

LUNCH MENU

STARTERS

- Vietnamese Egg Rolls (2)** ➡ 4
Crispy, fried egg rolls made with pork, vegetables & bean thread noodles. Served with Vietnamese nuoc mam dipping sauce.
- With Salad Platter** +2.5
Leaf lettuce, cucumber, cilantro, basil & pickled daikon & carrots.
- Chicken Gyoza (6)** 5
Japanese-style dumplings filled with chicken & vegetables.
- Thai Taco** ➡ (GFA) 10
Ground chicken, onions, mint & carrots, tossed in a lime-mint dressing, served with a wedge of iceberg lettuce.
- Tempura Platter** 7
Japanese-style deep-fried battered prawns & vegetables. Served with tempura dipping sauce.
- Tempura Shrimp (5)** 12
- Agedashi Tofu** 6
Tempura tofu topped with freshly grated daikon, ginger, bonito flakes & scallions in a dashi broth.
- Edamame** 🌱 (GF) 4
Boiled soybeans.
- Shrimp Summer Salad Roll (1)** ➡ (GFA) 3
Served with Vietnamese peanut sauce.
- Jicama Summer Roll (1)** 🌱 (GFA) 3
Shredded jicama, crushed peanuts, hoisin sauce, lettuce, cilantro, pickled daikon & carrots, wrapped in rice crepe. Served with pineapple-chili sauce.

SALADS

- Spicy Hawaiian Poke Salad** ★ 🌶️ 🌶️ 🌶️ 13
Fresh tuna poke, white onions, wakame, & green onions over a bed of red leaf lettuce & poke dressing.
- Five-Spice Tuna Salad** ★ 🌶️ 13
Tuna rubbed with five-spice, seared & served over a bed of red leaf lettuce, fried shallots & sliced white onions with ponzu dressing.
- Chicken Mango Salad** ➡ (GF) 10
Shredded chicken breast, mango, cabbage, carrots, cilantro, basil & cashew nuts with lime-mint dressing.
- Wok-Seared Beef Salad** ➡ (GFA) 14
Cubed beef tenderloin & onions over leaf lettuce, tomatoes, cucumbers, cilantro & basil tossed in citrus dressing.
- Albacore Tataki Salad** ★ 12
Seared albacore tuna served over bed of lettuce, shredded radish, wakame, white onions & green onions with garlic ponzu aioli.
- Kaiso Salad** 🌱 6
Seaweed salad.

NOODLES & RICE

Served with your choice of:

Chicken - 10 Veggies or Tofu - 9 Beef - 10 Shrimp - 11

- Pad Thai** ➡ 🌶️ (GF) 11
Rice noodles, eggs, bean sprouts, scallions & peanuts.
- Shanghai Noodles**
Shanghai thick noodles stir-fried with bell peppers, snow peas, bean sprouts & green onions with a garlic sesame soy sauce.
- Curry Fried Rice** 🌶️ (GF) 11
Fried rice with spicy yellow curry, coconut milk, pineapple, eggs, onions & carrots.
- Chinese Fried Rice (GF)**
Fried rice with eggs, onions & carrots.
- Singapore Noodles** 🌶️ (GFA) 11
Traditionally served with shrimp & pork, thin rice noodles, stir-fried with eggs, bean sprouts, scallions, bell peppers, carrots & mushrooms, with a hint of spicy yellow curry.
Can be substituted with:
Chicken, Veggies, Tofu, Beef, or Shrimp

SIDES

- Steamed Rice** 1
Brown Rice 1.5
Miso Soup 1.5
Side Salad 5

WOK FARE

Served with Chicken - 10 Beef or Pork - 11 Tofu - 9.5 Shrimp - 12
Entrees are served with steamed rice. Sub with brown rice \$1.

- Basil Green Bean Chicken** ➡ (GFA) 12
Chicken, green beans, Thai basil & cilantro.
- Cashew Chicken** ➡ (GFA) 12
Chicken, cashew nuts, bell peppers, zucchini, mushrooms & Thai basil.
- Curry Coconut Chicken** ➡ 🌶️ (GF) 12
Thai-style red curry with chicken, bell peppers, bamboo shoots & onions in a creamy curry coconut sauce.
- Spicy Ginger Shrimp** ➡ 🌶️ (GFA) 12
Shrimp, bamboo shoots, bell peppers, julienne carrots, roasted peanuts & scallions in a spicy ginger sauce.
- Lemongrass Shrimp** ➡ 🌶️ (GFA) 12
Shrimp, snow peas, onions & carrots in a spicy lemongrass sauce.
- Spicy Pineapple Chicken** ➡ 🌶️ (GFA) 12
Chicken, pineapple, bell peppers, bamboo shoots & onions in a spicy garlic sauce.
- Buddhist Tofu Stir Fry (GFA)** 12
Tofu, broccoli, yuk choy, snow peas, carrots & green beans.
- Spicy Garlic Prawns** ➡ 🌶️ (GFA) 12
Sautéed prawns, carrots & scallions in a garlic sauce, with steamed broccoli. Served with steamed rice.
- Pork & Eggplants (GFA)** 12
Pork, fried eggplants, carrots & mushrooms in a savory brown sauce.

