	SOUP				SEAFOOD					
	Wonton Soup			1.95		Shrimp with C	ashew		11.75	
ŷ	Hot and Sour Soup			1.95		•	ssorted Vegetal	oles	11.75	
	Egg Drop Soup			1.75		Shrimp with S			11.95	
	Wonton Egg Drop Soup			1.95	ś	Shrimp in Lobs		lack Bean Sauce	11.95 11.75	
	Vegetable Bean Curd So	up (Fo	r 2)	4.75		Shrimp and / c			11.75	
	Crispy Rice Shrimp Sou	p (For 2	2)	6.50	,	Shrimp with E		arno cadoo	12.95	
	House Special Soup (Fo	r Two)		6.95		,		ou gas		
ý	Hot & Sour Seafood Sou	ıp (For	2)	7.95		0" 15 6	BE	= 	10.75	
	Seafood Soup (For 2)			7.95		Sliced Beef wi		ratables	10.75 10.75	
	King Crab Meat Chowde	er Soup	(For 2)	9.95	ý	Sliced Beef in	th Assorted Ve Black Bean Sa		10.75	
	APP	APPETIZERS			ý	Shredded Bee	f Szechuan Sty	le	10.75	
	Spring Roll (1)			1.95	,	Shredded Bee	ith String Bean		10.75 10.75	
	Chicken Fingers			5.95	ģ	Hunan Beef	itir Otring Dean		10.75	
	Fried Chicken Wings			5.50	,	Sliced Beef wi	th Eggplant		12.75	
ŷ	Szechuan Dumplings in						\/ C \C\C\C\T	NDI EC		
-	Hot Sesame Sauce			5.50		Buddhist Delig	VEGETA	ADLEO	8.50	
	Boiled or Pan Fried Dum	plings	(6)	5.25		Sauteed String			8.50	
	Steamed Vegetable Dum	nplings	(6)	5.25			Peas and Wat	er Chestnuts	8.50	
	Bar-B-Q Spare Ribs (4)			6.50	ý	Broccoli Flowe			8.50	
	Teriyaki Beef (4)			6.95	Ŷ			Curd in Garlic Sauce		
	East's Chicken Lettuce V	Vrap		8.95	ý	Bean Curd in E		ice	8.95	
	East's Shrimp Lettuce W	/rap		10.50	9	Bean Curd Sze			8.95 9.95	
	East's Alaska King Crab	Meat L	ettuce Wrap	12.95	,	Eggplant in Ga	inic Sauce		9.90	
	Cold Noodles with Sesa	me Saı	nce	5.25				HEALTHY		
	Boneless Spare Ribs			6.25		Steamed Mixe	erved with a soy-based di	oping sauce on the side	8.50	
	Crab Rangoon (6)			6.25			d vegetables ken with Mixed	Vegetables	9.95	
	Scallion Pancake			3.50			ken with Snow		9.95	
	Ma La Style Beef Pocke			7.95		Steamed Chic	ken with Brocc	ilo	9.95	
	Ma La Style Chicken Po	cket		6.95			er Chicken with		9.95	
	Pu Pu Platter (For Two)	ariwaki Daaf (Enring Polls Crab Panagon and C	14.25		Steamed Shrin Steamed Seaf	np with Mixed '	Vegetables	11.75 15.95	
	(Includes Bar-B-Q Spare Ribs, Fantail Shrimp, Teriyaki Beef, Spring Rolls, Crab Rangoon and Chicken Fin MOO SHU Sauteed shredded cabbages, mushrooms and scallions,			neken (mgers)				NOOD! 50	10.50	
					PAN FRIED NOODLES Traditional Chinese noodle dish,					
	served with Hoisin sauce on the side and fo	•		hinese Burrito"			ith soft egg noodle crispy		40.05	
			Beef	9.50		Vegetarian Chicken	11.50	Shrimp	13.95 15.95	
	Pork 9.2		Shrimp	9.95		Beef	11.95 14.95	Seafood	15.95	
	Chicken 9.2	5	House Special	9.95		Book		, mark 8 18 1		
	ŗ	POR	K			This dish is prepared w	CHOW ith sticky broad noodles a	' FUN nd cooked much in the same way as	fried rice	
á	Shredded Pork in Garlic		•	9.25		Vegetarian	8.50	Beef	9.50	
-	Shredded Pork in Black		Sauce	9.25		Pork	8.95	Shrimp	9.95	
,	Ginger Pork with String			9.95		Chicken Singapore Cho	8.95	House Special	9.95 9.95	
ý	Hunan Pork			9.95	y	Singapore Cric	ow ivier Full		9.90	
•	Sliced Pork with Eggplan	nt		10.55				V MEIN/LO N	/EIN	
	POULTRY					served over rice with				
	Sliced Chicken with Bro			9.50		Vegetarian	soft egg noodle dish prep 7.50	ared in the same style as fried rice Pork	7.95	
á	Diced Chicken with Pear			9.50		Chicken	7.95	Beef	8.50	
,	Sweet & Sour Chicken			9.75		Shrimp	8.95	House Special	8.95	
ģ	Sliced Chicken in Garlic	Sauce		9.75			THAI NO	ODLES		
•	Sliced Chicken with Sno		S	9.95		Pad Thai		~ lu lu lu V		
	Diced Chicken with Cas			9.95		The best known noodles in T		n rice noodles, egg bean sprouts, scallion	and	
