

## Starting Temptations

**Edamame** 5  
steamed soy beans

**Crispy Scallion Pancakes** 5  
thinly sliced duck & scallions wrapped in tofu skin with hoisin sauce

**Sesame Noodles** 5  
served warm or cold with peanut sesame sauce

**Homemade Vegetable or Pork Dumplings** 7  
steamed or lightly pan fried served with ginger & lite sesame sauce

**Dim Sum Sampler** 8  
A combination of Shrimp shu-mai, chicken dim-sum, vegetable & pork dumplings.

**Crispy Vegetable Roll** 6.5  
with sweet & spicy dipping sauce

**Spicy Buffalo Chicken Roll** 7  
strips of white meat chicken in a crispy tangy spring roll wrapping

**Sizzling Duck Crepe** 8  
thinly sliced duck & scallions wrapped in tofu skin with hoisin sauce

**Ultimate Stuffed Mushrooms** 10  
baby bella stuffed with chopped vegetables in light savory sauce

**The Bistro Lettuce Wrap w. Chicken or Tofu** 9  
diced veggies, pine nuts & hoisin sauce with cool fresh lettuce cups for wrapping

**Crispy Jumbo Shrimp Chon Buri** 10  
with spicy Thai dipping sauce

**Sticky Wings** 8  
deep fired chicken wings with teriyaki sauce

**Agedashi Tofu** 7  
lightly seared organic tofu w. tempura sauce

**Shu-Mai with Shrimp or Chicken** 7  
steamed with light ginger sauce

**Tender Honey Baby Back Ribs** 10  
with oriental BBQ sauce

**Beef or Chicken Negamaki** 10  
grilled thinly sliced & wrapped with scallions in light teriyaki sauce

**Thai Style Lump Crab Cakes** 9.5  
with sweet & spicy dipping sauce

**Rock Shrimp Tempura w. Spicy Mayo** 10

**Vegetable Tempura Medley** 8.5  
Choose 4: red pepper, sweet onion, yam, taro, zucchini, field asparagus, Japanese eggplant

**Shrimp, Scallop, Crab Stick and Chicken Tempura** 11  
lightly fried and served with 2 oriental dipping sauces

**Temptation Sampler** 17  
edamame, baby back ribs, Buffalo chicken roll & shu-mai

## Soup & Salads

**Chicken Hot & Sour Soup** 3

**Miso Soup w. Organic Tofu** 3

**Shrimp Wonton Soup** 3

**Thai Style Spicy Seafood Soup** 8  
shrimp, scallop, calamari, mussels, lemongrass, Kaffir lime leaves & coconut milk.

**Papaya Salad** 8  
shredded green papaya with chili, peanuts in lime herb dressing

**Avocado Salad** 6

**Bistro House Salad** 9  
jicama, cherry tomato, orange, lychees & honey walnuts over mixed greens and tossed with light tangy vinaigrette

**Grilled Steak Salad** 17  
grilled NY Strip Steak with spring mix & spicy Thai Style dressing

**Mixed Field Greens & Veggies** 5  
with orange ginger dressing house vinaigrette

w. Grilled Chicken 11 w. Rock Shrimp Tempura 12  
w. Crispy Calamari 11 w. Grilled Jumbo Shrimp 13

**Japanese Seaweed Salad Sampler** 9  
seaweed trio with 3 unique oriental flavors

## Japanese Yaki Bar 18

Skewered & Grilled to Perfection • Served with rice ball & pickled vegetable

Choose 6 from the following:

|                            |                                     |
|----------------------------|-------------------------------------|
| <b>Beef</b>                | <b>Baby Bella Mushroom</b>          |
| <b>Chicken Wing</b>        | <b>Jumbo Shrimp</b>                 |
| <b>Chicken</b>             | <b>Smelt</b>                        |
| <b>Sea Scallop</b>         | <b>Fish Cake</b>                    |
| <b>Cuttle Fish Balls</b>   | <b>Rice Ball w. Light Soy Sauce</b> |
| <b>Grilled Whole Squid</b> | <b>add \$3</b>                      |

