

LUNCH MENU

STARTERS

- 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 (6)** 5
Japanese-style dumplings filled with chicken & vegetables.
- Thai Taco** ➔ (GFA) 10
Ground chicken, peanuts, onions, mint & carrots, tossed in a lime-mint dressing, served with a wedge of iceberg lettuce.
- Tempura Platter** 7
- Tempura Shrimp (5)** 12
- Agedashi Tofu** 6
Tempura tofu topped with freshly grated daikon, ginger, bonito flakes & scallions in a dashi broth.
- Edamame** 🌱 (GF) Boiled soybeans. 4
- Shrimp Summer Salad Roll (1)** ➔ (GFA) 3
Served with Vietnamese peanut sauce.
- Soft-Shell Crab Summer Roll (1)** ➔ (GFA) 5
Tempura soft-shell crab, rice noodles, avocado, lettuce, cilantro, pickled daikon & carrots, wrapped in rice crepe. Served with nuoc mam.
- Jicama Summer Roll (1)** 🌱 (GFA) 3
Shredded jicama, peanuts, hoisin sauce, lettuce, cilantro, pickled daikon & carrots, wrapped in rice crepe. Served with pineapple-chili sauce.
- Beef Mango Summer Roll (1)** ➔ (GFA) 3.5
Beef flank steak, rice noodles, mango, cilantro, mint, basil, lettuce, pickled daikon & carrots, wrapped in rice crepe. Served with pineapple chutney.
- Miso Soup** 1.5

SALADS

- Spicy Hawaiian Poke Salad** ★ 🌶️ 🌶️ 🌶️ 13
Spicy tuna poke over a bed of red leaf lettuce & cucumber.
- Five-Spice Tuna Salad** ★ 🌶️ 13
Tuna rubbed with five-spice, seared & served over bed of lettuce, fried shallots & sliced white onions with ponzu dressing.
- Chicken Mango Salad** ➔ (GF) 10
Shredded chicken breast, mango, cabbage, carrots, cilantro, basil & cashew nuts with lime-mint dressing.
- Wok-Seared Beef Salad** ➔ (GFA) 14
Hot wok beef tenderloin & onions over leaf lettuce, tomatoes, cucumbers, cilantro & basil tossed in citrus dressing.
- Grilled Salmon Salad** ➔ (GFA) 12
Grilled salmon, lettuce, broccoli, kabocha squash, carrots & candied walnuts tossed in miso vinaigrette.
- Kaiso Salad** 🌱 6
Seaweed salad.

DESSERTS

- Coconut Sticky Rice & Mango (GF)** 7
Steamed coconut 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** 1
- Side Salad** with miso dressing 5
- Miso Soup** 1.5

WOK FARE

Served with Chicken - 10 Beef - 11 Tofu - 9 Shrimp - 12
Entrees are served with steamed rice.
Sub with brown rice - Add \$1.

- Buddhist Tofu Stir Fry** ➔ (GFA) 10
Tofu, broccoli, yuk choy, snow peas, carrots & green beans.
- Basil Green Bean Chicken** ➔ (GFA) 10
Chicken, green beans, Thai basil & cilantro.
- Cashew Chicken** ➔ (GFA) 10
Chicken, cashew nuts, bell peppers, zucchini, mushrooms & Thai basil.
- Curry Coconut Chicken** ➔ 🌶️ (GF) 10
Thai-style red curry with chicken & kabocha squash in a creamy curry coconut sauce.
- Vietnamese Chicken Curry Stew** ➔ 🌶️ (GF) 10
Yellow curry, lemongrass, coconut milk, chicken & kabocha squash. Served with rice noodles.
- Spicy Ginger Shrimp** ➔ 🌶️ (GFA) 10
Shrimp, bamboo shoots, bell peppers, julienne carrots, roasted peanuts & scallions in a spicy ginger sauce.
- Lemongrass Shrimp** ➔ 🌶️ (GFA) 10
Shrimp, snow peas, onions & carrots in a spicy lemongrass sauce.
- Spicy Pineapple Chicken** ➔ 🌶️ (GFA) 10
Chicken, pineapple, bell peppers, bamboo shoots & onions in a spicy garlic sauce.
- Spicy Garlic Prawns** ➔ 🌶️ (GFA) 10
Sautéed prawns, carrots & scallions in a garlic sauce, with steamed broccoli.

