

Starters

Vietnamese Egg Rolls ✓(2) - Crispy, fried spring rolls made of pork, wood ear mushrooms, beanthreads, & veggies. Served with Vietnamese nuoc mam.	\$5.00
Potstickers (4) Pan Fried or Steamed - Chinese style dumplings filled with pork & veggies	\$6.00
Chicken Gyoza (6) Pan Fried - Japanese style dumplings	\$6.00
Yam Fries - Sweet potato fries served with cummin lime mayo	\$7.00
Tempura Platter - Japanese style prawns & veggies batter fried, tempura dipping sauce	\$7.00
Agedashi Tofu - Tempura tofu, daikon, ginger, bonito flakes & scallions in a tempura sauce	\$6.00
Edamame - Boiled soy beans	\$4.00
Miso soup	\$2.00

Summer Salad Rolls

Shrimp Summer Salad Rolls ✓ (1) - Goi Cuon Tom, served with Vietnamese peanut sauce	\$3.00
Softshell Crab Summer Rolls ✓ (1) - Goi Cuon Cua Tempura soft shell crab, avocado, cucumber, rice noodles, lettuce, cilantro, pickled daikon carrot, wrapped in rice crepe. Served with nuoc mam	\$5.50
Jicama Summer Rolls ✓ (1) - Bo Bia Shredded jicama, crushed peanut, plum sauce, lettuce, cilantro, pickled daikon carrot, wrapped in rice crepe. Served with chili pineapple sauce	\$3.00
Grilled Beef Summer Rolls ✓ (1) - Goi Du Du Cuon Grilled Beef flank steak, green papaya and mango, cilantro, mint, basil, lettuce, pickled daikon & carrots wrapped in a soft rice crepe. Served with pineapple chutney	\$3.50

Salads

Spicy Hawaiian Poke salad+ - Fresh tuna, seaweed, mixed greens. cucumber, tomato white & green onions & fried scallions in spicy sesame chili	\$11.00
Albacore Tataki Salad+ - Fresh seared Albacore tuna served on a bed of radish sprouts, fried shallots & sweet onions dressed with ponzu	\$11.00
Five Spiced Tuna Salad+ Tuna rubbed with five spices, seared rare, served on a bed of mixed greens, fried shallots, onions & ponzu	\$11.00
Green Papaya Shrimp Salad ✓ Shrimp, shredded green papaya, tomato, green beans basil, cilantro, peanuts & spicy citrus lime dressing	\$9.00
Grilled Chicken Mango Salad ✓ - Grilled chicken, mango, cabbage, carrots, cilantro, basil cashew nuts, lime mint dressing	\$9.00
Kaiso Salad - Seaweed salad in chili sesame oil	\$5.00
Shrimp or Tako Sunomono - Seaweed and cucumber in a sweet, refreshing vinaigrette	\$5.00

Rice & Noodles

Chicken \$8 Tofu \$8 Beef \$9 Shrimp \$10.00

Thai Basil Fried Rice - Rice, egg, diced onions, shredded carrots, sweet Thai basil	
Curry Pineapple Fried Rice - Rice, egg, pineapple, onions, carrots, sweet coconut milk & curry	
Lomein - Fresh egg noodles, yuk choy, 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, yuk choy, light brown gravy	
Shang Hai Noodles - Thick noodles stir fry with green onions, beansprouts & garlic in a dark sesame soy	
Ha Moon Noodles Thin rice noodles stir fried with shrimp, pork, egg, beansprouts, scallions shredded cabbage, carrots, mushrooms w/ light sesame seasoning	\$10.00
Rice Noodle Salad Bowl ✓* Spring roll, Rice noodles, crisp lettuce, cucumber, cilantro fried shallots, scallion oil, pickled radish and carrots. Topped with crushed peanuts. Nuoc mam on the side	\$11.00
Choice of Tofu, Chicken, Beef or Shrimp (extra \$1.00)	
Singapore Noodles - Thin rice noodles stir fried with shrimp, pork, egg, beansprouts, scallions shredded cabbage, carrots, mushrooms w/ a hint of curry	\$10.00
Vietnamese Pho ✓ - Rice noodle soup with a hint of star anise, sliced beef, onion, bean sprouts cilantro, basil & lime. Also available in chicken	\$9.00
Tempura Udon - Japanese style noodle soup with assorted vegetables & shrimp tempura	\$10.00

