



FAMILY STYLE DINNER MENUS

LAUGHING BUDHA

Served Family Style to Share

FIRST COURSE

Choose Two

JAPANESE SEAWEED SALAD (GF)
Crispy Greens, Shaved Radish, Fuji Apples, Yuzu Dressing

MISO SOUP (GF)
Classic Dashi, Tofu, Scallion

VEGETABLE SPRING ROLLS (V)
Chili Garlic Sauce

CRISPY PORK DUMPLINGS
Chili Garlic Sauce, Fried Garlic

CHINESE CHICKEN FINGERS
Crispy Golden, Duck Sauce

MAIN COURSE

Choose Two

GENERAL TSO'S (GF)
Crispy Fried Chicken, Broccoli, Sweet & Spicy Sauce, Jasmine Rice

ORANGE GINGER SALMON* (GF)
Miso cured, Ginger, Bok Choy & Potatoes, Sesame Salad

BEEF & BROCCOLI (GF)
Chinese Broccoli, Sweet & Sour, Jasmine Rice

FRESH LO MEIN
Wok Cooked, Oyster Sauce, Carrot, Bean Sprouts
Chicken| Pork | or Vegetable

WOK FRIED RICE (GF)
Garlic, Soy, Vegetables
Chicken| Pork| or Vegetable

\$45| Per Person

Sushi and desserts upgrades may be added at an additional cost.

*This tem is served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ***Before placing your order please advise your server if anyone in your party has a food allergy



SPRING FESTIVAL

Served Family Style to Share

FIRST COURSE

Choose Three

JAPANESE SEAWEED SALAD (GF)
Crispy Greens, Shaved Radish, Fuji Apples, Yuzu Dressing

MISO SOUP (GF)
Classic Dashi, Tofu, Scallion

VEGETABLE SPRING ROLLS (V)
Chili Garlic Sauce

CRISPY PORK DUMPLINGS
Chili Garlic Sauce, Fried Garlic

TUNA RICE BITES*
Seared Crispy Rice Cakes, Blackened Tuna, Roasted Corn Salad, #5 Sauce

LOBSTER RANGOONS
Local Lobster, Cream Cheese, Sliced Scallions, Sweet Soy Sauce

PORK EGG ROLLS
Chili Garlic, Crispy Onions

MAIN COURSE

Choose Three

GENERAL TSO'S (GF)
Crispy Fried Chicken, Broccoli, Sweet & Spicy Sauce, Jasmine Rice

ORANGE GINGER SALMON* (GF)
Miso Cured, Ginger, Bok Choy & Potatoes, Sesame Salad

BEEF & BROCCOLI (GF)
Chinese Broccoli, Sweet & Sour, Jasmine Rice

RED CURRY COCONUT CHICKEN (GF)
Flattened Chicken, Green & Yellow Squash, Jasmine Rice

BLACK PEPPER STEAK
Skirt Steak, Peppers & Onions, Black Pepper Sauce, Jasmine Rice

\$55| Per Person

Sushi and desserts upgrades may be added at an additional cost.

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SUMMER PALACE

Served Family Style to Share

FIRST COURSE

Choose Two

HOT & SOUR SOUP

Chicken Broth, Tofu, Char Sui Pork, Straw Mushrooms, Bamboo Shoots

JAPANESE SEAWEED SALAD (GF)

Crispy Greens, Shaved Radish, Fuji Apples, Yuzu Dressing

ROCK SHRIMP

Coconut Sriracha, Japanese Mayo, Spiced Macadamia Nuts

LOBSTER RANGOONS

Local Lobster, Cream Cheese, Sliced Scallions, Sweet Soy Sauce

CHOPSTICK CHICKEN

Green Apple Teriyaki, Sambal Chili

CRISPY PORK DUMPLINGS

Chili Garlic Sauce, Fried Garlic

SECOND COURSE

(Includes Two Slices of Each Roll Per Person)

CLASSIC MAKI BOAT

Spicy Tuna*, California, Shrimp Tempura
Wasabi, Ginger, and Soy

MAIN COURSE

Choose Three

GENERAL TSO'S (GF)

Crispy Fried Chicken, Broccoli, Sweet & Spicy Sauce, Jasmine Rice

SINGAPORE STREET NOODLES

Rice Stick Noodles, Shrimp, Pork, Madras Curry,
XO Sauce

BEEF & BROCCOLI (GF)

Chinese Broccoli, Sweet & Sour, Jasmine Rice

ORANGE GINGER SALMON* (GF)

Miso Cured Ginger, Bok Choy & Potatoes,
Sesame Salad

TERIYAKI STEAK NOODLES*

Sliced Skirt Steak, Onions, Peppers, Lo Mein Noodles

WOK HOUSE FRIED RICE (GF)

