



Welcome to Sushi Chinoise!

*The original Chinoise Café
was established in Seattle in 1996.
Our restaurant was created to offer our guests
a taste of Asia. The menu features authentic
Pan-Pacific Rim cuisine, designed
and created by Chef Thoa Nguyen.*

*At Sushi Chinoise, we prepare delicious dishes
from across Asia, spanning Vietnam,
Thailand, China and Japan.*

*Our chefs have extensive training,
with years of experience. All of our menu
items are cooked to order, using only the
highest quality ingredients. Our culinary
delights will entice your palates
with fresh and flavorful ingredients.*

We look forward to serving you!

www.sushichinoise.com

HAPPY HOUR

Monday - Friday 4:30 - 6:30 pm



BAR

DRAFT Kirin Ichiban Lager, Dayglow IPA, Seasonal Rotating Draft	4.5
HOUSE WHITE WINE Chardonnay & Pinot Grigio	5/18
HOUSE RED WINE Merlot & Cabernet Sauvignon	5/18
HOUSE SAKE	4/8

SUSHI

Hamachi (GF) ★ Yellowtail Nigiri	4
Sake (GF) ★ Salmon Nigiri	4
Albacore (GF) ★ White Tuna Nigiri	4
Hokkigai (GF) Surf Clam Nigiri	3
SPICY TUNA ROLL ★ 🌶️	5
Tuna, cucumber, avocado, radish sprouts & spicy sauce.	
CALIFORNIA ROLL	4
Imitation crab meat, cucumber & avocado.	
CRUNCH ROLL	6.5
Tempura shrimp, cucumber & avocado, topped with tempura flakes & unagi sauce.	
CRAZY ROLL ★ 🌶️ (GF)	7
Albacore & salmon wrapped around roll filled with cucumber, avocado, white onions, jalapeño peppers, cilantro & spicy sauce.	
SWAMP ROLL 🌿	4
Cucumber, radish sprouts & pickled yellow radish, topped with sesame chili seaweed.	





SMALL BITES

Thai Taco ➡️ (GFA)	8
Ground chicken, onions, mint & carrots, tossed in a lime-mint dressing, served with a wedge of iceberg lettuce.	
Jicama Summer Rolls 🌿 (GFA)	5
Shredded jicama, crushed peanuts, hoisin sauce, lettuce, cilantro, pickled daikon & carrots, wrapped in rice crepe. Served with pineapple-chili sauce.	
Vietnamese Egg Rolls (2) ➡️	3
Crispy fried egg rolls made with pork & vegetables. Served with Vietnamese nuoc mam dipping sauce.	
Agedashi Tofu	4
Tempura tofu topped with freshly grated daikon, ginger, bonito flakes & scallions in a dashi broth.	
Chicken Gyoza (6)	4
Japanese-style dumplings filled with chicken & vegetables.	
Honey Walnut Prawns	8
Succulent prawns in a honey cream sauce with candied walnuts.	
Hamachi Kama / Sake Kama	6 / 5
Grilled yellowtail collar or salmon collar. **Limited order!	

(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.



COCKTAILS

TAMARIND WHISKEY SOUR	9.5
Jack Daniel's whiskey, lime juice, tamarind juice & palm sugar.	
MAI TAI	9.5
Bacardi rum, apricot brandy, pineapple juice, lime & Myer's rum float.	
EASTSIDE COSMO	10
Ginger infused Kettle One vodka, Cointreau, fresh lime & cranberry juice.	
GINGER LIME MARGARITA	9
Sauza Hornitos, triple sec, fresh ginger, margarita mix & lime.	
MANGO MOJITO	9
Muddled mint, lime, mango purée & Bacardi rum.	
LEMONGRASS RICKEY	9
Lemongrass & black peppercorn infused Bombay Sapphire East gin with lime & soda.	
MOSCOW MULE	9
Smirnoff vodka, Reed's ginger beer & lime.	
DARK & STORMY	10
Gosling's Black Seal rum, fresh grated ginger, lime & ginger beer.	

