



Guest Name / Company Name: _____ • Ph#: (____) _____ ext: _____
Number of Guests: ____ • Total # of Items: ____ • Utensils & Napkins: Y / N • Soy Sauce: Y / N
Time you are faxing us this form: _____
Special Instructions: _____

HOW TO ORDER

- 1. fill in your information
2. on the line provided next to each item, write the desired quantity
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4. write any "Special Instructions" in the area provided to left (ex. no onions) be sure to specify which item
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APPETIZERS

- Ahi Tuna & Avocado Poke* tower of marinated Ahi tuna, avocado, red onion and sesame seeds, served on ginger-lime and sriracha sauces 9
Crab Cake Hand Rolls panko encrusted crab cakes, daikon sprouts, sushi rice and dynamite sauce rolled in a sesame soy wrapper 8
Crazy Shrimp tender, crispy tempura battered shrimp tossed in our signature sweet and spicy sauce and served with our Asian slaw 8
Thai Sticky Wings large chicken wings tossed in our signature Thai sweet chili sauce 7.5
Chicken Imperial Rolls crispy Vietnamese style spring rolls wrapped in bibb lettuce and served with a sweet and sour sauce 6
Lettuce Wraps a special blend of chicken, vegetables and spices, served with cool, crisp lettuce cups 7.5 also available vegetarian with tofu
Vietnamese Lobster Rolls a special blend of lobster, vegetables, spices, peanuts, cilantro and rice noodles in a lime vinaigrette, wrapped in a wide rice noodle. Served chilled with our Thai sweet and sour sauce 8
Pan Seared Potstickers
Chicken served with light soy ginger and mild chili plum dipping sauces 6
Pork served with light soy ginger dipping sauce 6
Lobster served with our Thai red curry dipping sauce and a cucumber salad 8
Vegetable Spring Rolls crispy and delicate, served with a Vietnamese style sweet and sour sauce 5.5
Chicken Satay seared chicken skewers served with a peanut dipping sauce and our Asian slaw 7
Crab Rangoons crispy wontons filled with seasoned cream cheese and crab meat 7
Wok Seared Tuna Sashimi* served rare with a grilled shiitake mushroom salad and drizzled with a soy wasabi sauce 9
Crispy Sesame Calamari served with wasabi cocktail and sweet chili dipping sauces 8
Five Spice Ribs tender pork spare ribs glazed with a hoisin plum sauce and served with our Asian slaw 7 also available with a five spice salt rub
Edamame lightly salted soybeans in the pod 4 also available with spicy salt

ENTRÉES
WOK TOSSED

- Sesame Chicken tender pieces of crispy chicken tossed with sesame seeds in a sweet mango sauce 13
shrimp 15
Orange Peel Chicken tender pieces of crispy chicken tossed with broccoli in a classic orange sauce 13
Szechwan Chicken with mushrooms, onions, broccoli and red peppers in a spicy Szechwan sauce 13
shrimp 15
Kung Pao Chicken with scallions, red peppers, carrots, peanuts and hot chili peppers 13
shrimp 15
Sweet Basil Beef with red peppers and green beans tossed in our classic Chinese sauce 14
Sweet & Spicy Chicken tender pieces of crispy chicken tossed in a Thai sweet chili sauce 13
Sweet & Sour Chicken tender pieces of crispy chicken tossed with broccoli, red and green peppers, onions, carrots and pineapple in a sweet and tangy sauce 13
Mongolian Beef with mushrooms and scallions in a sweet soy ginger sauce, served with choice of rice or crispy glass noodles 14
Beef & Broccoli a classic Chinese-style dish 14

SPECIALTY PLATES

- Seared Miso Sea Scallops (Low-Cal: 500 calories) with asparagus, shiitake mushrooms and red peppers in a miso broth, topped with garlic spinach and served on a bed of brown rice 14
Wasabi Salmon filet of salmon grilled and topped with grilled shiitake mushrooms and our signature wasabi sauce, served with garlic spinach 17
Red Chili Seared Tilapia with wok tossed fresh zucchini, yellow squash, tomatoes and green beans in a mild spicy chili sauce 14
Teriyaki Steak* grilled filet mignon glazed with our housemade teriyaki sauce and served with stir-fried vegetables 17
Asian Cajun Tuna* Ahi tuna wok seared with cajun spices and topped with our signature soy wasabi sauce, served with garlic spinach 18

- Char-Grilled Shrimp (Low-Cal: 530 calories) fire-roasted zucchini, yellow squash, red onions and red peppers lightly tossed in our Thai BBQ sauce and served on a bed of brown rice 14
Japanese Steak* grilled filet mignon topped with a soy butter mushroom medley and served with grilled wasabi asparagus and frizzled sesame onions 19
Miso Glazed Chilean Sea Bass Chilean sea bass pan seared with a sweet miso glaze, served with sesame rice and tempura green beans 19
Almond Crusted Chicken crispy curry marinated chicken breast with a tangy coconut lime sauce, served with snow peas and carrots on a bed of brown rice 14
Teriyaki Chicken grilled chicken breast glazed with our housemade teriyaki sauce and served with stir-fried vegetables 14
Szechwan Peppercorn Encrusted Chicken (Low-Cal: 610 calories) tender chicken breast lightly encrusted with Szechwan peppercorns, served on a bed of broccoli slaw with a side of field greens 13

