

SPECIALTY COCKTAILS

SAKE MARGARITA <i>ASIAN PEAR SAKE, PLUM WINE, TEQUILA & LIME JUICE</i>	9
THE ELIXIR <i>PLYMOUTH GIN, ST GERMAINE, SOUR MIX</i>	11
GREEN TEA MARTINI <i>ZEN GREEN TEA LIQUOR, ABSOLUT CITRON & LIME JUICE</i>	10
LYCHEETINI <i>BELVEDERE VODKA & LYCHEE NECTAR</i>	10
MANGO MARTINI <i>ABSOLUT MANDARIN VODKA, PEACH SCHNAPPS & MANGO PUREE</i>	9
BUDDHIST PARADISE <i>ABSOLUT NEW ORLEANS, CRANBERRY, PINEAPPLE, SODA</i>	9
GLAMOUR GIRL MARTINI <i>PINOT GRIGIO, PEACH SCHNAPPS & CRANBERRY JUICE</i>	9
POMEGRANATE COSMOPOLITAN <i>KETEL ONE VODKA, COINTREAU & POMEGRANATE NECTAR</i>	10
CARAMEL APPLLETINI <i>STOLI VANIL, APPLE PUCKER & BUTTERSHOT SCHNAPS</i>	10
PINEAPPLE MOJITO <i>CRUZAN RUM, PINEAPPLE, LIME & MINT</i>	10
PEACH ICED TEA <i>ABSOLUT APEACH, PLYMOUTH GIN, CRUZAN, SOUZA, SOUR MIX</i>	11
POMEGRANATE POP <i>POMEGRANATE NECTAR, COINTREAU, MARQUIS DE LA TOUR</i>	10

SAKE

SERVED CHILLED

	<u>4 OZ CARAFE BOTTLE</u>		
HONJOZO, OHKAGURA	10	20	
JUNMAI, KAGUYAHIME	12	24	48
JUNMAI GINJO, KAORI	15	30	
NIGORI, "UNFILTERED," OZEKI	9	18	27

Sparkling Wine

MARQUIS DE LA TOUR (FRANCE) NV 8

ROSÉ

DOMAINE DE GOURNIER (FRANCE) 2005 9

WHITE

PINOT GRIGIO, STONE CELLARS 2005 6

RIESLING, RUDOLPH MUELLER 2005 7

SAUVIGNON BLANC, CLOS DU PAPE 2006 8

SAUVIGNON BLANC, VERAMONTE 2006 9

GRUNER VELTLINER, VELT1, 2006 9

CHARDONNAY, HOPE ESTATE 2005 10

RIESLING, EROICA 2005 12

RED

GRENACHE, CASTILLO DE MONSERAN 2005 8

PINOT NOIR, RUTZ, 2005 9

MERLOT, MONTES 2005 9

CABERNET SAUVIGNON, SANTA EMA 2005 10

BEER

HARBIN 4.5

TSINGTAO 4.5

SINGHA LAGER 4.5

AMSTEL LIGHT 4.5

HEINEKIN 4.5

KIRIN LIGHT 4.5

VICTORY GOLDEN MONKEY 5

SAPPORO 5

DRAFT

	<u>12 oz</u>	<u>16 oz.</u>
HOEGAARDEN	5	6
YUENGLING LAGER	4	5

SUSANNA'S HANDCRAFTED DUMPLINGS

CLASSIC PORK POT STICKERS, <i>NAPA CABBAGE, SCALLIONS, SOY & BLACK VINEGAR REDUCTION</i>	7
CRISPY CURRY CHICKEN DUMPLINGS, <i>CHINESE MUSTARD & APRICOT SAUCE</i>	7
VEGETARIAN DUMPLINGS, <i>SMOKED BEAN CURD, BOK CHOY, GLASS NOODLES & SPINACH</i>	7
WILD MUSHROOM CHICKEN DUMPLINGS INFUSED WITH TRUFFLE OIL, <i>MUSHROOMS & MICRO GREENS</i>	9
POPCORN PORK RAVIOLIS, <i>ROASTED WHITE CORN, TOMATO & SCALLIONS</i>	7
GOAT CHEESE WONTONS, <i>ROASTED FUYU PERSIMMON, ORGANIC GREENS, HONEY MUSTARD DRESSING</i>	7
MONGOLIAN LAMB PILLOWS, <i>CHINESE EGGPLANT, ROSEMARY, CUMIN & ANCHO CHILI SAUCE</i>	8
SHRIMP & APPLE DUMPLINGS, <i>FUJI APPLE & SUN-DRIED TOMATO SAUCE</i>	8
DUMPLING SAMPLER (FOR TWO), <i>PORK, LAMB, VEGETABLE, SHRIMP & WILD MUSHROOM-CHICKEN</i>	18

