

## **Appetizers**

<b>Cantonese Egg Rolls</b> –carrots, cabbage, mushrooms & five spice ground pork	\$6
<b>Scallion Pancakes</b> –served with savory hoisin sauce	\$6
<b>Crystal Shrimp Dumplings</b>	\$8
<b>Roti Canai</b> –Malaysian crispy pancake with curry sauce	\$8
<b>Shrimp Shumai</b>	\$8
<b>Shanghai Buns</b> –pork & shrimp	\$8
<b>Vietnamese Spring Rolls</b> –vegetarian bite size rolls with sweet & spicy duck sauce	\$8
<b>Cold Sesame Noodles</b> –peanut & soy dressing, with fried wontons	\$9
<b>Fried Wonton</b> –spinach & cream cheese	\$9
<b>Szechuan Wonton</b> –steamed pork wontons with spicy red hot oil & peanut sauce	\$9
<b>Crab Rangoon</b> –fried wonton filled with crab meat & cream cheese	\$10
<b>Curry Chicken Pot Stickers</b> –chopped cilantro, onion and jicama with curry sauce	\$10
<b>Dumplings</b> –pork dumplings (steamed or pan fried)	\$10
<b>Hot &amp; Spicy Chicken Wings</b> –sweet soy & five spice with pineapple sambal	\$10
<b>Satay</b> –chicken or beef on skewers with peanut sauce	\$10
<b>Steamed Shrimp &amp; Vegetable Dumpling</b>	\$10
<b>Crispy Calamari</b> –wok fried squid with tamarind sauce	\$11
<b>Barbecued Spare Ribs</b> –honey glazed baby back ribs	\$12
<b>Lettuce Wraps</b> –jicama, pine nuts & cilantro...	with minced chicken \$12
	with minced shrimp \$14

## **Salads**

<b>Field Greens</b> –citrus sesame dressing	\$8
<b>Peppered Tuna</b> –seared big eye brushed with fresh pepper, garlic & spicy sauce	\$14
<b>Thai Beef Salad</b> –sliced steak with green papaya, pineapple, cucumber & mango	\$14

## **Soups**

<i>Miso</i> –Japanese consommé with tofu, scallions & nori	\$5
<i>Vegetarian Hot &amp; Sour</i> –bean curd and cloud ear mushrooms	\$6
<i>Wonton</i> –pork wonton with shiitake mushrooms & baby spinach	\$6
<i>Spicy Chicken Coconut</i> –Thai spices, snow peas, lotus seed, mushrooms with vermicelli	\$7
<i>Thai Tom Yum Seafood</i> –clams, shrimp, scallops, pineapple in a spicy coconut broth	\$7
<i>Crabmeat Asparagus</i> –minced corn & egg drop	\$8

## **Rices**

<i>Spring Onion &amp; Egg Fried Rice</i>	\$10
<i>Fried Rice</i> –choice of roast pork, beef, chicken or shrimp	\$11
<i>Mum’s Fried Rice</i> –Chinese sausage, onions, scallions & eggs	\$11
<i>Sautéed Brown Rice</i> –with lime and basil- choice of roast pork, chicken or shrimp	\$12
<i>Yung Chow Fried Rice</i> –house style with shrimp, chicken, sausage, onion & egg	\$12
<i>Duck &amp; Pineapple Fried Rice</i> –shredded duck, raisins, pineapple & minced vegetables	\$13
<i>Nasi Goreng</i> –stir fried rice with chicken, shrimp, pork, sweet soy, sambal & fried egg	\$13