SAKE 'TINIS

COCONUT TINI	9
Nigori sake, Bacardi rum, creme of coconut & pineapple juice.	
TSUNAMI SAKE TINI	9
Nigori sake, vodka, triple sec, apricot brandy & orange juice.	
SAKE TINI	9
A divine cloud of Nigori sake, vodka & plum wine.	
LEMON SAKE TINI	9
Yuzu infused sake, Absolut Citron vodka, dash of Grand Marnier & a twist.	
CUCUMBER TINI	9
Cucumber infused sake, Bombay Sapphire gin, served with a wedge of cucumber.	
CHOCOLATE SAKE TINI	9
Sake, Godiva white chocolate liqueur & dark Crème de Cacao.	

'TINIS

MANGO TINI	9
Absolut vodka, triple sec & mango purée.	
LYCHEE MARTINI	10
Grey Goose vodka, lychee juice, Giffard lychee liqueur & Cointreau.	

STARTERS

AGEDASHI TOFU	6
Tempura tofu topped with freshly grated daikon, ginger, bonito flakes & scallions in a dashi broth.	
SPICY KOREAN FRIED TOFU 🌶️🌶️	6
Tempura tofu, topped with spicy garlic-scallions-sesame sauce.	
THAI TACO ➡️ (GFA)	10
Ground chicken, onions, mint & carrots, tossed in a lime-mint dressing, served with a wedge of iceberg lettuce.	
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	+ \$3
Leaf lettuce, cucumber, cilantro, basil & pickled daikon & carrots.	
CHICKEN GYOZA (8)	6
Japanese-style dumplings filled with chicken & vegetables.	
TEMPURA PLATTER	
Japanese-style deep-fried battered prawns & vegetables. Served with tempura dipping sauce.	
TEMPURA VEGETABLES	11
TEMPURA SHRIMP (5)	12
TEMPURA PRAWNS & VEGETABLES	11
EDAMAME 🌱 (GF)	4
Boiled soybeans.	
SHRIMP SUMMER SALAD ROLLS (2) ➡️ (GFA)	7
Shrimp, rice noodles, lettuce, mint, cilantro, crushed peanuts, pickled daikon & carrots, wrapped in rice crepe. Served with Vietnamese peanut sauce.	
JICAMA SUMMER ROLLS 🌱 (GFA)	7
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 ★ 🌶️🌶️🌶️	15
Fresh tuna poke, white onions, wakame & green onions over a bed of red leaf lettuce & poke dressing.	
FIVE-SPICE TUNA SALAD ★ 🌶️	15
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)	12
Shredded chicken breast, mango, cabbage, carrots, cilantro, basil & cashew nuts with lime-mint dressing.	
WOK-SEARED BEEF SALAD ➡️ (GFA)	15
Cubed beef tenderloin & onions over leaf lettuce, tomatoes, cucumbers, cilantro & basil tossed in citrus dressing.	
ALBACORE TATAKI SALAD ★	15
Seared albacore tuna served over bed of lettuce, shredded radish, wakame, white onions & green onions with garlic ponzu aioli.	
KAISO SALAD 🌱	5
Seaweed salad.	

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NOODLES & RICE

Served with your choice of:

Chicken - 12 Beef - 13 Veggies or Tofu - 12 Shrimp - 14

(Sub with Brown Rice - Add \$1.00)

PAD THAI 🐟🌶️ (GF)

Stir-fried rice noodles in tamarind chili sauce with eggs, bean sprouts, scallions & crushed 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)

Fried rice with spicy yellow curry, pineapple, eggs, onions, carrots & your choice of meat.

CHINESE FRIED RICE (GF)

Fried rice with eggs, onions, carrots & your choice of meat.

SINGAPORE NOODLES 🌶️ (GF) 13

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.

Chicken, Beef, Veggies, Tofu, or Shrimp

BUN - 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, cilantro, cucumbers, fried shallots, pickled daikon & carrots. Topped with crushed peanuts. Served with nuoc mam on the side.

Lemongrass Stir-Fried Chicken (GFA)	13
Lemongrass Stir-Fried Beef (GFA)	14
Lemongrass Stir-Fried Pork (GFA)	14
Lemongrass Stir-Fried Shrimp (GFA)	15
Lemongrass Stir-Fried Tofu/Vegetables (GFA)	13
Vietnamese Crispy Pork Egg Rolls - Cha Gio	12

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) 10

Vietnamese noodle soup with a hint of star anise, hand-shredded chicken breast, rice noodles, onions, cilantro, basil, lime & bean sprouts.