## Bistro House Specialties

### Wok Glazed Ginger

red pepper, oyster mushrooms, long beans & young root ginger

w. Chicken 15

w. Shrimp 17

w. Duck 18

**Crispy Sesame Hunan Chicken** 15  
chicken breast pieces lightly breaded & topped with Hunan sauce and sprinkled with toasted sesame seeds

**Spiced Island Pineapple Chicken** 16  
strips of chicken with fresh pineapple, red bell pepper, snow pea pods in a fruity sauce

**Spicy Kung Bao Chicken** 15  
diced chicken breast, wok fried with red bell pepper & dry chilies, choice of peanuts or cashew nuts

**Classic Chicken or Beef with Broccoli** 15  
in mild brown sauce

**Wok Flashed Shrimp and Chicken** 16  
with red & green bell pepper in mild ginger sauce

### Thai Style Curry

Japanese egg plant, snow peas, red bell pepper & basil leaves w. coconut milk

w. Tofu 14

w. Chicken or Beef 16

w. Shrimp or Sea Scallops 18

### Moo Shu Wrap

with light plum sauce & pancakes

w. Vegetable 14

w. Pork or Chicken 15

**Mongolian Style Beef or Lamb with Scallions** 17  
medallions of tender flank steak or sliced lamb stir fried with scallions in spicy Szechuan sauce

**Peking Style Duck Wrap** 19  
strips of tender duck meat stir fried with pine nuts & wrapped in thin pancakes with jicama & light plum sauce

### Spicy Garlic Sauce

with celery, wood ear mushrooms, red bell pepper & fresh garlic

w. Shrimp & Sea Scallops 17

w. Chicken 15

**Crispy Shrimp Rangoon w. Honey Walnuts** 17  
red bell pepper & snow pea pods in light sweet & tangy sauce

**Hong Kong Jumbo Shrimp w. Long Beans** 18  
lightly tossed with Chinese herbs and XO sauce flavored with dry shrimp and scallops

**Velvet Shrimp Cantonese Style** 18  
with Fresh mushrooms & green peas in a velvet egg white sauce

**Miso Glazed Chilean Sea Bass w. Garden Vegetables** 27  
grilled to perfection & served with julienne vegetables and miso sauce

**Crispy Red Snapper Filet w. Hunan Sauce** 24

**Thai Style Hot Pot w. Sea Treasures** 24  
shrimp, sea scallops, calamari, salmon fillet, basil & scallions served in a sizzling spicy broth

## From The Char Grill

served with mixed veggie, rice ball or potato,  
mild garlic sauce & spicy Hunan sauce on the side  
(add \$3 for shrimp or sea scallops)

- Filet of Scottish Salmon 20
- Stripe Bass Filet 23
- Filet of Chilean Sea Bass 27
- Seafood Platter 24  
shrimp, sea scallops, salmon & calamari
- N.Y. Strip Steak 25
- Rack of Lamb 26

## Japanese Teriyaki

on a sizzling plate served with mixed vegetables & sticky rice

- |                  |    |                   |    |
|------------------|----|-------------------|----|
| N.Y. Strip Steak | 25 | Breast of Chicken | 16 |
| Scottish Salmon  | 20 | Sea Scallops      | 19 |
| Jumbo Shrimp     | 19 | Organic Tofu      | 14 |

## Shandong Steamed Delight

Choose from:

bok choy, baby bella, snow peas, asparagus,  
long beans, broccoli, carrots, jicama, tofu  
light ginger sauce or spicy garlic sauce

- All Vegetables 13
- Chicken or Beef & Vegetables 15
- Shrimp & Vegetables 16

## Asian Veggie Life

- Broccoli in Mild Garlic Sauce 11
- Baby Bok Choy with Fresh Garlic 13
- Chinese Long Beans in XO sauce 12
- Japanese Egg Plant with Peking Sauce 13
- Organic Tofu Home Style 13
- Crispy Organic Tofu with Sesame Sauce 13
- Breaded Mushroom with Sesame Sauce 13

## Noodles & Rice

- Classic Fried Rice with Vegetables 8
- Classic Fried Rice w. Pork, Beef, Chicken or Shrimp 10

