

CHEN YANG LI

CHINESE & JAPANESE RESTAURANT & PUB

Dedicated to The Ancient Art of Elegant Chinese Cuisine

瑞
祥
樓

Chinese Cuisine is as varied as it is ancient.

Food and cooking in China varies by cooking styles, techniques, and dynastic era, and equally important, by region or Province. The Provinces, each with their own temperate and geological influences, contribute to China's unique and varied cuisine. Indeed, it is the Provincial styles that define most of Chinese Cuisine. We pride ourselves on being proficient in the provincial styles of cooking. Over the years, our staff has continued to expand its repertoire to the point where we can offer complete Provincial dinners and banquets. For more information, please ask for our Provincial Dinner brochure.

If you have a yearning for a particular dish not on our menu, or something special (be it old style Cantonese or one of the new fragrant Harbor dishes) please let us know. We maintain one of the best stocked Chinese kitchens in New England, and will be pleased to prepare it for you. Prices, of course, will depend on ingredients and preparation, advanced notice may be required.

By now you get that we love to cook. It is central to our being. We are most pleased when we are challenged, and the most challenging of all Chinese cooking is the Traditional Chinese Banquet! This is where we shine. We can create a Banquet to suit the most demanding and discriminating tastes, from simple, elegant, and inexpensive, to exotic, rarified and most memorable.

For more information, please ask for our Banquet brochure. Our management staff would be pleased to assist you in the above matter or in planning an upcoming banquet or special function.



Chen Yang Li Specialty - Beijing Duck

Beijing is famous for its duck.

Indeed, no dish has come to symbolize Chinese Cuisine as does Beijing Duck. For many, the true test of a restaurant is how well it prepares this dish. Although many restaurants in America offer Beijing Duck, few deliver the full pleasures of this thousand-year-old culinary delight! Painstaking effort and precise roasting temperature are crucial for achieving the crispy skin, yet meat is so tender that it will melt in your mouth. We are pleased to prominently feature as well as offer Beijing Duck, and invite you to try this Chinese classic.

One Course - \$55

The duck is served with wafer-thin pancakes, green scallions, fresh cucumbers, and a special sauce. It is artistically carved at your table by specially trained waiters who take pride in their craft. Enough to serve up to four people as an appetizer, or two people as an entree.

Two Course - \$60

Enjoy the appetizer, as described as One Course, followed by succulent duck skillfully seasoned and sauteed with shredded fresh vegetables.

Three Course - \$5 additional

After savoring the first two courses, you will enjoy our special duck soup with vegetables and fine rice noodles



www.ChenYangLi-Bow.com

APPETIZERS



Pu Pu Platter (For Two)	28.95	Phoenix Soong (Shandong)	14.95
<i>Chicken Fingers, Chicken Wings, Beef Teriyaki, Spring Rolls, Crab Rangoons, Boneless Spare Ribs.</i>		<i>Finely minced chicken breast prepared with shiitake mushrooms and garden fresh vegetables. Wrapped in iceberg lettuce then served.</i>	
Spring / Egg Roll (1)	3.25	Five Spices Shrimp (Shanghai)	15.95
Barbecued Spare Ribs (5)	13.50	<i>Jumbo shrimp prepared with five chinese spices</i>	
Dumpling (steamed, Fried, Vegetable) (6)	10.45	Hong Kong Mussels	16.95
Teriyaki Beef Sticks (4)	12.95	<i>Light pieces of steamed mussels with ginger & black bean sauce. Good for stomach, able to reduce body heat and aid in energy.</i>	
Szechuan Dumplings	10.45	Sesame Spare Ribs (Hunan)	13.95
Cold Noodles In Peanut Butter Sauce	8.50	<i>Little size spare ribs cooked to perfection, so the outside is crispy and the tenderness is sealed inside.</i>	
Boneless Spare Ribs	11.95	Yang Brother's Shao Mai (Imperial)	10.45
Chicken Teriyaki (4)	11.95	<i>Once a royal appetizer in ming dynasty, these delightful shao mai have been recreated by the yang's. Filled with white meat chicken and shrimp, steamed, then served with a ginger garlic sauce.</i>	
Fried Chicken Wings (5)	12.95	Guangzhou Frog Legs (Canton)	18.50
Spicy Chicken Wings	13.50	<i>Marinated in our oyster ginger sauce, lightly dusted in lotus flour sautéed until a golden crispy brown. An excellent source of yin and yang energy.</i>	
Salt and Pepper Chicken Wings	13.50	Crispy Calamari with Salt & Black Pepper	14.95
Chicken Fingers	11.95	Coconut Shrimp	16.95
Crab Rangoons (8)	10.50	Fried Bacon & Scallops (5)	16.95
Boneless Spare Ribs in Sesame Sauce	12.50		
Scallion Pancake (6)	8.95		
Fried Shrimp (8)	13.95		

