

# LUNCH MENU

Monday to Friday: 11:30am - 3:00pm

## PREFIXE LUNCH \$12.99

(Not valid with any other promotion. No substitutions.)

1 SOUP, 1 MAKI ROLL, 1 ENTRÉE

### SOUP

HOT & SOUR or MISO

### MAKI

CALIFORNIA, SPICY TUNA, PHILLY, VEGETABLE, SHRIMP TEMPURA, or SPIDER

### ENTREE

SESAME CHICKEN, MONGOLIAN BEEF, STIR FRIED VEGETABLES & TOFU, GENERAL TAOS CHICKEN, or BASIL CHICKEN

## STARTERS 头档

**EDAMAME** 毛豆 **GF, VEG** .....5  
SOY BEANS | SEA SALT

**SHRIMP DUMPLING** 虾饺 .....7  
STEAMED SHRIMP | MASAGO

**XIAOLONG BAO** 小笼包 .....6  
STEAMED PORK SOUP DUMPLING

**SHAOMAI** 烧卖 .....6  
STEAMED PORK | WHEAT WRAPPER | SHRIMP | MASAGO

**SPRING ROLL** 春卷 .....5  
BEEF or VEGETABLE

**CRAB WONTON** 蟹饺 .....6  
CREAM CHEESE | CRAB

**DUMPLING** 锅贴 .....6  
BEEF or VEGETABLE | STEAMED or PAN FRIED

**SPICY WINGS** 鸡翅 .....8  
HONEY | GARLIC | CHILIS

## SOUPS 湯

**HOT & SOUR** 酸辣汤 .....4  
TOFU | EGG | BAMBOO SHOOTS

**MISO** 味噌汤 .....3.5  
DASHI | MISO | SEAWEED | TOFU

**WONTON SOUP** 馄饨汤 .....4  
BEEF WONTON | CHICKEN | VEGETABLE

## SALADS 沙拉

**SEAWEED SALAD** 凉拌海带 **VEG** .....6  
SOY VINAIGRETTE

**GREEN SALAD** 生菜沙拉 **VEG** .....5  
MIXED GREEN | GINGER DRESSING

**COLD NOODLE SALAD** 凉面 .....8  
CHICKEN | MIXED GREENS | PEANUT DRESSING

**OCTOPUS SALAD** 凉拌章鱼 .....8  
SOY VINAIGRETTE

### UPON REQUEST:

**LF**= Low Fat **GF** = Gluten Free **VEG**= Vegetarian

## SIGNATURE MAKI 日式卷

**DRAGONFIRE MAKI** .....16  
SHRIMP TEMPURA | SALMON | WHITE TUNA | RED TOBIKO | BLACK TOBIKO |SCALLION | SPICY MAYO | EEL SAUCE

**TORO MAKI** .....20  
TORO | WHITE TUNA | CILANTRO | RED TOBIKO | BLACK TOBIKO |SCALLION | SWEET PLUM SOY

**LOBSTER MAKI** .....20  
LOBSTER TEMPURA | AVOCADO | CUCUMBER | LETTUCE | SPICY MAYO | EEL SAUCE | ASSORTED TOBIKO

**SNOW MOUNTAIN** .....17  
YELLOWTAIL | CILANTRO | WHITE TUNA | JALAPENO BLACK TOBIKO | RED TOBIKO

**BRUCE FAVORITE MAKI** .....16  
LOBSTER SALAD | RED TOBIKO | SOY PAPER | AVOCADO | PLUM SOY

**CHICAGO** .....14  
SALMON | AVOCADO | CREAM CHEESE | SPICY TUNA | CRAB | TOBIKO |SCALLION | CHILI SOY

## TRADITIONAL MAKI 日式卷

<b>CALIFORNIA</b>	6	<b>DRAGON</b>	15
<b>SPICY TUNA</b>	6	<b>RAINBOW</b>	13
<b>SPICY SALMON</b>	6	<b>WHITE TUNA CRUNCH</b>	13
<b>NEGIHAMA GF</b>	6	<b>SHRIMP TEMPURA</b>	7
<b>PHILLY</b>	7	<b>SPIDER</b>	8
<b>VEGETABLE GF</b>	7	<b>SWEET POTATO</b>	8
<b>UNAGI</b>	9	<b>FUTO</b>	9
<b>CATERPILLAR</b>	13	<b>CRUNCHY CRAB</b>	10

## NIGIRI/SASHIMI (1 PC) 生鱼片

<b>TORO</b> fatty tuna	<b>MP</b>	<b>MAGURO</b> tuna	3.5
<b>AMAEBI</b> sweet shrimp	4	<b>HAMACHI</b> yellowtail	3.5
<b>SUPER WHITE TUNA</b>	3.5	<b>IKURA</b> salmon roe	3.5
<b>UNAGI</b> freshwater eel	3.5	<b>EBI</b> shrimp	3.5
<b>TAKO</b> octopus	3.5	<b>SUZUKI</b> sea bass	3
<b>HIRAME</b> halibut	3	<b>NAMASAKE</b> salmon	3
<b>IKA</b> squid	3	<b>HOTATE</b> scallop	3
<b>SAKE</b> smoked salmon	3	<b>TOBIKO</b> fly fish roe	3
<b>SABA</b> mackerel	3	<b>MASAGO</b> smelt roe	2.5
<b>HOKKIGAI</b> surf clam	2.5	<b>TAMAGO</b> omelet	2.5