Thai Pineapple Fried Rice 14

Shrimp, chicken, fresh pineapple, pine nuts & raisins

### Pad Thai

Thai style thin rice noodle with bean sprouts, basil, egg and crusted peanuts

- w. Tofu 11
- w. Chicken 12
- w. Shrimp 13

Lo-mein, Mei Fun or Chow Fun

- w. Vegetables 11
- w. Pork, Beef, Chicken or Shrimp 13

Singapore Curry Mei Fun 12

angel hair rice noodle stir fried with shrimp, chicken and  
bean sprouts with a delicate curry flavor

Yaki Udon 12

Japanese wheat noodle stir fried with chicken, shrimp &  
vegetables in light soy sauce

- Jasmine Rice 2
- Brown Rice 3
- Japanese Rice Ball 3

## SUSHI

### Starters from Sushi Bar

Tuna or Toro Tartar 12/15  
chopped raw tuna or toro with tartar sauce

Tuna or Toro Tataki 13/17  
lightly pan seared tuna or toro with ponzu sauce

Pepper Tuna or Salmon 13  
pan-seared with black pepper in wasabi sauce

Sashimi Samplers 14  
assorted raw fish fillets garnished with  
shredded white radish, shiso leaves & ginger

Seafood Ceviche 15  
salmon, white tuna, shrimp in spicy citrus sauce with tomato,  
onion, cucumber and edamame

Tuna Delight 13  
crispy seared tuna with spicy dipping sauce

Hamachi Kama 20  
grilled yellowtail collar with rock salt & pepper, teriyaki sauce on the side

Dancing Butterfly 13  
with salmon, avocado & tobiko

Crispy Oysters (seasonal) 10  
lightly fried and served with Japanese BBQ dipping sauce

Drunken Oyster w. Quail Egg (seasonal) 8  
raw oyster with sake & ponzu sauce served in a martini glass

Spicy Seafood Salad 9  
pieces of shrimp, calamari and crab meat marinated in spicy sauce

Baked Mussels w. Basil 8  
with tobiko and super spicy mayo sauce

Orange Basket 9  
salmon & fresh orange slices in citrus sauce

### Sushi or Sashimi

2 pieces per order

#### RAW

|                 |     |                    |      |
|-----------------|-----|--------------------|------|
| Tuna            | 6.5 | Salmon             | 6.5  |
| Fluke           | 5.5 | Yellow Tail        | 6.5  |
| Sea Scallops    | 7.5 | Stripe Bass        | 5.5  |
| Escola          | 5.5 | Squid              | 5.5  |
| Mackerel        | 5.5 | Jumbo Sweet Shrimp | 10.5 |
| Flying Fish Roe | 6.5 | Salmon Roe         | 6.5  |
| Sea Urchin      | 8.5 | Spanish Mackerel   | 6.5  |
| Fatty Tuna      | m/p | Giant Clam         | m/p  |
| Lobster         | m/p |                    |      |

#### COOKED

|               |     |
|---------------|-----|
| Crab Stick    | 5   |
| Egg Custard   | 5   |
| Octopus       | 5.5 |
| Smoked Salmon | 6.5 |
| Shrimp        | 6.5 |
| Broiled Eel   | 6.5 |

#### VEGETABLES ONLY

|           |     |
|-----------|-----|
| Avocado   | 4.5 |
| Kampio    | 4.5 |
| Asparagus | 4.5 |
| Tofu Skin | 4.5 |

(Brown rice additional \$1)

## SUSHI

### Sushi Entree's

#### Crazy for Tuna 23

a combination of tuna sushi, tuna sashimi & spicy tuna maki, served with chef's salad

#### Sushi Special:

assorted sushi & chef's maki on a platter served with seaweed salad

**Regular 20**

**Deluxe 23**

#### Sashimi Dinner:

assorted fillet of raw fish served with seasoned rice & seaweed salad

**Regular 21**

**Deluxe 24**

#### Spicy Madness 19

a combination of spicy tuna, spicy yellowtail & spicy salmon roll, served with spicy chef's salad

#### Kohaku Sushi Combo 22

a combination of tuna sushi, salmon sushi & yellowtail sushi, served with spicy seafood salad