	Ginger Chicken with Stri	ing Bea	ans	9.95		ground peanuts, topped with Chicken	h a sprinkle of scallion and ci 12.00	antro. Beef	14.00	
ģ	Hunan Chicken			9.95		Vegetable	11.00	Shrimp	15.00	
	Sliced Chicken with Egg	plant		10.95		House Special		·	16.00	

OUR CHEF RECOMMENDS ENTREES

ý	General Tso's Chicken Also know as General Tso's chicken, this dish is made with large chunks of deep fried chicken then sauté our spicy sweet Hunan sauce with hot red peppers.	12.25 éed in		Fish Fillet w. Black Bean Sauce	11.95	
2		10.05		Ma La Dishes		
,	Tangerine Chicken Similar to our House Special Chicken, this dish is prepared with large chunks of deep fried chicken, then	12.25		Sauteed with snow peas, red peppers, crunch jicama, baby corn, and mushroom in a robust, spicy mal	la	
	sautéed in a spicy sauce with orange peel and hot red peppers.		,	sauce. Mala Chicken	12.95	
4	Chiakan Amazina	10.05	9	Mala Beef	13.95	
y	Chicken Amazing Slices of extra lean chicken breast soutéed with garden vegetables in a tomato-based sauce with just a	12.95	í	Mala Lamb	14.95	
	of spice.	THIRE	9	Mala Shrimp and / or Scallops	14.95	
	Crispy Sasama Chiakan	12.95	á	Mala Seafood Lobster, king crab meat, jumbo shrimp & scallops.	19.95	
	Crispy Sesame Chicken Hands down, this is our most popular dish. Loved by old and young alike, our updated version of this Chinese classic is sure to please. Tender strips of white chicken meat are lightly fried then sautéed in our		•	Southern Asia Curry	10.00	
	world class, tangy-sweet sesame seed sauce.			Chicken	12.00	
	Sizzling Chicken Platter	13.95		Beef	14.00	
	Strips of white meat chicken and garden vegetable combined with our house special brown sauce at yo	our		Vegetable	10.00	
	table side on a sizzling hot platter.			Shrimp	15.00	
	Pineapple Chicken	13.95		House Special Chicken, beef, shrimp.	16.00	
	Strips of chicken sautéed w. peppers, onions, snow peas, jicama & pineapple in an exotic sweet & sour sauce. A tropical Island dish.	style			16.00	
	Mango Chicken	13.95		Tangerine Beef	13.95	
	Very southern Asian style, sautéed chicken strips with mango, red peppers, snow peas and very crunch ma in our white creamy sauce.	jica-		Prepared like our tangerine chicken, this dish consists of chunks of beef cooked tender on the inside a crispy on the outside, then sautéed in a spicy sauce with orange peel and hot red peppers.		
		14.95		Sesame Beef	13.95	
	Chinese culinary tradition is honored with this combination of scallops, prawn and sliced breast of chick a classic brown sauce with scallions.	ken in		A new take on an old classic. Strips of tender beef, sautéed in our world class, tangy-sweet sesame see sauce.	ed	
ý	Shrimp Royal A combination of jumbo shrimp, shredded pork, red bell peppers and snow peas, sautéed together in or chef's special sauce. A dish once served to only Chinese Royalty!	14.95 _{ur}		Sizzling Beef Platter Slices of tender beef and garden vegetables combined with our house special brown sauce at your table on a sizzling hot platter.	14.95 le side	
	Tangerine Shrimp A milder version of our other tangerine sauce, designed to complement the delicate flavor of the prawn.	14.95		Mango Beef Prepared the same way as Mango Chicken only with our chef choosing tangy brown sauce to go with t	14.95 the	
ý	Prawn Amazing Jumbo shrimp sautéed with fresh garden vegetables in a tomato-based sauce with just a hint of spice.	14.95		Pineapple Beef	14.95	
	Casama Chuimn	1405		Sliced beef sautéed with peppers, onions and pineapple in an exotic sweet and sour style sauce.		