## SUSHI COMBO PLATES 什锦生鱼片 (CHEF CHOICE)

**SUSHI STARTER GF** .....12  
KAPPA | 4 PC NIGIRI

**SASHIMI STARTER GF** .....13  
6 PCS SASHIMI

**SUSHI/SASHIMI COMBO** .....25  
CALIFORNIA | 6 PC NIGIRI | 6 PC SASHIMI

**SUSHI PLATE**  
INCLUDES CALIFORNIA

**Plate A** (8 PC) .....18

**Plate B** (11 PC) .....23

**SASHIMI PLATE GF**

**Plate A** (15 PC) .....28

**Plate B** (22 PC) .....44

Some sushi dishes served raw or undercooked may increase the risk of food borne illness

# LUNCH MENU

Monday to Friday: 11:30am - 3:00pm

## ENTREES 主菜

### KUNG BAO 宫保 **LF, GF, VEG**

CELERY | ONION | BELL PEPPER | PEANUTS  
TOFU or CHICKEN 10 BEEF 11  
SHRIMP 12 COMBO 13

### GENERAL TAOS 左宗棠 **LF, GF, VEG**

SWEET & SPICY SAUCE | BELL PEPPER | CARROT  
CHICKEN 11 BEEF 12 SHRIMP 13  
COMBO 14

### SWEET AND SOUR 甜酸 **VEG**

CARROT | CUCUMBER | PINEAPPLE  
TOFU or CHICKEN or PORK 10 SHRIMP 12  
COMBO 13

### SESAME 芝麻 **LF, GF, VEG**

HONEY GLAZE | SESAME SEED  
TOFU or CHICKEN 11 BEEF 12 SHRIMP 13  
COMBO 14

### MONGOLIAN 蒙古牛 **LF, GF, VEG**

GINGER SOY | ONION | GREEN ONION | CRISPY RICE NOODLE  
CHICKEN 10 BEEF 11 SHRIMP 12  
COMBO 13

### SZECHWAN 鱼香 **LF, GF, VEG**

SPICY GARLIC SAUCE | SWEET PEPPERS  
CHICKEN or TOFU or PORK 10 BEEF 11  
SHRIMP 12 COMBO 13

### STIR FRIED VEGETABLES 炒时菜 **GF, LF, VEG**

BROCCOLI | CARROTS | WATER CHESTNUT | OYSTER SAUCE | SOY  
PEA PODS | BABY CORN | MUSHROOM | BAMBOO SHOOTS  
CHICKEN 10 BEEF 11 SHRIMP 12 COMBO 13

