



STARTERS

- 5 Agedashi Tofu**
Tempura tofu topped with fresh grated daikon, ginger, bonito flakes & scallions in a Japanese fish broth
- 5 Vietnamese Egg Rolls (2) - Cha Gio ✓**
Crispy, fried spring rolls made of pork, wood ear mushrooms, bean threads, & veggies. Served w/ Vietnamese sweet & sour chile dipping sauce
- 8 Potstickers (6) Pan Fried or Steamed**
Chinese style dumplings filled with pork & veggies
- 6 Yam Fries**
Sweet potato fries served with cummin lime cream sauce
- 10 Tempura Platter**
Japanese style deep fried battered prawns & vegetables, served with tempura dipping sauce
- 10 Tempura Shrimp (5 pcs)**
Japanese style deep fried prawns in batter & served with tempura dipping sauce
- 9 Spicy Baked Mussels**
New Zealand baked mussels with spicy panko, au gratin style
- 4 Edamame - Boiled soy beans**
- 2 Miso Soup**

SALADS

- 5 Kaiso Salad**
Seaweed salad in chili sesame oil
- 11 Spicy Hawaiian Poke Salad+ ***
Fresh tuna, seaweed, tomato, green & white onions, cucumber tossed in a spicy chile sesame sauce
- 12 Five Spice Tuna Salad+ ***
Tuna rubbed with five spices seared served over mixed greens, fried shallots, sliced white onion with ponzu dressing
- 10 Grilled Chicken Mango salad ✓**
Grilled chicken, mango, cabbage, carrot, cilantro, cashew nuts with lime mint dressing
- 10 Green Papaya Shrimp Salad ✓**
Shrimp, shredded green papaya, tomato, green beans, basil, cilantro, peanuts & spicy citrus lime dressing
- 5 Shrimp or Tako Sunomono**
Seaweed and cucumber in a sweet, refreshing vinaigrette

SOUPS

- 9 Vietnamese Pho**
Vietnamese noodle soup with a hint of star anise, rice noodles, beef, onion, cilantro, basil, lime & beansprouts. Available with Chicken
- 10 Tom Kah Goon***
Thai shrimp coconut soup with mushroom, tomato, lemon grass, lime & chili pepper
- 10 Fragrant Sweet & Sour Shrimp Soup - Canh Chua Tom ✓**
Vietnamese tamarind soup with beansprouts, tomato, pineapple, celery, chopped fresh herbs & shrimp

SUMMER SALAD ROLLS

- 6 Shrimp Summer Salad Rolls ✓ (2) - Goi Cuon Tom**
Shrimp, rice noodles, lettuce, mint, cilantro, crushed peanuts, pickled daikon & carrots rolled in a soft rice crepe. Served with Vietnamese peanut sauce
- 10 Softshell crab summer rolls ✓ - Goi Cuon Cua**
Tempura soft shell crab, avocado, cucumber, rice noodles, lettuce, cilantro, pickled daikon carrot, wrapped in rice crepe. Served with nuoc mam
- 6 Jicama summer rolls ✓ - Bo Bia**
Shredded jicama, crushed peanut, shrimp, plum sauce, lettuce, cilantro, pickled daikon carrot, wrapped in rice crepe. Served with nuoc mam
- 7 Grilled Beef green Papaya & Mango Summer Rolls ✓ - Goi Du Du Cuon**
Thinly sliced Grilled Beef flank steak, shredded green papaya and mango, cilantro, mint, basil, lettuce, pickled daikon & carrots wrapped in a soft rice crepe. Served with pineapple tomato chutney

* Spicy ✓ Contains Fish Sauce + Contains raw fish



WOK FARE

- 10 Buddhist Tofu Stir Fry✓**
Tofu, broccoli, yuk choy, snow peas, green beans & carrots
- 11 Thai Basil Green Bean Beef*✓**
Beef, green beans, Thai basil & cilantro
- 11 Green Curry Chicken*✓**
Thai style curry with chicken, bell peppers, onions, zucchini, carrots in a creamy green curry coconut broth
- 11 Emerald Chicken & Vegetable**
Chicken, snow peas, zucchini, celery, onions, cilantro garlic
- 11 Spicy Ginger Beef*✓ - Bo Xao Gung**
Sliced beef, bamboo shoots, celery, roasted peanuts, julienne carrots & bell peppers
- 13 Lemon Grass Shrimp*✓ - Xao Xa Ot**
Shrimp, snow peas, celery, onions & carrots in spicy lemon grass
- 13 Spicy Garlic Prawns*✓ - Tom ram**
Prawns, broccoli, fresh mushrooms, carrots & onions
- 11 Moshu Pork**
Shredded pork, cabbage, bean sprouts, onions, carrots, wood ear mushrooms, eggs, served with steamed pancakes, plum sauce
- 13 Spicy Thai Cashew Shrimp*✓**
Shrimp, green beans, cashew nuts, carrot & red curry

May order all stir fry entrees with
Chicken or Beef - 11 Tofu- 10.00 Shrimp 13.00 Seafood/Fish - 14.95