	Sesame Shrimp Jumbo shrimp prepared just like our famous sesame chicken sautéed in our world class, tangy sweet ses seed sauce.	14.95 isame	ý	House Special Tofu Deep fried bean curd sautéed in our spicy sweet Hunan sauce with hot red peppers.	11.95	
	Sizzling Double Delight Jumbo shrimp and scallops combined with garden vegetables, served at your table side on a hot sizzling platter in our chef's special sauce.	15.95 ^g		Sesame Tofu Tofu another word "bean cud" prepared the same way as Sesame Beef in a tangy sweet sesame seed s	11.95 auce.	
		17.95		Vegetarian Paradise Three dishes: Yi-Shang Bean Curd, Buddhist Delight & Sauteed String Beans.	12.95	
				Sesame Vegetables	12.95	
	Pineapple Shrimp Jumbo shrimp sautéed with pepper, onions, snow peas, and pineapple with delicious white sweet and s style sauce.	17.95 sour		Garden vegetables, and bean curd, sautéed in a unique sesame seed sauce.		
				Boneless Duck with Pine Nuts Half a boneless duck, served on a bed of mixed vegetables, topped with our Peking brown sauce and fi	15.95	
	East's Sizzling Seafood Lobster, king crab meat, scallops, jumbo shrimp and garden vegetables combined with our chef's specia white sauce, served at your table side on a sizzling hot platter.	19.95 ^a		ished with a generous sprinkling of pine nuts.		
				Triple Delight	14.95	
		19.95		Jumbo shrimp, chicken and beef sautéed with Chinese vegetables in our own special sauce.		
	Shrimp, scallops, lobster and Alaska king crab meat sautéed with broccoli and snow peas in a traditional Shanahai white sauce.	ai		Happy Family	14.95	
	•			A favorite surf and turf dish, happy family features chicken, beef, pork, scallops and jumbo shrimp sau	téed	
	• •	19.95		with our special blend of Chinese vegetables in a traditional brown sauce.		
	Authentic Alaska king crab meat, lobster, jumbo shrimp and scallops, sautéed with fresh pineapple, sno peas, peppers with mouth watering white sweet and sour sauce. A true Island choice.	DW .		Mango Wonder	15.95	
				Sliced beef and chicken sautéed with fresh mango, red peppers, snow peas and crunch jicama in our ta	ingy	
	Catch of the Day	S.P.		brown sauce.		
	Steamed or crispy your choice. Ask your server what's fresh today.			Pineapple Delight	17.95	
ý	Two separate dishes featuring lamb sautéed in mild scallion brown sauce on one side and spicy Hunan l	15.95 _{lamb}		Jumbo shrimp and fresh Canadian sea scallops sautéed with red peppers, fresh pineapple, snow peas, jicama in a delicious white sweet and sour sauce.		
	with vegetables on the other.			Peking Duck	32.00	
	Crispy deep fried slices of pork, sautéed in unique Chinese style Bar-B-Q sauce.	13.95		The tender meat of a whole duck, custom carved and served with fresh scallions, fruity hoisin sauce an flour crepes.		
	# Hot & Spicy	All dishes are cooked to on	der ar	nd can be modified to suit vour taste		

JAPANESE CUISINE

SOUP & SALAD				ROLL OR HAND ROLL				
Miso Soup			1.95	Cut roll is one uniformly sized roll cut into six bite-size pieces.				