### HOT PEPPER 辣子鸡 **LF, VEG**

CHILIS | ONION | SWEET PEPPER | GARLIC | CELERY  
CHICKEN or TOFU 10 BEEF 11 SHRIMP 12 COMBO 13

### MU SHU WRAPS 木须

STIR FRIED VEGETABLES | HOISON SAUCE | CREPES  
CHICKEN or TOFU 10 BEEF 11 SHRIMP 12 COMBO 13

### BASIL 九層塔肉 **LF, GF, VEG**

BASIL | CARROTS | SWEET PEPPER | ONION  
CHICKEN or TOFU 10 BEEF 11 SHRIMP 12 COMBO 13

### BRAISED PORK BELLY 东坡肉

BOK CHOY | CILANTRO | RICE WINE | MUSHROOM SOY | SESAME  
OIL 16

### SPICY BROTH 水煮

NAPA CABBAGE | PEPPERCORN BROTH  
CHICKEN 13 BEEF 15 SOLE FILET FISH 18

### SALT & PEPPER 椒盐 **GF, VEG**

JALAPENO | GREEN ONION | CILANTRO | RED PEPPER | RICE WINE  
CHICKEN 14 PORK CHOP 15 SHRIMP (SHELL) 17

### TWICE COOKED PORK 回锅肉

SWEET PEPPER | ONION | LEEKS | SCALLION | GARLIC | BEAN  
PASTE | SOY | PEPPERCORN | CHILI OIL 14

### MA PO TOFU 麻婆豆腐

PORK | SCALLION | GARLIC | SCALLION | BEAN PASTE | SOY |  
PEPPERCORN | CHILI OIL 12

### STIR FRIED BROCCOLI 芥兰牛 **LF, GF, VEG**

PLAIN 10 CHICKEN or TOFU 10 BEEF 11  
SHRIMP or SCALLOP 12 COMBO 13

### WALNUT SHRIMP 核桃虾 **LF, GF**

CARROT | SNOW PEA | CANDIED WALNUT | CITRUS AIOLI 19

### SEAFOOD COMBINATION 海鲜大烩

SHRIMP | SCALLOP | FISH FILET | VEGETABLES | WHITE WINE |  
GARLIC SAUCE 16

### STEAMED DOVER SOLE FISH FILET 清蒸鱼片

SCALLION | CILANTRO | SOY | GLASS NOODLE 18

### SMOKED TEA DUCK 樟茶鸭

TEA LEAVES | SOY | GINGER 16

### CUMIN LAMB 孜然羊肉

GREEN PEPPER | RED PEPPER | SCALLION | CUMIN SEED | CHILI  
OIL 17

### CHUAN STYLE BEEF & SQUID 川味小炒

GREEN PEPPER | RED PEPPER | LEEKS | ONION | SCALLION |  
GARLIC | BEAN PASTE | SOY | RICE WINE | CHILI OIL 13

## SIDES 小菜

### TWICE COOKED GREEN BEANS 干扁豆 7 **LF, GF, VEG**

### GAI LAN CHINESE BROCCOLI 炒芥兰 8 **LF, GF, VEG**

### WOK SEARED BOK CHOY 青江菜 7 **LF, GF, VEG**

### WOK SEARED CAULIFLOWER 炒花菜 7 **LF, GF, VEG**

### SZECHWAN EGGPLANT 茄子 9 **LF, GF, VEG**

## RICE/NOODLES 面,饭类

### PAD THAI 泰式炒面 **LF, GF, VEG**

RICE NOODLE | EGG | ONION | PEANUTS  
TOFU or CHICKEN 9 BEEF 10 SHRIMP or COMBO 11

### PAD SEE EWE 泰式河粉 **LF, VEG**

WIDE WHEAT NOODLE | CHINESE BROCCOLI | EGG | GARLIC SOY  
CHICKEN 9 BEEF 10 SHRIMP or COMBO 11

### LO MEIN 炒面 **LF, VEG**

WHEAT NOODLE | ASSORTED VEGETABLE  
VEGGIE or CHICKEN or PORK 9 BEEF 10  
SHRIMP or COMBO 11

### CHOW FUN 河粉 **LF, VEG**

FRIED WIDE WHEAT NOODLE | VEGETABLES  
VEGGIE 9 CHICKEN 10 SHRIMP 11

### CHINESE FRIED RICE 中式炒饭 **LF, GF, VEG**

PEAS | CARROT | MUSHROOM | ONION | EGG  
VEGGIE or CHICKEN 8 BEEF 9  
SHRIMP or COMBO 10

### KOI RICE CAKES 炒年糕

PORK | BEAN SPROUT | CHINESE CELERY | ONION | SCALLION |  
OYSTER SAUCE 12

## UPON REQUEST:

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## DINNER MENU

### STARTERS 头枱

<b>SHRIMP DUMPLING</b> 虾饺	7
STEAMED SHRIMP   MASAGO	
<b>XIAOLONG BAO</b> 小笼包	6
STEAMED PORK SOUP DUMPLING	
<b>SHAOMAI</b> 烧卖	6
STEAMED PORK   WHEAT WRAPPER   SHRIMP   MASAGO	
<b>EDAMAME</b> 毛豆 <b>GF, VEG</b>	5
SOY BEANS   SEA SALT	
<b>EDAMAME WOK FIRE</b> 辣毛豆	7
SOY BEANS   CHILIS	
<b>SPRING ROLL</b> 春卷	5
BEEF or VEGETABLE	
<b>CRAB WONTON</b> 蟹饺	6
CREAM CHEESE   CRAB	
<b>SHANGHAI SPARE RIBS</b> 排骨	8
SWEET HONEY MARINATED	
<b>DUMPLING</b> 锅贴	6
BEEF or VEGETABLE   STEAMED or PAN FRIED	
<b>SPICY WINGS</b> 鸡翅	8
HONEY, GARLIC, CHILIS	
<b>SATAY</b> 肉串	8
BEEF or CHICKEN   PEANUT SAUCE	
<b>BAO BUNS</b>	12
PORK BELLY or PEKING DUCK SCALLION   CUCUMBER   CILANTRO   PLUM SAUCE	
<b>CHICKEN ROLLS</b> 鸡卷	8
CHICKEN   SCALLION   CARROT   OYSTER SAUCE	
<b>HOT APPETIZER MEDLEY</b> 热拼	18
SPRING ROLL   CRAB WONTON   SPARE RIB   PAN FRIED BEEF DUMPLING   BEEF SATAY (2 OF EACH)	
<b>SOUPS 湯</b>	
<b>HOT &amp; SOUR SOUP</b> 酸辣汤	4
TOFU   EGG   BAMBOO SHOOTS	
<b>WONTON SOUP</b> 馄饨汤	4
BEEF WONTON   CHICKEN   VEGETABLE	
<b>MISO SOUP</b> 味噌汤	3.50
DASHI   MISO   SEAWEED   TOFU	
<b>SEAFOOD TOFU SOUP</b> 海鲜豆腐羹 <b>GF</b>	12
TOFU   SCALLOP   SHRIMP   CRAB   SCALLION   CILANTRO	
<b>WEST LAKE BEEF SOUP</b> 西湖牛肉羹 <b>GF</b>	12
BEEF   EGG WHITE   CILANTRO   SALT   CHICKEN BROTH   BEEF BROTH	
<b>VEGETABLE TOFU SOUP</b> <b>GF</b>	4
TOFU AND VEGETABLES	
<b>CHICKEN SIZZLING RICE SOUP</b> 锅耙汤	5
CHICKEN, VEGETABLES AND SIZZLING RICE	

### SALADS 沙拉

<b>GREEN SALAD</b> 生菜沙拉 <b>VEG</b>	5
MIXED GREENS   GINGER DRESSING	
<b>SEAWEED SALAD</b> 凉拌海带 <b>VEG</b>	6
SOY VINAIGRETTE	
<b>OCTOPUS SALAD</b> 凉拌章鱼	8
SOY VINAIGRETTE MARINATED	
<b>FIVE SPICED COLD BEEF</b> 五香牛腱	9
SALAD SALT   SCALLION   GARLIC   OYSTER SAUCE	
<b>SPICY COLD JELLYFISH</b> 凉拌海蜇	8
SESAME OIL   SESAME SEED   CHILI OIL	
<b>ASIAN CHICKEN SALAD</b> 鸡沙拉	8.5
SHEREDDED CHICKEN OVER GREEN LETTUCE WITH SWEET GINGER DRESSING SERVED WITH WON TON CRISPY	
<b>COLD NOODLE SALAD</b> 凉面	8
CHICKEN   MIXED GREENS   PEANUT DRESSING	

