



Chinoise

sushi bar & asian grill

DINNER MENU

Welcome to Chinoise!

Our restaurant was created to offer our guests a taste of Asia. The menu features authentic Pan-Pacific Rim cuisine, designed and created by Chef de Cuisine Thoa Nguyen.

At Chinoise, we prepare delicious dishes from across Asia, spanning Vietnam, Thailand, China, and Japan.

Our chefs have extensive training, with years of experience. We specialize in fresh sushi delicacies, seafood, and vegetable dishes, and all our menu items are cooked to order, using only the highest quality ingredients. Our culinary delights will entice your palates with fresh and flavorful ingredients.

*We look forward to serving you!
Visit our other location in Bothell
Sushi Chinoise
19122 Beardslee Blvd
Bothell Wa*

www.chinoisecafe.com
www.sushichinoise.com

HAPPY HOUR

Monday - Friday 4:30 - 6 pm



BAR

DRAFT	4.5
Kirin Ichiban Lager, Dayglow IPA, Seasonal Rotating Tap	
HOUSE WHITE WINE	5/18
Chardonnay & Pinot Grigio	
HOUSE RED WINE	5/18
HOUSE SAKE	4/8

SUSHI

Hamachi (GF) ★	Yellowtail Nigiri	4
Sake (GF) ★	Salmon Nigiri	4
Albacore (GF) ★	White Tuna Nigiri	4
Hokkigai (GF)	Surf Clam Nigiri	3
SPICY TUNA ROLL ★🔥		5
Tuna, cucumber, avocado, radish sprouts & spicy sauce.		
CALIFORNIA ROLL		4
Imitation crab meat, cucumber & avocado.		
CRUNCH ROLL		6.5
Tempura shrimp, cucumber & avocado, topped with tempura flakes & unagi sauce.		
CRAZY ROLL ★🔥		7
Albacore & salmon wrapped around roll filled with cucumber, avocado, white onions, jalapeño peppers, cilantro & spicy sauce.		
SWAMP ROLL 🌿		4
Cucumber, radish sprouts & pickled yellow radish, topped with sesame chili seaweed.		

SMALL BITES

Thai Taco ➡ (GFA)	8
Ground chicken, peanuts, onions, mint & carrots, tossed in a lime-mint dressing, served with a wedge of iceberg lettuce.	
Jicama Summer Rolls 🌿 (GFA)	5
Shredded jicama, crushed peanuts, hoisin sauce, lettuce, cilantro, pickled daikon & carrots, wrapped in rice crepe. Served with pineapple-chili sauce.	
Vietnamese Egg Rolls (2) ➡	3
Crispy fried egg rolls made with pork & vegetables. Served with Vietnamese nuoc mam dipping sauce.	
Agedashi Tofu	4
Tempura tofu topped with freshly grated daikon, ginger, bonito flakes & scallions in a dashi broth.	
Chicken Gyoza (6)	4
Japanese-style dumplings filled with chicken & vegetables.	
Honey Walnut Prawns	8
Succulent prawns in a honey cream sauce with candied walnuts.	
Hamachi Kama / Sake Kama	6 / 5
Grilled yellowtail collar or salmon collar. **Limited order!	

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(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.

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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	+3
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)	4
Boiled soybeans	

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)	12
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)	14
Grilled salmon, lettuce, broccoli, kabocha squash, carrots & candied walnuts tossed in miso vinaigrette.	
KAISO SALAD 🌿	5
Seaweed salad.	

SUMMER SALAD ROLLS

SHRIMP SUMMER SALAD ROLLS (2) ➡ (GFA)	7
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 12 - Beef - 13 Veggies or Tofu - 12 Shrimp - 14

SHANGHAI NOODLES

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

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, 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)

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 LEMONGRASS CHICKEN	13
GRILLED LEMONGRASS 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 carrots & onions in a caramelized lemongrass sauce.

NOODLE SOUPS

PHO (GF)

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

Beef Tenderloin (GF) 12

Chicken Pho (GF) 10

Gluten-free if hoisin sauce not consumed.

UDON

Japanese-style noodle soup served with fish cakes & green onions

Tempura Udon (Assorted Tempura Vegetables & Shrimp) 12

Tempura Shrimp Udon (3 Tempura Shrimp) 12

Beef Tenderloin Udon 12

Chicken Udon 10

Steamed Vegetables Udon 10



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.	
GUAVA COOLER	9
Rum, fresh lime juice & sparkling Bundaberg guava.	
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.	
TAMARIND MARGARITA	10
Jose Cuervo tequila, tamarind sour mix, fresh lime, triple sec with chili salted rim.	

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
Bundaberg Ginger Beer	4.00
Bundaberg Sparkling guava drink	4.00
Perrier 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
Dayglow Elysian 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

EVE Charles Smith Chardonnay	7/25
CHATEAU STE MICHELLE Chardonnay	8/30
KIM CRAWFORD Sauvignon Blanc	8/30
BAREFOOT Pinot Grigio	6.5/22
MAZZACORONA Pinot Grigio	8/30
MOSCATO	7/25
TAKARA Plum Wine	Glass 6
<i>Sweeter side, dessert wine.</i>	

RED

WASHINGTON HILLS Merlot	7/25
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

SAKE

SERVED WARM

HOUSE SAKE <i>Served in a carafe.</i>	Small 6/Large 10
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PREMIUM SAKE

CHILLED SAKE

NIGORI

Unfiltered "cloudy" sake, pairs well with spicy food

NIGORI SAKE	8/12/25
Small Carafe / Large Carafe / Bottle	
<i>Bold & sweet, house nigori sake.</i>	

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

JUNMAI

Robust rice flavor

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

HARUSHIKA Spring Deer "Extra Dry"	12/18
Small Carafe / Large Carafe	
<i>Dry sake with a medium body. Mild citrus flavor with a crisp finish.</i>	

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

WOK FARE

May order all entrees with your choice of:
Chicken - 13 Beef - 14 Tofu - 13 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.	

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)	16
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 🌿	13
Lightly battered tofu in a tangy garlic sauce, steamed snow peas, choy sum & green onions. Served with steamed rice.	

Nutty Chicken ➡	15
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 of nigiri, 3 pieces of 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
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
Kappa Maki (GF) Cucumber roll.	3
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.	
DFR ★🍷	14
Spicy tuna, cilantro, topped with avocado, green onions, daikon & five-spice albacore, drizzled with garlic ponzu	
CARIBBEAN ROLL 🍷	13
Coconut shrimp & snow crab, topped with avocado, black tobiko & jalapeno, served with a side of chili sauce.	
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.	
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!	
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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