



APPETIZERS

WARM EDAMAME

Maldon Salt, White Miso Aioli

TEMPURA GREEN BEANS

Three Sauces - Spicy, Sweet, Herbal

SMOKED CHAR SUI PORK SPARERIBS

Chinese Hot Mustard, Licorice,
Szechuan Pepper

WOOD FIRED SKEWERS

Kalbi Beef (3), Malaysian Chicken (3)
Bean Sprout Salad, Crushed Cilantro

FRIED CALAMARI CRUNCHY

Panko, Thai Butter, Grape Tomatoes,
Crushed Peanuts

SPICY LETTUCE WRAPS

Iceberg, Cashews, Dried Chili,
Wok Glazed Chicken, Vegetables

SIGNATURE PUPU PLATTER

Shu Mai, Rangoons, Skewers,
Duck Egg Rolls, Pork Ribs 30. / 60.

DUMPLINGS / SPRING ROLLS / BUNS

LOBSTER RANGOONS

Crispy Wonton, Sweet Soy,
Sliced Scallion

SHRIMP SHU MAI

Sweet & Spicy Mustard, Kewpie Mayo,
Steamed or Fried

PAN FRIED PORK GYOZA

Elephant Garlic, Shallot Crisps,
Garlic Soy Dipping Sauce

CHAR SUI PORK DUMPLINGS

Soy Butter, Shallot Marmalade,
Crushed Black Bean

SUMMER ROLL

Rice Noodles, Carrots, Lettuce,
Shrimp, Pork, Nuoc Cham Sauce

CRISPY VEGETABLE ROLLS

Homemade Chili Garlic Sauce,
Soy Reduction

DUCK EGG ROLL

10 Spice Duck Confit, Napa Cabbage,
Apricot Hoisin

‘DUCK BUNS’

Hoisin Duck, Mirin Pickles,
Warm Steamed Buns

PORK BELLY BUNS

Smoked, Grilled, & Braised Pig Belly,
Soy Jelly, Natural Sauce

SPECIALTY DISHES FROM THE WOK

GENERAL TSO CHICKEN

Sesame Chicken Tenders, Spicy Oil,
Sweet & Spicy Flavors

BEEF & BROCCOLI & ASPARAGUS

Sesame Short Rib, Green Asparagus,
Two Broccolis, Onion Oyster Sauce

SINGAPORE STREET NOODLES

Rice Vermicelli, Shrimp, Pork,
Curry, Spicy Oil, XO Sauce

FRESH LO MEIN NOODLES

Toasted in the Wok,
Seasoned Oyster Sauce
Choice of Beef, Chicken,
Shrimp, or Market Vegetables

CHOW FOON NOODLES

White Pepper Pork, Yellow Chive,
Water Chestnuts, Pea Shoots

“BROKEN LOBSTER”

Local Stir Fried Lobster, 'Mostly
Shucked', Market Vegetables
House Made XO Sauce, Jasmine Rice

WHOLE WOK FRIED STRIPED BASS

Scored, Seasoned, & Fried
Two Pound Fish, Ginger & Scallions,
Toasted Hot Sesame Oil & Soy

STEAKS*

MONGOLIAN SKIRT STEAK

Togarashi Fried Sweet Potatoes,
Ginger, Garlic, Natural Sugar, Wild Mushrooms

TERIYAKI NOODLE STEAK

Sweet Glazed Noodles, Sliced Steak,
Salad of Basil, Mint, Jalapeño, Sprouts, Sweet Onion

12 OZ. PAINTED HILLS SIRLOIN

Soya Onions, Shiitake Mushroom Butter,
Yukon Potatoes

‘SURF & TURF’

Salt & Pepper Crusted 8oz. Tenderloin,
Chinese Broccoli, Masago Roasted Half Lobster

100Z. TENDERLOIN

Lobster Whipped Potatoes,
Crispy Shallots, Chinese Bacon

SIGNATURE T-BONE STEAK FOR TWO OR MORE

2.5 Pound Hand Cut Steak, Dry Aged Over 35 days,
From Creekstone Farms in North Dakota
Served with Fried Rice and Two Sides

12 OZ. AMERICAN WAGYU RIB-EYE

16 OZ. KANSAS CITY CUT SIRLOIN

SOUPS / SALADS

MISO SOUP

Scallions, Tofu, Dashi, Sake,
White Miso, Wakame

TRADITIONAL HOT & SOUR SOUP

5 Spice Tofu, Pork Broth,
White Pepper, Kelp

AVOCADO SALAD

Cucumber, Tobikko,
Crabstick, Lemon

CHOPPED SALAD

Radish, Cucumber, Jicama,
Tomato, Creamy Ginger
Soy Dressing

FRIED RICE

Our fried rice are always cooked
to order individually to insure the untmost
quality and freshness - containing egg,
scallions, sesame oil, fresh vegetables,
and bean sprouts.

Bay Scallop

Shrimp

Lop Chong Sausage

Beef Tenderloin

Chicken

Vegetable

Char Sui Pork

SIDE DISHES

MASHED POTATO STICKS

Tonkatsu Sauce

LOBSTER WHIPPED POTATOES

Sour Cream, Scallions

SAUTÉED BOK CHOY

Ginger, Soy

STEAMED JASMINE RICE

WOOD GRILLED ASPARAGUS

Bonito Flake

STIR FRIED CARROTS & BEAN SPROUTS

Before Placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. *This item served raw or undercooked
An automatic 20% service charge will be added to all parties of 6 or more.