

🍜 APPEZIZER 前菜

|                                                                                                                                                                                                                                   |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Umami Sampler Platter 六福大顺</b><br>A variety of our most popular starters—perfect for sharing. Includes Thai chicken satay (2), crab rangoon (2), fried wontons (2), fried dumplings (2), plain chicken wings (2), and edamame. | \$19   |
| <b>Chicken Egg Roll 鸡肉春卷</b><br>Golden fried egg roll stuffed with seasoned chicken and cabbage. (2pc)                                                                                                                            | \$5    |
| <b>Vegetable Spring Roll 菜卷</b> 🌿<br>Crispy spring roll stuffed with mixed vegetables. (2 pcs)                                                                                                                                    | \$5    |
| <b>Vietnamese Shrimp Summer Roll 越南春卷</b><br>Fresh shrimp, cucumber, lettuce, basil, and rice noodles hand-wrapped in delicate rice paper, served with a house-made peanut sauce.                                                 | \$7    |
| <b>Pork Dumpling (Steamed or Fried) 猪肉水饺 / 锅贴</b><br>Classic pork dumpling served steamed or fried until golden. (6 pcs)                                                                                                          | \$7    |
| <b>Vegetable Dumpling (Steamed or Fried) 菜水饺 / 锅贴</b> 🌿<br>Dumplings filled with seasoned vegetables, steamed or fried. (6 pcs)                                                                                                   | \$7    |
| <b>Pork Soup Dumpling 猪肉小笼汤包</b><br>Delicate steamed dumpling filled with savory pork and rich broth. (6 pcs)                                                                                                                     | \$12   |
| <b>Chilli Oil Wonton 红油抄手</b> 🌶️<br>Pork wonton served in Szechuan chili oil, cilantro & green onion. (6 pcs)                                                                                                                     | \$8    |
| <b>Fried Woton 炸馄饨</b><br>Crispy wonton filled with pork. (6 pcs)                                                                                                                                                                 | \$7.5  |
| <b>Truffle Parmesan Fries 黑松露帕玛森薯条</b><br>Crispy golden fries tossed in aromatic truffle oil, then dusted with grated Parmesan, garlic seasoning, and finished with fresh chopped parsley.                                        | \$7    |
| <b>Crab Rangoon 芝士馄饨</b><br>Crispy wonton filled with imitation crabmeat and cream cheese. (6 pcs)                                                                                                                                | \$7.5  |
| <b>Chicken Wing 6 pcs 炸鸡翅</b><br>Choices: Plain   Lemon Pepper   Buffalo                                                                                                                                                          | \$8    |
| <b>Thai Satay Chicken Stick 泰式鸡串</b> (contains peanut)<br>Grilled chicken skewers marinated in savory satay seasoning garnish with bell pepper.                                                                                   | \$10   |
| <b>Brussel Sprouts 孢子甘蓝菜</b> 🌿<br>Crispy brussel sprouts tossed with bell pepper, butter and aromatic spices.                                                                                                                     | \$7    |
| <b>Crispy Okra 炸秋葵</b> 🌿<br>Lightly battered and fried okra for a crispy Southern-style bite.                                                                                                                                     | \$7    |
| <b>Curry Roti 咖喱罗蒂</b> 🌶️<br>Crispy, flaky roti served with rich curry for dipping.                                                                                                                                               | \$7    |
| <b>Salt &amp; Pepper Chicken Katsu 盐酥鸡排</b><br>Golden fried katsu chicken seasoned with salt and pepper                                                                                                                           | \$10   |
| <b>Fried Calamari 酥炸鱿鱼</b><br>Golden fried calamari with basil served with yum yum sauce.                                                                                                                                         | \$9    |
| <b>Lettuce Wrap Chicken 生菜包鸡肉</b><br>Stir-fried with carrot, mushroom, celery & crispy noodle. Served with fresh lettuce.                                                                                                         | \$10.5 |
| <b>Zesty Shrimp with Spicy Lime Sauce 香辣青柠虾</b> 🌶️<br>Shrimp tossed in a bright, spicy lime sauce and cilantro with fresh aromatics.                                                                                              | \$12.5 |
| <b>Smashed Cucumber Salad 拍黄瓜</b> 🌿<br>Smashed cucumbers dressed in chili oil, sesame seeds, & cilantro.                                                                                                                          | \$6.5  |
| <b>Wakame Seaweed Salad 海带沙拉</b><br>Chilled seasoned seaweed topped with fresh avocado slices & sesame seeds                                                                                                                      | \$8    |
| <b>Kimchi 韩国泡菜</b> 🌶️<br>Traditional Korean fermented Chinese cabbage with chili seasoning.                                                                                                                                       | \$6    |
| <b>Edamame 毛豆</b> 🌿<br>Steamed young soybeans lightly salted and served warm                                                                                                                                                      | \$6    |

