



亚洲
餐

Chinoise

Asian Cafe & Sushi

STARTERS

Agedashi Tofu \$7.00

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

Vietnamese Egg Rolls (2) - Cha Gio ✓ \$6.00

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

Potstickers (6) Pan Fried or Steamed \$8.00

Chinese style dumplings filled with pork & veggies

Chicken Gyoza (8) \$8.00

Japanese style dumplings filled with chicken & vegetables

Yam Fries \$7.00

Sweet potato fries served with cummin lime cream sauce

Tempura Platter \$11.00

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

Tempura Shrimp (5 pcs) \$10.00

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

Spicy Baked Mussels \$8.00

New zealand baked mussels with spicy panko, au gratin style

Edamame - Boiled soybeans \$4.00

Miso Soup \$2.00

SALADS

Spicy Hawaiian Poke Salad+* \$13.00

Fresh tuna, seaweed, tomato, green & white onions, cucumber tossed in a spicy chile sesame

Five Spice Tuna Salad+* \$13.00

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

Grilled Chicken Mango salad ✓ \$11.00

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

Green Papaya Shrimp Salad ✓ \$11.00

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

Shrimp or Tako Sunomono \$5.00

Seaweed and cucumber in a sweet, refreshing vinaigrette

Kaiso Salad \$5.00

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 \$10.00

Japanese style noodle soup with assorted vegetables & shrimp tempura

SUMMER SALAD ROLLS

Shrimp Summer Salad Rolls ✓ (2) - Goi Cuon Tom \$6.00

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

Softshell Crab Summer Rolls ✓ - Goi Cuon Cua \$11.00

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

Jicama Summer Rolls ✓ - Bo Bia \$6.00

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

Grilled Beef Summer Rolls ✓ - Goi Du Du Cuon \$7.00

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 chutney

* Spicy ✓ Contains Fish Sauce + Contains raw fish

WOK FARE

May order all stir fry entrees with

Chicken/Beef - 12 Tofu- 10.00 Shrimp 13.00 Seafood/Salmon - 14.95

Buddhist Tofu Stir Fry ✓ \$10.00

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

Thai Basil Green Bean Beef* ✓ \$12.00

Beef, green beans, Thai basil & cilantro

Green Curry Chicken* ✓ \$12.00

Thai style curry with chicken, bell peppers, onions, zucchini, carrots in a creamy green curry coconut broth

Vietnamese Chicken Curry Stew* ✓ \$12.00

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

Emerald Chicken & Vegetable \$12.00

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

Spicy Ginger Beef* ✓ - Bo Xao Gung \$12.00

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

Lemon Grass Shrimp* ✓ - Xao Xa Ot \$13.00

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

Spicy Garlic Prawns* ✓ - Tom ram \$13.00

Prawns, broccoli, fresh mushrooms, carrots & onions

Moshu Pork \$12.00

Shredded pork, cabbage, beansprouts, onions, carrots, bamboo shoots, wood ear mushrooms, eggs, served with steamed pancakes, plum sauce

Spicy Thai Cashew Shrimp* ✓ \$13.00

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

ENTREES

General Tso's Chicken* \$12.00

Lightly battered chicken in tangy, spicy garlic sauce

Honey Walnut Prawns \$15.00

Succulent prawns in a honey cream sauce with candied walnuts

Mongolian Beef* \$13.00

Flank steak, scallions, garlic, chili peppers

Grilled Coconut Chicken ✓ \$13.00

Grilled dark meat chicken marinated in lemon grass curry coconut sauce, served with rice noodle salad & peanut sauce

Sichuan Tofu \$11.00

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

NOODLES & RICE

Garlic Noodles & Grilled Beef \$14.00

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.

Ha Moon Noodles \$12.00

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

SINGAPORE NOODLES \$12.00

Thin rice noodles stir fried with shrimp, pork, egg, beansprouts, scallions shredded cabbage, carrots, mushrooms w/ a hint of curry

Rice Noodle Salad Bowl* ✓ \$12.00

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

Choices of meat for noodle and rice dishes below:

Chicken or Beef - 11 Veg or Tofu - 10 Shrimp 12

CANTONESE LOMEIN - Fresh egg noodles, yuk choy, beansprouts & scallion

PAD THAI ✓* - Spicy Thai rice noodles, eggs, tofu, beansprouts, green onions & peanuts
Peanut sauce can be added for \$1.00

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

CHINOISE'S MAKI

Tiger Roll	\$9.25
Unagi, shiso & cucumber, avocado, radish sprouts topped with shrimp	
Boston Roll+	\$9.00
Tuna, albacore, shiromi, cucumber, tempura scallion, avocado, spicy chili sauce, radish sprouts, cilantro, tobiko	
Saigon Tuna Roll * +	\$8.00
Tuna, cucumber, avocado, cilantro, pickled ginger, spicy mayo & fried jalapeno pepper, wrapped in rice paper with ponzu sauce	
Swamp Roll	\$7.50
Cucumber, avocado & oshinko, radish sprouts topped with seasoned sesame chili seaweed	
Hawaiian Poke Roll+*	\$11.00
Tuna wrapped around the rice roll filled with avocado, tempura scallion, cucumber, chili sesame sauce	
Ahi Cucumber Roll +	\$10.50
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+	\$8.00
Fresh salmon, shrimp, imitation crab meat, avocado, cucumber, radish sprouts & tobiko	
Chinoise Maki+	\$11.00
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	\$10.00
TNT Roll+ - Extremely spicy	\$8.00
Tuna, tempura scallion, radish sprouts, cucumber avocado & spicy house sauce	
Baked Scallop Roll	\$10.00
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 topped with black tobiko & fried scallions	
Crunch Roll+	\$11.00
Albacore, wasabi tobiko, avocado, cucumber, cilantro, fried shallots, spicy sauce	
Volcano Roll+*	\$12.00
Hotate, tenkasu, avocado, cucumber, jalapeno pepper, lemon, dynamite spicy sauce	