SOUP

Hot And Sour Soup	4.50	Abalone Chicken Soup	(For Two) 16.95
Wonton Soup	4.50	<i>Sliced abalone and chicken breast in chicken broth with selected fresh vegetables. This soup regulates body heat and is good for circulation.</i>	
Chicken Corn Soup	4.50	Seafood Hot And Sour Soup	(For Two) 15.95
Vegetable Soup	4.50	<i>A delicious hearty soup of shrimp, scallops, clams and lobster meat perfectly blend with hot and sour sauce.</i>	
Miso Soup	4.50	Princess Soup	(For Two) 13.95
Bean Curd & Vegetable Soup	(For Two) 8.95	<i>Fresh crab meat, chicken and minced fresh vegetable in a creamy broth. An energizing source.</i>	
House Special Soup	(For Two) 15.50	Yang's Four Shell Soup	(For Two) 18.50
		<i>A rare combination of scallops, lobster, clam and abalone with selected green in a delicious broth. Very rich in yin energy.</i>	

ENTREES

Note: all dishes are served with a choice of White rice, brown rice or vegetable fried rice



General Tsao's Chicken (Hunan) 18.95

Tangerine Beef (Hunan) 20.50

Chicken Presented in Three Styles (Hunan, Beijing, Canton) 27.95

Yang Brother's Filet 24.95

General Tsao's chicken, crispy chicken and moo goo chicken represent three popular dishes from three provinces. A culinary tour on one plate.

Filet mignon sautéed with fresh mushrooms surrounded by broccoli and enveloped in Yang's own steak sauce. Created for the beef lover.

Mala Wild Chicken (Beijing) 19.95

Crispy Sesame Beef (Hunan) 20.50

Selected chicken meat sautéed with snow peas and carrots in a way that few chefs know. The story goes that an emperor ordered his chef to cook for him a wild fowl. But the chef could not get a wild fowl on such short notice, so he develop this cooking technique that fooled the emperor.

Filet Royal (Beijing) 24.95

Filet mignon sautéed with fresh broccoli, baby corn, Chinese mushrooms and bamboo shoots. Served on a sizzling platter.

Crispy Sesame Chicken (Hunan) 18.95

Mongolian Beef 19.50

Chicken Amazing (House) 18.95

Sliced chicken breast sautéed with garden greens in yang's special sauce which makes this dish amazing.

Mala Veal (Szechuan) 20.95

Selected veal sautéed with red peppers, green peppers and celery in a spicy mala sauce.

Chicken w. Black Bean Sauce 18.95

Oriental Veal (Mandarin) 20.95

Tender pieces of prime veal sautéed with broccoli, mushrooms, snow peas and bamboo shoots served in a clay pot with a delicious sauce.

Tangerine Chicken 19.95

Lamb in Two Styles (Szechuan, Mandarin) 24.95

Two separate lamb presentation. One is prepared with scallions in a light brown sauce while the other in a hot szechuan sauce.

Hawaii Chicken 18.95

Strawberry Chicken 19.95

Chicken w. Chinese Hot Peppers 18.95

Chen's Home Style Lamb (House) 22.95

Sliced lamb sautéed with onions in a home sauce. Full flavored and not as spicy as you would think.

Two Brothers' Special Duck (House) 23.95

Tender duck meat sautéed with fresh vegetables in a tasty brown sauce. Quite good and most satisfying.

Crispy Sesame Shrimp 22.95

Jumbo shrimp lightly dipped in lotus flour and quickly cooked in sesame sauce. A remarkable dish.

Crispy Duck (House) 24.95

A half boneless duck marinated in a blend of spices, roasted until golden and crispy served on a bed of mixed vegetables.