### SUSHI COMBO 什锦生鱼片 (CHEF CHOICE)

<b>SUSHI STARTER</b> <b>GF</b>	12
KAPPA MAKI   4 PC NIGIRI	
<b>SASHIMI STARTER</b> <b>GF</b>	13
6 PCS SASHIMI	
<b>SUSHI/SASHIMI COMBO</b>	25
CALIFORNIA   6 PC NIGIRI   6 PC SASHIMI	
<b>SUSHI PLATE</b>	
INCLUDES CALIFORNIA MAKI	
<b>Plate A</b> (8 PC)	18
<b>Plate B</b> (11 PC)	23
<b>SASHIMI PLATE</b> <b>GF</b>	
<b>Plate A</b> (15 PC)	28
<b>Plate B</b> (22 PC)	44
<b>CHIRASHI RICE BOWL</b>	22
A DAILY CHEF'S SELECTION OF FRESH FISH OVER RICE	
<b>UNAGI RICE BOWL</b>	22
8 PCS. OF EEL OVER RICE	

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EATING RAW OR UNDERCOOKED FISH AND MEATS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.

## DINNER MENU

### SIGNATURE SUSHI &

#### MAKI 日式卷

<b>TRUFFLE TUNA NIGIRI (2 PC)</b> .....	15
BIG EYE TUNA   TRUFFLE OIL   TRUFFLE SALT   PARMESAN   AVOCADO   SEARED	
<b>SALMON BRULEE BUNDLES (4 PC)</b> .....	15
SEARED SALMON   SPICY TUNA   MANGO   CARAMELIZED CANE SUGAR   FRIED SHALLOTS   YUZU MAYO   YUZU TOBIKO   SEARED	
<b>DRAGONFIRE MAKI</b>  .....	16
SHRIMP TEMPURA   SALMON   WHITE TUNA   RED TOBIKO   BLACK TOBIKO   SCALLION   SPICY MAYO   EEL SAUCE	
<b>TORO MAKI</b> .....	20
TORO   WHITE TUNA   CILANTRO   RED TOBIKO   BLACK TOBIKO   SCALLION   SWEET PLUM SOY	
<b>LOBSTER MAKI</b>  .....	20
LOBSTER TEMPURA   AVOCADO   CUCUMBER   LETTUCE   SPICY MAYO   EEL SAUCE   ASSORTED TOBIKO	
<b>SNOW MOUNTAIN MAKI GF</b>  .....	17
YELLOWTAIL   CILANTRO   WHITE TUNA   JALAPENO   BLACK TOBIKO   RED TOBIKO	
<b>BRUCE FAVORITE MAKI</b> .....	16
LOBSTER SALAD   RED TOBIKO   SOY PAPER   AVOCADO   PLUM SOY	
<b>SWEET CATERPILLAR MAKI VEG</b> .....	15
SWEET POTATO TEMPURA   ASPARAGUS   SCALLION   AVOCADO   SWEET SOY	
<b>CHICAGO MAKI</b>  .....	14
SALMON   AVOCADO   CREAM CHEESE   SPICY TUNA   CRAB   TOBIKO   SCALLION   CHILI SOY	
<b>PHOENIX MAKI</b>  .....	15
SPICY TUNA   SMOKED SALMON   AVOCADO   FRIED SHALLOTS   SCALLION   SPICY MAYO   EEL SAUCE	
<b>TIGER TAIL MAKI</b>  .....	18
SHRIMP TEMPURA   JALAPENO   AVOCADO   LOBSTER SALAD   SCALLION   BLACK TOBIKO   PLUM SOY   SPICY MAYO	
<b>KOI MAKI</b> .....	15
TUNA   MANGO   AVOCADO   ASPARAGUS	
<b>FIRECRACKER MAKI</b> .....	16
KANI   CREAM CHEESE   AVOCADO   CUCUMBER   SEARED SPICY TUNA   SPICY MAYO   EEL SAUCE   TEMPURA	
<b>UNI MAKI</b> .....	15
FRESH UNI   SALMON   TOBIKO   CUCUMBER   AVOCADO   SCALLION   SPROUTS   PONZU SAUCE	

### TRADITIONAL MAKI 日式卷

<b>CALIFORNIA</b> .....	6
<b>DRAGON</b> .....	15
<b>SPICY TUNA GF</b> .....	6
<b>RAINBOW</b> .....	13
<b>SPICY SALMON GF</b> .....	6
<b>WHITE TUNA CRUNCH</b> .....	13
<b>NEGIHAMA GF</b> .....	6
<b>SHRIMP TEMPURA</b> .....	7
<b>PHILLY MAKI</b> .....	7
<b>SPIDER</b> .....	8
<b>VEGETABLE GF</b> .....	7
<b>SWEET POTATO</b> .....	8
<b>UNAGI</b> .....	9
<b>FUTO MAKI</b> .....	9
<b>CATERPILLAR</b> .....	13
<b>CRUNCHY CRAB</b> .....	10

