

# STARTERS

- AGEDASHI TOFU** 6  
Tempura tofu topped with freshly grated daikon, ginger, bonito flakes & scallions in a dashi broth.
- THAI TACO** ➡ (GFA) 10  
Ground chicken, peanuts, onions, mint & carrots, tossed in a lime-mint dressing, served with a wedge of iceberg lettuce.
- VIETNAMESE EGG ROLLS (2)** ➡ 4  
Crispy, fried egg rolls made with pork, vegetables, wood ear mushrooms & bean thread noodles. Served with Vietnamese nuoc mam dipping sauce.
- WITH SALAD PLATTER** +2.5  
Red leaf lettuce, cucumber, cilantro, basil & pickled daikon & carrots.
- CHICKEN GYOZA (8)** 6  
Japanese-style dumplings filled with chicken & vegetables.
- TEMPURA PLATTER** 11  
Japanese-style deep-fried battered prawns & vegetables. Served with tempura dipping sauce.
- TEMPURA SHRIMP (5)** 12  
Japanese-style deep-fried prawns in batter. Served with tempura dipping sauce.
- EDAMAME** 🌱 (GF) Boiled soybeans 4

# SALADS

- SPICY HAWAIIAN POKE SALAD** ★ 🌶️ 🌶️ 🌶️ 15  
Fresh tuna poke over a bed of red leaf lettuce & cucumber.
- FIVE-SPICE TUNA SALAD** ★ 🍷 15  
Tuna rubbed with five-spice, seared & served over bed of lettuce, fried shallots & sliced white onions with ponzu dressing.
- CHICKEN MANGO SALAD** ➡ (GF) 11  
Shredded chicken breast, mango, cabbage, carrots, cilantro, basil & cashew nuts with lime-mint dressing.
- WOK-SEARED BEEF SALAD** ➡ (GFA) 15  
Hot wok beef tenderloin & onions over leaf lettuce, tomatoes, cucumbers, cilantro & basil tossed in citrus dressing.
- GRILLED SALMON SALAD** ➡ (GFA) 13  
Grilled salmon, lettuce, broccoli, kabocha squash, carrots & candied walnuts tossed in miso vinaigrette.
- KAISO SALAD** 🌱 Seaweed salad. 5

# SUMMER SALAD ROLLS

- SHRIMP SUMMER SALAD ROLLS (2)** ➡ (GFA) 6  
Shrimp, rice noodles, lettuce, mint, cilantro, crushed peanuts, pickled daikon & carrots, wrapped in rice crepe. Served with Vietnamese peanut sauce.
- SOFT-SHELL CRAB SUMMER ROLLS** ➡ (GFA) 11  
Tempura soft-shell crab, rice noodles, avocado, lettuce, cilantro, pickled daikon & carrots, wrapped in rice crepe. Served with nuoc mam.
- JICAMA SUMMER ROLLS** 🌱 (GFA) 7  
Shredded jicama, peanuts, hoisin sauce, lettuce, cilantro, pickled daikon & carrots, wrapped in rice crepe. Served with pineapple-chili sauce.
- BEEF MANGO SUMMER ROLLS** ➡ (GFA) 7  
Beef flank steak, rice noodles, mango, cilantro, mint, basil, lettuce, pickled daikon & carrots, wrapped in rice crepe. Served with pineapple chutney.

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# NOODLES & RICE

Served with your choice of:

Chicken or Beef - 12 Veggies or Tofu - 11 Shrimp - 13

## SHANGHAI NOODLES

Shanghai thick noodles stir-fried with bell peppers, snow peas, bean sprouts & green onions with a garlic sesame soy sauce.

## LOMEIN

Fresh egg noodles, yuk choy, bean sprouts & scallions.

## PAD THAI ➡ 🍌 (GF)

Stir-fried rice noodles in tamarind chili sauce with eggs, bean sprouts, scallions & crushed peanuts.

