



# Chinoise

**Welcome to Chinoise Cafe,  
serving the Queen Anne Hill neighborhood since 1996.  
Our restaurant was created to offer our guests a taste of Asia.  
The menu features authentic Pan Asian cuisine,  
designed and created by Chef de Cuisine Thoa Nguyen.  
At Chinoise Cafe, we prepare delicious dishes from across Asia,  
spanning Vietnam, Thailand, China to Japan.  
Our chefs have extensive training, with years of experience.  
We specialize in fresh sushi delicacies, seafood & vegetables  
cooked in an open kitchen. All our menu items are cooked to order,  
using only the highest quality ingredients.  
Our culinary delights offer flavor and freshness in every bite.  
Bon Appetite!**

[www.chinoisecafe.com](http://www.chinoisecafe.com)

# STARTERS

**Agedashi Tofu** \$7

Tempura tofu topped with fresh grated daikon, ginger, bonito flakes & scallions in a dashi broth

**Vietnamese Egg Rolls** (2) Cha Gio ☐\$6

Crispy, fried spring rolls made of pork, wood ear mushrooms, bean threads, & veggies. Served with Vietnamese nuoc mam dipping sauce

**Potstickers** (6) Pan Fried or Steamed \$8

Chinese style dumplings filled with pork & veggies

**Chicken Gyoza** (8) \$6

Japanese style dumplings filled with chicken & vegetables

**Yam Fries** \$7

Sweet potato fries served with cumin lime cream sauce

**Tempura Platter** \$11

Japanese style deep fried battered prawns & vegetables, served with tempura dipping sauce

**Tempura Shrimp** (5 pcs) \$10

Japanese style deep fried prawns in batter & served with tempura dipping sauce

**Edamame** ▼ Boiled soybeans \$4

**Miso Soup** ▼ \$2

# SALADS

**Spicy Hawaiian Poke Salad**+\* \$14

Fresh tuna, seaweed, carrots, white onions, cucumber tossed in a spicy chili sesame dressing

**Five Spice Tuna Salad**+\* \$15

Tuna rubbed with five spices seared served over mixed greens, fried shallots, sliced white onion with ponzu dressing

**Grilled Chicken Mango salad** ※▼ \$11

Grilled chicken, mango, cabbage, carrot, cilantro, cashew nuts with lime mint dressing

**Green Papaya Shrimp Salad** ※▼ \$12

Shrimp, shredded green papaya, tomato, green beans, basil, cilantro, peanuts & spicy citrus lime dressing

**Shrimp or Hokigai Sunomono** \$5/\$6

Seaweed and cucumber in sweet, refreshing vinaigrette

**Kaiso Salad** \$5

Seaweed salad in chili sesame oil

# NOODLE SOUPS

**Vietnamese Pho**▼ \$10

Vietnamese noodle soup with a hint of star anise, rice noodles, beef, onion, cilantro, basil, lime & bean sprouts. Available with Chicken

**Tempura Udon** \$12

Japanese style noodle soup with assorted vegetables & shrimp tempura

# SUMMER SALAD ROLLS

**Shrimp Summer Salad Rolls** ※▼(2) - Goi Cuon Tom \$6

Shrimp, rice noodles, lettuce, mint, cilantro, crushed peanuts, pickled daikon & carrots rolled in a soft rice crepe. Served with Vietnamese peanut sauce

**Soft-shell Crab Summer Rolls** ※▼ Goi Cuon Cua \$11

Tempura soft shell crab, rice noodles, avocado, lettuce, cilantro, pickled daikon & carrot, wrapped in rice crepe. Served with nuoc mam

**Jicama Summer Rolls**※ Bo Bia \$7

Shredded jicama, crushed peanut, plum sauce, lettuce, cilantro, pickled daikon & carrot, wrapped in rice crepe. Served with pineapple chili sauce

**Beef Summer Rolls**※ Goi Cuon Bo \$7

Thinly sliced Beef flank steak, fresh mango, cilantro, mint, basil, lettuce, pickled daikon & carrots wrapped in a soft rice crepe. Served with pineapple chutney

