

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** 9
- 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) 11
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 - 10.5 Beef - 11.5 Tofu - 10 Shrimp - 12
Entrees are served with steamed rice.
Sub with brown rice - Add \$1.

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

ENTREES

- General Tso's Chicken** 10.5
Lightly battered chicken in a tangy garlic sauce with steamed broccoli.
- Sichuan Tofu** 🌱 10
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

"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** 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 - 10.5 Veggies or Tofu - 10 Shrimp or Beef - 12

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) 12

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
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

EVE Charles Smith Chardonnay	7/25
CHATEAU STE MICHELLE Chardonnay	8/30
MEIOMI Chardonnay	8/30
KIM CRAWFORD Sauvignon Blanc	8/30
BAREFOOT Pinot Grigio	6.5/22
MAZZACORONA Pinot Grigio	8/30
MOSCATO	7/25

RED

VELVET DEVIL Merlot	8/30
REX-GOLIATH Cabernet Sauvignon	7/25
CHATEAU STE MICHELLE Cab Sauvignon	8.5/32
PRIMARIUS Pinot Noir	9/35
SEVEN MOONS Red Blend	8/30

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) Tuna roll.	4
Kappa Maki (GF) Cucumber roll.	3
Negihama ★ (GF) Yellowtail & scallion roll.	4
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	4.00
Perrier 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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Vegan



Contains Fish Sauce



Spicy - 1 Star



Mild Spicy



Consuming raw seafood may increase your risk of foodborne illness.