

Appetizers

Asia's Calamari	\$14	Beef Satay	\$12
<i>Seasoned batter-fried calamari, served with sweet chili sauce.</i>		<i>Grilled marinated beef topped with scallion oil and crushed peanuts, served with sweet & tangy sauce.</i>	
SPICY Chicken Lettuce Wrap	\$13	Chiuchow Rolls	\$17
<i>Sliced chicken breast in Kung Pao sauce, served with lettuce cups.</i>		<i>Deep-fried seasoned prawn paste in bean curd skin roll, served with sweet & tangy sauce.</i>	
Crab Rangoon	\$8	Cucumber Wrap	\$12
<i>Deep-fried wonton dumpling filled with crab meat, cream cheese, carrot and scallion, served with sweet & tangy sauce.</i>		<i>Imitation crab mix and avocado rolled in cucumber skin topped with spicy mayo.</i>	
Edamame	\$6	Gyoza	\$10
<i>Steamed young soybeans in the pod topped with Kosher salt.</i>		<i>Japanese-style minced pork and vegetable dumpling, served steamed or pan-fried.</i>	
Imperial Egg Rolls	\$8	Lemongrass Lamb Lollipop	\$20
<i>Deep-fried wheat flour roll filled with marinated minced pork, mushroom and onion, served with sweet & sour sauce.</i>		<i>Grilled marinated lamb chops topped with scallion oil.</i>	
Roasted Quail	\$17	Rock-N-Shrimp	\$12
<i>Marinated quail in garlic butter sauce.</i>		<i>Deep-fried shrimp in tempura with spicy mayo sauce topped with scallion.</i>	
Tempura Shrimp	\$10	Vietnamese Egg Rolls	\$8
<i>Japanese-style batter-fried shrimp.</i>		<i>Deep-fried rice paper roll filled with minced pork, mushroom and onion, served with lettuce leaves, cilantro and Vietnamese fish sauce.</i>	
Vietnamese Spring Rolls	\$7		
<i>Fresh (non-fried) rice paper roll filled with vermicelli, bean sprouts, lettuce and shrimp, served with peanut sauce.</i>			

Fried Rice

Asia's Deluxe	\$15	BBQ Pork	\$11
<i>Fried rice with Chinese sausage, egg, shrimp, turkey ham, green peas and onion.</i>		<i>Fried rice with Chinese BBQ pork, egg, bean sprouts and onion.</i>	
Beef	\$11	Chicken	\$11
<i>Fried rice with beef, egg, bean sprouts and onion.</i>		<i>Fried rice with chicken, egg, bean sprouts and onion.</i>	
Crawfish	\$16	Salted Fish	\$20
<i>Fried rice with crawfish tail meat, egg, onion and Cajun seasoning.</i>		<i>Fried rice with chicken, egg, salted fish, iceberg lettuce and onion.</i>	
Seafood	\$20	Shrimp	\$11
<i>Fried rice with crab sticks, egg, scallops, shrimp, bean sprouts and onion.</i>		<i>Fried rice with shrimp, egg, bean sprouts and onion.</i>	
Vegetables	\$8		
<i>Fried rice with bean sprouts, carrot, iceberg lettuce and onion.</i>			

Salads

Cucumber Salad	\$6	Japanese Seaweed Salad	\$6
<i>Shredded crab sticks and cucumber on a bed of spring mix seasoned with ponzu sauce and sriracha.</i>		<i>Angel-hair threads of seaweed seasoned with sesame dressing.</i>	
Spring Mix Salad	\$6	Lobster Salad	\$20
<i>Assorted small, young salad green leaves.</i>		<i>Lobster meat, apple, mango, microgreens and cherry tomatoes on a bed of spring mix seasoned with yuzu-ginger dressing.</i>	
Thai Beef Salad	\$16	Tuna Tataki Salad	\$18
<i>Grilled lemongrass beef, chili, cilantro, cucumber, lettuce mix, purple onion and tomatoes.</i>		<i>Black pepper-crusting tuna, seared rare, avocado, cucumber, seaweed salad, spring mix, ponzu and sriracha.</i>	

