



Starters

- Summer Salad Roll** ✓(1) - Goi Cuon **2.50**
Choice of Veggie or Shrimp
Rice noodles, fresh veggies, mint, cilantro, crushed peanuts, pickled daikon & carrots rolled in a soft rice crepe. Served with peanut dipping sauce
- Vietnamese Egg Rolls** ✓(2) - Cha Gio **4.50**
Crispy, fried spring rolls made of pork, wood ear mushrooms, bean threads, & veggies. Served with Vietnamese nuoc mam.
- Potstickers** (4) Fried or Steamed **6.00**
Chinese style dumplings filled with pork & veggies
- Yam Fries** **6.00**
Sweet potato fries served with cummin lime mayo
- Tempura Platter** **6.95**
Japanese style prawns & veggies batter fried, served with tempura dipping sauce
- Agedashi Tofu** **4.95**
Tempura tofu topped with fresh grated daikon, ginger, bonito flakes & scallions in a Japanese fish broth
- Edamame** - Boiled soy beans **3.95**
- Miso soup** **1.50**

Salads

- Spicy Hawaiian Poke salad+** **9.00**
Fresh tuna, seaweed, mixed greens & scallions in spicy sesame chili dressing
- Albacore Tataki Salad+** **8.95**
Fresh seared Albacore tuna served on a bed of radish sprouts & sweet onions dressed with ponzu sauce
- Five Spiced Tuna Salad+** **9.95**
Tuna rubbed with five spices & seared, served on a bed of mixed greens, green onion & ponzu sauce
- Green Papaya Shrimp Salad ✓** **8.50**
Shrimp, shredded green papaya, tomato, green beans, basil, cilantro, peanuts & spicy citrus lime dressing
- Grilled Chicken Mango Salad ✓** **8.50**
Grilled chicken, mango, cabbage, carrots, cilantro, basil, cashew nuts, lime mint dressing
- Shrimp or Tako Sunomono** **4.50**
Seaweed and cucumber in a sweet, refreshing vinaigrette

Rice

- Thai Basil Fried Rice**
Rice, egg, diced onions, shredded carrots, sweet Thai basil with your choice of meat
- Curry Pineapple Fried Rice**
Rice, egg, pineapple, onions, carrots, sweet coconut milk & curry with your choice of meat
- Chicken 7.95** **Tofu 7.50**
- Beef 7.95** **Shrimp 8.95**
- BROWN RICE ADD \$1.00**



Noodles

- Lomein** - Fresh egg noodles, bok choy, tomato, beansprouts & scallion
- Phad Thai** ✓* - Rice noodles, eggs, tofu, bean sprouts, green onions & peanuts
- Pad Sew-ee** ✓ - Flat fresh rice noodles, scallions, broccoli, beansprouts & eggs in a sweet dark soy sauce.
- Cantonese Chow Fun** - Flat fresh rice noodles, baby bok choy, light brown gravy
- Shang Hai Noodles** - Thick noodles stir fry with green onions, beansprouts & garlic in a dark sesame soy sauce.
- All stir fried noodles can be ordered with ...**
- Chicken 7.95** **Tofu 7.50**
- Beef 7.95** **Shrimp 8.95**
- Ha Moon Noodles** **8.95**
Thin rice noodles stir fried with shrimp, pork, egg, beansprouts, scallions, shredded cabbage, carrots, mushrooms w/ light sesame seasoning
- Lemon Grass Rice Noodle Salad Bowl** ✓*
Rice noodles, crisp lettuce, cucumber, cilantro, shredded cabbage, pickled radish and carrots. Topped with crushed peanuts. Sauce on the side
- Choice of topping:**
- Spring Rolls** - Bun Cha Gio **7.95**
- Lemon Grass Tofu** - Bun Xao Xa ot Chay **7.95**
- Lemon Grass Chicken** - Bun Xao Xa ot ga **7.95**
- Lemon Grass Beef** - Bun Xao Xa ot bo **8.25**
- Lemon Grass Shrimp** - Bun Xao Xa ot tom **8.95**
- Extra egg roll** **1.00**
- Vietnamese Pho** ✓ **7.95**
Rice noodle soup with a hint of star anise, sliced beef, onion, bean sprouts, cilantro, basil & lime
Also available in chicken
- Tempura Udon** **8.95**
Japanese style noodle soup with assorted vegetables & shrimp tempura

Wok

Served with rice and miso soup

- Buddhist Tofu Stir Fry** **7.50**
Tofu, broccoli, bok choy, snow peas, green beans & carrots.
- Thai Basil Green Bean Beef *** **7.95**
Beef, green beans, Thai basil & cilantro
- Matsaman Beef Curry** ✓* **7.95**
Beef, yams, roasted peanuts, matsaman curry & coconut milk
- Emerald Chicken & Vegetable** **7.95**
Chicken, snow peas, zucchini, celery, onions, cilantro garlic paste
- Spicy Ginger Fish** ✓* - Bo Xao Gung **10.95**
Battered snapper, bamboo shoots, celery, roasted peanuts, julienne carrots, bell peppers & green onion
- Lemon Grass Shrimp** ✓* - Xao Xa Ot **8.95**
Shrimp, snow peas, celery, onions & carrots in spicy lemon grass sauce
- Spicy Garlic Prawns** ✓* - Tom ram **8.95**
Prawns, broccoli, fresh mushrooms, carrots & onions
- All entress above can be ordered with ...**
- Chicken 7.95** **Tofu 7.50**
- Beef 7.95** **Shrimp 8.95**
- Snapper 10.95** **Seafood 11.95**
- Genrald Tso's Chicken** **7.95**
Lightly battered chicken in tangy, spicy garlic sauce
- Mongolian Beef with Leeks *** **9.95**
Sliced flank steak, leek, garlic, chili pepper
- Honey Walnut Prawns** **10.95**
Succulent prawns in a honey cream sauce with candied walnuts.