Beef, Chicken, Shrimp, Pork, Egg, Lettuce, Peas, Onions, Vegetables

\$65| Per Person

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MANCHU-HAN IMPERIAL FEAST

Served Family Style to Share

FIRST COURSE

Choose Two

JAPANESE SEAWEED SALAD (GF)
Crispy Greens, Shaved Radish, Fuji Apples, Yuzu Dressing

ROCK SHRIMP
Coconut Sriracha, Japanese Mayo, Grape Tomatoes, Watercress, Spiced Macadamia Nuts

LOBSTER RANGOONS
Local Lobster, Cream Cheese, Sliced Scallions, Sweet Soy Sauce

TUNA RICE BITES*
Seared Crispy Rice Cakes, Roasted Corn Salad, #5 Sauce

CHOPSTICK CHICKEN
Green Apple Teriyaki, Sambal Chili

CRISPY PORK DUMPLINGS
Chili Garlic Sauce, Fried Garlic

SECOND COURSE

(Two Slices of Each Roll, Per person)

RED LANTERN SPECIALITY MAKI BOAT
RED DRAGON ROLL*, CRAB TEMPURA ROLL, CRAZY SALMON ROLL*
Wasabi, Ginger, and Soy

MAIN COURSE

Choose Three- Served Family Style

GENERAL TSO'S (GF)
Crispy Fried Chicken, Broccoli, Sweet & Spicy Sauce, Jasmine Rice

SINGAPORE STREET NOODLES
Rice Stick Noodles, Shrimp, Pork, Madras Curry, XO Sauce

BEEF & BROCCOLI (GF)
Chinese Broccoli, Sweet & Sour, Jasmine Rice

ORANGE GINGER SALMON*(GF)
Miso Cured, Ginger, Bok Choy & Potatoes, Sesame Salad

TERIYAKI STEAK NOODLES
Sliced Skirt Steak, Onions, Peppers, Lo Mein Noodles

GRILLED SKIRT STEAK*
Sweet Potato, Mushrooms, Onions, Chili, Sweet Soy
Add: Lobster Tail, Yuzu Butter -\$10 per person

DESSERT

CHINESE CHURROS
Sweet Milk Caramel,
Sweet Soy

\$85| Per Person

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MENU UPGRADES

CLASSIC MAKI BOAT
(Includes 2 of each roll)
Spicy Tuna*, California, Shrimp Tempura
Wasabi, Ginger, and Soy
\$70.00 Per Boat

CHEF'S FEATURES, MAKI AND SASHIMI
SASHIMI FLIGHT*
Chef's Selection of Sashimi (18PC)
TUNA RICE BITES*
Seared Rice Cakes, Blackened Tuna, Roasted Corn Salad, #5 Sauce (10PCS)
RAINBOW MAKI*
Tuna, Salmon, Hamachi, White Fish, Snow Crab, Shrimp, Cucumber (16PCS)
RED DRAGON MAKI*
Spicy Tuna Top, Cucumber, Avocado, Daikon Sprouts, Chili Aioli (16PCS)
\$175 Per Boat

DESSERT

Individually Plated
\$12 Per Person

CHOCOLATE LAVA CAKE
Mint Ice Cream

CHINESE CHURROS
Sweet Milk Caramel, Sweet Soy

MATCHA CHEESECAKE

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GLUTEN FREE MENU

We are delighted to provide our gluten-free guests with the following menu options. These selections are specifically designed for individuals with gluten sensitivity, gluten allergies, and celiac disease, and can be carefully prepared to prevent any cross-contamination. Kindly consult with your sales manager before arrival to inform the chef and ensure appropriate preparation.

APPETIZERS

SALMON MAKI *

TUNA MAKI *

CUCUMBER & AVOCADO MAKI

EDAMAME

Sea Salt & Miso Aioli

POKE BOWL*

Tuna, Salmon, Tobiko, Cucumber, Avocado, Citrus Ponzu

CHOPSTICK CHICKEN

Chili Garlic Sauce

CHAR SUI PORK

Spicy Mustard

ENTREES

ORANGE GINGER CURED SALMON*

Bok Choy, Potatoes, Sesame Salad

WOK FRIED RICE

Choice of Chicken, Pork, Shrimp or Steak

SINGAPORE STREET NOODLES

Madras Curry, Spicy Chili, XO Sauce

Choice of Steak| Shrimp| Chicken| Pork| Vegetable

RED CURRY COCONUT CURRY

Flattened Chicken, Green & Yellow Squash, Rice

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