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Entrées

Asian Seabass	\$37	Beef & Broccoli	\$18
1. Fried fish steak, served with Vietnamese fish sauce.		Sliced beef and broccoli stir-fried in a garlic brown sauce.	
2. Steamed fish steak with ginger & scallion.		Caramelized Pork Ribs	\$16
Chef Special Fry Fish	\$35	Vietnamese-style braised pork spare ribs in caramel sauce.	
Deep-fried whole tilapia topped with Chef's Special Sauce (onion, tomatoes, bell peppers and oyster sauce).			
SPICY General Tso's Chicken	\$16	Cornish Hen & Rice Cake	\$15
Batter-fried chicken, carrot, dried chili pepper and snap peas stir-fried in sweet & spicy sauce.		Deep-fried Cornish hen halves with pan-fried sweet sticky rice topped with scallion oil, served with Mama La sweet sauce.	
SPICY Hunan Chicken	\$16	SPICY General Tso's Shrimp	\$18
Sliced chicken breast, baby corn, broccoli, carrot, mushroom, snap peas and water chestnut stir-fried in spicy brown sauce.		Batter-fried shrimp, dried chili pepper, carrot and snap peas stir-fried in sweet & spicy sauce.	
Little-Neck Clams	\$20	SPICY Hunan Shrimp	\$18
1. Steamed, served with Vietnamese ginger fish sauce.		Shrimp, baby corn, broccoli, carrot, mushroom, snap peas and water chestnut stir-fried in spicy brown sauce.	
2. Stir-fried with mix vegetables in black bean sauce.		Lobster (Whole w/Shell-On)	\$55
Mixed Grill Platter	\$20	1. Chopped and stir-fried in black pepper sauce.	
Grilled lemongrass beef, lemongrass chicken and honey glazed shrimp, served with egg fried rice and salad with miso-ginger dressing.		2. Chopped and stir-fried in ginger & scallion sauce.	
SPICY Orange Chicken	\$16	3. Steamed whole, served with butter sauce.	
Batter-fried chicken breast and dried chili peppers stir-fried in sweet orange-flavored sauce.		SPICY Mongolian Beef	\$18
Pepper Steak	\$18	Sliced beef, dried chili peppers and scallion stir-fried in spicy brown sauce over a bed of celloplane noodles.	
Sliced beef, bell peppers and onion stir-fried in black bean sauce.		Peking Duck	\$30
Sesame Chicken	\$16	Sliced roasted duck, scallion, and steamed rice bun, served with hoisin sauce.	
Batter-fried chicken breast stir-fried in sweet sauce topped with sesame seeds, served with steamed broccoli.		Roasted Duck	\$28
Shrimp & Scallop	\$20	Chopped duck halves, served with plum sauce.	
Scallop, shrimp, baby corn, carrot, mushroom, snap peas and water chestnut stir-fried in brown sauce.		Shaking Beef	\$20
Teriyaki Combo	\$18	Marinated beef cubes stir-fried with garlic and jalapenos, served with egg fried rice and salad with miso-ginger dressing.	
Sliced beef, chicken, shrimp, bell peppers, broccoli and onion stir-fried in Teriyaki sauce.		Sweet & Sour Chicken	\$16
		Batter-fried chicken strips, served with sweet & sour sauce.	
		Whole Fish	\$30
		1. Deep-fried tilapia, served with Vietnamese fish sauce.	
		2. Steamed tilapia with ginger & scallion.	