🍜 NOODLE 面类

|                                                                                                                                                                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Choice: Chicken \$14   Beef \$16   Shrimp \$16   House \$18   Pork \$16   Vege* \$12   Tofu \$14</b><br><b>*Vege option includes: broccoli, mushroom, snow peas, carrots &amp; chinese cabbage</b>                                                 |      |
| <b>Lo Mein 捞面</b><br>Soft noodles stir-fried with bean sprouts, Chinese cabbage, onion, green onion & carrot.                                                                                                                                         |      |
| <b>Mei Fun 炒米粉</b><br>Thin rice noodles with bean sprouts, Chinese cabbage, onion, carrots & egg.                                                                                                                                                     |      |
| <b>Singapore Mei Fun 新加坡炒米粉</b><br>Stir-fry thin rice noodles, bean sprouts, Chinese cabbage, carrots & egg. cooked with light curry powder.                                                                                                          |      |
| <b>Pad Thai 泰式炒粉</b><br><b>Chicken \$16   Beef \$18   Shrimp \$18   House \$20   Pork \$18   Vege* \$14   Tofu \$16</b><br>Stir-fried pad thai noodles, egg, scallion, dried tofu and bean sprouts in Thai tamarind sauce topped with ground peanuts. |      |
| <b>Pad See Ew 泰式炒河粉</b><br><b>Chicken \$16   Beef \$18   Shrimp \$18   House \$20   Pork \$18   Vege* \$14   Tofu \$16</b><br>Thai stir-fried with flat noodle, egg, Chinese broccoli in house See Ew sauce.                                          |      |
| <b>Honey BBQ Pork (Char Siu) Noodle 秘制叉烧面</b><br>Signature stir fried noodle topped with house Umami BBQ pork, pickle mustard, Chinese broccoli & fried egg.                                                                                          | \$16 |
| <b>Beef Pho* 越南牛肉粉</b><br>Traditional Vietnamese beef noodle soup with eye round and brisket* topped with fresh cilantro, white onion, and scallion.                                                                                                  | \$16 |
| <b>Shrimp Pho 越南虾粉</b><br>Traditional Vietnamese noodle soup with shrimp, topped with fresh cilantro, white onion, and scallion.                                                                                                                      | \$16 |
| <b>Chicken Pho 越南鸡粉</b><br>Traditional Vietnamese chicken pho in a clear, slow-simmered chicken broth with tender chicken, topped with fresh cilantro, white onion, and scallions.                                                                    | \$15 |
| <b>Szechuan Beef Noodle Soup 四川牛肉拉面</b> 🌶️<br>Tender beef with our signature noodles in a rich beef broth, finished with Szechuan chili, bok choy, pickled mustard greens, green onion, and cilantro.                                                 | \$16 |
| <b>Wonton Noodle Soup 馄饨面</b><br>Signature noodle soup served with house-made wontons wrapped in pork filling, tender bok choy, green onion, fried shallot and a light chicken broth.                                                                 | \$14 |
| <b>Chicken Katsu Noodle Soup 炸鸡排面</b><br>Crispy chicken katsu over noodles in savory chicken broth, finished with corn, bean sprout, cilantro, green onions, and bok choy.                                                                            | \$15 |

UMAMI WAY  
ASIAN COMFORT FOOD

🍜 SOUP 汤类

|                                                                                                                            | cup                    | bowl             |
|----------------------------------------------------------------------------------------------------------------------------|------------------------|------------------|
| <b>Hot &amp; Sour Soup 酸辣汤</b> 🌶️<br>Classic spicy and tangy soup with tofu, egg, mushrooms & bamboo shoots.               | \$4                    | \$6              |
| <b>Wonton Soup 馄饨汤</b><br>Light chicken broth with pork wontons, scallions & fried shallots.                               |                        | \$7              |
| <b>Dumpling Soup 水饺汤</b><br>Pork dumplings in a chicken broth with carrots, Chinese cabbage, and scallions..               |                        | \$7              |
| <b>Coconut Mushroom Soup 泰式椰奶汤</b> 🌶️<br>Thai-style coconut broth with Chinese cabbage, baby corn, mushrooms, & lime leaf. | <b>Chicken Shrimp</b>  | <b>\$10 \$12</b> |
| <b>Tom Yum Soup 冬阴汤</b> 🌶️<br>Spicy & sour Thai broth with herbs, tomato, Chinese cabbage, baby corn, mushrooms, & lime.   | <b>Chicken Seafood</b> | <b>\$10 \$14</b> |