## VIETNAMESE PAD THAI ➡ (GF)

Flat rice noodles, bean sprouts, choy sum, cilantro, peanuts, lime & onions. Served with nuoc mam.

## CURRY FRIED RICE 🍌 (GF)

Fried rice with spicy yellow curry, coconut milk, pineapple, eggs, onions, carrots & your choice of meat.

## CHINESE FRIED RICE (GF)

Fried rice with eggs, onions, carrots & your choice of meat.

## SINGAPORE NOODLES 🍌 (GFA) 13

Traditionally served with shrimp & pork, thin rice noodles stir-fried with eggs, bean sprouts, scallions, bell peppers & carrots with a hint of spicy curry.

Can be substituted with:

Chicken, tofu, vegetables, beef or shrimp

## “BUN”

## VERMICELLI BOWLS

### VIETNAMESE RICE NOODLE SALAD BOWL ➡

Pork egg roll, rice noodles, crisp lettuce, cilantro, cucumbers, fried shallots, scallion oil, pickled daikon & carrots. Topped with crushed peanuts. Served with nuoc mam on the side.

GRILLED DARK MEAT CHICKEN 13

GRILLED PORK TENDERLOIN 13

GRILLED SALMON 14

CRISPY EGG ROLLS - Cha Gio 12

STIR-FRIED CHICKEN, BEEF OR TOFU (GFA) 13

STIR-FRIED SHRIMP (GFA) 15

*Stir-fried meat with snow peas & onions in a caramelized lemongrass sauce.*

## NOODLE SOUPS

Beef Tenderloin Pho (GF) 11

Vietnamese noodle soup with a hint of star anise, beef tenderloin, rice noodles, onions, cilantro, basil, lime & bean sprouts.

Chicken Pho (GF) 10

*Gluten-free if hoisin sauce not consumed.*

Tempura Udon 12

Japanese-style noodle soup with assorted vegetables & tempura shrimp.

Tempura Shrimp Udon (3 Tempura Shrimp) 12

Mi Saigon 10

Vietnamese-style egg noodle soup with shrimp, pork, bean sprouts, onions & cilantro.



## COCKTAILS

TAMARIND WHISKEY SOUR 10  
Jack Daniel's whiskey, lime juice, tamarind juice & palm sugar.

MAI TAI 10  
Bacardi rum, apricot brandy, pineapple juice, lime & Myer's rum float.

EASTSIDE COSMO 10  
Ginger infused Kettle One vodka, Cointreau, fresh lime & cranberry juice.

GINGER LIME MARGARITA 9  
Sauza Hornitos, triple sec, fresh ginger, margarita mix & lime.

MANGO MOJITO 9  
Muddled mint, lime, mango purée & Bacardi rum.

LEMONGRASS RICKEY 9  
Lemongrass & black peppercorn infused Bombay Sapphire East gin with lime & soda.

MOSCOW MULE 9  
Vodka, Reed's ginger beer & lime.

DARK & STORMY 10  
Gosling's Black Seal rum, freshly grated ginger, lime & ginger beer.

## SAKE 'TINIS

COCONUT TINI 9  
Nigori sake, Bacardi rum, creme of coconut & pineapple juice.

PEAR SAKE TINI 9  
Sake, Absolut vodka & pear nectar.

SAKE TINI 9  
A divine cloud of Nigori sake, vodka & plum wine.

## 'TINIS

MANGO TINI 9  
Absolut vodka, triple sec & mango purée.

LEMON MARTINI 9  
Absolut Citron vodka, Grand Marnier, fresh lemon squeeze & twist.

LYCHEE MARTINI 10  
Vodka, lychee juice, Giffard lychee liqueur & Cointreau.

CUCUMBER MARTINI 10.5  
Hendrick's cucumber infused gin martini.

