

## Salads

### Chinese Chicken Salad 14.99

Pulled chicken breast, romaine, green onions, mandarin oranges, cashews, bean sprouts, and cilantro with a sesame vinaigrette

### Caesar Salad with Shrimp 14.99

Lemongrass marinated, grilled Black Tiger shrimp with crisp Romain, pickled ginger, won tons and Parmesan cheese tossed together with our made-from-scratch creamy ginger dressing

### Tropical Cobb Salad 15.99

Shrimp, avocado, hard-boiled egg, bacon, blue cheese and mango pineapple salsa with citrus vinaigrette or blue cheese dressing

### Add Soup or Salad 4.99

Add a cup of soup, House salad or Caesar side salad to any entrée

## Signature Meat Dishes

### Kung Pao Chicken 12.99 / 16.99

Tender slices of chicken, red and green bell peppers, Thai basil, kaffir lime leaf and cashews in a spicy chili sauce

### Shaking Beef 13.49 / 18.99

Savory wok-seared beef tenderloin, fresh spinach and caramelized onions in a tangy lime chili sauce

### Orange Peel Chicken 12.99 / 16.99

Crisp-fried chicken tenders in a spicy orange sauce with sautéed spinach, flavored with toasted orange peel and dried chilies

### Hoisin Glazed Barbecue Ribs 13.49 / 18.99

Braised chili and hoisin glazed pork ribs served with tempura onion rings and a small cucumber salad

### Teriyaki Chicken 12.49 / 16.49

Grilled teriyaki chicken tenders with red and green bell peppers, red onion, carrots, broccoli, and pineapple

### Mongolian Beef 13.29 / 18.99

Wok-seared beef tenderloin, red and green bell peppers and green onion stalks in a rich garlic ginger sauce

### Steak Frites 13.49 / 18.99

Flavorful beef tenderloin is char grilled, thinly sliced and served with french fries and two dipping sauces

### MuShu Chicken, Pork or Tofu 16.79

Thin strips of chicken, pork or organic tofu with green onions, cabbage, lily buds, cloud ear mushrooms and egg. Served in a traditional manner with thin pancakes and hoisin sauce, sambal chile and soy sauce

### Thai Red Curry Beef 13.29 / 18.99

Delicious beef tenderloin in a spicy red curry sauce with red and green bell peppers

### Heavenly Beef 13.29 / 18.99

Skewers of grilled beef tenderloin, red onion and red and green bell pepper with onion garlic dipping sauce

### Hong Kong Chicken or Pork 12.99 / 16.99

Your choice of chicken or pork tenderloin, with broccoli, red onion, red and green bell pepper and pineapple in sweet and sour sauce.

### Teriyaki Beef 13.29 / 18.99

Grilled teriyaki beef tenderloin with red and green bell pepper, red onion and pineapple

### Orange Peel Beef 13.29 / 18.99

Crisp-fried beef tenderloin in a spicy orange sauce, flavored with toasted orange peel and dried chilies on a bed of sautéed spinach

### Sesame Chicken 12.99 / 16.99

Wok seared tender chicken, green onions, spicy peppers and broccoli served in a sesame sauce and topped with sesame seeds



## TAKEOUT

## MENU

### Appetizers, Soups, Entree Salads and Small and Large Plates for Lunch and Dinner

### ALBUQUERQUE

#### Westside

5400 Sevilla Avenue  
Albuquerque, NM 87120  
Phone 505 792 8776  
**Mon - Fri, 11am to 10pm**  
**Sat and Sun, Noon - 10pm**

#### NE Heights

8900 Holly Ave NE  
Albuquerque, NM 87122  
Phone 505 856 1413  
**Mon - Fri, 11am to 10pm**  
**Sat and Sun, 11:30am - 10pm**

