



Starters

Crispy Brussels Sprouts or Crispy Broccoli 16.88/14.88

Toasted almonds, green onions, balsamic soy reduction

Steamed Edamame 8.88

Salted

Miso Soup 10.88

Seaweed, shimeji mushrooms, tofu, scallions

Tom Yum Goong Soup* 14.88

Hot and sour, spicy prawns, mushrooms

Wonton Soup* 13.88

Shrimp and pork wontons, chicken broth, carrots, scallions

Roti Panang 13.88

Panang chicken curry, Indian flat bread

Vietnamese Soft Spring Roll 16.88

Shrimp, mint, cucumber, green onions, jicama, carrots, spicy hoisin

Rock Shrimp Tempura 23.88

Sweet chili, aioli, chives

Thai Style Chicken Wings 8.88

Crispy chicken wing with spicy sweet chili sauce

Crispy Wontons 6.88

Shrimp, pork, curry, sweet chili sauce

Shuijianbao 10.88

Pork soup dumpling, green onions, ginger, black vinegar

Salads

Thai Beef Salad* 19.88

Flank steak, Bibb lettuce, green papaya, tomato, crushed peanuts, lime vinaigrette

Tuna Poke 23.88

Seaweed salad, fennel, cucumber, garlic chips, fried shallots, poke sauce

Japanese Seaweed Salad 7.88

Lightly marinated seaweed medley

Cucumber Salad 9.88

English cucumbers, wakame seaweed, sweetened vinegar dressing

Specialties

Cantonese Assorted Barbecue Plate* 28.88

Roasted duck, barbecued pork, red spare ribs

Cantonese Sea Bass* 42.88

Crispy panko crusted or
Steamed ginger-scallion (360 calories) or
Steamed black bean

Panang Curry* 24.88

Thai coconut curry, Thai basil, bamboo shoots, onions, bell peppers, cilantro

Shrimp 24.88

Beef or Chicken 20.88

Baked Miso Black Cod* 30.88

Sweet miso glaze, choy sum (360 calories)

Thai Spicy Basil Stir-fry* 27.88

Onions, bell peppers, sweet basil, soy sauce

Shrimp 27.88

Beef or Chicken 24.88

Crispy Orange Beef* 22.88

Crispy flank steak, orange zest glaze

Wok Tossed Mongolian Beef* 26.88

Bell peppers, Chinese broccoli, onions, scallions

Sweet & Sour Chicken 21.88

Crispy wok tossed, pineapple, bell peppers, onions

Garlic Ginger Chicken* 21.88

Chicken, mushroom, garlic, ginger, green onion, basil

Salt & Pepper Prawns* 26.88

Sichuan salt and pepper with fried shallots

Salt & Pepper Maine Lobster 48.88

Onions, sweet peppers

Dim Sum

Shu Mai* 10.88

Pork and shrimp dumplings

Har Gow* 10.88

Steamed prawn dumplings

Cha Siu Bao* 9.88

Steamed barbecued pork buns

Pork Pot Stickers* 9.88

Pan fried, ground pork and cabbage dumplings

Edamame Dumplings 10.38

Shiitake mushrooms, water chestnut, cilantro, truffle oil

Jade Dumpling 9.88

Spinach, shiitake mushrooms

Tonkotsu Ramen* 28.88
Creamy pork broth, soy braised pork belly, menma, leek, negi, mushroom, soy egg

Shoyu Ramen* 28.88
Infused chicken broth, soy braised pork belly, menma, negi, soy egg

Vegetable Miso 20.88
Roasted mushroom, bean sprouts, chili butter

Addition

Soy Egg* 4.88

Roasted Mushrooms 2.88

Kimchi 4.88

Chili Butter 4.88

Rice/Noodles

 **Wazuzu Pineapple Fried Rice** 26.88
Roast duck, Chinese sausage, shrimp, pineapple

Cantonese-Style Fried Rice*
Barbecued pork or chicken 21.88
Shrimp 24.88
Combination 28.88

Chow Fun with Gravy
Fresh rice noodles, Thai basil, sweet soy sauce, egg, chillies, onions, tomatoes
Shrimp 24.88
Beef or Chicken 22.88
Combination 28.88

 **Drunken Noodles***
Fresh rice noodles, Thai basil, sweet soy sauce, egg, chillies, onions, tomatoes
Shrimp 24.88
Beef or Chicken 22.88

 **Pad Thai Kon Kaen*** 26.88
Rice stick noodles, tamarind, shrimp, fried tofu, eggs, bean sprouts, peanuts

Cantonese Chicken Lo Mein* 21.88
Egg noodles, chicken, vegetables, onions, bell peppers, bean sprouts

Bulgogi 19.88
Korean style beef, onion, kabocha over rice

Vegan & Vegetarian Menu

Sushi

Vegan Rainbow Roll 14.88
Asparagus, avocado, cucumber, vegan cilantro aioli, top with bell pepper, vegan eel sauce

Vegan Eel Roll 14.88
Tempura asparagus, shiso leaf, tofu, vegan eel sauce

Starters & Dim Sum

Cucumber Salad 9.88
English cucumbers, wakame seaweed, sweetened vinegar dressing

Jade Dumpling 9.88
Spinach, shiitake mushrooms

Vegetable Egg Roll 6.88
Crispy vegetable eggroll with spicy sweet & sour sauce

Specialties

Sweet & Sour Gardein™ Chick'n 18.88
Crispy wok tossed, pineapples, bell peppers, housemade sauce

Vegan Fried Rice 20.88
Wok tossed brown rice, fried tofu, shimeji, mushroom, edamame

Vegetable Lo Mein 20.88
Egg noodles, bell peppers, bean sprouts, onions, bok choy, gai-lan