## **Meins & Noodles**

<i>Lo Mein</i> –choice of pork, beef, chicken or shrimp with sprouts, carrots & Chinese cabbage	\$12
<i>Market Style Noodles</i> –shredded pork, baby shrimp, bean sprouts and chives	\$12
<i>Bakmi Goreng</i> –stir fried egg noodles, chicken, shrimp, pork, vegetables & Indonesian spice	\$13
<i>Taiwanese Beef Noodle</i> –soup noodles with braised beef shank & baby bok choy	\$14
<i>Singapore Noodles</i> –rice vermicelli, shrimp & chicken with light curry sauce	\$14
<i>Beef Ho Fun</i> –flank steak with flat wide noodles, scallions, carrots & bean sprouts	\$15
<i>Seafood Udon</i> –scallops, shrimp & flounder with Shacha sauce	\$15
<i>Pad Thai</i> –stir fried rice noodles in tamarind sauce, choice of chicken or shrimp	\$15
<i>Pan Fried Noodles</i> –crispy egg noodles with chicken, shrimp & vegetables	\$16

## **Vegetables**

<b>Baby Spinach</b> –sautéed with sliced garlic in light rice wine sauce	\$11
<b>Broccoli in Garlic</b> –sautéed broccoli in garlic brown sauce	\$12
<b>Koji Mushrooms</b> –with baby bok choy in Shaoxing rice wine sauce	\$12
<b>Ma Po Tofu</b> –soft bean curd, carrots & chilies with Szechuan peppercorn sauce	\$12
<b>Baby Bok Choy &amp; Napa Cabbage</b> –garlic & shiitake with light soy reduction	\$13
<b>Dry Sautéed String Beans</b> –sea salt, red chilies & crushed garlic	\$13
<b>Eggplant</b> –green onion & julienned peppers in spicy garlic sauce	\$13
<b>Spring Vegetables</b> –sautéed with garlic in a light white sauce	\$13
<b>Braised Bean Curd</b> –snow peas & black mushrooms	\$14

## **Seafood**

<b>Kung Pao Shrimp</b> –dried chilies, red & green bell peppers with peanuts	\$19
<b>Sautéed Eggplant &amp; Shrimp</b> –bell peppers & scallions in garlic sauce	\$19
<b>Crispy Shrimp with Mustard Sauce</b> –steamed spinach	\$20
<b>Bali Prawns</b> –chilies, blue ginger, stir-fried vegetables in a light sweet soy sauce	\$22
<b>Seafood Sizzling Rice</b> –shrimp, scallops, fileted fish, Chinese greens	\$22
<b>Sweet &amp; Sour Butterfly Shrimp</b> –stir fried with snow peas, tomato & pineapple	\$22
<b>Black Bean Scallops</b> –sweet peppers, garlic and scallions	\$24
<b>Norwegian Salmon</b> –steamed or pan seared with black bean sauce & wilted spinach	\$24
<b>Thai Grilled Shrimp</b> –jumbo shrimp & eggplant with string beans & szechuan noodles	\$24
<b>Cantonese Styles Lobster</b> –sautéed in the shell with vegetables, ginger & scallion sauce	\$26
<b>Yi Mein Lobster</b> –out of shell with black bean, scallion & ginger over Cantonese egg noodles	\$26
<b>Whole Crispy Fish</b> –sweet & savory sauce with spicy chilies	\$28

## **Poultry & Fowl**

<i>Sweet &amp; Sour Chicken –pineapple, red bell peppers with mango sauce</i>	\$16
<i>Chicken &amp; Eggplant Stir Fry –sliced chicken, green onion &amp; bell peppers</i>	\$17
<i>Chicken &amp; Mushrooms –stir fried with Shacha sauce</i>	\$17
<i>General Tso’s Chicken –chunks of boneless chicken with hot peppers in a rich Hunan sauce</i>	\$17
<i>Kung Pao Chicken –dried chilies, red &amp; green bell peppers &amp; peanuts</i>	\$17
<i>Chicken with Crispy Spinach –five spice, garlic &amp; hot peppers with crispy fried spinach</i>	\$18
<i>Ginger Chicken –asparagus, snow peas, king mushrooms &amp; young ginger</i>	\$18
<i>Teriyaki Chicken –sweet and savory sauce with broccoli</i>	\$18
<i>Rendang Curry Chicken –savory curry sauce with potatoes &amp; market greens</i>	\$19
<i>Sesame Chicken –wok fried sliced chicken with tamarind sauce &amp; sesame seeds</i>	\$19
<i>Chicken Sizzling Rice –sliced chicken with asparagus, snow peas &amp; wood ear mushrooms</i>	\$20
<i>Mandarin Duck Pancake –cabbage, asparagus, shiitake mushrooms with pancakes</i>	\$21
<i>Peking Duck -hoisin sauce, sliced cucumber &amp; scallion with mandarin pancakes</i>	half duck \$30
	whole duck \$55