ENTREES

- Mongolian Beef** 🌶️ (GFA) 12
Sliced flank steak, scallions, garlic & chili peppers.
- General Tso's Chicken** 10
Lightly battered chicken in a tangy garlic sauce with steamed broccoli.
- Honey Walnut Prawns** 14
Succulent battered prawns in a honey cream sauce with candied walnuts.
- Sichuan Tofu** 🌱 9.5
Lightly battered tofu in a tangy garlic sauce, steamed snow peas, yuk choy & green onions.

NOODLE SOUPS

- Beef Tenderloin Pho (GF)** 11
Vietnamese noodle soup with a hint of star anise, beef tenderloin, rice noodles, onions, cilantro, basil, lime & bean sprouts.
Gluten-free if hoisin sauce not consumed.
- Chicken Pho (GF)** 9.5
Gluten-free if hoisin sauce not consumed.
- Tempura Udon** 12
Japanese-style noodle soup with assorted tempura vegetables & tempura shrimp.
- Tempura Shrimp Udon (3 Tempura Shrimp)** 12

VERMICELLI NOODLE BOWLS

Vietnamese Rice Noodle Salad Bowl ➡

Choice of meat stir-fried with carrots & onions in a caramelized lemongrass sauce. Served with pork egg roll, rice noodles, crisp lettuce, cucumbers, cilantro, fried shallots, pickled daikon & carrots. Topped with crushed peanuts. Served with nuoc mam on the side.

- Lemongrass Stir-Fried Chicken (GFA)** 12
Lemongrass Stir-Fried Beef (GFA) 12
Lemongrass Stir-Fried Shrimp (GFA) 14
Lemongrass Stir-Fried Tofu/Vegetables (GFA) 12
Vietnamese Crispy Pork Egg Rolls - Cha Gio 12

DESSERTS

- Coconut Sticky Rice & Mango (GF)** 7
Steamed coconut sticky rice, mango & coconut cream.
- Cassava Cake (GF)** 7
Served with coconut ice cream & mango purée.
- Coconut / Green Tea Ice Cream (GF)** 4
Fried Banana with coconut ice cream. 7

(GF) = Gluten-Free; Gluten-Free is not 100% guaranteed.

(GFA) = Gluten-Free is Available for this menu item with substitutions and/or omissions of ingredients.

Let your server know you are ordering this item as gluten-free.

🌱 Vegan ➡ Contains Fish Sauce 🌶️ Spicy - 1 Star 🌶️ Mild Spicy ★ Consuming raw seafood may increase your risk of foodborne illness.

NIGIRI *2 pieces per order*

Albacore White Tuna ★ (GF)	4.5
Five-Spice Albacore ★	5.5
Ono Escolar (Super White Tuna) ★ (GF)	5
Maguro Tuna ★ (GF)	6
Hamachi Yellowtail ★ (GF)	6
Sake Fresh Salmon ★ (GF)	5
Tobiko Flying Fish Roe ★	4.5
Ama Ebi Sweet Shrimp ★ (GF)	5.5
Ebi Prawn (GF)	3
Hotate Scallop ★ (GF)	5
Unagi Freshwater Eel	5.5
Ikura Salmon Roe ★	5.25
Hotate & Tobiko Scallop & Flying Fish Roe ★	5.5
Tako Octopus (GF)	4.5
Hokkigai Surf Clam (GF)	4
Ika Squid ★ (GF)	3.75
Tamago Egg	3
King Salmon (Seasonal) ★ (GF)	7
Albacore Belly (Seasonal) ★	6
Uni Sea Urchin (Seasonal) ★ (GF)	8
Aji Spanish Mackerel ★	7
Saba Mackerel ★	4
Inari Tofu Pockets	3

BEVERAGES

Coke, Diet Coke, Root Beer, or Sprite	2.5
Ginger Beer	3.5
Icelandic Sparkling Water	2.5
Iced Tea	2
Orange, Cranberry, or Pineapple Juice	3
Lemonade	2.5
Strawberry or Mango Lemonade	3
Mango Fizz	3
Green Tea by the Cup	1
Kid's Juice Box	1.5

BEER

DRAFT	6
Kirin Ichiban Lager, Apocalypse IPA, Seasonal Rotating Draft	
BOTTLED	
Stella Artois	4
Omission Pale Ale - Gluten-Free Beer	4
Saint Pauli - Non-Alcoholic Beer	3
Stella Cidre Hard Cider	4

WHITE

WASHINGTON HILLS Chardonnay	6.5/25
CHATEAU STE MICHELLE Chardonnay	8/32
KIM CRAWFORD Sauvignon Blanc	8/32
BAREFOOT Pinot Grigio	6.5/25
MAZZACORONA Pinot Grigio	8/32
MOSCATO Bella Sera	6.5/25
LAMARCA Prosecco Sparkling Wine	Bottle 25
TAKARA Plum Wine	Glass 6.5
<i>Sweeter side, dessert wine.</i>	