Hot & Spicy

(if You Like Your Dishes Milder Or Hotter, Please Let Us Know)

Food Allergy: Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ENTREES

Note: all dishes are served with a choice of White rice, brown rice or vegetable fried rice

- Yang's Crystal Shrimp**22.95
Fried fresh shrimp, sautéed with scallions and ginger. The unique preparation allows you to enjoy the exquisite tastes of the shrimp, delicately flavored with the other ingredients.
- Two Brothers' Special Shrimp**22.95
An outstanding yang brother's sauce makes this dish of lightly fried jumbo shrimp a royal treat, served with fresh broccoli, don't ask for the recipe - they won't tell you.
- Yang's Crispy Fish (Shandong)**23.95
Up from deep fried to a golden crisp, puffed with core of snow white file of flounder, coated with the yang brother's vision of house special sauce.
- Shrimp Amazing (Hunan)**22.95
Large whole shrimp stir-fried with a variety of Chinese vegetables in a special Hunan sauce making this dish amazing.
- Ginger Shrimp and Scallop with String Beans**23.95
- Tangerine Shrimp**22.95
- Basil Delight**.....22.95
- Sunkist Scallops with Walnuts (Szechuan)**24.95
Braised scallops, in an enticing orange flavored sauce, guarantee to be the best from the ocean's bed.
- Triple Treat (House)**38.95
Scallops with black bean sauce, sesame beef, shrimp with ginger and scallions, three different yang brothers' specials in one dish.
- Fisherman's Net (Shanghai)**25.95
A blend of scallops, imitation crab meat and shrimp lightly sautéed with fresh vegetables, bounded in a traditional wine sauce, comes sizzling to your table, a healthy concern dish.
- Hunan Pork and Shrimp (Hunan)**23.95
An excellent presentation of pork with black bean sauce and shrimp with hot and spicy sauce. A perfect balance of separation.
- Dragon and Phoenix (Szechuan)**.....25.95
Two separate dishes. Imitation crab meat and shrimp with vegetables in white sauce and general tso's chicken
- Tri-star Seafood and Sliced Chicken Breast (Shanghai)**23.95
Chinese culinary traditions revived in this splendid combination of scallops, shrimp and sliced of chicken breasts precisely balanced with green scallions.
- Shrimp and Steak Kew (Canton)**23.95
Large shrimp, succulent beef chunks sautéed with fresh vegetables in brown sauce. A delightful marriage of shrimp and steak.
- Sizzling Delicacy (Canton)**24.95
Fresh shrimp, beef and scallops with assorted vegetables served with yang's sauce. It is delicious and comes sizzling to your table.
- Happy Family (Taiwan)**24.95
Sliced chicken, pork, shrimp, beef, scallops, snow peas, mushrooms, bamboo shoots with a brown sauce cooked and served in clay pot. Healthy, hearty and heavenly.
- Vegetarian Paradise (Szechuan, Canton, Beijing)**24.95
This is a unique and delightful combination of three vegetarian favorites. Bean curd szechuan style, mixed chinese vegetables and sautéed string beans. This is a dish no vegetarian lover can resist.
- Grandma Chen's Spicy Tofu Pot**17.95
A delicious concoction of tofu, black mushrooms, selected fresh vegetables, ginger, garlic and black beans. Cooked and served in a clay pot. Warming and full of yin energy.
- Fruit of the Forest (House)**17.95
The Yang Brothers bring together four mushrooms in perfect harmony. Black, straw, golden needle, and tree ear mushrooms are prepared in the time honored Chinese tradition; Good for circulation, the Tree Ear is especially noted for its blood clotting properties
- Beijing Rice Noodles with vegetables**
with Choice of: **Chicken or Pork**14.95
Shrimp or Beef.....17.95
Combination or Seafood18.95
- Royal Pan Fried Noodles**
with Choice of: **Chicken or Pork**17.95
Shrimp or Beef.....18.95
Combination or Seafood19.95
- Pad Thai**
with Choice of: **Vegetables, Tofu, or Chicken** ..16.50
Shrimp or Chicken & Shrimp .18.95

NOT RESPONSIBLE FOR LOST ARTICLES

WE DO NOT ACCEPT CHECKS

THIS RESTAURANT DOES NOT USE M.S.G.