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Fried Noodles

Asia's Deluxe Lo Mein \$15 <i>Stir-fried wheat noodles with beef, chicken, shrimp and assorted vegetables.</i>	Crispy Egg Noodle \$16 <i>Stir-fried beef, chicken, shrimp and assorted vegetables in brown sauce, served over a bed of crispy egg noodles.</i>
SPICY Drunken Noodle \$16 <i>Thai-style stir-fried wide rice noodles with beef, chicken, shrimp, egg, basil, bell peppers, broccoli and seasonings.</i>	Hong Kong Beef Noodle \$15 <i>Stir-fried wide rice noodles with beef, bean sprouts and scallion.</i>
SPICY Pad Thai \$15 <i>Thai-style stir-fried rice noodles with chicken, shrimp, egg, bean sprouts, fish sauce and tamarind paste.</i>	Pan-Fried Rice Noodle \$15 <i>Stir-fried beef, chicken, shrimp and assorted vegetables in brown sauce, served over pan-fried wide rice noodles pancake.</i>
Seafood Crispy Egg Noodle \$20 <i>Stir-fried crab sticks, scallops, shrimp and assorted vegetables in brown sauce, served over a bed of crispy egg noodles.</i>	Seafood Pan-Fried Rice Noodle \$20 <i>Stir-fried crab sticks, scallops, shrimp and assorted vegetables in brown sauce, served over pan-fried wide rice noodles pancake.</i>



Noodle Bowls

Rice vermicelli, bean sprouts, cucumber, iceberg lettuce, pickled carrot & daikon topped with scallion oil and crushed peanuts, served with Vietnamese fish sauce.

Grilled Honey Glazed Pork \$15	Grilled Honey Glazed Shrimp \$15
Grilled Lemongrass Beef \$15	Grilled Lemongrass Chicken \$15



Soups

SPICY "Bun Bo Hue" Noodle Soup \$14 <i>Vietnamese-style soup with rice noodles, beef shanks and Vietnamese pork sausage in a rich stock made of beef broth, pork bones, lemongrass and hot chili oil.</i>	Duck Noodle Soup \$18 <i>Egg noodles, chopped roasted duck and Yu Choy in a chicken broth.</i>
Hot & Sour Soup (Cup) \$6 <i>Egg white, tofu, bamboo shoot, fungus and vinegar.</i>	Fish Maw & Seafood Soup (Cup) \$16 <i>Dried fish swim bladder, dried scallop, egg white, shrimp and chicken stock.</i>
Miso Soup (Cup) \$6 <i>Japanese soup made with "dashi" stock, wakame (seaweed) and tofu.</i>	"Mi Kho" w/Shrimp & Pork \$14 <i>Vietnamese-style dry egg noodles, shrimp, Chinese BBQ pork, bean sprouts, chive and scallion, served with chicken broth on the side.</i>
SPICY Vietnamese Sour Fish Soup \$25 <i>Catfish fillets, banana blossom, bean sprouts, okra, pineapple, rice paddy herb, tomatoes, caramelized garlic and chili flakes in a tamarind-flavored broth.</i>	Seafood Noodle Soup \$20 <i>Egg noodles, crab sticks, scallops, shrimp and Yu Choy in a chicken broth.</i>
"Pho" Noodle Soup \$14 <i>Vietnamese-style soup with rice noodles, round steak, briskets and beef meatballs in a beef broth.</i>	SPICY Vietnamese Sour Shrimp Soup \$20 <i>Shrimp, banana blossom, bean sprouts, okra, pineapple, rice paddy herb, tomatoes, caramelized garlic and chili flakes in a tamarind-flavored broth.</i>
Wonton Soup \$14 <i>Minced pork and shrimp dumpling, Chinese BBQ pork, shrimp and Yu Choy in a chicken broth.</i>	Wonton Noodle Soup \$14 <i>Minced pork and shrimp dumpling, egg noodles, Chinese BBQ pork, shrimp and Yu Choy in a chicken broth.</i>
	Wonton Soup (Cup) \$6 <i>Minced pork and shrimp dumpling in a chicken broth.</i>

Vegetarians

Buddha Delight \$10 <i>Stir-fried assorted vegetables in brown sauce.</i>	Fried Tofu \$10 <i>1. Stir-fried in black pepper sauce. 2. Stir-fried in spicy General Tso's sauce. 3. Stir-fried in spicy Hunan sauce.</i>
Vietnamese Spinach w/Garlic \$15 <i>Stir-fried water spinach in garlic sauce.</i>	