RED

WASHINGTON HILLS Merlot	6.5/25
SEVEN FALLS Merlot	8/32
REX-GOLIATH Cabernet Sauvignon	7/28
CHATEAU STE MICHELLE Cab Sauvignon	8.5/34
PRIMARIUS Pinot Noir	9/35
VINUM Pinot Noir	7/28

SAKE

HOUSE SAKE <i>Served in a carafe.</i>	Small 6/Large 10
	<u>Glass / S / L Carafe</u>
OTOKOYAMA Man's Mountain	10/12/18
<i>Light, smooth & rich.</i>	
<i>Dry sake with a refreshing lightness & vivid acidity.</i>	
HARUSHIKA Spring Deer "Extra Dry"	10/12/18
<i>Dry sake with a medium body.</i>	
<i>Mild citrus flavor with a crisp finish.</i>	
SHO CHIKU BAI NIGORI SAKE	Glass 7
<i>Bold & sweet, house nigori sake. Unfiltered sake, served chilled.</i>	
YUKI JUNMAI PREMIUM SAKE	12/14/20
<i>Dry sake, soft, light body with a long, lingering finish, pairs well with sashimi or seared salmon.</i>	

TRADITIONAL MAKI

Served by the roll

California Roll	6
Imitation crab meat, cucumber & avocado.	
Kani Maki	13
Snow crab, avocado, cucumber, tobiko & Japanese mayo.	
Caterpillar Roll	14
Unagi & cucumber roll, wrapped with a layer of avocado, sesame seeds & unagi sauce.	
Dragon Roll	14
Tempura shrimp & cucumber topped with avocado & broiled eel.	
Rainbow Roll ★	13
California Roll with assorted fresh fish layered on top.	
Tekka Maki ★ (GF) Tuna roll.	4
Negihama ★ (GF) Yellowtail & scallion roll.	4
Spider Roll	9
Tempura battered soft-shell crab, cucumber, radish sprouts, avocado, tobiko & house sauce.	
Shrimp Tempura Roll	7
Tempura shrimp, cucumber, avocado & mayo.	
Spicy Tuna Roll ★🔥	8
Rice wrapped around tuna, cucumber, avocado, radish sprouts & spicy sauce.	
Unagi Maki	8
Broiled eel, cucumber, shiso & avocado.	
Spicy Scallop Roll ★👉	10
Scallop, cucumber, radish sprouts, avocado & spicy mayo.	

CHINOISE'S MAKI

BEARDSLEE SUSHI ROLL ★	12
Salmon, shrimp, snow crab, avocado, cucumber, radish sprouts & tobiko wrapped in soy paper.	
SAIGON TUNA ROLL ★👉	10
Tuna, cucumber, avocado, lettuce, cilantro, spicy mayo, pickled ginger & jalapeño pepper, wrapped in rice paper. Served with ponzu sauce.	
HAWAIIAN POKE ROLL ★🔥🔥	14
Tuna wrapped around rice roll filled with avocado, cucumber, tempura scallions & chili sesame sauce.	
FLAMING SALMON ★👉	14
Snow crab, avocado & cucumber, layered with salmon on top & seared with spicy mayo & unagi sauce.	
VOLCANO ROLL ★🔥	14
Snow crab, avocado & spicy tuna with a drizzle of spicy mayo & unagi sauce. Tempura style!	
RED DRAGON ★🔥	14
Tuna, tempura shrimp, cucumber, spicy sauce & tobiko.	
CRUNCH ROLL	8.5
Tempura shrimp, asparagus, cucumber & avocado, topped with tempura flakes & unagi sauce.	
SUNSET ROLL 🍌	14
Coconut shrimp, snow crab & mango, rolled in soy paper, crispy tenkatsu with spicy mayo & unagi sauce.	
TROPICAL ROLL ★👉	13
Tuna, fresh thinly sliced mango, cucumber, avocado & cilantro with spicy mayo.	
CEVICHE ROLL ★	13
Lightly seared salmon & scallops, wrapped around rice roll. Filled with avocado, cilantro & cucumber, topped with black tobiko & fried scallions.	
BAKED SCALLOP ROLL	14
Cucumber, avocado & crab meat, topped with creamy scallops, tobiko & green onions, baked au gratin style!	
SEAHAWKS MAKI ★👉	12
Hamachi, avocado, jalapeño & green onions, topped with albacore & wasabi tobiko.	
GARDEN ROLL	8
Tempura kabocha squash, yam, green beans & unagi sauce.	

SUSHI COMBO

*Chef's choice of nigiri & sashimi
Served with miso soup*

Take Combo ★ (GF)	15
5 pieces of sushi nigiri & negihama.	
Sashimi Lunch Plate ★ (GF)	20
8 pieces of sashimi & rice.	

(GF) = Gluten-Free; Gluten-Free is not 100% guaranteed.

(GFA) = Gluten-Free is Available for this menu item with substitutions and/or omissions of ingredients.

Let your server know you are ordering this item as gluten-free.

🌱 Vegan ➡ Contains Fish Sauce 🔥 Spicy - 1 Star 🍌 Mild Spicy ★ Consuming raw seafood may increase your risk of foodborne illness.