POULTRY

🍴 Ginger Chicken with String Beans	16.95
Sweet & Sour Chicken	16.95
Chicken with Mixed Vegetables	16.95
🍴 Kung Pao Chicken or Garlic Sauce	16.95
Chicken with Broccoli or Snow Peas.....	16.95
Diced Chicken with Cashew Nuts	16.95

PORK

Sweet & Sour Pork	16.95
🍴 Twice Sautéed Pork	16.95
🍴 Garlic Pork.....	16.95
Pork with Assorted Vegetables	16.95
🍴 Hunan Pork	16.95

SEAFOOD

Shrimp with Cashew Nuts	18.95
Shrimp with Lobster Sauce	18.95
🍴 Shrimp with Garlic Sauce	18.95
Shrimp with Mixed Vegetables	18.95
Sweet & Sour Shrimp.....	18.95
🍴 Scallop with Garlic Sauce.....	18.95
Scallop with Black Bean Sauce	18.95

BEEF & LAMB

Beef with Broccoli or Vegetables.....	18.50
Pepper Steak.....	18.50
🍴 Szechuan Beef	18.50
🍴 Beef with Garlic Sauce	18.50
Lamb with Mixed Vegetables	18.50

HEALTHY & DIET

*The Yang Brothers have created a special collection of Oriental dishes which contain no sugar, no corn starch, and are lower in cholesterol and fat, while maintaining high nutritional value. These selections are perfect to patrons who are concerned with caloric intake, yet are delicious enough to satisfy and appetite. **Come with Ginger Sauce on the side.***

Steamed Chicken with Mixed Vegetables	16.95
Steamed Shrimp with Mixed Vegetables	18.95
Steamed Vegetables Delight	15.50
Steamed Seafood Vegetable Platter	25.95



VEGETABLES

Assorted Vegetables	15.50
Sautéed String Beans	15.50
Tofu with Vegetables.....	15.50
🍴 Broccoli in Garlic Sauce	15.50
🍴 Szechuan Tofu.....	15.50
Sautéed Snow Peas.....	15.50

CLASSIC FAVORITES

Chow MeinVegetable, Pork, or Chicken	14.95
Shrimp, Beef, or Combination (No Pork)	15.95

Fried Rice	Vegetable, Pork, or Chicken 12.50
Shrimp, Beef, or Combination (No Pork)	13.50

Lo Mein	Vegetable, Pork, or Chicken 12.95
Shrimp, Beef, or Combination (No Pork)	13.95

Moo Shu	17.50
<i>Pork, Chicken, Shrimp, Beef or Vegetables</i>	

Egg Foo Yong	17.50
<i>Chicken, Beef, Pork, Shrimp or Vegetables</i>	

JAPANESE MENU

APPETIZER

Sushi **10.95**
4 Slices of assorted fresh raw fish on seasoned rice (1 Tuna, 1 Salmon, 1 Red Snapper 1 Crab)

Sashimi **15.50**
7 Slices of Fresh Raw Fish: 2 Tuna, 2 Salmon, 2 Red Snapper, 1 Crab

Tako Su **15.95**
Sliced Boiled Octopus with Ponzu Sauce

SALAD

Seaweed Salad **7.95**

Ginger Salad **7.50**

Avocado Salad **8.95**

Edamame **7.95**

NIGIRI SUSHI

2 pieces per order, filet of raw fish or seafood on rice
Sashimi - 3 pieces per order - 3.00 extra piece

E1	Tamago Omelet Egg Roll	5.50	E11	Sake Salmon	7.00
E2	Inari Soy Bean Curd	5.50	E12	Smoke Salmon	8.50
E3	Kanikama Crab Stick	5.50	E13	Unagi Fresh Water Eel	7.95
E4	Saba Mackerel	5.95	E14	Scallop	8.95
E5	Ebi Shrimp	5.95	E15	Tobiko Flying Fish Roe	7.50
E6	Tako Octopus	9.95	E16	Ikura Salmon Roe	8.50
E7	Ika Squid	7.00	E17	Uni Sea Urchin	13.95
E8	Tai Red Snapper	7.00	E18	Tobiko w/ Quail Egg	9.00
E9	Maguro Tuna	8.00	E19	Ikura w/ Quail Egg	9.00
E10	Hamachi	8.00	E20	Uni w/ Quail Egg	15.95

MAKI SUSHI

6 pcs per order Raw fish & rice wrapped in seaweed | *Maki - 5 pieces per order (size bid) | *Avocado or cucumber - add \$1.00