\* Spicy ☐※Contains Fish Sauce ▼Gluten-free

We do not add MSG in our cooking

+ **Contains Raw Fish**

**Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

# WOK FARE

May order all stir fry entrees with

**Chicken/Beef - \$13 Tofu- \$12 Shrimp \$15 Seafood/Salmon - \$16**

## **Buddhist Tofu Stir Fry** \$12

Tofu, broccoli, yuk choy, snow peas, green beans & carrots

## **Thai Basil Green Bean Beef** \$13

Beef, green beans, Thai basil & cilantro

## **Curry Coconut Chicken** \$13

Thai style red curry with chicken, sweet potato, carrots in a creamy curry coconut sauce

## **Vietnamese Chicken Curry Stew** \$13

Yellow curry, lemongrass, coconut milk, chicken, sweet potato, served with rice noodles

## **Emerald Chicken & Vegetable** \$13

Chicken, snow peas, zucchini, celery, onions, cilantro

## **Spicy Ginger Beef** Bo Xao Gung \$13

Sliced beef, bamboo shoots, celery, roasted peanuts, julienne carrots & bell peppers

## **Lemon Grass Shrimp** Xao Xa Ot \$15

Shrimp, snow peas, celery, onions & carrots in spicy lemon grass

## **Spicy Garlic Prawns** Tom ram \$15

Sautéed prawns in garlic sauce, carrots, scallions served with steamed broccoli

## **Moshu Pork** \$14.00

Shredded pork, cabbage, bean sprouts, onions, carrots, bamboo shoots, Wood ear mushrooms, eggs, served with steamed pancakes, plum sauce

## **Spicy Thai Cashew Shrimp** \$15

Shrimp, green beans, cashew nuts, carrot & red curry

## **Nutty Chicken** \$13

Stir fried chicken, green beans, bean sprouts topped with peanut sauce

# ENTREES

## **GENERAL TSO'S CHICKEN** \$13

Lightly battered chicken in tangy, spicy garlic sauce

## **HONEY WALNUT PRAWNS** \$16

Succulent prawns in a honey cream sauce with candied walnuts

## **MONGOLIAN BEEF** \$15

Flank steak, scallions, garlic, chili peppers

## **SICHUAN TOFU** \$12

Lightly battered tofu in tangy, spicy garlic Sichuan sauce, steamed broccoli & green onions

# NOODLES

## **HA MOON NOODLES** \$12

Thin rice noodles, shrimp, pork, egg, bean sprouts, scallions, shredded cabbage, carrots & mushrooms in light sesame soy

## **SINGAPORE NOODLES** \$12

Thin rice noodles stir fried with shrimp, pork, egg, bean sprouts & scallion shredded cabbage, carrots, mushrooms w/ a hint of curry

## **Rice Noodle Salad Bowl**

**Choice of topping: Tofu, Chicken or Beef** \$12

**Shrimp** \$14

Vietnamese egg roll, rice noodles, crisp lettuce, cucumber, cilantro, onions, pickled radish and carrots. Topped with crushed peanuts, scallion oil & fried shallots. Nuoc mam on the side

**Choice of topping: Tofu, Chicken, Beef or Shrimp**

# NOODLES & RICE

Choices of meat for noodle and rice dishes below:

**Chicken or Beef - \$11 Veg or Tofu - \$10 Shrimp \$12**

## **SHANGHAI NOODLES**

Shang Hai thick noodles stir fry with green onions, bean sprouts, bell peppers, snow peas & garlic sesame soy sauce

**CANTONESE LOMEIN** Fresh egg noodles, yuk choy, bean sprouts & scallion

**PAD THAI** Spicy Thai rice noodles, eggs, bean sprouts, green onions & peanuts

Peanut sauce can be added for \$1

**PAD SEW-IW** Wide rice noodles, egg, bean sprouts, bell peppers, scallion in sweet basil soy sauce

**BASIL FRIED RICE** Fried rice with sweet basil, eggs, onions, carrots & your choice of meat

**CHINESE FRIED RICE** Fried rice with eggs, onions, carrots & your choice of meat

# CHINOISE'S MAKI

## Chinoise Maki +\* \$13.00

Sockeye salmon, escolar, wrapped around sushi roll filled with imitation crab meat, tenkasu, cucumber, avocado, topped with tobiko & green onions

## Saigon Tuna Roll +\* \$8.00

Tuna, cucumber, avocado, cilantro, pickled ginger, spicy mayo & fried jalapeno pepper, wrapped in rice paper with ponzu sauce

## Hawaiian Poke Roll+\* \$11.00

Tuna wrapped around the rice roll filled with avocado, tempura scallion, cucumber, chili sesame sauce