ENTREES

- 11 General Tso's Chicken***
Lightly battered chicken in tangy, spicy garlic sauce
- 16 Kalbee Plate**
Broiled Korean style short rib with kim chi and rice
- 15 Honey Walnut Prawns**
Succulent prawns in a honey cream sauce with candied walnuts
- 15 Mongolian Beef with Leeks***
Flank steak, leek, garlic, chili peppers
- 14 Garlic Noodles & Grilled Beef**
Shang Hai thick noodles stir fry with green onions, bean sprouts, garlic in a dark sesame soy sauce. Served with grilled flank steak strips marinated Korean style.
- 11 Ha Moon Noodles**
Thin rice noodles, shrimp, pork, egg, bean sprouts, scallions, shredded cabbage, carrots & mushrooms in a light sesame soy
- 13 Grilled Coconut Chicken✓**
Grilled dark meat chicken marinated in lemon grass curry coconut sauce, served with rice noodle salad & peanut sauce
- 11 Sichuan Tofu**
Lightly battered tofu in tangy, spicy garlic Sichuan sauce, steamed broccoli & green onions

NOODLES & RICE

Choices of meat for noodle and rice dishes:
Chicken or Beef - 10 Veg or Tofu - 9 Shrimp 11

- CANTONESE LOMEIN** - Fresh egg noodles, yuk choy, bean sprouts & scallion
- PAD THAI ✓*** - Spicy Thai rice noodles, eggs, tofu, bean sprouts, green onions & peanuts
- PAD SEW-IW** - Wide rice noodles, egg, bean sprouts, broccoli, scallion in sweet basil soy sauce
- CHOW FUN** - Wide rice noodles, yuk choy in light brown gravy house sauce
- BASIL FRIED RICE** - Fried rice with sweet basil, eggs, onions, carrots & your choice of meat
- PINEAPPLE CURRY FRIED RICE** - Rice, curry powder, pineapple, coconut milk, carrots, onions & egg
- 11 Rice Noodle Salad Bowl*✓**
Spring roll, rice noodles, crisp lettuce, cucumber, tomato, cilantro, shredded cabbage, onions, pickled radish and carrots. Topped with crushed peanuts, scallion oil & fried shallots. Sauce on the side

Choice of topping: Tofu, Chicken, Beef or Shrimp



CHINOISE'S MAKI

Served by the Roll

Tropical Roll*+	13.00
Tuna, fresh thinly sliced mango, cucumber, cilantro with sambal sauce	
Crunch Roll+	13.00
Albacore, wasabi tobiko, avocado, cucumber, cilantro, fried shallots, spicy sauce	
Volcano Roll*+	12.00
Hotate, tenkasu, avocado, cucumber, jalapeno pepper, lemon, dynamite spicy sauce	
Tiger Roll	8.50
Unagi, shiso & radish sprouts topped with shrimp	
Boston Roll+	8.50
Tuna, albacore, shiromi, cucumber, tempura scallion, avocado, spicy chili sauce, radish sprouts, cilantro, tobiko	
Hawaiian Poke Roll*+	11.00
Tuna wrapped around the rice roll filled with avocado, tempura scallion, cucumber, chili sesame sauce	
Ahi Cucumber Roll +	8.50
Fresh tuna and mixed green salad wrapped with cucumber and ponzu sauce - riceless!	
Seattle Roll+	10.00
Cucumber, white onion, avocado & tobiko with thin layers of smoked salmon	
Queen Anne Roll+	7.50
Fresh salmon, shrimp, imitation crab meat, avocado, cucumber, radish sprouts & tobiko	
Chinoise Maki+	10.50
Smoked salmon, tobiko, avocado & radish sprouts wrapped with thin layers of cucumber	
Rainbow Roll +	13.00
Avocado, cucumber, tobiko & an assortment of fresh fish layered on top	
Deep Sea Roll+ - Tempura style	11.00
TNT Roll+ - Extremely spicy	7.50
Tuna, tempura scallion, radish sprouts, cucumber avocado & spicy house sauce	

SUSHI COMBOS

Chef's choice of fresh nigiri served with miso soup

Ume Combo+	22.00
7 pieces of nigiri sushi with tekka maki	
Matsu Combo+	25.00
10 pieces of nigiri sushi with Negihama	
Tekka Don+	20.00
Tuna on a bowl of sushi rice	
Sashimi Plate+	26.00
15 pieces of sashimi (5 types of fish)	

Seperate sashimi menu is also available



NIGIRI 2 pieces per order

Tamago - Egg	3.00
Albacore+ - White Tuna	4.75
Hirame+- Flounder with ponzu	4.75
Hokkigai+ - Surf Clam	4.00
Ebi - Prawn	3.00
Tako - Octopus	4.50
Ika+- Squid	3.50
Maguro+- Tuna	5.25
Hamachi+- Yellow Tail	6.00
Sake+ - Fresh/Smoked Salmon	4.50
Tobiko+ - Flying Fish Roe	4.50
Ama Ebi+ - Sweet Shrimp+ (Seasonal)	6.00
Hotate+ - Scallop	5.25
Unagi - Fresh water Eel	4.50
Ikura+ - Salmon Roe	4.50
Saba+ - Mackerel	3.00
Hotate & Tobiko+ - Scallop & Flying fish roe	6.00
Inari - seasoned Tofu pockets	4.00