F2	Avocado	5.95	F13	*Futo Maki	8.00	F21	Scallop Maki (Spicy)	9.00
F3	Kappa Maki Cucumber	5.95		Crabmeat, cucumber, avocado, tamago, Japanese cucumber, kanpyo, inari		F22	Dragon Maki	14.50
F4	Oshinko Maki Pickle	5.95	F14	Philadelphia Maki	8.00		Eel and avocado with eel sauce on top	
F6	Tekka Maki Tuna	8.00		Smoke Salmon w. Cream Cheese		F23	Vegetable Maki	7.00
F7	Salmon Maki	7.00	F15	*Spider Maki (Spicy)	13.00	F24	Alaska Maki	7.00
F8	Negihamachi Maki	8.00					Salmon, avocado & cucumber roll	
F9	Eel Maki	8.00	F16	*Shrimp Tempura Maki (Spicy)	12.00	F25	Boston Maki	7.00
F10	Spicy Salmon Maki	8.00					Shrimp, green leaf lettuce, mayonnaise	
F11	California Maki	7.50	F18	Rainbow Maki	14.95			
F12	Spicy Tuna Maki	8.00		Cucumber, crabmeat, avocado, assorted fish on top				



JAPANESE MENU

SUSHI SPECIALS

- Red Sox Roll 14.95**
Tuna, salmon, white fish, rice inside, deep fried whole roll, tobiko on top
- Snow Mountain 16.50**
Shrimp tempura, cucumber inside with king crab meat on top
- Black Forest (Spicy) 16.50**
Spicy crabmeat, cucumber inside with eel, avocado & black tobiko on top
- Jackie's Special (Spicy) 16.95**
Shrimp tempura, cucumber inside with grilled spicy scallop on top
- King Roll (Spicy) 16.50**
Tuna, yellowtail, avocado inside with spicy salmon on top
- Good Time Maki (Spicy) 16.95**
Eel, cucumber inside with spicy tuna on top
- Arizona Maki (Spicy) 14.95**
Spicy crabmeat, shrimp, cucumber inside with avocado, eel sauce, wasabi sauce & tobiko on top
- Hot River Roll (Spicy) 16.95**
Spicy crabmeat, cream cheese inside, spicy tuna and avocado outside with spicy house sauce

COMBINATIONS

- J 1 Sushi Regular 23.95**
California roll, 7 pcs of assorted raw fish on sushi rice
- J 2 Sushi Deluxe 25.95**
Tuna roll, 9 pcs of assorted raw fish on sushi rice
- J 3 Sashimi Regular 28.95**
15 pcs of assorted raw fish
- J 4 Sashimi Deluxe 33.95**
19 pcs of assorted raw fish
- J 5 California Set 20.50**
3 rolls of crabmeat, avocado & cucumber
- J 6 Maki Combo 21.95**
Tuna roll, California roll, eel avocado roll
- J 7 Spicy Maki Combo 22.95**
Salmon, tuna, and yellowtail
- J 8 Salmon Boy 20.95**
1 spicy salmon roll, 4 pieces of salmon sushi
- J 9 Tuna Bliss 22.95**
1 spicy tuna roll, 4 pieces of tuna sushi
- J 10 Unajou 22.95**
Boiled eel on rice with pickle
- J 12 Love Boat for 1 32.95**
4 pcs of sushi, 8 pcs of sashimi & 1 roll
- J 13 Love Boat for 2 64.95**
12 pcs of sushi, 15 pcs of sashimi and 2 roll
- J 14 Sushi & Sashimi Combo 43.95**
6 pcs of sushi, 15 pcs of assorted raw fish

Hot & Spicy

(if You Like Your Dishes Milder Or Hotter, Please Let Us Know)

Food Allergy: Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



LUNCHEON SPECIALS

(11:30 a.m. to 3:00 p.m.)

Including Soup: Wonton Soup, Chicken Corn Soup or Hot & Sour Soup | Rice: White, Brown or Vegetable Fried Rice