Seaweed Salad Seasoned with lime juice and sesame.			5.95	Hand roll is shaped like a cone and meant to be eaten without the aid of chop California				
Fresh Garden Salad w/Ginger Dressing			3.95		5.25 5.25			
Avocado Sala			4.95	Boston Shrimp, cucumber, lettuce & roe.	5.25 5.25			
Atocado Sala			4.33	Alaska Salmon and avocado. Tuna	5.25 5.25			
	APPET	IZERS		Salmon	5.25 5.25			
Edamame Boile	d green soy bean pods.		4.95	Yellowtail and Scallion Negi Hama	5.25			
Gyoza Pan fried Japa	anese dumplings.		5.95	Eel Broiled eel and cucumber.	5.50			
	umplings with shrimp stuffing.		4.95	Shrimp	5.50			
	and vegetables in vinegar dressing.		6.50	Philadelphia Smoked salmon & cream cheese.	5.95			
	and vegetables in vinegar dressing	1.	6.50	Soft Shell Crab	5.95			
	food and vegetables in vinegar dre		7.95	Tempura Shrimp	6.95			
	er 4 pieces assorted sushi.	33my.	7.95	Spicy Tuna	6.95			
*	pler 5 pieces assorted raw fish		9.95	Spicy Crunch Kani	5.95			
	•		7.95	Spicy Red Snapper	6.50			
·	npler Shrimp, crab stick and	i vegetables.	7.95 5.95	Spicy Yellowtail	6.50			
Vegetable Ter	•			Spicy Salmon	6.50			
Shrimp Temp	ura		7.95	Spicy Crunch White Tuna	6.50			
SU S	HI/SASHII	VII SPECIA	LS	Avocado	4.25			
	rved with miso soup, garden			Cucumber (Kappa)	4.25			
Sushi Regula	r 6 pieces of sushi and tuna ro	II.	16.50	Oshinko (Japanese Pickles)	4.25			
Sushi Deluxe	8 pieces of sushi and California	ı roll.	19.50	Futo (rab meat, sweet egg & vegetables.	6.50			
Sashimi Regu	ular 12 pieces of fresh raw fi	sh.	17.95	•	0.00			
Sashimi Deluxe 15 pieces of fresh raw fish.			21.95	SPECIALTY ROLL				
Sushi & Sashimi For One 9 sashimi, 5 sushi & California roll.			25.95	Served with miso soup and garden salad with ginger dressing.	7.05			
Sushi & Sashimi For Two 18 sashimi, 8 sushi & spicy tuna roll.			45.95	Rising Sun Cooked California roll topped with salmon and a special sauce.	7.95			
	anese rice bowl topped with bro		15.95	Dynamite Tuna and yellowtail with crunch.	8.95			
-			15.95	Soft Shell Crab	9.50			
Chirashi Japanese rice bowl topped with sautéed raw fish and vegetable.			13.33	Dragon California roll topped with broiled eel & avocado.	12.95			
TERIYAKI				Caterpillar Eel roll topped with avocado.	12.95			
Tr	raditional Japanese entrée s served with miso soup, se			Rainbow California roll topped with assorted fish & avocado.	13.95			
Chicken	13.95	Shrimp	15.95	East Tempura shrimp with broiled eel on top.	13.95			
Salmon	14.95	Steak	15.95	Spider Web Soft shell crab with spicy tuna and a crunchy topping.	15.95			
Seafood Jumbos	hrimp, scallops and king crab n	neat.	16.95	Phoenix California with spicy salmon on top.	10.50			
	TEMP	LIDA		Red Dragon Tempura shrimp with spicy tuna on top.	12.95			
Tradit		Pried meats and vegetable	oc.	White Dragon Spicy kani with spicy white tuna on top.	12.95			
	served with miso	soup and rice.						
Vegetable	11.95	Chicken	12.95	SUSHI OR SASHIMI				
Shrimp	14.95	Seafood Scallops, crab sticks and	16.95		pc) (2 pcs)			
			јиноо зипир.	, o ,	.25 4.95			
	YAKI L				.25 4.95 .25 4.95			
Ohielee	Sauteed Japanese nood		10.05		.25 4.95			
Chicken Beef	10.95 11.95	Pork Shrimp	10.95 12.95		.25 4.95			
	king crab meat, jumbo shrimp	•	15.95		.25 4.95			
Journal Louisier,			10.00	, ,	.25 4.95			
UDON					.25 4.95			
•	•	oth of seaweed, dried mushro	•	1 , ,	.25 4.95			
Vegetable Shrimp	9.50 13.95	Chicken	10.95		.25 4.95			
•			10.05		.25 4.95			
-	p, chicken, vegetables and egg.		12.95		.25 4.95			
Seatood Lobster,	king crab meat, jumbo shrimp	and scallops.	15.95	Egg Custard (Tamago) 2	.00 3.95			