

An Evening in Shanghai

Passed Appetizers

SEARED AHI BITES

Premium sashimi grade Ahi on a crispy wonton
+ Topped with ginger ponzu salsa

SWEET & SOUR SHRIMP FRITTERS

Flavors of Asia in a fried bite
+ With spicy mayo and sweet soy. Vegetarian version available

THAI CHICKEN SKEWERS

With a coconut curry/peanut glaze

PORK BELLY WITH PICKLED ASIAN PEAR

Skewers of slow-braised tender pork belly with crisp pickled Asian pear

BEEF & SCALLION KUSHIYAKI

Skewers of tender grilled beef and scallion pieces with our special glaze

Stationary Appetizers

DIM SUM BAR

An assortment of steamed dumplings and dipping sauces
+ Including Shao Mai, Gyoza, Xiaobao, Duck Mini Bao

Main Course

SESAME CHICKEN AND SPINACH

Lightly fried chicken, tossed with sautéed spinach

GARLIC/GINGER SHRIMP

Stir fried in a light garlic/ginger sauce

SHITAKE/SCALLION BEEF

Slices of tender beef, shitake mushrooms, and green onions, in a mushroom sauce

Side Dishes

MISO GLAZED EGGPLANT

Bites of roasted Japanese eggplant with a miso glaze

ASIAN VEGETABLE SAUTÉ

A mix of bok choy, red peppers, onions, and shiitake mushrooms with a sweet ponzu dashi.
+ Remove red pepper and replace with broccoli

FRIED RICE

Kitchen sink fried rice with jasmine rice, bean sprouts, and scallions

GARDEN LO MEIN

Sautéed noodles and garden vegetables in a soy broth

Dessert

MOCHI

Ice cream with a mochi coating
+ Chocolate, green tea, mango, strawberry, vanilla and red bean