SUSHI & SASHIMI*

VEGETARIAN MAKI, <i>AVOCADO, CUCUMBER & ASPARAGUS</i>	5
PANKO CRUSTED BIG EYE TUNA MAKI, <i>MANGO, PICKLED GINGER & VINE -RIPENED TOMATO SALAD</i>	9
SPICY SALMON MAKI, <i>WITH AVOCADO</i>	7
CALIFORNIA MAKI, <i>CRABMEAT, CUCUMBER & AVOCADO</i>	6
SPICY TUNA & AVOCADO MAKI	7
SPICY SALMON & AHI TUNA MAKI, <i>AHI TUNA OUTSIDE WITH SPICY SALMON INSIDE</i>	13
DRAGON SEAFOOD MAKI, <i>SPICY TUNA INSIDE WITH EEL, SALMON, YELLOW TAIL OUTSIDE</i>	15
RAINBOW MAKI, <i>SALMON INSIDE WITH FLUKE, AVOCADO & TUNA OUTSIDE</i>	15
NINJA MAKI, <i>CUCUMBER & EEL INSIDE WITH SPICY TUNA OUTSIDE</i>	15
BIG EYE TUNA SASHIMI PLATTER, <i>SPICY TUNA MAKI, TUNA SASHIMI, SEARED TUNA, TUNA SUSHI & TUNA TARTARE</i>	25
SASHIMI SAMPLER (18 PCS), <i>BIG EYE TUNA, YELLOWTAIL, SALMON, FLUKE, STRIPED BASS & EEL</i>	28
SUSHI & SASHIMI SAMPLER (18 PCS), <i>6 PCS SUSHI, 6 PCS SASHIMI & 6 PCS SPICY TUNA ROLL</i>	28
SUSHI SAMPLER (13 PCS), <i>TUNA, SALMON, EEL, HAMACHI, SHRIMP, STRIPED BASS & SPICY TUNA MAKI</i>	21
SUSHI OR SASHIMI—A LA CARTE <i>SALMON, EEL, FLUKE, TUNA, HAMACHI, OR STRIPED BASS</i>	3

THE ENTIRE RESTAURANT IS EQUIPPED WITH SEAGULL IV PURIFIED WATER SYSTEM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ASIAN SMALL DISHES

SZECHWAN PICKLED NAPA CABBAGE, GINGER & CARROT	3
PICKLED CUCUMBER, <i>CORIANDER & VIETNAMESE LEMONGRASS VINAIGRETTE</i>	3
STEAMED EDAMAME INFUSED WITH SZECHWAN PEPPERCORN	4
CRISPY FRIED TOFU WITH SPICY SEAWEED SALAD, <i>MICRO CILANTRO & ANCHO CHILI SAUCE</i>	5
CHRYSANTHEMUM BUNS, STEAMED OR FRIED (4)	3.5
JAPANESE YAM FRITES, <i>SPICE MAYONNAISE</i>	4

HOT APPETIZERS

SHANGHAI SHRIMP SPRING ROLLS	6
MONGOLIAN LAMB SATAY, <i>CUMIN, FENNEL & SOY GLAZE</i>	8
PEKING DUCK ROLLS, <i>RED CABBAGE SALAD & BRANDY HOISIN SAUCE</i>	9
CALAMARI TEMPURA, <i>ROMAINE LETTUCE & THAI CAESAR DRESSING</i>	11
CRAB TRIO, <i>CRAB CAKE, CRAB SPRING ROLL & JUMBO CRAB SALAD</i>	14
GLAZED MANDARIN SPARE RIBS, <i>CARAMELIZED CHINESE BEAN SAUCE & PICKLED CABBAGE</i>	12
BRAISED PEI MUSSELS WITH THAI RED CURRY SAUCE, <i>YUKON GOLD POTATOES & CURRY LEAVES</i>	11

SALADS & SOUPS

SUSANNA FOO'S HOT & SOUR SOUP, <i>TIGER LILY BUDS, TOFU, PORK & WOOD EAR MUSHROOMS</i>	6
ROASTED BUTTERNUT SQUASH & APPLE SOUP, <i>BASIL OIL & CRUNCHY CRONTONS</i>	7
SEAFOOD WONTON SOUP, <i>SOMEN NOODLES & SHRIMP BROTH</i>	8
CHOPPED ASIAN SALAD, <i>TOFU, EDAMAME, SNOW PEAS, NAPA CABBAGE & HONEY MUSTARD VINAIGRETTE</i>	7
CRISPY GOAT CHEESE, ROASTED BEETS & HONEYED WALNUTS, <i>CITRUS VINAIGRETTE</i>	11
VIETNAMESE SEARED FILET MIGNON, <i>PINK GRAPEFRUIT, SHAVED FENNEL & KAFFIR LIME VINAIGRETTE</i>	13