## BEVERAGES

Coke, Diet Coke, Root Beer, or Sprite 2.5

Ginger Beer 3.5

Icelandic Sparkling Water 2.5

Iced Tea 2

Orange, Cranberry, or Pineapple Juice 2.5

Lemonade 2.5

Strawberry or Mango Lemonade 3

Mango Fizz 3

Green Tea by the Cup 1

Kid's Juice Box 1.5

# BEER

## DRAFT

Kirin Ichiban Lager	6
Space Dust IPA	6
Rotating Seasonal Tap	6

## BOTTLED

Asahi Extra Dry	5/9
Bud Light	4
Omission Lager - Gluten-Free Beer	5
Saint Pauli - Non-Alcoholic Beer	4

# WHITE

WASHINGTON HILLS Chardonnay	6.5/25
CHATEAU STE MICHELLE Chardonnay	8/32
KIM CRAWFORD Sauvignon Blanc	8/32
BAREFOOT Pinot Grigio	6.5/25
MAZZACORONA Pinot Grigio	8/32
MOSCATO	7/28
TAKARA Plum Wine	Glass 6
<i>Sweeter side, dessert wine.</i>	

# RED

SEVEN FALLS Merlot	8/32
REX-GOLIATH Cabernet Sauvignon	7/28
CHATEAU STE MICHELLE Cab Sauvignon	8.5/34
PRIMARIUS Pinot Noir	9/35
WOLFTRAP Syrah Blend	7/28

# SAKE

## SERVED WARM

HOUSE SAKE *Served in a carafe.* Small 6/Large 10

# PREMIUM SAKE

## CHILLED SAKE

### NIGORI

*Unfiltered "cloudy" sake, pairs well with spicy food*

**NIGORI SAKE** 7/13/18  
Glass / Small Carafe / Large Carafe  
*Bold & sweet, house nigori sake.*

**HOMARE STRAWBERRY NIGORI SAKE** 14  
10 oz Bottle  
*Premium sake, mild & creamy from nigori sake with fresh sweet-sourness from strawberry juice.*

**TY KU COCONUT NIGORI** 14  
10 oz Bottle  
*Silky texture with the refreshingly sweet taste of coconut & a hint of vanilla.*

### JUNMAI

*Robust rice flavor*

**OTOKOYAMA Man's Mountain** 10/12/18  
Glass / Small Carafe / Large Carafe  
*Light, smooth & rich. Dry sake with a refreshing lightness & vivid acidity.*

**HARUSHIKA Spring Deer "Extra Dry"** 10/12/18  
Glass / Small Carafe / Large Carafe  
*Dry sake with a medium body. Mild citrus flavor with a crisp finish.*

**DEWAZAKURA DAIGINJO SAKE** 19  
10 oz Bottle  
*Extra dry sake, delightful, flowery cherry bouquet with a touch of pear & melon.*

# WOK FARE

May order all entrees with your choice of:  
Chicken - 13 Beef - 14 Tofu - 12 Shrimp - 15

**Buddhist Tofu Stir Fry** ➡ (GFA) 12  
Tofu, broccoli, yuk choy, snow peas, carrots & green beans. Served with steamed rice.

**Basil Green Bean Beef** ➡ (GFA) 14  
Beef, green beans, Thai basil & cilantro. Served with steamed rice.

**Cashew Chicken** ➡ (GFA) 13  
Chicken, cashew nuts, bell peppers, zucchini mushrooms & Thai basil. Served with steamed rice.

**Curry Coconut Chicken** ➡🌶️ (GF) 13  
Thai-style red curry with chicken & kabocha squash in a creamy curry coconut sauce. Served with steamed rice.

**Vietnamese Chicken Curry Stew** ➡🌶️ (GF) 13  
Yellow curry, lemongrass, coconut milk, chicken & kabocha squash. Served with rice noodles.

**Spicy Ginger Beef** ➡🌶️ (GFA) 14  
Sliced beef, bamboo shoots, bell peppers, julienne carrots, roasted peanuts & scallions in a spicy ginger sauce. Served with steamed rice.