TRADITIONAL MAKI

Served by the Roll

California Roll	5.50
Imitation crab meat, tobiko, cucumber & avocado	
Vegetable Roll	4.50
Tekka Maki+ - Tuna Roll	3.75
Kappa Maki - Cucumber Roll	3.00
Ume Shiso Maki -Salted plum & shiso	3.50
Negihama+ - Yellow Tail & scallion roll	3.75
Spider Roll	8.00
Softshell crab, cucumber, radish sprouts, avocado & house sauce	
Shrimp Tempura Roll	6.00
Tempura shrimp, cucumber, avocado & mayo	
Salmon Skin Roll	5.00
Yamagobo, grilled salmon skin, tobiko, radish sprouts, cucumber & bonito flakes	
Spicy Tuna Roll*+	6.50
Unagi Maki	6.00
Broiled eel, cucumber, shiso & avocado	
Spicy Scallop Roll*+	6.25
Scallop, cucumber, radish sprouts, tobiko, avocado & spicy sauce	
Oshinko Roll - Pickled Radish	3.00
Kampyo Roll - Sweet Squash	3.00

SIDE ORDERS

Steamed Rice/Brown Rice	1.00
Side Salad	3.00
Rice Noodle Salad ✓	5.00
Kimchi	3.00

DESSERTS

Coconut Sticky Rice and Mango	7.00
Steamed coconut sticky rice, mango, coconut cream	
Ice Cream	3.00
(Green Tea & Coconut)	
Fried Banana with Ice Cream	6.00

* Spicy ✓Contains Fish Sauce
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 foodborne illness



Happy Hour Menu

Mon - Fri: 5-7 pm

BOTTLE BEER

(S) 2.75

Sapporo

Alaskan Amber

RED/WHITE HOUSE WINE

Glass 3.50

SAKE

Small 3.50 Ozeki

Large 5.50 Ozeki

Tounge Teasers \$4

Tofu Summer Salad Roll

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

Vietnamese Egg Rolls (2)

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

Agedashi Tofu

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

Vegetable Tempura (5)

Yam, broccoli, sweet potato, green bean

Potstickers (3)

Filled with pork & vegetable, ginger sesamesauce

Spicy Tuna Hand Roll

Tuna, cucumber, avocado, radish sprout, scallions, house spicy sauce

Spicy Salmon Hand Roll

Fresh salmon, avocado, cucumber & spicy sauce

California Roll

Immitation crab, avocado & cucumber

Negihama Ten

Tempura style maki with yellow tail

Grilled Chicken Salad

Grilled chicken, mixed greens, tomato, cucumber with sesame dressing

BEER

ASAHI -Japan		7.50
TINGSTAO - China	4.00	
ALASKAN AMBER - USA	4.00	
SAPPORO - Japan	4.00	7.50
KIRIN ICHIBAN - Japan		7.50
KIRIN LIGHT	4.00	
SINGHA - Thai Land	4.00	
NON-ALCOLHOLIC BEER	3.00	
HEINEKEN	4.00	

WHITE

CHATEAU STE. MICHELLE CHARDONNAY		
Columbia Valley, WA '05	7.00	24
KENDAL JACKSON CHARDONNAY		
Santa Rosa, CA '05	8.00	25
RUFFINO PINOT GRIGIO		
Italy, '05	7.00	24
JACOB DEMMER RIESLING		
Germany, '05	7.00	24
GEIKKEIKAN PLUM WINE - Japan		
		6.00

RED

BIN 555 SHIRAZ-Wyndham Estate, South Eastern Australia '03		
	7.00	24
SAGELANDS MERLOT		
Wapato, WA '03	7.00	24
BV COASTAL ESTATES CABERNET		
Sonoma, CA '04	8.00	25
BLACKSTONE PINOT NOIR		
Monterrey, CA	8.00	25

SAKE

HOT SAKE	Small	Large
OZEKI - House Sake	6.00	8.25
FUKUNISHIKI JUNMAI	7.00	10.95
HARUSHIKA	7.75	12.95
OTOKOYAMA	7.75	12.95

COLD SAKE	Small	Large
MOMOKAWA - Premium	7.25	12

MOMOKAWA PEARL - Premium
By Glass 7.00 By Bottle 25

KARA TANBA - Very Dry Cold Sake
Bottle only 15.00

BEVERAGE

SODA - Pepsi, Diet pepsi, Seven up (No Re-fills)	2.00
JUICE - Apple, Orange	3.00
IZZE - Sparkling Juice	3.00
Grapefruit / Clementine	
THAI ICE TEA	3.00
GREEN TEA	1.00
ICED TEA (No Re-fills)	2.00