## **Pork, Beef & Lamb**

<i>Shredded Pork &amp; Garlic –cloud ear mushrooms, bamboo shoots, spicy garlic sauce</i>	\$16
<i>Beef &amp; Broccoli Stir-Fry – oyster sauce, sherry &amp; pickled ginger</i>	\$18
<i>Pepper Steak – sautéed sliced flank steak in a peppery brown sauce with chopped peppers</i>	\$18
<i>Dry Shredded Beef – red chilies, Chinese five spice with scallion pancake</i>	\$19
<i>Lamb with Thai Basil – fresh chilies, onion, garlic &amp; Thai basil</i>	\$19
<i>Mongolian Beef –green onion, cauliflower and chilies sautéed in a light brown sauce</i>	\$19
<i>Sesame Beef – wok fried sliced flank steak with tamarind sauce &amp; sesame seeds</i>	\$19
<i>Shredded Beef with Hot Peppers –wok fried with a sweet &amp; savory sauce</i>	\$19
<i>Rendang Curry Beef – savory curry sauce with potatoes &amp; market greens</i>	\$20
<i>Tangerine Beef – wok fried flank steak with citrus tangerine glaze in sesame pancakes</i>	\$22
<i>Rib Eye Steak Kew – grilled, cubed and served with asparagus &amp; sweet potato fries</i>	\$28

Raw and under-cooked foods are potentially hazardous.

Individuals with certain health conditions may be at higher risk of illness.

## **Sushi Appetizers**

<i>Edamame • steamed whole soy beans with sea salt &amp; lime</i>	\$6
<i>Kani Salad • crab stick &amp; cucumber with Japanese mayo &amp; tobiko</i>	\$7
<i>Seaweed Salad • cucumber &amp; sesame seeds</i>	\$6
<i>Tako Su • diced up octopus &amp; cucumber in spicy mayo sauce</i>	\$7
<i>Salmon Loa • chopped salmon with avocado, edamame, masago salad &amp; tabasco-ponzu sauce</i>	\$10
<i>Yellow Tail Sashimi &amp; Jalapeno • yuzu sauce</i>	\$13
<i>Peppered Tuna • seared big eye brushed with fresh pepper, garlic &amp; spicy sauce</i>	\$14
<i>Sushi Plate • 5 pieces of assorted nigiri &amp; tekka-maki</i>	\$15
<i>Veggie Sushi Plate • 5 pieces of vegetable sushi &amp; a cucumber avocado roll</i>	\$15
<i>Sashimi Plate • 7 pieces of assorted sashimi</i>	\$16