Gluten-free if hoisin sauce not consumed.

UDON

Japanese styled noodle soup served with fish cakes, thick noodles & green onions in broth

Tempura Prawns (2) & Vegetables	12
Tempura Shrimp Udon (3 tempura prawns)	13
Beef Tenderloin Udon	12
Chicken Udon	11
Steamed vegetables Udon	10

DESSERTS

Coconut Sticky Rice & Mango (GF) 7

Steamed 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

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BEER

DRAFT

Kirin Ichiban Lager	6
Dayglow IPA	6
Seasonal Rotating Draft	6

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	6.5/24
CHATEAU STE MICHELLE Chardonnay	8/30
MEIOMI Chardonnay	8/30
KIM CRAWFORD Sauvignon Blanc	8/30
BAREFOOT Pinot Grigio	6.5/24
MEZZACORONA Pinot Grigio	8/30
MOSCATO Bella Sera	7/25
LAMARCA Prosecco Sparkling Wine	Bottle 22
TAKARA Plum Wine	Glass 6.5

Sweeter side, dessert wine.

RED

WASHINGTON HILLS Merlot	6.5/25
COLUMBIA Merlot	8/30
REX-GOLIATH Cabernet Sauvignon	7/25
CHATEAU STE MICHELLE Cab Sauvignon	8.5/34
PRIMARIUS Pinot Noir	9/35

SPECIAL FEATURE BOTTLED WINE

Devil You Don't Know \$48 bottle

(\$12 glass)

Red Blend

by Gorman Winery in Woodinville, WA

A supple, expressive wine, featuring ripe fruit aromatics toward savory, smoky flavors to dark berry and spice.



BEVERAGES

Coke, Diet Coke, Root Beer, or Sprite	2.5
Ginger Beer	3.5
Perrier 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

SAKE SERVED WARM

HOUSE SAKE Served in a carafe. Small 6/Large 10

PREMIUM SAKE CHILLED SAKE

NIGORI

Unfiltered "cloudy" sake, pairs well with spicy food

SHO CHIKU BAI NIGORI SAKE 7
Served in a Glass
Bold & sweet, house nigori sake.

KIZAKURA NIGORI SAKE 10
10 oz Bottle
Light, low alcohol milky sake with a hint of sweetness.

HOMARE STRAWBERRY NIGORI SAKE 14
10 oz Bottle
Premium sake, mild & creamy from nigori sake with fresh sweet-sourness from strawberry juice.

TY KU COCONUT NIGORI 14
10 oz Bottle
Silky texture with the refreshingly sweet taste of coconut & a hint of vanilla.

SPARKLING SAKE

Refreshing & bubbly sake, light bodied

ZIPANG GEKKEIKAN SPARKLING SAKE 9
8.5 oz Bottle
Lively and bright with hints of tropical fruits, medium-bodied with a refreshingly light finish.

JUNMAI

Robust rice flavor

OTOKOYAMA Man's Mountain 10/12/18
Glass / Small Carafe / Large Carafe
Light, smooth & rich.
Dry sake with a refreshing lightness & vivid acidity.

HARUSHIKA Spring Deer "Extra Dry" 10/12/18
Glass / Small Carafe / Large Carafe
Dry sake with a medium body.
Mild citrus flavor with a crisp finish.

HOMARE YUZU INFUSED JUNMAI SAKE 16
10 oz Bottle
Premium sweet sake, citrus aroma made from yuzu juice with a lovely sweet lemony taste.

TY KU BLACK JUNMAI GINJO SAKE 19
11 oz Bottle
Dry sake, rich texture with hints of the sweetness of peach & vanilla.

DEWAZAKURA DAIGINJO SAKE 19
10 oz Bottle
Extra dry sake, delightful, flowery cherry bouquet with a touch of pear & melon.