**Lemongrass Prawns** ➡🌶️ (GFA) 15  
Prawns, snow peas, onions & carrots in a spicy lemongrass sauce. Served with steamed rice.

**Spicy Pineapple Chicken** ➡🌶️ (GFA) 13  
Chicken, pineapple, bell peppers, bamboo shoots & onions in a spicy garlic sauce. Served with steamed rice.

**Spicy Garlic Prawns** ➡🌶️ (GFA) 15  
Sautéed prawns, carrots & scallions in a garlic sauce, with steamed broccoli. Served with steamed rice.

# ENTREES

**Vietnamese Steak Frites** ➡ (GFA) 16  
Cubed beef tenderloin, onions, bell peppers & thin potato frites. Served with steamed rice.

**Moshu Pork** 15  
Shredded pork, cabbage, bean sprouts, onions, carrots, bamboo shoots, mushrooms & eggs. Served with (6) steamed pancakes & hoisin sauce.

**Additional Steamed Pancakes (2)** +1

**General Tso's Chicken** 13  
Lightly battered chicken in a tangy garlic sauce with steamed broccoli. Served with steamed rice.

**Honey Walnut Prawns** 16  
Succulent prawns in a honey cream sauce with candied walnuts. Served with steamed rice.

**Mongolian Beef** 🌶️ (GFA) 15  
Sliced beef, scallions, garlic & chili peppers. Served with steamed rice.

**Sichuan Tofu** 🌿 12  
Lightly battered tofu in a tangy garlic sauce, steamed snow peas, choy sum & green onions. Served with steamed rice.

**Nutty Chicken** ➡ 14  
Grilled chicken breast topped with peanut sauce, over stir-fried green beans & bean sprouts. Served with steamed rice.

Sub with brown rice - Add \$1.00

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# SUSHI DINNERS

*Chef's choice of nigiri & sashimi  
Served with miso soup*

- Chinoise Sushi Dinner** ★ (GF) 25  
5 pieces nigiri, 3 pieces sashimi & tekka maki.
- Sashimi Dinner** ★ (GF)  
8 pieces of sashimi (4 types of fish) 22  
14 pieces of sashimi (5 types of fish) 32
- Chirashi** ★ (GF) 25  
9 pieces of sashimi over sushi rice.

\*\* SEPARATE SASHIMI MENU IS ALSO AVAILABLE

## NIGIRI *2 pieces per order*

- Albacore White Tuna** ★ (GF) 4.5  
**Five-Spice Albacore** ★ 4.5  
**Ono Escolar (Super White Tuna)** ★ (GF) 5  
**Maguro Tuna** ★ (GF) 6  
**Hamachi Yellowtail** ★ (GF) 6  
**Sake Fresh Salmon** ★ (GF) 5  
**Tobiko Flying Fish Roe** ★ 4.5  
**Ama Ebi Sweet Shrimp** ★ (GF) 5.5  
**Ebi Prawn** (GF) 3  
**Hotate Scallop** ★ (GF) 5  
**Unagi Freshwater Eel** 5.5  
**Ikura Salmon Roe** ★ 5.25  
**Hotate & Tobiko Scallop & Flying Fish Roe** ★ 5.5  
**Tako Octopus** (GF) 4.5  
**Hokkigai Surf Clam** (GF) 4  
**Ika Squid** ★ (GF) 3.75  
**Tamago Egg** 3  
**Sockeye Salmon (Seasonal)** ★ (GF) 6  
**King Salmon (Seasonal)** ★ (GF) 7  
**Albacore Belly (Seasonal)** ★ 6  
**Uni Sea Urchin (Seasonal)** ★ (GF) 8  
**Aji Spanish Mackerel (Seasonal)** ★ 7

