

SOUPS

STREET FOOD WONTONS CHICKEN & MUSHROOMS 10PC 香菇雞肉小餛飩湯 16

STREET FOOD WONTONS PORK 鮮肉小餛飩湯 16

HOT AND SOUR 酸辣湯 10
Diced Tofu, Egg, Shredded Bamboo Shoots, Wood Ear Mushrooms

NOODLE DEN HAND-PULLED BEEF NOODLES 蘭州牛肉拉麵 23
10-hour Braised Beef Shank, Onions, Cilantro

TAIWAN BEEF BRISKET HAND-PULLED NOODLES 臺灣紅燒牛腩麵 25
Bok Choy, Cilantro, Green Onion, House-Pickled Vegetables

CHICKEN AND MUSHROOM NOODLES 菌菇雞肉湯麵 22
Oyster Mushrooms, Diced Chicken Thighs, Green Onion

HANDMADE NOODLES

VEGETABLE KNIFE-SLICED NOODLES 蔬菜炒刀削麵 20
Bok Choy, Carrots, Onion, Bean Sprouts
Add: Chicken 5 Beef 8 Duck 8 Shrimp 10

BRAISED PORK BELLY AND STRING BEANS WITH HAND-PULLED NOODLES 四季豆紅燒肉麵 24

CHICKEN DAN DAN HAND-PULLED NOODLES 雞米芽菜擔擔麵 22
Ground Chicken, Green Onion, House-Made Dan Dan Sauce

MONGOLIAN BEEF STIR-FRY WITH KNIFE-SLICED NOODLES 蒙古牛肉刀削麵 25

BEEF CHOW FUN 乾炒牛河 24
White and Green Onions, Bean Sprouts

KUNG PAO CHICKEN STIR-FRY WITH KNIFE-SLICED NOODLES 宮保雞丁刀削麵 24
Sub Beef +3 Shrimp +5

BARBECUE & APPETIZERS

SALT AND PEPPER CHICKEN WINGS 6PC 椒鹽雞翅 16

SZECHUAN CUCUMBER 四川小黃瓜 9
House-Made Chili-Garlic, Vinegar, Sesame Oil

HONG KONG BARBECUE PORK 港式蜜汁叉燒 20

ROAST DUCK 明爐燒鴨 23

CHINESE PEANUTS 五香花生 6

YAMITSUKI CABBAGE 涼拌白菜 8

EDAMAME 毛豆 9

HANDMADE CLASSICS

VEGETABLE EGG ROLLS 4PC 蔬菜春捲 9

CRAB AND PORK XIAO LONG BAO 6PC 蟹粉小籠包 18
Mixture of Ground Marinated Pork and Lump Crab, House-Made Chicken Broth

BLACK TRUFFLE PORK XIAO LONG BAO 6PC 黑松露小籠包 22
Ground Marinated Pork, Truffle Sauce, House-Made Chicken Broth

SHANGHAI XIAO LONG BAO 6PC 南翔小籠包 16
Ground Marinated Pork, House-Made Chicken Broth

GREEN ONION PANCAKE 蔥油餅 9

PAN-FRIED DUMPLINGS 8PC 北方風味煎餃 15
CHOICE OF PORK & CHIVE 韭菜鮮肉煎餃 OR CHICKEN & MUSHROOM 雞肉香菇煎餃

SPICY WONTONS – CHICKEN & MUSHROOMS OR PORK 8PC 雞肉香菇抄手或者四川紅油抄手 15

CRISPY FRIED PORK OR CHICKEN WONTONS 8PC 酥炸豬肉雲吞或者酥炸香菇雞肉雲吞 12

CHEF'S SPECIALS

CRISPY SWEET AND SOUR CHICKEN 香酥甜酸雞 23
Sub Shrimp +5

CHICKEN AND EGGPLANT IN GARLIC SAUCE 魚香茄子雞 23

KUNG PAO CHICKEN 宮保雞丁 25
Diced Bell Pepper, Dried Chilies, Fried Peanuts, House-Made Kung Pao Sauce
Sub Shrimp +5

CRISPY ORANGE CHICKEN 香酥陳皮雞 25
Battered Chicken Thighs, Orange Sauce
Sub Beef +3

DEEP-FRIED WHOLE FLOUNDER 香酥龍脷魚 34
Choice of Salt and Pepper or Soy Sauce Glaze

HONEY WALNUT SHRIMP 蜜汁核桃蝦 28

MONGOLIAN BEEF 蒙古小炒牛肉 28
White and Green Onions, Dried Chilies

BEEF WITH BROCCOLI 西蘭花牛肉 28

BLACK PEPPER BEEF STEAK WITH ASPARAGUS 黑椒牛排炒蘆筍 38

SALT AND PEPPER CALAMARI 椒鹽魷魚 22

SALT AND PEPPER PORK CHOP 椒鹽豬扒 22

MA PO TOFU 麻婆豆腐 23
Cubed Tofu, Chopped Beef in a Spicy Brown Sauce

RICE

CHICKEN FRIED RICE 雞肉炒飯 24

BARBECUE PORK EGG FRIED RICE 叉燒炒飯 24

BRAISED PORK BELLY AND FRIED EGG OVER RICE 紅燒肉煎蛋蓋飯 24

ROAST DUCK FRIED RICE WITH XO SAUCE XO 鴨絲炒飯 25

ROAST DUCK AND BARBECUE PORK ON RICE 燒鴨叉燒雙拼飯 28

BLACK PEPPER BEEF FRIED RICE 黑椒牛肉炒飯 24

YANGZHOU FRIED RICE 揚州炒飯 24

SIDES

BRAISED TOFU 紅燒豆腐 19
Deep-Fried Tofu, Mushrooms, Carrots, Green Onion, House-Made Brown Gravy