WOK FARE

May order all entrees with your choice of:
Chicken - 13 Beef - 14 Tofu - 13 Pork - 14 Shrimp - 15

Basil Green Bean Beef ➡ (GFA) 14
Beef, green beans, Thai basil & cilantro.
Served with steamed rice.

Cashew Chicken ➡ (GFA) 13
Chicken, cashew nuts, bell peppers, zucchini, mushrooms & Thai basil. Served with steamed rice.

Curry Coconut Chicken ➡🍌 (GF) 13
Thai-style red curry with chicken, bell peppers, bamboo shoots & onions in a creamy curry coconut sauce.
Served with steamed rice.

Spicy Ginger Beef ➡🌶️ (GFA) 14
Sliced beef, bamboo shoots, bell peppers, julienne carrots, roasted peanuts & scallions in a spicy ginger sauce. Served with steamed rice.

Lemongrass Prawns ➡🌶️ (GFA) 15
Prawns, snow peas, onions & carrots in a spicy lemongrass sauce. Served with steamed rice.

Spicy Pineapple Chicken ➡🌶️ (GFA) 13
Chicken, pineapple, bell peppers, bamboo shoots & onions in a spicy garlic sauce. Served with steamed rice.

Buddhist Tofu Stir Fry (GFA) 12
Tofu, broccoli, yuk choy, snow peas & carrots. Served with steamed rice.

Spicy Garlic Prawns ➡🌶️ (GFA) 15
Sautéed prawns, carrots & scallions in a garlic sauce, with steamed broccoli. Served with steamed rice.

Pork & Eggplants (GFA) 14
Pork, fried eggplants, carrots & mushrooms in a savory brown sauce. Served with steamed rice.

ENTREES

Moshu Pork 15
Shredded pork, cabbage, bean sprouts, onions, carrots, bamboo shoots, wood ear mushrooms & eggs.
Served with (6) steamed pancakes & hoisin sauce.
Additional Steamed Pancakes (2) +1

Mongolian Beef 🌶️ (GFA) 15
Sliced flank steak, scallions, garlic & chili peppers.
Served with steamed rice.

General Tso's Chicken 13
Lightly battered chicken in a tangy garlic sauce with steamed broccoli. Served with steamed rice.

Honey Walnut Prawns 16
Succulent battered prawns in a honey cream sauce with candied walnuts. Served with steamed rice.

Sichuan Tofu 🌿 13
Lightly battered tofu in a tangy, garlic sauce, steamed snow peas, yuk choy & green onions. Served with steamed rice.

Sub with brown rice - Add \$1.00

SIDE ORDERS

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

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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

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 an assortment of fresh fish layered on top.	
Tekka Maki ★ (GF) Tuna roll.	4
Kappa Maki (GF) Cucumber roll.	3
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 ★ 🌶️ (GF)	8
Rice wrapped around tuna, cucumber, avocado, radish sprouts & spicy sauce.	
Unagi Maki	8
Broiled eel, cucumber, shiso & avocado.	
Spicy Scallop Roll ★ 🌶️ (GF)	10
Scallop, cucumber, radish sprouts, avocado & spicy mayo.	

All sushi could be made gluten-free without tobiko, sauce, imitation crab, and/or tempura batter.
Gluten-free soy sauce available upon request.

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CHINOISE'S MAKI

BEARDSLEE SUSHI ROLL ★	12
Salmon, shrimp, snow crab, avocado, cucumber, radish sprouts & tobiko wrapped in soy paper.	
CARIBBEAN ROLL 🍌	13
Coconut shrimp & snow crab, topped with avocado, Black tobiko & jalapeno, served with a side of mint chili sauce.	
DFR ★ 🍌	14
Spicy tuna, cilantro, topped with avocado, green onions, daikon & five-spice albacore, drizzled with garlic ponzu.	
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 & spicy mayo.	

SUSHI DINNERS

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

Chinoise Sushi Dinner ★ (GF)	25
5 pieces nigiri & 3 pieces sashimi & tekka maki.	
Sashimi Dinner ★ (GF)	
8 pieces of sashimi (4 types of fish). 22	
15 pieces of sashimi (5 types of fish). 32	
Chirashi ★ (GF)	25
9 pieces of sashimi over sushi rice.	

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