



## dinner menu

selection may vary per location

### appetizers

prices range from \$19.50 - \$37.00

lamb spareribs

*plum & sesame glazed*

lobster pancakes

*stir fried with wild mushrooms, red chili, scallions & coconut milk*

tempura sashimi

*hot mustard champagne sauce*

crab cakes

*tomatillo-pineapple salsa and three mustard-sake sauce*

spicy beef & scallion dumplings

*soy ginger sauce*

curried chicken satay

*chilled sesame noodles & crushed chili ponzu*

kobe beef tartare

*chinese mustard sauce & crispy wontons*

chinese bbq braised beef short ribs

*honey & cumin spiced acorn squash*

thai shrimp cakes

*cactus-mango salsa & black molé vinaigrette*

marinated tempura tofu & shitake mushroom potstickers

*kimchee aioli, herb & enoki salad*

### salads

prices range from \$16.00 - \$19.50

confucius chicken salad

*sesame oil vinaigrette*

crackling calamari salad

*lime miso dressing*

peking duck salad

*roasted duck with tangerine orange sauce*

baby lettuce salad

*grilled hearts of palm, marinated artichokes, warm tempura goat cheese & chinese apple vinaigrette*

caesar salad

*ginger aioli, spiced roasted cashews & crispy wontons*

### entrees

prices range from \$28.00 - \$79.00

shanghai lobster

*ginger, curry & crispy spinach*

spicy "japanese style" kurobuta pork loin

*asian mole pork tostadas and curry gazpacho*

barbecued salmon

*chinese mustard sauce & stir fried greens*

juniper rubbed whole rack of lamb

*crispy potato cake, asian pear chutney and cider vinegar sauce*

duck two ways

*pan seared breast, confit of leg, caramelized asian fruit salsa & lychee black vinegar reduction*

grilled szechuan beef

*sake, soy, spicy shallots & cilantro*

curry miso black cod (miami black cod, ny black cod, las vegas butterflyfish, chicago black sablefish, mexico chilean seabass)

*sweet soy glazed chinese broccoli & yuzu-miso butter sauce*

pan seared spicy tuna

*avocado sashimi & wakame seaweed salad*

grilled garlic shrimp

*black fettuccini & red curry coconut sauce*

sake marinated "drunken" chicken

*ponzu sauce, sweet crispy onions and asian slaw*

sweet soy marinated skirt steak

*wok sautéed lo mein noodles & tempura shitake mushrooms*

wild mushroom profusion pasta

*sake madeira cream sauce*

blackened pork tenderloin

*peruvian purple mash & chunky mandarin orange vinaigrette*

korean kalbi rib-eye

*truffled artichoke potato hash*

edamame & vegetable risotto

*red pepper coulis and miso grilled vegetables*

### accompaniments

prices range from \$9.00 - \$16.00

wasabi mashed potatoes

crispy spinach

five vegetable fried rice

lobster mashed potatoes

bamboo steamed vegetables

wok sautéed vegetables

stir-fried chinese spiced long beans

avocado salad fried rice

*Sample menu. Cuisine and prices subject to change. Last Updated: 01/18/2008*