NOODLES

VEGETARIAN PAD THAI, <i>TOFU, NAPA CABBAGE, & BEAN SPROUTS</i>	8
CHICKEN LO MEIN, <i>NAPA CABBAGE, CORIANDER & SCALLIONS</i>	9
SHANXI "TINY EAR" PASTA, <i>SPICY BURMESE BEEF & TOMATO SAUCE</i>	10
WARM SESAME NOODLES WITH GINGER POACHED CHICKEN, <i>CUCUMBER, & BELGIAN ENDIVE</i>	9

RICE

SPICY MALAYSIAN PORK FRIED RICE	9
SEAFOOD FRIED RICE WITH SHRIMP, SALMON & CALAMARI	10
COCONUT SWEET RICE WITH MUNG BEANS	4
MULTI-GRAIN TAMANISHIKI BROWN RICE, LENTILS & BARLEY	5

SEAFOOD

MANDARIN CRISPY SHRIMP, <i>YUKON GOLD POTATO & CARAMELIZED ORANGE SAUCE</i>	18
THAI CURRY SHRIMP WITH CHICKEN, <i>POTATOES, GREEN BEANS, HOT PEPPERS & GREEN SCALLIONS</i>	18
WOK SAUTÉED TIGER PRAWNS, <i>STEAMED CAULIFLOWER & ROASTED RED PEPPER COULIS</i>	19
SLOW-ROASTED SALMON WITH SAKE MISO GLAZE, <i>MASHED POTATO & BLACK BEAN SAUCE</i>	19
SHAKING DIVER SCALLOPS & FILET MIGNON, <i>SHIITAKE, LEEKS & KUNG PAO SAUCE</i>	27
BRAISED THAI LEMONGRASS MAHI-MAHI, <i>ROASTED YAM, SPINACH, TOMATOES & GREEN CURRY SAUCE</i>	24
SZECHWAN SEAFOOD, <i>SHRIMP, SALMON & DIVER SCALLOP WITH ROASTED RED PEPPER SAUCE</i>	26
SEARED DAY BOAT SCALLOPS, <i>CHINESE RISOTTO, ASPARAGUS, WILD MUSHROOMS & INFUSED BLACK TRUFFLE</i>	25
PAN SEARED WHOLE BRONZINO, <i>ORGANIC BABY GREENS SALAD & COCONUT LEMONGRASS EMULSION</i>	28
SIZZLING WHOLE BASS BEIJING STYLE, <i>CARAMELIZED SWEET & SOUR SAUCE</i>	27

POULTRY & MEAT

SESAME CHICKEN, <i>WATER CHESTNUT, SNOW PEAS & WOOD EAR MUSHROOMS</i>	16
KUNG PAO CHICKEN, <i>SZECHWAN PEPPERCORNS, MUSHROOM, SNAP PEAS & PEANUTS</i>	16
HONEY-GLAZED WALNUT CHICKEN, <i>MANGO, CAULIFLOWER & GINGER</i>	16
MANDARIN MOO-SHU PORK, <i>SMOKED TOFU, TIGER LILY BUDS, WOOD EAR & SHIITAKE MUSHROOMS</i>	17
PEKING PORK TENDERLOIN, <i>GOLDEN PINEAPPLE, GREEN PEPPER & GLAZED SWEET & SOUR SAUCE</i>	18
SAUTÉED VIETNAMESE BEEF, <i>GREEN BEAN, JALAPEÑO PEPPERS & KECAP MANIS</i>	19
SUSANNA'S CLASSIC CRISPY DUCK, <i>SWEET POTATO PURÉE & STAR ANISE SAUCE</i>	24
WUXI SLOW BRAISED SHORT RIB, <i>SOFT COCONUT POLENTA, ASPARAGUS & ROASTED VEGETABLES</i>	25
SPICY MONGOLIAN JAMISON LAMB, <i>CHINESE EGGPLANT, SUN DRIED TOMATO & JALAPEÑO PEPPER</i>	19
ROASTED WHOLE BABY RACK OF LAMB, <i>POTATO PURÉE, SAUTÉED SPINACH & MANGO SALSA</i>	29

VEGETABLES

SZECHWAN STRING BEANS WITH POTATOES, <i>PICKLED CABBAGE, HOT PEPPERS & THAI CURRY</i>	8
STEAMED SHANGHAI BABY BOK CHOY, <i>RED ONION & GARLIC</i>	8
BRAISED CHINESE EGGPLANT, <i>TOMATOES & ZUCCHINI</i>	8
SAUTÉED BRUSSELS SPROUTS & MUSHROOM, <i>OYSTER SAUCE</i>	9
SAUTÉED ASPARAGUS & SNAP PEAS	9