## Dragon Roll \$13.00

Broiled eel, tempura shrimp, avocado & cucumber & tobiko

## Seattle Roll+ \$10.00

Cucumber, white onion, avocado & tobiko with thin layers of salmon

## Queen Anne Roll+ \$9.00

Fresh salmon, shrimp, imitation crab meat, avocado, cucumber, radish sprouts & tobiko

## Rainbow Roll + \$13.00

Avocado, cucumber, tobiko & an assortment of fresh fish layered on top

## TNT Roll+ - Extremely spicy \$8.00

Tuna, tempura scallion, radish sprouts, cucumber avocado & spicy house sauce

## Crunch Roll+ \$11.00

Albacore, tobiko, avocado, cucumber, cilantro, fried shallots, spicy sauce

## Volcano Roll+\* \$11.00

Hotate, tenkasu, avocado, cucumber, jalapeno pepper, lemon, dynamite spicy sauce

## Baked Scallop Roll \$11.00

Cucumber, avocado & imitation crab, topped with creamy scallops & smelt roe baked au gratin style!

## Tropical Roll\*+ \$11.00

Tuna, fresh thinly sliced mango, cucumber, cilantro with sambal sauce

## Salmon Ceviche Roll\*+ \$12.00

Fresh salmon wrapped around the rice roll filled with avocado, cilantro & cucumber, sprits with fresh lime juice, topped with black tobiko & fried scallions

# SUSHI DINNERS

## Chinoise Sushi Dinner+ \$28

5 pcs nigiris & 3 pcs sashimi chef choice & California roll served with miso soup

## Tekka Don+ \$28

Tuna on a bowl of sushi rice & miso soup

## Sashimi Dinner+ \$32

15 pieces of sashimi (5 types of fish), side salad, & miso soup

Separate sashimi menu is also available

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+ Contains Raw Fish

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# NIGIRI 2 pieces per order

**Albacore+** White Tuna \$4.25

**Ono+** Escolar (Super white tuna) \$5.50

**Maguro+** Tuna \$6.00

**Hamachi+** Yellow Tail \$5.50

**Sake+** Fresh Salmon \$5.00

**Sockeye Salmon+** Seasonal \$6.00

**Tobiko+** Flying Fish Roe \$4.25

**Ama Ebi+** Sweet Shrimp \$5.00

**Hotate+** Scallop \$5.00

**Unagi** Fresh water Eel \$5.00

**Ikura+** Salmon Roe \$4.50

**Hotate & Tobiko+** Scallop & Flying fish roe \$5.5

**Hokigai** Surf Clam \$4.00

**Tamago** Egg \$3.00

**Ebi** Prawn \$3.00

# TRADITIONAL MAKI

Served by the Roll

**Caterpillar Roll \$11.00**

Unagi, cucumber sushi roll wrapped with layer of avocado, sesame seeds & unagi sauce

**California Roll \$6.00**

Imitation crab meat, tobiko, cucumber & avocado

**Vegetable Roll \$4.50**

**Tekka Maki+ Tuna Roll \$4.00**

**Kappa Maki Cucumber Roll \$3.00**

**Negihama+ Yellow Tail & scallion roll \$4.00**

**Spider Roll \$8.50**

Soft-shell crab, cucumber, radish sprouts, avocado & house sauce

**Shrimp Tempura Roll \$6.25**

Tempura shrimp, cucumber, avocado & mayo

**Spicy Tuna Roll+\* \$7.00**

**Unagi Maki \$8.00**

Broiled eel, cucumber, shiso & avocado

**Spicy Scallop Roll+\* \$8.00**

Scallop, cucumber, radish sprouts, avocado & spicy sauce

# SIDE ORDERS

Steamed Rice \$1.00

Brown Rice \$1.50

Side Salad \$3.00

Rice Noodle Salad☒ \$5.00

# DESSERTS

**Coconut Sticky Rice and Mango \$7.00**

Steamed coconut sticky rice, mango, coconut cream

**Coconut Ice Cream \$4.00**

**Fried Banana with Ice Cream \$7.00**

# KID'S PLATES

(for kids 8 and under)

**Teriyaki Chicken, rice & fruit \$7.00**

**Grilled Chicken - peanut sauce, rice & fruit \$7.00**

**Chicken egg noodle stir fried & fruit \$7.00**

**Plain Udon \$6.00**

## BEER

<b>ASAHI</b> -Japan	\$4/\$7.50
<b>KIRIN ICHIBAN</b> - Japan	\$7.50
<b>KIRIN LIGHT</b>	\$4.00
<b>ALASKAN AMBER</b>	\$4.00
<b>SINGHA</b> - Thai Land	\$4.00