STRING BEANS STIR-FRIED WITH GARLIC 蒜蓉四季豆 19

BABY BOK CHOY STIR-FRIED WITH GARLIC 蒜蓉白菜苗 19

BEAN SPROUTS STIR-FRIED WITH CHIVES 韭菜豆芽 19

CABBAGE STIR-FRIED WITH GARLIC 蒜蓉高麗菜 19

STEAMED JASMINE RICE 茉莉香米 4

STEAMED BROWN RICE 糙米 4



SPICY



VERY SPICY



SIGNATURE DISH

FAMILY TASTING MENU

\$68 PER PERSON (4-PERSON MINIMUM)

- HOT AND SOUR SOUP 酸辣湯
- SZECHUAN CUCUMBER 四川味小黃瓜
- CHICKEN AND MUSHROOM
PAN-FRIED DUMPLINGS 雞肉香菇煎餃
- ORANGE CHICKEN 香酥陳皮雞
- SALT AND PEPPER PORK CHOP 椒鹽豬扒

- MONGOLIAN BEEF STIR-FRY
WITH KNIFE-SLICED NOODLES 蒙古牛肉刀削麵
- HONEY WALNUT PRAWNS 蜜汁核桃蝦
- BABY BOK CHOY STIR FRY 蒜蓉白菜苗
- BARBECUE PORK FRIED RICE 叉燒炒飯
- CHEF'S SELECTION DESSERT 主廚精選甜點

DESSERTS

- MANGO PUDDING 芒果布丁 9
- MOCHI ICE CREAM 2PC 麻糬冰淇淋 9

- BLACK SESAME RICE BALLS 4PC 黑芝麻湯圓 11
- CHOCOLATE XIAO LONG BAO 巧克力小籠包 18

DRINKS

WINES

SPARKLING

PROSECCO,
LA MARCA – VENETO, ITALY

GLASS | BOTTLE

\$12 | \$55

WHITE

PINOT GRIGIO,
SANTA MARGHERITA – ALDO ADIGE, ITALY

\$18 | \$68

SAUVIGNON BLANC,
CHATEAU STE MICHELLE - COLUMBIA VALLEY

\$15 | \$56

CHARDONNAY,
CHALK HILL – RUSSIAN RIVER VALLEY

\$17 | \$63

RED

PINOT NOIR,
DECOY BY DUCKHORN – SONOMA VALLEY

\$16 | \$60

MERLOT,
NAPA CELLARS - NAPA VALLEY

\$14 | \$55

CABERNET SAUVIGNON,
JUSTIN - PASO ROBLES

\$16 | \$60

BAIJIU

KWEICHOW MOUTAI - GUIZHOU, CHINA(375ML)

\$750

BEER

DOGFISH HEAD 60 MINUTE IPA

9

KIRIN

8

LUCKY BUDDHA

8

MICHELOB ULTRA

8

MODELO

8

ORION (633ML)

15

STELLA ARTOIS

9

TSINGTAO

8

YOHO ZENRYAKU UMAMI IPA

12

COCKTAILS

READY-TO-DRINK \$10

CAZADORES MARGARITA

SUNTORY 196 VODKA SELTZER – LEMON OR STRAWBERRY

ON THE ROCKS CRUZAN MAI TAI

SEVEN DAYS CARA CARA ORANGE OLD FASHIONED

SPARK PLUG ESPRESSO MARTINI

DRIFTER PASSION FRUIT CAIPIRINHA

SAKE

SPARKLING,
OZEKI “HANA AWAKA” BERRY – HYOGO (250ML)

\$21

NIGORI,
KIKUSUI “PERFECT SNOW” – NIIGATA (300ML)

\$26

JUNMAI,
LUCKY CUP – FUKUSHIMA (180ML)
KUROSAWA “GINREI” - FUKUSHIMA (300ML)
SAKE ONO - NAGAOKA (300ML)
SHIBATA BLACK YUZU- HOKKAIDO (200ML)

\$11

\$36

\$50

\$20

UMESHU,
CHOYO - OSAKA (50ML)

\$9

HOT SAKE,
OZEKI – HYOGO

8OZ \$20 | 14OZ \$38

NON-ALCOHOLIC

JUICES \$8

FOCO GUAVA, HAWAIIAN SUN PASSION ORANGE,

RAN OOLONG UNSWEETENED ICED TEA, THAI ICED TEA,

ITO EN UNSWEETENED ICED GREEN TEA, RAMUNE ORIGINAL,

RAMUNE STRAWBERRY, MOSHI YUZI

FOUNTAIN DRINKS \$6

PEPSI, DIET PEPSI, STARRY, DR. PEPPER, GINGER ALE, LEMONADE

HOT TEA \$7

JASMINE, OOLONG, CHAMOMILE

BOTTLED WATER \$7

ACQUA PANNA, SAN PELLEGRINO