### NIGIRI/SASHIMI (1 PC) 生鱼片

<b>TORO</b> fatty tuna	<b>MP</b>	<b>MAGURO</b> tuna	3.5
<b>AMAEBI</b> sweet shrimp	4	<b>HAMACHI</b> yellowtail	3.5
<b>SUPER WHITE TUNA</b>	3.5	<b>IKURA</b> salmon roe	3.5
<b>UNAGI</b> freshwater eel	3.5	<b>EBI</b> shrimp	3.5
<b>TAKO</b> octopus	3.5	<b>SUZUKI</b> sea bass	3
<b>HIRAME</b> halibut	3	<b>NAMASAKE</b> salmon	3
<b>IKA</b> squid	3	<b>HOTATEKAI</b> scallop	3
<b>SAKE</b> smoked salmon	3	<b>TOBIKO</b> fly fish roe	3
<b>SABA</b> mackerel	3	<b>MASAGO</b> smelt roe	2.5
<b>HOKKIGAI</b> surf clam	2.5	<b>TAMAGO</b> omelet	2.5
<b>UNI</b> sea urchin	5	<b>UNI SHOOTER</b>	8

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## 8 REGIONS OF CHINESE CUISINE

### 中国八大菜系

PRICES REFLECT HALF/FULL PORTION

### CHUAN 川菜 (Sichuan Region)

One of the most famous Chinese cuisines in the world, characterize by its spicy flavors with a myriad of tastes, Chuan cuisine emphasizes the use of chili, pepper corn, garlic, ginger and fermented soy beans.

#### KUNG BAO, 宫保 🌶️ LF, GF, VEG

CELERY | ONION | BELL PEPPER | PEANUTS  
TOFU or CHICKEN 10/14 BEEF 11/15  
SHRIMP 12/16 COMBO 13/17

#### SZECHWAN WHOLE RED SNAPPER 🌶️ 川味全鱼

SPICY SAUCE | GARLIC | CHILIS MP

#### SPICY BROTH 🌶️🌶️ 水煮

NAPA CABBAGE | PEPPERCORN BROTH  
CHICKEN 13 BEEF 15 SOLE FILET FISH 18

#### MA PO TOFU 🌶️ 麻婆豆腐

PORK | SCALLION | GARLIC | SCALLION | BEAN PASTE | SOY |  
PEPPERCORN | CHILI OIL 12

#### SMOKED TEA DUCK IN BONE 樟茶鸭

TEA LEAVES | SOY | GINGER 16

#### CHUAN STYLE BEEF & SQUID 🌶️ 川味小炒

GREEN PEPPER | RED PEPPER | LEEKS | ONION | SCALLION |  
GARLIC | BEAN PASTE | SOY | RICE WINE | CHILI OIL 13

#### SZECHWAN 🌶️ 鱼香 LF, GF, VEG

SPICY GARLIC SAUCE | SWEET PEPPERS  
CHICKEN or TOFU or PORK 10/14 BEEF 11/15  
SHRIMP 12/16 COMBO 13/17

#### HOT PEPPER CHICKEN 🌶️🌶️ 辣子鸡 LF, VEG

CHILIS | ONION | SWEET PEPPER | GARLIC | CELERY 14

### YUE 粤菜 (Cantonese Region)

Tasty, clean, light, crisp and fresh Guangdong cuisine is familiar to westerners. The basic cooking techniques are roasting, stir frying, sautéed, frying, braising, stewing and steaming.

#### BLACK BEAN SALMON 豆味鲑鱼 LF

KING SALMON | BLACK BEAN SOY 20

#### WALNUT SHRIMP 核桃虾 LF, GF

CARROT | SNOW PEA | CANDIED WALNUT | CITRUS AIOLI 19

#### STIR FRIED BROCCOLI 芥兰牛 LF, GF, VEG

PLAIN 10/12 CHICKEN or TOFU 10/14 BEEF 11/15  
SHRIMP or SCALLOP 12/16 COMBO 13/17

#### ROAST DUCK 烧鸭

SWEET SOY | GINGER | FIVE SPICE | BEAN SAUCE 16

#### FISH FILET WITH VEGETABLES 炒鱼片 LF, GF

SOLE FILET | BOK CHOY | PEA POD | CARROT | GINGER |  
GREEN ONION 18

#### STEAMED DOVER SOLE FISH FILET 清蒸鱼片

SCALLION | CILANTRO | SOY | GLASS NOODLE 18

### XIANG 湘菜 (Hunan Region)

Hunan cuisine consist of the local cuisines of the Xiangjiang Region, Dongting Lake and Xiangxi Coteau areas. It is characterized by thick, heavy, and pungent flavors. Chilies, peppers and shallot used frequently.

#### GLAZED ORANGE 🌶️ 陈皮 LF, GF, VEG

SWEET & SPICY SAUCE | CHILIS  
CHICKEN 11/15 BEEF 12/16 SHRIMP 13/17  
COMBO 14/18

#### EGGPLANT WITH FISH FILET 🌶️ 茄子鱼片 LF, GF

SOLE FILET | EGGPLANT | ASPARAGUS | SZECHWAN SAUCE 18

#### TWICE COOKED PORK 🌶️ 回锅肉

SWEET PEPPER | ONION | LEEKS | SCALLION | GARLIC | BEAN  
PASTE | SOY | PEPPERCORN | CHILI OIL 14

#### GENERAL TAOS 🌶️ 左宗棠 LF, GF, VEG

SWEET & SPICY SAUCE | BELL PEPPER | CARROT  
CHICKEN 11/15 BEEF 12/16 SHRIMP 13/17  
COMBO 14/18

#### CRISPY DUCK IN BONE 香酥鸭 GF

SHALLOT | SPICES 16

### MIN 闽菜 (Fujian Region)

A combination of Fuzhon Cuisine, Quanzhou Cuisine and Xiamen Cuisine, Fujian Cuisine is renowned for its choice sea food, beautiful colors and delectable tastes of sweet, sour salty, and savory.