## TRADITIONAL MAKI

*Served by the roll*

- California Roll** 6  
Imitation crab meat, cucumber, avocado & mayo.
- Kani Maki** 13  
Snow crab, avocado, cucumber, tobiko & Japanese mayo.
- Caterpillar Roll** 14  
Unagi & cucumber roll, wrapped with a layer of avocado, sesame seeds & unagi sauce.
- Dragon Roll** 14  
Tempura shrimp & cucumber topped with avocado & broiled eel.
- Rainbow Roll** ★ 14  
California Roll with an assortment of fresh fish layered on top.
- Spider Roll** 9  
Soft-shell crab, cucumber, radish sprouts, avocado, tobiko & house sauce.
- Shrimp Tempura Roll** 7  
Tempura shrimp, cucumber, avocado & mayo.
- Spicy Tuna Roll** ★🔥 8  
Rice wrapped around tuna, cucumber, avocado, radish sprouts & spicy sauce.
- Unagi Maki** 8  
Broiled eel, cucumber, shiso & avocado.
- Spicy Scallop Roll** ★🔥 10  
Scallop, cucumber, radish sprouts, avocado & spicy sauce.
- Tekka Maki** ★ (GF) Tuna roll. 4
- Negihama** ★ (GF) Yellowtail & scallion roll. 4

# CHINOISE'S MAKI

- ISSAQUAH ROLL** ★ 11  
Salmon, shrimp, snow crab, avocado, cucumber, radish sprouts & masago wrapped in soy paper.
- SAIGON TUNA ROLL** ★🔥 11  
Tuna, cucumber, avocado, lettuce, cilantro, spicy mayo, pickled ginger & jalapeño pepper, wrapped in rice paper. Served with ponzu sauce.
- HAWAIIAN POKE ROLL** ★🔥🔥 14  
Tuna wrapped around rice roll filled with avocado, tempura scallions, cucumber & chili sesame sauce.
- FLAMING SALMON** ★🔥 15  
Snow crab, avocado, layered with salmon on top & seared with spicy mayo.
- VOLCANO ROLL** ★🔥 14  
Snow crab, avocado & spicy tuna with a drizzle of spicy mayo & unagi sauce. Tempura style!
- RED DRAGON** ★🔥 14  
Tuna, tempura shrimp, spicy sauce & tobiko.
- CRUNCH ROLL** 9  
Tempura shrimp, asparagus, avocado, topped with tempura flakes & unagi sauce.
- SUNSET ROLL** 🌅 14  
Coconut shrimp, snow crab & mango, rolled in soy paper, crispy tenkatsu with spicy mayo & unagi sauce on the side.
- TROPICAL ROLL** ★🌴 13  
Tuna, fresh thinly sliced mango, cucumber & cilantro with spicy mayo.
- CEVICHE ROLL** ★ 13  
Lightly seared salmon & scallops, wrapped around rice roll. Filled with avocado, cilantro & cucumber, topped with black tobiko & fried scallions.

- BAKED SCALLOP ROLL** 14  
Cucumber, avocado & crab meat, topped with creamy scallops & smelt roe baked au gratin style!
- SEAHAWKS MAKI** ★🌴 12  
Hamachi, avocado, jalapeño & green onions, topped with albacore & wasabi tobiko.
- GARDEN ROLL** 8  
Tempura kabocha squash, yam & green beans.

## DESSERTS

- Coconut Sticky Rice & Mango** (GF) 7  
Steamed sticky rice, mango & coconut cream.
- Cassava Cake** (GF) 7  
Served with coconut ice cream & mango purée.
- Coconut / Green Tea Ice Cream** (GF) 4
- Fried Banana** with coconut ice cream. 7

## SIDE ORDERS

- Steamed Rice or Brown Rice** (GF) 1  
**Side Salad** with miso dressing 5  
**Miso Soup** 1.5

All sushi could be made gluten-free without tobiko, sauce, imitation crab, and/or tempura batter. Gluten-free soy sauce available upon request.

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