SOUPS & SALADS

- Hot & Sour Soup with pork, bamboo shoots, tofu and shiitake mushrooms.
cup 2.5
bowl 4
Asian Chicken Noodle Soup with our housemade Chinese chicken broth 4
Chinese Chicken Salad field greens, napa cabbage, vegetables, oranges and crispy wonton noodles tossed in our plum hoisin vinaigrette and lightly drizzled with a tangy peanut vinaigrette 10
Asian Caesar Salad romaine lettuce tossed with crunchy wontons in our sesame ginger caesar dressing with grilled chicken 10.5
crispy calamari 11
Fuji Tuna Salad* wok seared tuna sashimi and grilled shiitake mushrooms served with mixed greens and apples in our signature wasabi soy dressing 14
Mango Salmon Salad fresh grilled salmon on a bed of field greens tossed with fresh mango, red onions and toasted almonds in a light ginger soy vinaigrette 13

vegetarian slightly spicy spicy very spicy

Menu and prices subject to change at any time without notice. PLEASE CALL TO CONFIRM AFTER YOU HAVE PLACED YOUR ORDER.

*Items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 03/11



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NOODLES & BOWLS

- Stir Crazy Fried Rice your choice of white or brown rice wok tossed with vegetables, egg and our special blend of spices.
Vegetarian Teriyaki Bowl edamame, carrots, yellow squash, zucchini, broccoli and red peppers tossed in our teriyaki sauce
Coconut Curry Vegetables (Our favorite vegetarian dish)
Pad Thai thin rice noodles with tofu, bean sprouts, egg and ground peanuts in a classic Thai style sweet sauce
Thai BBQ Noodles Shanghai noodles, tomatoes, onions, carrots, red peppers, snow peas and cilantro tossed in our Thai BBQ sauce.
Kung Pao Noodles lo-mein noodles with red peppers, carrots, scallions and peanuts in a spicy brown sauce.
Blazing Noodles flat wheat noodles tossed with snap peas, carrots, scallions, fresno peppers and fresh Thai basil in a spicy chili sauce.
Bangkok Noodles flat wheat noodles, green beans, bamboo shoots, red peppers and basil in a spicy red curry sauce.
Vietnamese Pho Bowl thin rice noodles, sirloin, shrimp, onions and scallions in a seasoned chicken broth

SIDES

- Japanese Garden Salad mixed greens, cucumbers and carrots tossed in our signature wasabi soy dressing
Side Caesar Salad romaine lettuce tossed with crunchy wontons in our sesame ginger caesar dressing
Nutty Noodles thin egg noodles tossed with cucumbers, diced red peppers and crispy noodles in our housemade peanut vinaigrette, served chilled
Asian Slaw our signature slaw tossed with cabbage, carrots, onions, cilantro, red peppers, peapods, peanuts, crispy noodles and lime vinaigrette
Tempura Green Beans served with a Japanese soy dipping sauce

CRAZY FEATURES \$9.88

- Right Size and Price
Served with a vegetable spring roll
Teriyaki Chicken grilled chicken breast glazed with our housemade teriyaki sauce and served with stir-fried vegetables.
Kung Pao Chicken red peppers, carrots, scallions and peanuts in a spicy brown sauce. Choice of noodles or rice.
Sesame Chicken tender pieces of crispy chicken tossed with sesame seeds in a sweet mango sauce.
Vegetarian Teriyaki Bowl edamame, carrots, yellow squash, zucchini, broccoli and red peppers tossed in our teriyaki sauce.
Pad Thai Chicken thin rice noodles with tofu, bean sprouts, egg and ground peanuts in a classic Thai style sweet sauce.
Sweet & Spicy Chicken tender pieces of crispy chicken tossed in a Thai sweet chili sauce.
Chinese Chicken Salad field greens, napa cabbage, vegetables, oranges and crispy wonton noodles tossed in our plum hoisin vinaigrette and lightly drizzled with a tangy peanut vinaigrette.
Mongolian Beef with mushrooms and scallions in a sweet soy ginger sauce, served with choice of rice or crispy glass noodles.

Add a cup of egg drop soup for \$1
Substitute fried rice for \$2

DESSERTS

- OUR FAMOUS BANANA WONTONS filled with bananas and white chocolate, sprinkled with cinnamon sugar and topped with vanilla ice cream and housemade caramel sauce
PYPHOON our housemade ice cream pie layered with coffee, chocolate and French vanilla ice cream with toasted almonds and chocolate chunks on an oreo crust with housemade caramel sauce
TRIPLE HAPPINESS CHOCOLATE CAKE housemade chocolate bundt cake with a hint of ginger spice, topped with warm housemade milk chocolate sauce, served with strawberry puree and loaded with fresh whipped cream

- FIVE-SPICE APPLE BREAD PUDDING housemade and served with a fresh strawberry puree
TROPICAL FRESH FRUIT POKE fresh chopped fruit with caramel and crme anglaise, layered on crispy cinnamon sugar wontons and topped with toasted coconut
CHOCOLATE MONSOON three scoops of velvety chocolate mousse in crispy wonton shells topped with seasonal berries and whipped cream



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