## WHITE

<b>WATERBROOK CHARDONNAY</b> WA	\$7	\$24
<b>WASHINGTON HILLS CHARDONNAY</b> WA	\$6.5	\$22
<b>CLINE CELLARS PINOT GRIS</b> CA	\$6.5	\$22

## RED

<b>RED WINE SANGRIA</b>	\$8	Glass
<b>SAGELAND MALBEC</b> WA	\$7	\$24
<b>WASHINGTON HILLS MERLOT</b> WA	\$6	\$22
<b>RODNEY STRONG CABERNET SAUVIGNON</b> CA	\$7	\$24

## SAKE

House Sake		
<b>SHO CHIKU BAI</b>	\$6	8.25
Premium Sake		
<b>HARUSHIKA</b>	\$7.75	12.95
<i>Light, smooth, sharp citrus flavor, very dry!</i>		
<b>OTOKOYAMA</b>	\$7.75	12.95
<i>Grain-like aroma with a hint of fruity nose, sharp edge</i>		
<b>COLD SAKE</b>		
<b>"YUKI"</b>	Glass \$10	Bottle \$30
Premium Junmai Sake		
<b>CREME DE SAKE - SHO CHIKU BAI</b>		
<b>NIGORI</b> Unfiltered Premium		
350ml Bottle only	\$11	
<b>KAWA CHO</b> Very Dry Cold Sake		
350ml Bottle only	\$12	

## BEVERAGE

SODA - Coke, Diet Coke, Sprite	2.00
JUICE-BOX	1.50
LEMONADE	2.00
PERRIER MINERAL WATER	2.00
THAI ICED TEA	3.00
MANGO FIZZ	3.00
GREEN TEA	1.00
ICED TEA	2.00

# HAPPY HOUR

Daily 4:30-6:00 pm  
Dine In Only

## BOTTLE BEER

Small \$3

Asahi, Singha, Kirin Light, Alaskan Amber

## HOUSE WINE

Glass \$4/14

Merlot & Chardonnay Washington Hills, WA

## SHO CHI KU BAI SAKE

Small \$3.50 Large \$6.50

## SMALL BITES

### Vegetable Summer Salad Roll □\$4

Rice noodles, lettuce, mint, cilantro, cucumber, pickled daikon & carrots & crushed peanuts.  
Served with peanut sauce.

### Vietnamese Egg Rolls ※ (2) \$4

Vietnamese pork & vegetable egg roll,  
served with lime chilli dipping sauce

### Agedashi Tofu \$4

Tempura tofu, dashi broth, bonito flakes grated fresh daikon & ginger, scallions

### Chicken Gyoza (6) \$4

Japanese style dumpling, filled with vegetables

### Potstickers (3) \$4

Filled with pork & vegetables

### Honey Walnut Prawns □\$8

Succulent prawns in a honey cream sauce  
with candied walnuts

### Hamachi Kama □\$6

Grilled yellowtail collar \*\*Limited order

### Sake Kama □\$5

Grilled salomon collar \*\*Limited order

## SUSHI

Maguro+ Tuna nigiri \$4.5

Hamachi+ Yellow Tail nigiri \$4

Sake+ Salmon nigiri \$4

Shiro Maguro+ Albacore tuna nigiri \$4

### Chef Choice Sushi Roll + \$6

Daily special sushi roll

### Spicy Tuna Roll+ \$5

Tuna, cucumber, avocado, radish sprout, spicy sauce

### Salmon Avocado Roll+ \$5

Fresh salmon, avocado, cucumber, radish & spicy sauce

### Shrimp Tempura Roll \$5

Tempura shrimp, cucumber, avocado & Japanese mayonnaise

### Swamp Roll \$4

Cucumber, radish sprouts, pickled yellow radish,  
topped with sesame chili seaweeds

### California Roll \$4

Imitation crab meat, tobiko, cucumber & avocado

### Hawaiian Poke Roll +\* \$8

Tuna wrapped around the rice roll filled with avocado,  
tempura scallion, cucumber, chili sesame sauce

### Sashimi Plate+ (6pcs) \$10.50+

Maguro, Sake & Shiro Maguro

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