#### Cooked Maki Combo 16

a combination of California roll, Philadelphia roll & shrimp avocado roll, served with seaweed salad

#### Sushi & Sashimi Bonanzas:

assorted sushi, sashimi, maki, shredded radish and seaweed salad beautifully arranged on a special platter

**Medium 29**

**Large 47**

**Giant 69**

#### Salmon Festival 23

a combination of salmon sushi, salmon sashimi & spicy salmon maki, served with chef's salad

#### Chirashi 22

assorted sashimi arts and vegetables on a platter with seasoned sushi rice, served with seaweed salad

#### Makimono Dinner 15

a combination of tuna maki, salmon maki & California maki, served with seaweed salad

#### Eel Don 19

baked Eel & pickled radish over seasoned rice, topped with eel sauce

#### Perfect Match 23

slices of tuna and salmon sashimi over seasoned rice, served with chef's salad

## SUSHI

### Bistro's Special Rolls

● Inside ○ Outside

#### Fancy Dragon 14

● eel & cucumber ○ avocado, caviar & eel sauce

#### Special Lobster 15

● crunchy lobster salad ○ tuna, green caviar & special sauce

#### Crazy Mexican 13

● spicy yellowtail ○ jalapeno pepper & caviar

#### Red Dragon 15

● crab, avocado & cucumber ○ crunchy spicy tuna

#### Riceless 15

● tuna, salmon, yellowtail, avocado, caviar & scallion ○ sheet of cucumber

#### Yummy 14

● grilled eel & avocado ○ crab meat salad & eel sauce

#### Kung Fu 15

● crunchy spicy scallop ○ salmon, eel, avocado & black caviar, spicy eel sauce

#### Spicy Girl 15

● spicy shrimp, seaweed & tako salad ○ spicy tuna, caviar & tempura flake

#### Snow Mountain 16

● shrimp tempura & cucumber ○ lobster salad & caviar

#### Passion 15

● spicy tuna, salmon, yellowtail, caviar, seaweed & avocado  
○ tuna & spicy mayo sauce

#### Titanic 16

● spicy tuna ○ salmon, yellowtail, caviar & crunchy

#### Rainbow 14

● crab stick, avocado & cucumber ○ tuna, salmon, yellowtail, fluke & stripe bass

#### Garden of Eden 15

● Fuji apple & salmon ○ stripe bass, caviar, crunchy & yellow mustard mayo

#### Phoenix 13

● spicy salmon ○ tuna & avocado

### Rolls

Can be prepared as hand rolls

#### RAW

|                       |     |
|-----------------------|-----|
| Tuna                  | 5   |
| Yellowtail Scallion   | 5   |
| Salmon                | 5   |
| Salmon Avocado        | 5.5 |
| Tuna Avocado          | 5.5 |
| Yellowtail & Jalapeno | 5.5 |
| Spicy Tuna            | 6   |
| Spicy Yellowtail      | 6   |
| Spicy Salmon          | 6   |
| Toro & Scallion       | 9   |

#### VEGETABLE ONLY

|                 |     |
|-----------------|-----|
| Asparagus       | 3.5 |
| Avocado         | 3.5 |
| Cucumber        | 3   |
| Oshiko (pickle) | 3   |
| Seaweed         | 3.5 |
| Rice only       | 2.5 |

Sweet Potato Tempura Roll 4.5

#### COOKED

|                             |     |
|-----------------------------|-----|
| California                  | 5   |
| Eel & cucumber              | 6   |
| Eel & Avocado               | 6.5 |
| Shrimp & Avocado            | 6   |
| Boston (shrimp & lettuce)   | 5.5 |
| Cooked Salmon & Avocado     | 6   |
| Salmon Skin                 | 6   |
| Spider                      | 10  |
| soft shell crab & avocado   |     |
| Salmon Tempura              | 7.5 |
| Shrimp Tempura              | 7.5 |
| Chicken Tempura             | 7.5 |
| Philadelphia                | 6.5 |
| smoke salmon & cream cheese |     |

18% gratuity will be added to party of 6 & more.  
There is an additional \$15 per person for plate sharing.

(Brown rice additional \$1)