

# 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** +3  
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) Boiled soybeans. 4
- 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) 11  
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** 🌱 Seaweed salad. 6

## NOODLES & RICE

Served with your choice of:

- Chicken** - 10.5 **Veggies or Tofu** - 10 **Beef or Shrimp** - 12
- Pad Thai** ➔ 🌶️ (GF) 7  
Rice noodles, eggs, bean sprouts, scallions & peanuts.
- Shanghai Noodles** 7  
Shanghai thick noodles stir-fried with bell peppers, snow peas, bean sprouts & green onions with a garlic sesame soy sauce.
- Curry Fried Rice** 🌶️ (GF) 7  
Fried rice with spicy yellow curry, pineapple, eggs, onions & carrots.
- Chinese Fried Rice (GF)** 7  
Fried rice with eggs, onions & carrots.
- Singapore Noodles** 🌶️ (GF) 12  
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*

## DESSERTS

- Coconut Sticky Rice & Mango (GF)** 7
- Cassava Cake (GF)** 7  
Served with coconut ice cream & mango puree
- Coconut / Green Tea Ice Cream (GF)** 4

## WOK FARE

**Chicken** - 10.5 **Beef or Pork** - 11.5 **Tofu** - 10 **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.
- 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** 10.5  
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** 🌱 10  
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)** 10  
*Gluten-free if hoisin sauce not consumed.*

## UDON

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

- Tempura Prawn & Vegetables 12
- Tempura Shrimp Udon (3 tempura prawns) 12
- Beef Tenderloin Udon 11.5
- Chicken Udon 10.5
- Steamed vegetables Udon 10

## BUN-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

## SIDES

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

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

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🌱 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

## 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.	

## 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

## BEER

DRAFT	6
Kirin Ichiban Lager, Dayglow 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	6.5/24
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
<i>Sweeter side, dessert wine.</i>	

## RED

WASHINGTON HILLS Merlot	6.5/25
COLUMBIA Merlot	8/30
REX-GOLIATH Cabernet Sauvignon	7/28
CHATEAU STE MICHELLE Cab Sauvignon	8.5/34
PRIMARIUS Pinot Noir	9/35

## 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 &amp; rich. Dry sake with a refreshing lightness &amp; vivid acidity.</i>	
HARUSHIKA Spring Deer "Extra Dry"	10/12/18
<i>Dry sake with a medium body. Mild citrus flavor with a crisp finish.</i>	
SHO CHIKU BAI NIGORI SAKE	Glass 7
<i>Bold &amp; sweet, house nigori sake. Unfiltered sake, served chilled.</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
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.	

## 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 (GF)	8
Tempura kabocha squash, yam, green beans & spicy mayo.	

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