fresh vegetables, noodles and fish sauce.

Grilled Lemongrass Beef \$11

Grilled Lemongrass Pork \$11

Add an Egg Over-Easy \$1.50

Crispy Flounder Market Price

Cold-Cut Chicken \$20

Ginger and Scallion Lobster

Market Price

Ginger and Scallion Fish Fillet \$19

Steamed fish fillet served with a soy reduction sauce.

Roasted Duck \$17

Fried Rice

All fried rice stir fried with egg, green onions and bean sprouts.

Deluxe \$11

Chinese Pork, BBQ pork, Ham and Shrimp

Shrimp \$8

Chicken or Beef \$7.50

BBQ Pork \$7

Ham \$7

Vegetable \$6.50

From the Wok

All entrées are served with complimentary steamed rice.

Substitute fried rice \$3.50

Substitute Lomein noodles \$3.50

Shrimp And Scallop \$20

Shrimp and scallops sautéed with Chinese vegetables.

Pan-Seared Shrimp \$17

Lightly battered shrimp sautéed with onions, bell peppers and jalapeños.

General Tso's Chicken \$13

General Tso's Shrimp \$17

Mongolian Beef \$13

Sautéed in a spicy hunan sauce and served with crispy egg noodles.

Black Pepper Beef \$14

8 ounces of sliced marinated sirloin sautéed with onions, peppers and jalapeños, stir fried with a spicy brown sauce.

Sweet and Sour Chicken \$11

Lightly battered chicken breast sautéed with assorted vegetables. Served with a sweet and sour sauce.

Orange Chicken \$13**Yu Choy** \$11

Sautéed in a garlic sauce.

Beef Broccoli \$14

Sautéed in a brown sauce.

Lettuce Wrap

Vegetables sautéed with our special sauce. Served with iceberg lettuce.

Chicken \$12

Hunan Chicken \$12

Sautéed vegetables in a spicy hunan sauce.

Cashew Chicken \$10

Sliced chicken sautéed with assorted vegetables.

Buddha Delight \$10

Assorted vegetables in a brown sauce.

Add Tofu \$3

Sushi Appetizers and Salads

Lobster Tempura \$20**Soft-Shell Crab Tempura** \$10**Shrimp and Vegetable Tempura** \$8**Calamari Tempura** \$7**Seaweed Salad** \$5**Edamame** \$5**Miso Soup** \$5

Nigiri Sushi (2 pieces)

Chef's Choice Combo (10 piece) \$25**Salmon (Sake)** \$5.50**Red Tuna (Maguro)** \$6**Yellow Tail (Hamachi)** \$6**White Tuna (Oshiro Maguro)** \$6**Freshwater Eel (Unagi)** \$6**Salmon Roe** \$5.50**Masago** \$4.50

Sashimi (5 pieces)

Tobiko \$5.50**Chef's Choice Combo (15 piece)** \$35**Yellow Tail (Hamachi)** \$12**Salmon (Sake)** \$11.50**White Tuna (Oshiro Maguro)** \$13**Freshwater Eel (Unagi)** \$13**Red Tuna (Maguro)** \$12**Red Snapper (Tai)** \$12

Maki Rolls

Kumo Roll (Fried) \$17

Soft-shell crab, shrimp tempura, cream cheese, avocado, asparagus. Topped with tobiko, eel sauce and spicy mayo.

Lobster Roll \$17

Lobster tempura, fried scallion, carrots, garlic seasoning, topped with fried basil, tobiko, and spicy mayo wrapped in soy paper.

Naturo Roll \$14

Snow crab mix, avocado, spicy tuna, and salmon wrapped in cucumber (no rice), topped with spicy mayo and eel sauce. Scallops, cucumber and Japanese spices.

Spider Roll \$13

Soft-shell crab, cucumber, avocado and masago.

Rainbow Roll \$13

California roll topped with tuna, salmon, ebi and yellow tail.

White Tiger Roll \$13

Shrimp tempura, fried scallion, jalapeño, topped with white tuna, black tobiko and chili sesame oil.

Rock and Roll \$12.50

Shrimp tempura, asparagus, cucumber and avocado topped with spicy salmon and tobiko.

Dragon Roll \$10.50

California roll topped with freshwater eel, avocado and eel sauce.

Phoenix Roll \$12

Shrimp tempura and cucumber topped with salmon and salmon roe.

Alaska Roll \$10

Snow crab mix, avocado, cucumber, and salmon wrapped in soy paper.

Houston Roll (Fried) \$10

Eel, cream cheese, cucumber, avocado, and masago topped with spicy mayo and eel sauce.

Vegetable Roll \$9

Cucumber, avocado, asparagus, carrot, seaweed salad, pickle radish and sprouts.

Philly Tempura (Fried) \$9

Salmon, avocado, cream cheese and deep fried. Topped with eel sauce and spicy mayo.

Spicy Tuna Roll \$8.50

Spicy tuna and cucumber.

Shrimp Tempura Roll \$8

Shrimp tempura, cucumber, carrots, avocado and masago.

California Roll \$7.50

Snow crab mix, avocado, cucumber and masago.

Crunchy Roll \$8.50

Shrimp tempura, avocado topped with masago, crunchies, eel sauce and spicy mayo.