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Sushi






Maki

California Roll \$10 <i>Crab sticks, avocado and cucumber topped with masago.</i>	Chef Special Roll \$25 <i>Imitation crab mix, tempura shrimp, fried soft shell crab, avocado and cream cheese, tempura fried and topped with eel sauce, spicy mayo and red tobikos.</i>
Crunchy Roll \$12 <i>Tempura shrimp and cucumber topped with eel sauce, spicy mayo, masago and tempura flakes.</i>	Dragon Roll \$18 <i>Crab sticks, avocado and cucumber topped with freshwater eel and eel sauce.</i>
Godzilla roll \$18 <i>Tempura shrimp, spicy tuna, and cucumber topped with avocado, eel sauce, spicy mayo and masago.</i>	 Houston Roll \$14 <i>Mixed yellowtail, escolar, salmon, tuna, spicy mayo, Japanese seven spice and avocado topped with masago.</i>
Lobster Roll \$20 <i>Fried lobster meat, cucumber, and juzu juice topped with shredded crab sticks, mango, Rock-N-Sauce and microgreens.</i>	Philadelphia Roll \$12 <i>Smoked salmon, avocado, scallion, cream cheese and sesame seeds.</i>
Ragin' Cajun Roll \$20 <i>Crab sticks, fried onion, and fried bell peppers topped with crawfish etoufee.</i>	 Rainbow Roll \$18 <i>Crab sticks, avocado, and cucumber topped with escolar, hamachi, salmon, tuna and avocado.</i>
 Rock-N-Roll \$18 <i>Imitation crab mix, tuna, avocado, cucumber, yuzu juice, and sriracha in soy paper topped with yellowtail, seaweed salad, eel sauce, spicy mayo, tempura flakes and tobiko.</i>	Shaggy Dog Roll \$18 <i>Tempura shrimp and cucumber topped with avocado, shredded crab sticks, eel sauce, spicy mayo and sriracha.</i>
Spider Roll \$19 <i>Fried soft shell crab, avocado and cucumber, topped with eel sauce, spicy mayo and masago.</i>	 Spicy Tuna Roll \$14 <i>Tuna, cucumber, Japanese seven spice, mayo, and sriracha topped with sesame seeds.</i>
Volcano \$20 <i>Crab sticks, imitation crab mix, scallop, tempura shrimp, avocado, cucumber, scallion, eel sauce and spicy mayo.</i>	Texas Roll \$17 <i>Imitation crab mix, tempura shrimp, and jalapenos in soy paper, tempura fried and topped with spicy mayo.</i>



Nigiri

 Escolar \$8 (2 pc)	Freshwater Eel \$6 (2 pc)
 Red Snapper \$8 (2 pc)	 Salmon \$6 (2 pc)
 Tuna \$8 (2 pc)	 Yellowtail \$8 (2 pc)

Sashimi

Deluxe Combo \$25 (9 pc) <i>(3 pc) salmon, (3 pc) tuna, (3 pc) yellowtail</i>	 Escolar \$18 (5 pc)
 Red Snapper \$20 (5 pc)	Fresh Water Eel \$18 (5 pc)
 Tuna \$20 (5 pc)	 Salmon \$18 (5 pc)
	 Yellowtail \$20 (5 pc)

Specialties

Beef Tataki \$18 <i>Marinated, seared, and thinly sliced beef with crispy onion, scallion and Cajun soy sauce.</i>	 Hamachi & Foie Gras \$18 <i>Yellowtail topped with Foie Gras, microgreens, eel sauce and yuzu juice.</i>
Rock-N-Crab \$18 <i>Batter fried soft shell crab glazed with Rock-N-Sauce.</i>	 Tuna Tataki \$18 <i>Marinated, seared, and thinly sliced tuna with crispy onion, scallion and ponzu sauce.</i>

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