### SANTA FE

501 N. Guadalupe  
Santa Fe, NM 87501  
Phone 505 982 4321  
**Mon - Fri, 11am to 10pm**  
**Sat and Sun, Noon - 10pm**

## Appetizers

- Pot Stickers** 8.49 / 12.49  
Pan-seared pork and vegetable dumplings with tangy Shanghai dipping sauce
- Imperial Lettuce Wraps**   10.99 / 14.99  
Crisp lettuce cups filled with chicken, smoked ham, mushrooms, bean threads, green onions and vegetables with a sweet Thai chili sauce
- Hoisin Glazed Barbecue Ribs** 11.49 / 16.99  
Braised chili and hoisin glazed pork ribs served with a small cucumber salad
- Crispy Vietnamese Spring Rolls**  9.49 / 14.99  
Lightly fried chicken and vegetable rolls served with fresh mint, cilantro and Vietnamese dipping sauce
- Tempura**  9.99 / 15.99  
A classic from Japan, lightly-battered shrimp, broccoli, green and red bell pepper, carrot, sweet potato and onion
- Citrus Avocado Tempura** 9.99  
Fresh avocado slices dipped in citrus tempura batter, flash fried until crispy and served with mint cilantro sauce.
- Baby Calamari w/ Lime Mint Sauce**  10.99  
Tender marinated calamari are flash-fried with red and green bell pepper and served with a refreshing lime and mint sauce
- Organic Whole Edamame**   6.99  
Delicious and healthy steamed soybeans, served with kosher salt, lemon and lime
- Yin Yang Shrimp**  11.99  
Crispy black tiger shrimp served with sweet, plum ginger sauce and spicy Vietnamese sauce
- Spicy Sriracha Shrimp** 11.99  
Crispy black tiger shrimp dusted in our spicy flour mix and dipped in Sriracha tempura batter, flash fried and served hot and crispy with our house-made Sriracha aioli
- Ahi Tempura Roll\***  12.99  
Sashimi grade tuna, sushi rice, pickled cucumbers, carrot and sesame seeds in a nori roll, flash fried in tempura batter, served with sweet Thai chili and cilantro mint sauce, pickled ginger and wasabi
- Wings** 8.99 / 12.99  
Your choice of Dragon Breath or Mongolian Sauce with cucumber salad and blue cheese dressing upon request
- Spice Crusted Sashimi Tuna\***  12.99 / 18.99  
Served with a small salad of spinach, carrot strings, pickled ginger and organic tamari cilantro mint vinaigrette
- Bonsai Shrimp** 11.99  
Citrus tempura battered shrimp with won ton strips, bean threads and fresh coconut and cilantro mint sauce
- Tokyo Crispy Tofu**  8.99 / 12.99  
Lightly fried organic tofu, garnished with fresh ginger and green onion and served with Japanese sauce

## Soups

- Malay Coconut Soup**  7.99 / 9.99  
House made Tom Yum, coconut milk, shrimp, udon noodles, carrots, green onions and bean sprouts
- Chicken Soup** 7.49 / 9.49  
Homemade chicken broth with chicken, udon noodles, carrots, bean sprouts, green onions and fried shallots
- Miso Soup**   3.99 / 5.99  
A favorite blend of low sodium and white miso with seaweed and organic tofu

## Fish and Seafood

- Rice Paper Salmon**   13.99 / 18.99  
Salmon wrapped in rice paper and cilantro leaves served with our refreshing pineapple salsa, tangy Shanghai dipping sauce and cucumber salad.
- Grilled Sashimi Tuna\***  13.99 / 18.99  
Sashimi grade tuna steak grilled medium rare on a bed of spinach served our refreshing pineapple salsa and a trio of ginger
- Jungle Green Curry**    14.99 / 18.99  
Shrimp, red and green bell peppers, carrots, green beans and snap peas in a spicy green coconut milk curry
- Rice Paper Halibut**   14.99 / 18.99  
Alaskan halibut wrapped in rice paper and fresh tarragon served with our refreshing pineapple salsa, Shanghai dipping sauce and cucumber salad
- Kung Pao Shrimp**    14.99 / 18.99  
Black tiger shrimp, red and green bell peppers, Thai basil, kaffir lime leaf and cashews in a spicy chili sauce
- Tiger Shrimp**   13.99 / 18.99  
Grilled lemongrass chili black tiger shrimp served with our refreshing pineapple salsa and mint cilantro vinaigrette
- Land and Sea**   18.99  
One skewer of Heavenly Beef and a skewer of Tiger Shrimp with onion garlic dipping sauce, mint cilantro vinaigrette and cucumber salad
- Thai Red Shrimp**   14.99 / 18.99  
Black Tiger Shrimp in a spicy red curry sauce with red and green bell peppers

## Noodles

- Pad Thai**  14.99  
A classic Pad Thai with chicken, shrimp and egg tossed in tamarind lime chile sauce topped with chopped peanuts, green onion, bean sprouts, cilantro and fresh lime
- Singapore Noodles**  14.99  
Spicy Char Sui BBQ pork tenderloin, thin rice noodles, green onions, chopped red and green bell peppers, bean sprouts and egg, garnished with chopped peanuts, cilantro and fried shallots with yellow curry. Also available with marinated organic tofu
- Home-Style Chicken Udon** 13.99  
Udon noodles, chicken, cabbage, carrots, green and yellow onions and cashews in a soy mushroom pepper sauce
- Chow Fun Chili Noodles**  14.99  
Wide hand-cut rice noodles, marinated organic tofu, red and green bell peppers, spinach, and onions in a spicy chili sauce. Also available with chicken

## Tell us how you want it!

 Served with your choice of Thai Jasmine white rice, Tsuru Mai brown rice or fried rice

 can be made gluten-free

 can be made vegetarian

 contains fish sauce

\*Consuming raw or uncooked foods may increase your risk of food-borne illness.