Wok

Served with rice and miso soup

Chicken \$8 Tofu \$8 Beef/Pork \$9 Shrimp \$11 BROWN RICE ADD \$1.00

Buddhist Tofu Stir Fry Tofu, broccoli, yuk choy, snow peas, green beans & carrots.	
Thai Basil Green Bean Chicken * Chicken, green beans, Thai basil & cilantro	
Green Curry Chicken ✓* Chicken, bell peppers, onions, zucchini, carrots in a green cury broth	
Emerald Chicken & Vegetables Chicken, snow peas, zucchini, celery, onions, cilantro garlic paste	
Spicy Ginger Shrimp ✓* Shrimp, bamboo shoots, celery, peanuts, carrots, bell peppers & scallions	
Lemon Grass Shrimp ✓* Shrimp, snow peas, celery, onions & carrots in spicy lemon grass sauce	
Spicy Garlic Prawns ✓* Prawns, broccoli, fresh mushrooms, carrots & onions	
Moshu Pork Pork, egg, cabbage, beansprouts, carrots, mushrooms, wood ear mushroom, bamboo shoots & onions. Served with steamed pancakes and plum sauce	
Spicy Thai Cashew Shrimp *✓ Shrimp, green beans, cashew nuts, carrots & red curry sauce	
Genrald Tso's Chicken * Lightly battered chicken in tangy, spicy garlic sauce	\$9.00
Mongolian Beef * Sliced flank steak, scallions, garlic, chili pepper	\$10.00
Honey Walnut Prawns Succulent prawns in a honey cream sauce with candied walnuts	\$10.00

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	\$5.25
Saba+ - Mackerel	\$3.00
Hotate & Tobiko+ Scallop & Flying fish roe	\$5.50
Inari - seasoned Tofu pockets	\$3.00

CHINOISE'S MAKI

Served by the Roll

Saigon Tuna Roll * +	\$8.00
Tuna, cucumber, avocado, cilantro, pickled ginger, spicy mayo & fried jalapeno pepper, wrapped in rice paper with ponzu sauce	
Tropical Roll*+	\$11.00
Tuna, fresh thinly sliced mango, cucumber, cilantro with sambal sauce	
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	
Swamp Roll	\$7.50
Cucumber, avocado & oshinko, radish sprouts topped with seasoned sesame chili seaweed	
Tiger Roll	\$9.25
Unagi, cucumber, avocado & shiso, topped with shrimp	
Boston Roll+	\$9.00
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 +	\$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
Deep Sea Roll+ - Tempura style	\$10.00
TNT Roll+ - Extremely spicy	\$8.00
Tuna, tempura scallion, radish sprouts, cucumber avocado & spicy house sauce	
Salmon Ceviche Roll*+	\$12.00
Fresh salmon wrapped around the rice roll filled with avocado, cilantro & cucumber topped with black tobiko & fried scallions	
Baked Scallop Roll	\$10.00
Cucumber, avocado & imitation crab, topped with creamy scallops & smelt roe baked au gratin style!	

DESSERTS

Coconut Sticky Rice and Mango	\$7.00
Steamed coconut sticky rice, mango, coconut cream	
Ice Cream (Green Tea & Coconut)	\$4.00
Fried Banana with Ice Cream	\$7.00

* Spicy ✓Contains Fish Sauce + 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
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 Softshell crab Roll	\$8.00
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 Broiled eel roll	\$6.00
Spicy Scallop Roll*+	\$6.95
Scallop, cucumber, radish sprouts, green onions, tobiko, avocado & spicy sauce	
Oshinko Roll - Pickled Radish	\$3.00
Kampyo Roll - Sweet Squash	\$3.00
Yamagobo Roll - Burdock root	\$3.00

Bento Box

Queen Anne Bento	\$12.00
Teriyaki chicken, california roll, vegetable tempura, salad & miso	
Sushi Bento+	\$13.00
California roll, cucumber roll, 3 pieces of sushi nigiri, cucumber sunomono salad & miso	
Take Combo+	\$12.00
5 pieces of sushi nigiri, negihama & miso	
Sashimi Lunch Plater+	\$12.00
7 pieces of sashimi & miso	

BEER

ASAHI -Japan	\$4.00	\$7.50
TINGSTAO - China		\$4.00
ALASKAN AMBER		\$4.00
KIRIN ICHIBAN - Japan		\$7.50
KIRIN LIGHT		\$4.00
SINGHA - Thai Land		\$4.00
Non-Alcoholic Beer		\$3.00

WHITE

"O" CHARDONNAY WA	7	24
WASHINGTON HILLS CHARDONNAY WA	6.5	22
EOLA HILLS PINO GRIS, Or	7	24
GEIKKEIKAN PLUM WINE	6	

RED

SAGELAND MALBEC, CA	7	24
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