Vegan Pad Thai 21.88
Rice stick noodles, tamarind, bean sprouts, fried tofu, peanuts

Vegan Drunken Noodles
Fresh rice noodles, Thai basil, sweet soy sauce, chillies, onions

Tofu or Vegetable 21.88
Gardein™ Chick'n 24.88

Beverages

La Fleur	23
Laurent-Perrier Brut Champagne, Lillet Rosé, Aperol, Giffard Pink Grapefruit Liqueur, lemon, strawberry caviar	
Thai Silk	17
Momokawa Coconut-Lemongrass Nigori Sake, Domaine De Canton Ginger Liqueur, Thai basil, lemon and lime juice	
Tropical Lemonade	17
Bacardi Pineapple Fusion and Cruzan Guava rums, muddled pineapple, fresh sweet and sour, rock candy syrup	
Pear Blossom	17
Stolichnaya Gluten Free Vodka, Asian Pear Shrub, fresh lime juice, club soda	
Pagoda	17
Grey Goose Vodka, Martini Riserva Aperitif, lemon, guava, strawberry-peppercorn infusion	
Golden Goose	17
Grey Goose Le Citron Vodka, Domaine De Canton Ginger Liqueur, lime, pineapple, Chinese five spice infused honey	

FIJI (small/large)	5.50 / 9.50
S.Pellegrino (small/large)	5.50 / 9.50
Thai Iced Tea	5
Thai Iced Coffee	5
Iced Tea	5
Juice	
Apple, Cranberry, Tomato, Lemonade	
Fresh Squeezed Watermelon	7
Grapefruit, Orange, Pineapple	7
Mango Nectar	7
Guava Nectar	7
Sparkling Lemonade	9
Blue Lychee Cooler	9
Muddled blueberries and exotic lemonade mix	

Hot Teas

Baby Chrysanthemum (caffeine free)	6
Jasmin Pearl	6
Dragon Well	6
Imperial Pu-erh	6
Oolong	6

Sushi

	Sushi (2 pc.)	Sashimi (4 pc.)
Smoked Salmon*	10	14
Flying Fish Roe / Masago*	9	14
Freshwater Eel / Unagi	11	18
Snow Crab / Kani	15	23
Salmon / Sake*	11	16
Salmon Roe / Ikura*	13	19
Scallop / Hotate*	9	13
Sea Urchin / Uni*	18	28
Shrimp / Ebi*	10	19
Snapper / Tai*	12	18
Sweet Shrimp / Ama Ebi*	16	29
Tuna / Maguro*	15	23
Yellowtail / Hamachi*	13	20
	Cut Roll	Hand Roll
California*	13	9
Spider (Softshell Crab)*	16	14
Eel Avocado*	13	9
Philadelphia*	15	11
Salmon Avocado*	13	9
Spicy Tuna*	16	11
Tuna*	13	10
Vegetable	9	7
Yellowtail Scallion*	13	8

Vegetables

Vegetable Delight with Tofu	18.88
Cauliflower, carrots, celery, tofu, mushrooms, wok tossed	
Choy Sum	16.88
Steamed or wok tossed with garlic sauce	
Gai Lan	16.88
Steamed or wok tossed with garlic sauce	
Baby Bok Choy	16.88
Steamed or wok tossed with garlic sauce	

Sushi Special Menu

Baked King Crab Hand Roll*	19
King Crab baked with sweet mayo, sushi rice, sesame soy paper	
Lucky Dragon Roll*	29
Spicy yellowtail, crispy garlic, shiso, topped with tuna, spicy sesame ponzu dressing	
Hamachi Chili Sashimi*	26
Yellowtail sashimi, cilantro, serrano pepper, yuzu caviar, citrus soy (110 calories)	
Rainbow Roll*	29
California Roll topped with tuna, salmon, yellowtail, shrimp, avocado	
Salmon Carpaccio Roll	27
Crab mix, cucumber, kizami wasabi tobiko, topped with salmon, basil pesto	
Spicy Dragon Roll	30
Spicy tuna, cucumber, kinpaku, topped with unagi, eel sauce	
Lobster Tempura Roll*	33
Tempura Lobster, cucumber, topped with avocado, garlic ponzu aloli, eel sauce	
Red Dragon Roll*	31
Spicy tuna, panko crusted shrimp, avocado, cucumber inside out roll, tuna sashimi, Japanese rice crackers, sweet chili sauce	

Allergen Menu is available upon request.

gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and kamut®). gardein™ is easy to digest and free of cholesterol, trans or saturated fat. gardein™ is also animal and dairy free. gardein™ is a registered trademark of Garden Protein International, Inc.

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.

**This product has not been pasteurized, and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

‡ Contains nuts. Menu items and prices are subject to change.





Desserts

Ice Kachang 9.88

Shaved ice, red beans, coconut ice cream, tropical fruit and condensed milk

Thai Crêpe 10.88

Fried roti, condensed milk, coconut ice cream

Mochi Ice Cream 13.88

Green tea, coconut, mango, red bean

Wazuzu White Chocolate Pear 12.88

Sake poached pears, ginger pear mousse, pomegranate gelee, berry sake coulis

Chocolate Brownie Sundae* 10.88

Dark chocolate brownie, chocolate ice cream

Fruit Plate 12.88

Pineapple, papaya, and lychee

Housemade Ice Cream or Sorbet 9.88

Choices of 3 flavors: coconut, coffee, chocolate ice cream
or raspberry-lychee swirled sorbet

Dessert Cocktail Menu

Chocolate Martini

Stoli Vanil Vodka, Godiva Milk Chocolate Liqueur,
dark crème de cacao

16

Espresso Martini

Stoli Vanil Vodka, Kahlúa, dark creme de cacao,
rock candy syrup, brewed espresso

17

*Contains nuts.