## **Signature Rolls**

<i>Angry Bird • spicy kani on top of shrimp &amp; vegetable tempura with spicy mayo</i>	\$14
<i>Caterpillar • spicy tuna roll wrapped with avocado</i>	\$14
<i>Madame Butterfly • spicy salmon &amp; avocado with soybean warp &amp; chili sauce</i>	\$14
<i>Naruto • yellowtail, salmon, tuna &amp; crab wrapped with cucumber</i>	\$14
<i>Rainbow • California roll wrapped with tuna, salmon, white tuna &amp; yellowtail</i>	\$14
<i>Samurai • yellowtail &amp; jalapeño topped with eel &amp; avocado</i>	\$14
<i>Connecticut • California roll wrapped with sliced tuna, tempura flakes &amp; wasabi-honey sauce</i>	\$15
<i>Dragon • eel &amp; cucumber wrapped with avocado &amp; topped with eel sauce</i>	\$15
<i>Oshizushi • tradition sushi roll with salmon, avocado, spicy tuna, eel, spicy mayo &amp; eel sauce</i>	\$15
<i>Komodo • spicy tuna, shrimp tempura and cucumber topped with wasabi-masago and tobiko</i>	\$15
<i>The Westporter • avocado, cucumber &amp; kani topped with spicy tuna &amp; crunchy tempura</i>	\$15
<i>Coconut Shrimp • shrimp tempura &amp; tamago topped with ebi, avocado &amp; sweet coconut sauce</i>	\$16
<i>Lobster • avocado &amp; spicy mayo wrapped in soy bean paper</i>	\$16
<i>Fuji Mama • salmon, tuna yellowtail topped with spicy tuna</i>	\$18

All sushi and sashimi items are raw/under-cooked and are potentially hazardous foods.

Individuals with certain health conditions may be at higher risk of illness.

**Combination plates**...no substitutions please

<b>Sushi Deluxe</b> • 10 pieces of chef's choice of nigiri and a California roll	\$24
<b>Tres Color Sushi</b> • 3 pieces of tuna, salmon, and yellowtail with one salmon roll	\$27
<b>Sashimi Deluxe</b> • 15 pieces of chef's choice of sashimi	\$26
<b>Sushi &amp; Sashimi Deluxe</b> • 7 pieces of sashimi, 6 pieces of nigiri and a California roll	\$30

**Rice Box**... all rice box includes oshinko and tamago

<b>Chirachi Don</b> • chef's choice of sashimi over seasoned rice	\$22
<b>Unagi Don</b> • eel over seasoned rice	\$22
<b>Tekka Don</b> • tuna sashimi over seasoned rice	\$24

**Nigiri or Sashimi**

<i>Ebi (Poached shrimp)</i>	\$5
<i>Ika (Squid)</i>	\$5
<i>Saba (Mackerel)</i>	\$5
<i>Sake (Salmon)</i>	\$5
<i>Tako (Steamed Octopus)</i>	\$5
<i>Tamago (egg)</i>	\$5
<i>Tobiko (Flying Fish Roe)</i>	\$5
<i>Escolar (White Tuna)</i>	\$6
<i>Hamachi (Yellowtail)</i>	\$6
<i>Hirame (Fluke)</i>	\$6
<i>Ikura (Salmon Roe)</i>	\$6
<i>Maguro (Tuna)</i>	\$6
<i>Smoked Salmon</i>	\$6
<i>Unagi (Eel)</i>	\$6
<i>Hotate (Scallop)</i>	\$7
<i>Uni (Sea Urchin)</i>	\$7
<i>Otoro (Fatty Tuna)</i>	\$12

**Maki or Hand Roll**

<i>Japanese Cucumber</i>	\$4
<i>Oshinko</i>	\$4
<i>Avocado Roll</i>	\$4
<i>California</i>	\$5
<i>Alaska Roll</i>	\$6
<i>Ebi &amp; Avocado Roll</i>	\$6
<i>Eel Cucumber</i>	\$6
<i>Salmon Avocado</i>	\$6
<i>Salmon Skin</i>	\$6
<i>Spicy Tuna</i>	\$6
<i>Tuna</i>	\$6
<i>Philadelphia Roll</i>	\$7
<i>Sweet Potato Tempura</i>	\$7
<i>Spicy Scallop</i>	\$8
<i>Yellowtail Jalapeno</i>	\$8
<i>Yellowtail &amp; Scallion</i>	\$8
<i>Shrimp Tempura</i>	\$10
<i>Spider Roll</i>	\$11
<i>Toro &amp; Scallions</i>	\$12

All sushi and sashimi items are raw/under-cooked and are potentially hazardous foods.

Individuals with certain health conditions may be at higher risk of illness.