



S H A N G

SUSHI & SASHIMI

Cooked Shrimp	3
Japanese Snapper	3
Fresh Water Eel	3
Japanese Sea Scallop	3
Cooked Lobster	6
Yellowtail	3
Salmon	3
Albacore Tuna	3
Tuna	3
Sea Urchin	5
Octopus	4
Spicy Lobster	5
Japanese Horse Mackerel	4
Salmon Roe	5
Sea Trout	4

SIGNATURE ROLLS

Spicy	8
Salmon, Tuna, Yellowtail, or Scallop	
California	9
Jumbo Lump Crab, Avocado, Cucumber, Tobiko	
Buddhist Delight	9
Tofu Skin, Asparagus, Spinach & Creamy Miso	
Snow	12
Tuna, Salmon, Yellowtail, Avocado	
Dragon	13
Spicy Tuna, Barbeque Eel, Avocado, Tobiko	
Fire Cracker	13
Shrimp Tempura, Spicy Jumbo Lump Crab Salad	
Typhoon	14
Spicy Salmon, Mango, Tuna, Yellowtail, Pineapple	
Brick Roll	16
Spicy Lobster, Barbeque Eel, Scallop	

DAILY MARKET SELECTIONS

Sushi Plate	21
7 PCS Sushi & Spicy Tuna Roll	
Sashimi Plate	27
15 PCS Sashimi	
Sushi & Sashimi Platter	31
5 PCS Sushi, 10 PCS Sashimi & Yellowtail Roll	

ASIAN CRUDO

Salmon	12
Cilantro, Chives, Sea Salt, Shiso & Lime, Ponzu Juice	
Spicy Tuna Tartare Wonton Crisp	14
with Wasabi Tobiko (4 PCS)	
Yellowtail	14
Black Bean, Yuzu & Radish Salad	
Crudo Platter	24
Yellow Fin Tuna, Scottish Salmon and Charred Scallop (SERVES 2)	
Charred Scallops	14
Almond, Tomato Vinaigrette & Salmon Caviar	

SOUPS

Szechwan Hot & Sour Soup Chicken and Shredded Vegetables	10
Chicken, Seafood & Corn Chowder	11

SALADS

Mixed Green Salad with Asparagus, Lemon Miso Mustard Dressing	8
Singapore Slaw Salted Plum Dressing (SERVES 2-3) contains nuts add Sashimi	18 4
Chinoise Salad Avocado, Mango, Snow Peas, Cashews Sprouts and Sesame Dressing add Chicken, Shrimp or Beef Satay	14 4

STARTERS

Salt & Pepper Calamari with Habanero Chili Dip	15
Chick Pea Onion Tempura Ginger, Mango Chutney and Minted Yogurt	14
Tempura Rock Shrimp Citrus and Smoked Chili Mayo	21
Rice Paper Roll with Fresh Vegetables, Lime Chili Dip, Thai Basil Cilantro, and Mint (2 ROLLS)	11
Edamame Steamed in Lotus Leaves Mustard Salt	6

WRAP/SATAY

Chop Chop Lettuce Wrap with Almonds	
Vegetable	14
Beef	16
Chicken	15
Shrimp	18
Satay	
Penang Peanut Sauce, Chili Mint Chutney (3 PCS)	
Chicken	15
Shrimp	17
Beef	16
Combo	18
Almond Crusted Lobster & Shrimp Lettuce Wrap Mandarin Orange-Chili Soya Dip	17

DIM SUM

Homemade Whole Wheat Chinese Bread with Condensed Milk	3
Crusted Steamed Vegetable Dumplings Swatow Chili, Soy Juice (6 PCS)	14
Steamed Spinach & Pine Nut Dumpling (6 PCS)	9
Crystal Shrimp Dumpling (6 PCS)	10
Chicken Shu Mai (6 PCS)	10
Steamed Minced Prawn and Water Chestnut Dumpling with Tofu & Chinese Black Bean Sauce	11
Shiitake Vegetable Puffs (4 PCS)	12
Vegetarian Spring Rolls (4 PCS)	9
Dim Sum Platter (13 PCS)	26

SEAFOOD

Hong Kong Style Steamed Fish Scallions and Ginger	M/P
Caramelized Black Cod Cantonese Preserved Vegetables, Miso Mustard and Salmon Caviar	25
Wok Sautéed Szechuan Scallops & Shrimp with Asparagus and Chives	27
Roasted Scottish Salmon Avocado, Wasabi Mashed Potatoes and Yuzu-Tarragon Hollandaise	24

MEAT

Crispy Canton Half Chicken Sweet and Sour Sauce and Shrimp Chips	23
Hunan Spicy Chicken Scotch Bonnet Chili Sauce, Ginger and Mango Purée	19
Empress Shredded Chicken Stir Fried with Vegetables, Chinese Mushrooms Cashews and Hsiao Hsing Wine	19
Szechwan Style Half Duck Bean Djan, Lotus Crepe	35
Mongolian Rack of Lamb Glazed Bananas, Chili Mint, Carrot Cardamom Chutney and Peanut Sauce (4 PCS)	27
Marinated Skirt Steak Crunchy Hazelnut Shallot Brown Butter with Chili Ponzu Dip	25

VEGETABLES

Ma Po Tofu Spicy Preserved Root Vegetable	14
Gai Lan Greens with Garlic	11
Steamed Spinach with Ginger	9
Shanghai Bok Choy with Tofu	11
Roasted Garlic Mushrooms with Yuzu	6
Wasabi Mashed Potatoes	6

NOODLES AND RICE

Crispy Savory Vegetable Fried Rice add Chicken, Shrimp or Beef	15 4
Cantonese Wok Fried Pearl Noodles add Chicken, Shrimp or Beef	13 4
Jasmine Rice	3