SUSHI COMBOS

Chef's choice of fresh nigiri served with miso soup

Ume Combo+	\$19.00
7 pieces of nigiri sushi with tekka maki	
Matsu Combo+	\$22.00
10 pieces of nigiri sushi with Negihama	
Tekka Don+	\$18.00
Tuna on a bowl of sushi rice	
Sashimi Plate+	\$28.00
15 pieces of sashimi (5 types of fish)	

Seperate sashimi menu is also available

* 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

NIGIRI 2 pieces per order

Tamago - Egg	\$3.00
Albacore+ - White Tuna	\$3.95
Hirame+- Striped Bass with ponzu	\$4.75
Ebi - Prawn	\$3.00
Tako - Octopus	\$3.95
Ika+- Squid	\$3.50
Maguro+- Tuna	\$4.95
Hamachi+- Yellow Tail	\$5.25
Sake+ - Fresh/Smoked Salmon	\$4.25
Tobiko+ - Flying Fish Roe	\$3.95
Ama Ebi+ - Sweet Shrimp+ (Seasonal)	\$4.95
Hotate+ - Scallop	\$4.95
Unagi - Fresh water Eel	\$4.25
Ikura+ - Salmon Roe	\$4.25
Saba+ - Mackerel	\$3.00
Hotate & Tobiko+ - Scallop & Flying fish roe	\$5.50
Inari - seasoned Tofu pockets	\$3.00

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+*	\$6.95
Unagi Maki	\$6.95
Broiled eel, cucumber, shiso &avocado	
Spicy Scallop Roll+*	\$7.50
Scallop, cucumber, radish sprouts, tobiko, avocado & spicy sauce	
Oshinko Roll - Pickled Radish	\$3.00
Kampyo Roll - Sweet Squash	\$3.00
Yamagobo Roll - Burdock Root	\$3.00

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	
Ice Cream	\$4.00
(Green Tea & Coconut)	
Fried Banana with Ice Cream	\$7.00

KID'S PLATES

(for kids 8 and under)

Teriyaki Chicken , rice & fruit	\$7
Grilled Chicken with peanut sauce, rice & fruit	\$7
Chicken egg noodle stir fried & fruit	\$7
Plain Udon	\$6



BEER

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

WHITE

"O" CHARDONNAY	7	24
WA		
WASHINGTON HILLS CHARDONNAY		
WA	6.5	22
EOLA HILLS PINO GRIS		
OR	7	24
GEIKKEIKAN PLUM WINE - Japan		6.5

RED

SAGELAND MALBEC	7	24
WA		
WASHINGTON HILLS MERLOT		
WA	6	22
RODNEY STRONG CABERNET SAUVIGNON		
CA	7	24

SAKE

HOT SAKE	Small	Large
OZEKI - House Sake	6.00	8.25
HARUSHIKA - Premium Sake	7.75	12.95
OTOKOYAMA - Premium Sake	7.75	12.95

COLD SAKE

"YUKI" Premium Junmai Sake

By Glass 10.00 By Bottle 30

SHO CHIKU BAI NIGORI - Unfilter Premium

By Glass 8.00 By Bottle 20

KARA TANBA - Very Dry Cold Sake

10.14oz Bottle only 15.00

BEVERAGE

SODA - Coke, Diet Coke, Sprite	
(No Re-fills)	2.00
JUICE - Apple, Orange	2.50
Organic Lemonade	2.75
Voss Sparkling water	3.00
THAI ICE TEA	3.00
GREEN TEA	1.00
ICED TEA	2.75



HAPPY HOUR

Daily 4:30-7 pm

BOTTLE BEER

Small \$3

Asahi, Singha, Tingtao, Kirin Light, Alaskan Amber

HOUSE WINE

Glass \$4

Merlot & Chardonnay Washington Hills, WA

OZEKI SAKE

Small \$3.50 Large \$5.50

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* \$7

Succulent prawns in a honey cream sauce with candied walnuts

NIGIRI - \$3.25

Maguro+ - tuna

Unagi - freshwater eel

Sake+ - salmon

Shiro Maguro+ - albacore tuna

SUSHI ROLLS

Spicy Tuna Roll \$4

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

Salmon Avocado Roll \$4

Fresh salmon, avocado, cucumber & spicy sauce

Shrimp Tempura Roll \$4

Tempura shrimp, cucumber, avocado & Japanese mayonnaise

Swamp Roll \$4

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

California Roll \$4

Immitation crab meat, tobiko, cucumber & avocado

Hawaiian Poke Roll +* \$7

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

Sashimi Plate (6pcs) \$10.50

Maguro, Sake & Shiro Maguro