



STARTERS

- 6 Agedashi Tofu**
Tempura tofu topped with fresh grated daikon, ginger, bonito flakes & scallions in a dashi broth
- 6 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
- 9 Potstickers (6) Pan Fried or Steamed**
Chinese style dumplings filled with pork & veggies
- 7 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

- 12 Spicy Hawaiian Poke Salad+***
Fresh tuna, seaweed, tomato, green & white onions, cucumber tossed in a spicy chile sesame
- 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
- 5 Ohitashi -** Blanched spinach, bonito flakes, sesame seeds & sweet soy dashi
- 5 Kaiso Salad -** Seaweed salad in chili sesame oil

SOUPS

- 9 Vietnamese Pho**
Vietnamese noodle soup with a hint of star anise, rice noodles, beef, onion, cilantro, basil, lime & bean sprouts. Available with Chicken
- 10 Tom Kah Goon***
Thai shrimp coconut soup with mushroom, tomato, lemon grass, lime & chili pepper
- 12 Beef Sukiyaki**
Thinly sliced beef, tofu, clear noodles, mushrooms, onions, napa cabbage, bamboo shoots, dashi broth
- 10 Fragrant Sweet & Sour Shrimp Soup - Canh Chua Tom ✓**
Vietnamese tamarind soup with bean sprouts, 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 Tofu Summer Rolls ✓ - Bo Bia**
Shredded jicama, crushed peanut, plum sauce, lettuce, cilantro, pickled daikon carrot, wrapped in rice crepe. Served with pineapple chili sauce
- 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
- 12 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
- 12 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
- 12 Moshu Pork**
Shredded pork, cabbage, bean sprouts, onions, carrots, bamboo shoots, 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 - 11 Beef - 12 Tofu- 10.00 Shrimp 13.00 Seafood/Salmon - 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

KIMCHI FRIED RICE - Fried rice with spicy nappa cabbage kimchi, 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***✓

Vietnamese egg roll, rice noodles, crisp lettuce, cucumber, tomato, cilantro, 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 & cucumber, avocado, 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 +	9.50
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+	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	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+ - Striped Bass with ponzu	5.00
Hokkigai+ - Surf Clam	4.00
Ebi - Prawn	3.00
Tako - Octopus	4.50
Ika+ - Squid	3.50
Maguro+ - Tuna	5.75
Hamachi+ - Yellow Tail	6.25
Sake+ - Fresh/Smoked Salmon	5.00
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	3.00

TRADITIONAL MAKI

Served by the Roll

California Roll	6.00
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
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
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

BEER

ASAHI -Japan		7.50
TINGSTAO - China	4.00	
NEW BELGIUM FAT TIRE AMBER	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	

WHITE

CHATEAU STE. MICHELLE CHARDONNAY		
Columbia Valley, WA '05	7.00	24
WASHINGTON HILL CHARDONNAY		
WA '05	7.00	22
MARYHILL PINO GRIS		
Goldendale, WA '07	9.00	28
PAVIN & RILEY RIESLING		
Washington, '05	7.00	24
GEIKKEIKAN PLUM WINE - Japan		6.00

RED

WASHINGTON HILL SHIRAZ		
WA '06	7.00	24
PINE & POST MERLOT		
WA '06	6.00	22
SIX PRONG CABERNET SAUVIGNON		
Prosser, WA '05	8.00	25
EOLA HILL PINOT NOIR		
Rickreal, OR '05	9.00	28

SAKE

HOT SAKE	Small	Large
OZEKI - House Sake	6.00	8.25
KOMEDAKE 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
HANA AWAKA - Sparkling Sake		
Bottle 10.5 oz		11.50

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

Happy Hour Menu

Mon - Fri: 4:30-7 pm

BOTTLE BEER

(s) 2.75

Sapporo / Fat Tire

RED/WHITE HOUSE WINE

Glass 4.00

SAKE

Small 3.50 Ozeki Large 5.50 Ozeki

Tongue Teasers \$4

Vegetable Summer Salad Roll

Rice noodles, 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

Potstickers (3)

Filled with pork & vegetables

Albacore Nigiri (2pcs) + White Tuna

Sake Fresh Nigiri (2pcs) + Salmon

Spicy Tuna Hand Roll

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

Spicy Salmon Hand Roll

Fresh salmon, avocado, cucumber & spicy sauce

Negihama Ten

Tempura style maki with yellow tail

California Hand Roll

Imitation crab meat, tobiko, cucumber & avocado

Vegetable Hand Roll

Seasoned tofu, cucumber & avocado

Chicken Wings Karage

Seasoned chicken wings with Togarashi peppers, battered fried