#### LETTUCE CUP SOONG 鸡蒜 LF, GF, VEG

LETTUCE CUP | HOISON SAUCE  
TOFU or CHICKEN 11/14 SHRIMP 12/15

#### SWEET AND SOUR 甜酸 VEG

CARROT | CUCUMBER | PINEAPPLE  
TOFU or CHICKEN or PORK 10/14 SHRIMP 12/16  
COMBO 13/17

#### MONGOLIAN 蒙古牛 LF, GF, VEG

GINGER SOY | ONION | GREEN ONION | CRISPY RICE NOODLE  
CHICKEN 10/14 BEEF 11/15 SHRIMP 12/16  
COMBO 13/17

#### SEAFOOD COMBINATION 海鲜大烩

SHRIMP | SCALLOP | FISH FILET | VEGETABLES | WHITE WINE |  
GARLIC SAUCE 16

### ZHE 浙菜 (Zhejiang Region)

Comprising the local cuisines of Hanzhou, Ningbo, and Shaoxing, Zhe cuisine wins its reputation for fresh ingredients and soft, smooth flavors.

#### PONZU RED SNAPPER FISH 糖醋鱼片

FISH FILET | BLACK VINEGAR | SOY | SUGAR MP

#### BRAISED PORK BELLY 东坡肉

BOK CHOY | CILANTRO | RICE WINE | MUSHROOM SOY | SESAME  
OIL 16

#### PIG SHANK 蹄膀

STAR ANISE | PEPPERCORN | SOY | BOKCHOY 19

#### UPON REQUEST:

LF= Low Fat GF = Gluten Free VEG= Vegetarian

## DINNER MENU

### HUI 徽菜 (Anhui Region)

Anhui chefs focus much more attention on the temperature at which dishes are prepared and are excellent at braising and stewing.

#### BIRMINGHAM BRAISED 干烧牛 LF, GF

HONEY | PEPPER | GARLIC  
CHICKEN 13 BEEF 14

#### BASIL 九層塔肉 LF, GF, VEG

BASIL | CARROTS | SWEET PEPPER | ONION  
TOFU or CHICKEN 10/14 BEEF 11/15 SHRIMP 12/16  
COMBO 13/17

#### LEMON CHICKEN 柠檬鸡 LF, GF

LEMON SAUCE 15

### SU 苏菜 (Huaiyang Region)

Popular on the lower regions of the Yangtze River, it stresses freshness, light, sweet flavors. Presentation is delicately elegant.

#### BLACK PEPPER BEEF 黑椒牛 GF

FILET MIGNON | SWEET PEPPER | ONION 16

#### SESAME 芝麻 LF, GF, VEG

HONEY GLAZE | SESAME SEED  
TOFU or CHICKEN 11/14 BEEF 12/15 SHRIMP 13/16  
COMBO 14/17

#### GARLIC SHRIMP 大蒜虾 LF, GF

GARLIC SAUCE | ONION 17

### LU 鲁菜 (Shandong Region)

Consisting of Jinan cuisine and Shandong cuisine, Lu Cuisine is characterized by its emphasis on aromas, freshness, and crisp but tender properties.

#### MU SHU WRAPS 木须

STIR FRIED SERVED WITH WRAPS & HOISIN SAUCE  
CHICKEN 10/14 PORK 10/14 SHRIMP 12/16  
BEEF 11/15 COMBO 13/17 VEGETABLE 10/14