BROWN RICE ADD \$1.00

We do not add MSG

* Spicy ✓Contains Fish Sauce + Contains raw fish



Nigiri 2 pieces per order

Tamago - Egg	3.00
Albacore+ - White Tuna	4.50
Hirame+ -Flounder with ponzu	4.50
Hokkigai+ - Surf Clam	3.25
Ebi - Prawn	3.00
Tako - Octopus	4.50
Ika+ - Squid	3.25
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

Chinoise's Maki

Served by the Roll

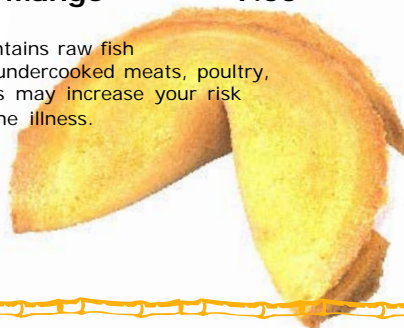
Crunch Roll+	13.00
Albacore, wasabi tobiko, avocado, cucumber, cilantro, fried shallots, spicy sauce	
Volcano Roll+	12.00
Hotate, tenkasu, avocado, cucumber, jalapeno pepper, lemon, dynamite spicy sauce	
Tiger Roll	7.50
Unagi, shiso & radish sprouts topped with shrimp	
Boston Roll+	8.50
Tuna, albacore, shiromi, cucumber, tempura scallion, avocado, spicy chili sauce, radish sprouts, cilantro, tobiko	
Hawaiian Poke Roll+	9.50
Tuna wrapped around the rice roll filled with avocado, tempura scallion, radish sprouts, cucumber, chili sesame	
Maguro Cucumber roll (riceless) +	8.50
Fresh tuna and mixed green salad wrapped with cucumber and ponzu sauce	
Seattle Roll+	10.00
Cucumber, avocado, white onion & 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+ - House roll special	10.50
Smoked salmon, tobiko, avocado & radish sprouts wrapped with thin layers of cucumber	
Rainbow Roll +	12.00
Avocado, cucumber, tobiko & an assortment of fresh fish layered on top	
Deep Sea Roll+ - Tempura style	10.25
TNT Roll+ - Extremely spicy	7.50
Tuna, tempura scallion, radish sprouts, cucumber avocado & spicy house sauce	

Desserts

Ice Cream - Green Tea, Coconut	3.00
Fried Banana with Ice Cream	6.00
Coconut Sticky Rice & Mango	7.00

* spicy + contains raw fish

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Traditional Maki

Served by the Roll

California Roll	5.50
Vegetable Roll	4.50
Tekka Maki+ - Tuna Roll	3.75
Kappa Maki - Cucumber Roll	3.00
Ume Shiso Maki -Salted plum & shiso	3.00
Negihama+ - Yellow Tail & scallion roll	3.75
Spider Roll	8.00
Softshell crab, cucumber, radish sprouts, avocado, house sauce	
Shrimp Tempura Roll	6.00
Salmon Skin Roll+	5.00
Spicy Tuna Roll+	6.50
Unagi Maki	6.00
Spicy Scallop Roll+	6.25
Oshinko Roll - Pickled Radish	2.50
Kampyo Roll - Sweet Squash	3.00

Bento Box

Queen Anne Bento	12.95
Teriyaki chicken, california roll, vegetable tempura, salad & miso	
Sushi Bento+	12.95
California roll, cucumber roll, 3 pieces of sushi nigiri , cucumber sunomono salad & miso	
Take Combo+	12.95
5 pieces of sushi nigiri, negihama & miso	
Sashimi Lunch Plater +	14.95
12 pieces of sashimi & miso	

Beverages

Juice	2.25
Ice Tea/Lemonade	1.75
Thai Ice Tea	2.75
Soda	1.75
IZZE - Sparkling Juice	2.50
Grapefruit / Clementine	
GreenTea - cup	.75

Bottled Beer

Non-Alcoholic Beer	3.00
Singha	3.75
Tingstao	3.75
Alaskan Amber	3.75
Kirin Ichiban	(L) 7.00
Sapporo	(S) 3.75 (L) 7.00
Asahi	(L) 7.00

Sake

Geikkeikan - House Hot Sake	5/7.25
Premium Geikkeikan - Hot Sake	6.25/8.95
Momokawa Ruby or Pearl - Premium Cold Sake	(S) 7.25 (L) 12.00 (GI) 6.00 (Bot) 25
Harushika, Otokoyama, Bishonen	(S) 6.75 (L) 10.95 (GI) 6.00

White

Chateau Ste. Michelle - Chardonnay	6/22
Kendal Jackson - Chardonnay	6.7524
Ruffino - Pinot Grigio	6.7524
Jacob Demmer - Reisling	6/22
Geikkeikan - Plum Wine	4.75

Red

Bin 555 - Shiraz	6.25/22
Sagelands -Merlot	7/25
BV Coastal Estates - Cab	7/25
Blackstone - Pinot Noir	7/25