ENTREES

- General Tso's Chicken** 10
Lightly battered chicken in a tangy garlic sauce with steamed broccoli.
- Sichuan Tofu** 🌱 9
Lightly battered tofu in a tangy garlic sauce, steamed snow peas, choy sum & green onions.
- Mongolian Beef** 🌶️ (GFA) 12
Sliced beef, scallions, garlic & chili peppers.
- Honey Walnut Prawns** 14
Succulent battered prawns in a honey cream sauce with candied walnuts.
- Vietnamese Steak Frites** ➔ (GFA) 14
Cubed beef tenderloin, onions, bell peppers & thin potato frites.

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.
Gluten-free if hoisin sauce not consumed.
- Chicken Pho (GF)** 10
Vietnamese noodle soup with a hint of star anise, chicken, rice noodles, onions, cilantro, basil, lime & bean sprouts.
Gluten-free if hoisin sauce not consumed.
- Tempura Udon** 12
Japanese-style noodle soup with assorted veggies & tempura shrimp.
- Tempura Shrimp Udon (3 Tempura Shrimp)** 12
- Mi Saigon** 10
Vietnamese-style egg noodle soup with shrimp, pork, bean sprouts, onions & cilantro.

"BUN" VERMICELLI BOWLS

- VIETNAMESE RICE NOODLE SALAD BOWL** ➔ 10
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** 12
- GRILLED PORK TENDERLOIN** 13
- GRILLED SALMON** 13
- CRISPY EGG ROLLS - Cha Gio** 10
- STIR-FRIED CHICKEN, BEEF OR TOFU (GFA)** 11
- STIR-FRIED SHRIMP (GFA)** 13
Stir-fried meat with snowpeas & onions in a caramelized lemongrass sauce.

(GF) = Gluten-Free; Gluten-Free is not 100% guaranteed.
(GFA) = Gluten-Free is Available for this menu item with substitutions and/or omissions of ingredients.
Let your server know you are ordering this item as gluten-free.

🌱 Vegan ➔ Contains Fish Sauce 🌶️ Spicy - 1 Star 🌶️ Mild Spicy ★ Consuming raw seafood may increase your risk of foodborne illness.

NOODLES & RICE

Served with your choice of:

Chicken - 10 Veggies or Tofu - 9 Shrimp or Beef - 11

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.

Chinese Fried Rice (GF)

Fried rice with eggs, onions & carrots.

Singapore Noodles 🍴 (GFA) 11

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

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

SUSHI COMBO

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

Take Combo ★ (GF) 15	5 pieces of sushi nigiri & negihama.
Sashimi Lunch Plate ★ (GF) 18	8 pieces of sashimi & rice.

BEER

DRAFT 6	Kirin Ichiban Lager, Space Dust IPA, Rotating Seasonal Tap
BOTTLED	
Asahi Extra Dry 5/9	
Bud Light 4	
Omission Lager - Gluten-Free Beer 5	
Saint Pauli - Non-Alcoholic Beer 4	

SAKE

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

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

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

TRADITIONAL MAKI

Served by the roll

California Roll 6	Imitation crab meat, cucumber, avocado & mayo.
Kani Maki 13	Snow crab meat, avocado, cucumber, tobiko & 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.
Tekka Maki ★ (GF) 4	Tuna roll.
Negihama ★ (GF) 4	Yellowtail & scallion roll.
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.

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.

BEVERAGES

Soda (Coke, Diet Coke, Root Beer, or Sprite) 2.5
Ginger Beer 3.5
Icelandic Sparkling Water 2.5
Iced Tea 2
Lemonade, Orange, Cranberry or Pineapple Juice 2.5
Strawberry or Mango Lemonade 3
Mango Fizz 3
Green Tea by the Cup 1
Kid's Juice Box 1.5

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