#### WHOLE PEKING DUCK 北京鸭

24 HOUR NOTICE 40

#### SALT & PEPPER 椒盐 GF, VEG

JALAPENO | GREEN ONION | CILANTRO | RED PEPPER | RICE WINE  
CHICKEN 14 PORK CHOP 15 SHRIMP (SHELL ON) 17

#### CURRY 咖喱 LF

YELLOW CURRY | SWEET PEPPER | COCONUT MILK  
TOFU or CHICKEN 10/14 BEEF 11/15 SHRIMP 12/16  
COMBO 13/17

#### CUMIN LAMB 孜然羊肉

GREEN PEPPER | RED PEPPER | SCALLION | CUMIN SEED | CHILI OIL 17

#### HOT BRAISED CHICKEN 干烹鸡

SWEET | SPICY | CRISPY 14

### RICE/NOODLES 面,饭类

#### LO MEIN 炒面 LF, VEG

WHEAT NOODLE | ASSORTED VEGETABLE  
VEGGIE 8/11 CHICKEN or PORK 9/12 BEEF 10/13  
SHRIMP or COMBO 11/14

#### CHOW FUN 河粉 LF, VEG

FRIED WIDE WHEAT NOODLE | VEGETABLES  
VEGGIE 12 CHICKEN 13 SHRIMP 14

#### PAD THAI 泰式炒面 LF, GF, VEG

RICE NOODLE | EGG | ONION | PEANUTS  
TOFU or CHICKEN 9/12 BEEF 10/13 SHRIMP or COMBO 11/14

#### PAD SEE EWE 泰式河粉 LF, VEG

WIDE WHEAT NOODLE | CHINESE BROCCOLI | EGG | GARLIC SOY  
CHICKEN 12 BEEF 13 SHRIMP or COMBO 14

#### THAI BASIL FRIED RICE 九層塔炒饭 LF, GF, VEG

PEAS | CARROT | BASIL  
VEGGIE or CHICKEN 8/11 BEEF 9/12  
SHRIMP or COMBO 10/13

#### CHINESE FRIED RICE 中式炒饭 LF, GF, VEG

PEAS | CARROT | MUSHROOM | ONION | EGG  
VEGGIE or CHICKEN 8/11 BEEF 9/12  
SHRIMP or COMBO 10/13

#### KOI RICE CAKES 炒年糕

PORK | BEAN SPROUT | CHINESE CELERY | ONION | SCALLION | OYSTER SAUCE 12

#### HOME STYLE BEAN CURD 家常豆腐

TOFU, BROCCOLI, BLACK MUSHROOM, BOK CHOY IN OYSTER SAUCE 12

### SIDES 小菜

#### TWICE COOKED GREEN BEANS 干扁豆 7 LF, GF, VEG

#### GAI LAN CHINESE BROCCOLI 炒芥兰 8 LF, GF, VEG

#### WOK SEARED BOK CHOY 青江菜 7 LF, GF, VEG

#### WOK SEARED CAULIFLOWER 炒花菜 7 LF, GF, VEG

#### SZECHWAN EGGPLANT 茄子 9 LF, GF, VEG

### PRE-FIXE DINNER 18

#### 3 COURSE

(No modifications or substitutions, not valid with any other promotions)

**SOUP:** HOT & SOUR or MISO

**MAKI:** CALIFORNIA, SPICY TUNA, SHRIMP TEMPURA, PHILEDELPHIA, VEGETABLE, or SPIDER

**ENTRÉE:** SESAME CHICKEN, MONGOLIAN BEEF, BASIL CHICKEN, SZECHWAN BEEF, GENERAL TAO'S CHICKEN, or STIR FRIED VEGETABLE with TOFU



#### UPON REQUEST:

LF= Low Fat GF = Gluten Free VEG= Vegetarian

20% AUTOMATIC GRATUITY FOR PARTIES 6 OR LARGER

# koï

FINE ASIAN CUISINE & LOUNGE

## DRINK MENU

### SPARKLING

	Glass	Bottle
*Mionetto Split, Brut Prosecco, Italy		10
*Veuve-Clicquot, Yellow Label, Champagne, FR		75
*Moët & Chandon, Imperial, Champagne, FR		120

### WHITES

#### CHARDONNAY

	Glass	Bottle
House Chardonnay	7	26
A by Acacia Unoaked, Sonoma CA	8	32
Kendall Jackson Vinter's Reserve, CA	10	40

#### SAUVIGNON BLANC

Berzinger, Sonoma, CA	9	36
Oyster Bay, NZ	10	40
Matua, Marlborough, NZ	12	48

#### RIESLING

Kendall Jackson . Vinter's Reserved, CA	9	36
Schmitt Sohne "Relax", Germany	10	40
Hugel, Alsace, FR		36

#### PINOT GRIGIO/GRIS

Cline, Sonoma, CA	8	32
Caleo, Friuli-Venezia, Italy	9	36
La Crema, Monterey, CA	10	40

#### INTERESTING WHITES

Plum Wine, Gekkeikan, Japan	7	28
Mirassou Moscato, Healdsburg, CA	9	36

### REDS

#### PINOT NOIR

	Glass	Bottle
Hang Time PN, Napa, CA	9	36
Liberated PN, Monterey	12	48
Kendall Jackson Estate PN, Anderson Valley		52

#### CABERNET SAUVIGNON

William Hill, Central Coast, CA	8	32
Sean Minor, Napa, CA	10	40
Beringer, Knights Valley, CA		52

#### SHIRAZ/SYRAH/RHONE BLENDS

19 Crimes, AU	9	36
Corvidae "Lenore", Syrah, WA	11	44

#### MERLOT

House Merlot	7	28
Casa Lapostolle,	9	36

#### INTERESTING REDS

Serenity, High Valley, CA	7	30
Dona Paula, Malbec, ARG	8	32
Bodini Malbec, ARG	9	36

\* Not Available on Thursday Half Price Wine Night

### KOI SPECIALTY COCKTAILS

**MAKER'S ORCHARD** .....12  
Makers Mark, Ginger Beer, Ginger Syrup, Fresh Apple.

**HOT SAKE TOTI** .....10  
Sake, Whiskey, Ginger Syrup, Fresh Squeezed Lime, Honey.

**BASIL SMASH** .....10  
Muddled Basil, Lime Wedges, Tequila And Cranberry Juice. Served on The Rocks.

**SAKE TINI** .....10  
Sake, Vodka, Midori Melon Liqueur With Sliced Cucumber Garnish.

**MINT JULEP** .....10  
Sugar, Bourbon, Water, Mint Leaves.

**SHANGHAI SUNSET** .....10  
Sake, Bombay Sapphire, Orange Juice, With A Grenadine Float and Cherry Garnish.

**DRAGON MAITAI** .....10  
Bacardi Dragon berry, Bacardi O, Orange Juice, Pineapple Juice, Myers Dark Rum, Grenadine, Triple Sec.