1. **Chicken with Broccoli**..... 12.50
2. 🍴 **Ginger Chicken with String Beans** 12.50
3. 🍴 **Chicken with Garlic Sauce** 12.50
4. **Chicken with Cashew Nuts**..... 12.50
5. **Sweet and Sour Chicken**..... 12.50
6. **Moo Goo Gai Pan**..... 12.50
7. 🍴 **Twice Sautéed Pork** 12.50
8. 🍴 **Pork with Garlic Sauce** 12.50
9. **Sweet and Sour Pork**..... 12.50
10. **Beef with Broccoli** 13.95
11. **Pepper Steak**..... 13.95
12. 🍴 **Szechuan Beef**..... 13.95
13. 🍴 **Beef with Garlic Sauce** 13.95
14. **Lamb with Mixed Vegetables**..... 13.95
15. **Sweet and Sour Shrimp** 13.95
16. 🍴 **Shrimp with Garlic Sauce** 13.95
17. **Shrimp with Lobster Sauce** 13.95
18. 🍴 **Broccoli in Garlic Sauce**..... 12.50
19. **Fried Rice** (Chicken, Pork, Beef, Shrimp or, Vegetable) 12.50
20. **Lo Mein** (Chicken, Pork, Beef, Shrimp or, Vegetable) 12.50
21. **Chow Mein** (Chicken, Pork, Beef, Shrimp or, Vegetable) .. 12.50
22. 🍴 **General Tso's Chicken** (Hunan) 13.50
Tender pieces of chicken lightly battered in lotus flour, sautéed with broccoli, straw mushrooms, sweet pepper, dry chili peppered in a slightly sweet, tangy and spicy sauce. Good for energy and circulation with some Tin qualities
23. 🍴 **Tangerine Beef** (Hunan) 14.95
Thick sliced beef seasoned and lightly battered in lotus flour and quickly fried until outside is crispy and tender inside, then enhance by a tangerine sauce. The tangerine rinds are cooling and energizing.
24. **Shrimp and Steak Kew** (Canton) 15.50
Large shrimp, succulent beef chunks sautéed with fresh vegetables in brown sauce. A delightful marriage of shrimp and steak.
25. **Tri-star Seafood and Chicken** (Shanghai) .. 15.50
Chinese culinary tradition is revived in the splendid combination of scallops, shrimp and slices of chicken breast precisely balance with green scallions.
26. 🍴 **Chen's Home Style Lamb** (House) 15.50
Sliced lamb sautéed with shredded onions in a home sauce. Full flavored and not as spicy as you would think.
27. **Happy Family** (Taiwan) 15.50
Sliced chicken, pork, shrimp, beef, scallops, snow peas, mushrooms, sautéed bamboo shoots with a homemade brown sauce. Healthy, hearty and heavenly.
28. **Seafood Rice Noodles Soup** (Chao Zhao) . 14.50
A bountiful soup of jumbo shrimp, scallops and selected vegetables and line rice noodles in a clear chicken broth. A favorite of our kitchen staff.

Healthy & Diet Food

29. **Steamed Chicken w. Mixed Vegetables**... 12.50
30. **Steamed Sautéed Shrimp w. Mix Veggie** 13.50
31. **Steamed Vegetable Delight** 12.50
32. **Tofu w. Steamed Mixed Vegetables**..... 12.50

Combination Specials

- 41 **Chicken w. Mixed Vegetables
Crab Rangoon, and Chicken Fingers** 14.95
- 42 🍴 **Chicken Amazing, Crab Rangoon
and Chicken Fingers**..... 14.95
- 43 **Sesame Chicken, Crab Rangoon
and Chicken Fingers**..... 15.50
- 44 **Sesame Beef, Crab Rangoon
and Chicken Fingers**..... 15.95
- 45 🍴 **Ginger Shrimp, Scallops w. String Bean
Crab Rangoon & Chicken Fingers**..... 16.95
- 46 **Basil Delight, Crab Rangoon and
Chicken Fingers** 15.95
- 47 **Two-Brother's Special Shrimp,
Crab Rangoon & Chicken Fingers**..... 16.95
- 48 🍴 **Yang Brother's Filet, Crab Rangoon
and Chicken Fingers**..... 16.95
- 49 **Diet Sauteed Shrimp, Chicken, Vegetables,
Chicken Fingers & Crab Rangoon**..... 15.95
- 50 **Spring Rolls, Beef Teriyaki,
Crab Rangoon & Boneless Ribs** 13.95
- 51 **Beef Teriyaki, Crab Rangoon,
Boneless Spareribs, Chicken Fingers** 13.95
- 52 **Spring Roll, Chicken Wings,
Chicken Fingers & Crab Rangoon**..... 13.95

Sushi Luncheon Specials

- Sushi** Served with Miso Soup 15.95
Chef selected 6 pieces of sushi, of Cucumber Roll, California Roll, or Tuna Roll
- Sashimi** Served with Miso Soup 17.95
Chef selected 10 pieces of raw fish with rice
- Luncheon Maki** 12.95
2 Rolls of choices from F2 to F8