

Starters

- 4.5 **Vietnamese Egg Rolls** ✓(2) - Crispy, fried spring rolls made of pork, wood ear mushrooms, beanthreads, & veggies. Served with Vietnamese nuoc mam.
- 6 **Potstickers** (4) Pan Fried or Steamed - Chinese style dumplings filled with pork & veggies
- 6 **Yam Fries** - Sweet potato fries served with cummin lime mayo
- 7 **Tempura Platter** - Japanese style prawns & veggies batter fried, served with tempura dipping sauce
- 5 **Agedashi Tofu** - Tempura tofu topped with fresh grated daikon, ginger, bonito flakes & scallions in a Japanese fish broth
- 4 **Edamame** - Boiled soy beans
- 2 **Miso soup**

Summer Salad Rolls

- 3 **Shrimp Summer Salad Rolls** ✓ (1) - Goi Cuon Tom, served with Vietnamese peanut sauce
- 5 **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
- 3 **Jicama Tofu 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
- 3.5 **Grilled Beef Green Papaya & Mango 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 tomato chutney

Salads

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

Rice & Noodles

Chicken 8 Tofu 7.75 Beef 8.5 Shrimp 9.25

- 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
- Kimchi Fried Rice** - Rice, egg, kimchi, onions & carrots
- 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
- 9 **Ha Moon Noodles** Thin rice noodles stir fried with shrimp, pork, egg, beansprouts, scallions, shredded cabbage, carrots, mushrooms w/ light sesame seasoning
- 9 **Rice Noodle Salad Bowl** ✓* Spring roll, Rice noodles, crisp lettuce, tomato, cucumber, cilantro, fried shallots, scallion oil, pickled radish and carrots. Topped with crushed peanuts. Sauce on the side
Choice of Tofu, Chicken, Beef or Shrimp (extra \$1.00)
- 9 **Vietnamese Pho** ✓ - Rice noodle soup with a hint of star anise, sliced beef, onion, bean sprouts, cilantro, basil & lime. Also available in chicken
- 9 **Tempura Udon** - Japanese style noodle soup with assorted vegetables & shrimp tempura

Wok

Served with rice and miso soup

Chicken 8 Tofu 8 Beef/Pork 9 Shrimp 10 BROWN RICE ADD \$1.00

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

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	3.50
Tako - Octopus	5.00
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

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, cucumber, avocado & shiso, 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	

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

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

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 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+	6.50
Unagi Maki Broiled eel roll	6.00
Spicy Scallop Roll+	6.25
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	14
Teriyaki chicken, california roll, vegetable tempura, salad & miso	
Sushi Bento+	15
California roll, cucumber roll, 3 pieces of sushi nigiri, cucumber sunomono salad & miso	
Take Combo+	14
5 pieces of sushi nigiri, negihama & miso	
Sashimi Lunch Plater+	16
12 pieces of sashimi & miso	

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-Alcoholic Beer	3.00	

WHITE

CHATEAU STE. MICHELLE CHARDONNAY		
Columbia Valley, WA '05	7.00	24
KIONA CHARDONNAY		
Red Mountain, WA '05	9.00	28
MARYHILL PINO GRIS		
Goldendale, WA '07	9.00	28
JACOB DEMMER RIESLING		
Germany, '05	7.00	24
GEIKKEIKAN PLUM WINE - Japan		6.00

RED

SAWTOOTH SYRAH		
Caldwekk, ID	8.00	25
SAGELANDS MERLOT		
Wapato, WA '03	7.00	24
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

We do not add MSG

* 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.