**DRAGONFLY MARTINI** .....10  
Vodka, Pineapple Juice, Ginger, Fresh Lime Juice.

**LYCHEE MARTINI** .....10  
Vodka & Fresh Lychee Juice.

**WINTER LILY** .....10  
Absolut Kurant, Crème De Oasis, Blue Curacao, Cranberry Juice And Lime Juice

**POMEGRANATE LYCHEE BELINI** .....10  
Vodka, Pomegranate Juice, Sparkling Wine, Fresh Lychee Juice.

**GIN-GER LEMONADE** .....10  
Bombay Sapphire East With Muddled Ginger and Fresh Squeezed Lemon Juice.

**ASIAN MOJITO** .....10  
Rum, Sweet Ginger Syrup, Lime Juice, Fresh Mint Leaves.

**MOCHA-TINI** .....12  
Espresso Vodka, Godiva Dark Chocolate and White Chocolate Liqueurs, and a Splash of Kahlua.

**WENDY'S FAVORITE COCKTAIL** .....12  
Tito's Vodka, Muddled Lime & Mint

### VIRGIN COCKTAILS

**SUPER JUICE** .....4.5  
Our Own Special Blend of Fruit Juices Combined In a Delightful Punch of Fresh Flavor

**VIRGIN GIN-GER LEMONADE** .....4.5  
Refreshing Fresh Squeezed Lemonade with a Ginger Spice

**FLAVORED LEMONADE** .....4.5  
Lychee, Mango, Raspberry, Strawberry, Peach

**SAKE**

<b>HOUSE SAKE</b> .....	<b>Small 6 Large 10</b>
Available Hot or Cold	
<b>BLACK &amp; GOLD</b> .....	<b>Glass Bottle</b>
Full Bodied And Very Rich Flavors Of Peaches .....	10 36
And Spice 750 ml	
<b>GEKKEIKAN CAP ACE</b> .....	9
Light & smooth, 180ml bottle	
<b>GEKKEIKAN DRAFT</b> .....	16
Clean And Refreshing Taste, Unpasteurized 375 ml	
<b>GEKKEIKAN NIGORI SAKE</b> .....	19
Unfiltered With Sweet Tropical Fruit Flavors 300ml	
<b>MOONSTONE ASIAN PEAR</b> .....	19
Craft Sake Infused With Asian Pear Essence. Balanced With Ripe Melon and Apple Notes. 300ml	
<b>CHERRY BOUQUET JUNMAI DAIGINJO</b> .....	27
Highly Aromatic With Flavors Of Light Fruit And Flower Petals, and A Long Dry Finish 300ml	
<b>MURAI TOKUBETSU HONJOZO</b> .....	29
Complex Aromas with Fruit And Herbal Flavors Award Winning Sake and Producer 300ml	

**BEER**

<b>IMPORT</b>	
Sapporo Draft .....	7
Sapporo Regular .....	7
Sapporo Light .....	7
Sapporo Black /22oz can .....	12
Kirin Regular .....	7
Kirin Light .....	7
Tsing Tao .....	7
<b>LOCAL/USA</b>	
Temperance Gate Crasher Draft .....	7
Goose Island Matilda .....	8
Goose island Sofie .....	8
Goose Island 312 .....	7
Crabbies Ginger Beer .....	8
Langunitas Little Sumpin' .....	7
Lagunitas IPA .....	7
O'douls (Non-Alcoholic).....	6

**ORGANIC TEA SELECTIONS**

Although there are hundreds of varieties of teas, they can mainly be classified into five categories. The classifications are determined by the method of processing the tea. The five types are green tea, black tea, brick tea (Pu'erh), scented tea, and Oolong tea. We are proud to carry the following,

<b>AUTUMN HARVEST CRAN APPLE TEA</b> .....	6
Scented, naturally caffeine free with wonderful blend of cranberries and apples. Organic Rishi Blend	
<b>MOONLIGHT JASMINE BLOSSOM GREEN TEA</b> .....	7
Green tea and Jasmine flowers hand-tied with a single silk thread. Okinawa, Japan	
<b>RASPBERRY GREEN TEA</b> .....	5
Scented with sweet, rich, tart & succulent raspberries. Organic Rishi Blend	
<b>CHINA BREAKFAST</b> .....	5
Scented in rich and malty with subtle notes of chocolate. Yunnan, China	
<b>JADE OLOONG</b> .....	5
Brisk flavor, smooth body and fruity finish. Fujian, China	
<b>GENMAICHA</b> .....	5
Organic green tea blend with roasted rice gives its smooth, mild, warming & toasty aroma. Japan	
<b>SERENE DREAM DECAF</b> .....	5
Scented in botanicals and aromatic flowers with smooth body. Organic Rishi Blend	
<b>TANGERINE GINGER DECAF</b> .....	5
Scented, Complex of array of sweet, spicy, tart and fruity. Organic Rishi Blend	
<b>DRAGON WELL GREEN TEA</b> .....	7
Pan fired, flat fried by hand with mellow, smooth and a fresh bittersweet finish, roasted with chestnut aroma. West Lake, China	
<b>TIE QUAN YIN OOLONG</b> .....	6
Delicate fruit flavor and a heady, floral aroma. Legendary for its dark leaves. Fujian, China	
<b>PU-ERH</b> .....	5
Full of bitter chocolate, stone fruit and sweet soil. Yunnan, China	