🍜 SALAD 沙拉

|                                                                                                                                                                                                            |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Umami Grill Chicken Salad 鲜味蔬菜沙拉</b><br>Grilled chicken over fresh field greens with cherry tomatoes, cucumber, carrots, crispy wonton strips, corn, and avocado, served with sesame ginger dressing.   | \$13 |
| <b>Thai Papaya Salad 泰式青木瓜沙拉</b><br>Green papaya tossed with chili, apple, fresh lime, crushed peanuts, cilantro, and shredded carrots.                                                                    | \$12 |
| <b>Grilled Salmon Avocado Salad 炙烤三文鱼牛油果沙拉</b><br>Grilled salmon over fresh field greens with cucumber, arugula, avocado, carrots, corn, and a hard-boiled egg, served with balsamic vinaigrette dressing. | \$18 |

🍜 RICE 饭类

|                                                                                                                                                                                                                           |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Choice: Chicken \$14   Beef \$16   Shrimp \$16   House \$18   Pork \$16   Vege* \$12   Tofu \$14</b><br><b>*Vege option includes: broccoli, mushroom, snow peas, carrots &amp; chinese cabbage</b>                     |      |
| <b>Chinese Fried Rice 中式炒饭</b><br>Classic fried rice tossed with fluffy egg and aromatic green onion, zucchini, onion, carrot, and bean sprouts served with your choice of meat.                                          |      |
| <b>Thai Basil Fried Rice 泰式九层塔炒饭</b> 🌶️<br>Stir-fried rice with fresh basil, green onion, zucchini, onion, carrot, and egg, served with your choice of meat.                                                              |      |
| <b>Kimchi Fried Rice 韩式泡菜炒饭</b> 🌶️<br>Wok-fried rice with house kimchi, zucchini, carrot, onion, green onion, and egg, finished with savory seasoning, served with your choice of meat.                                   |      |
| <b>Black Truffle Fried Rice 黑松露炒饭</b><br>A fragrant fried rice infused with rich black truffle flavor, wok-tossed with chicken, beef, shrimp, green onion, zucchini, onion, carrot, and egg,                              | \$21 |
| <b>Honey BBQ Pork Rice (Char Siu) 秘制叉烧饭</b><br>Tender house-made Umami BBQ pork served over steamed rice, pickle mustard, Chinese broccoli and a fried egg.                                                               | \$16 |
| <b>Salmon Donburi 三文鱼盖饭</b><br>Grilled salmon served over steamed rice with avocado, cucumber, green onion, sesame seeds, and house teriyaki sauce.                                                                       | \$19 |
| <b>Seafood Pineapple Fried Rice 海鲜菠萝炒饭</b><br>Wok-fried rice with juicy pineapple, shrimp, squid, imitation crabmeat and mussels, tossed with eggs, onions, green onion, zucchini and carrots in a savory-sweet seasoning | \$22 |

🍜 LUNCH BENTO BOX **DAILY BEFORE 3:00PM**

|                                                                           |      |                                            |
|---------------------------------------------------------------------------|------|--------------------------------------------|
| <b><u>Protein: Chicken \$15   Beef \$16   Shrimp \$16   Tofu \$15</u></b> |      |                                            |
| <b>Szechuan Style Stir-Fry</b> 🌶️                                         |      | <b>Red Curry</b> 🌶️                        |
| <b>Sauteed Broccoli</b>                                                   |      | <b>Green Curry</b> 🌶️                      |
| <b>Sauteed Mix Vegetable</b>                                              |      | <b>Penang Curry</b> 🌶️                     |
| <b>Garlic Sauce</b> 🌶️                                                    |      | <b>Massaman Curry</b> 🌶️<br>(contain nuts) |
| <b>Kung Pao</b> 🌶️                                                        |      | <b>Thai Basil</b> 🌶️                       |
| <b>Mongolian</b>                                                          |      | <b>Honey BBQ Pork</b>                      |
| <b>General Tso's Chicken</b> 🌶️                                           | \$15 | <b>Sweet Sour Chicken</b>                  |
| <b>Orange Chicken</b> 🌶️                                                  | \$15 | <b>Sweet Sour Shrimp</b>                   |
| <b>Sesame Chicken</b>                                                     | \$15 |                                            |

|                                                                  |
|------------------------------------------------------------------|
| <b><u>Lunch Box includes (choose 1 each)</u></b>                 |
| <b>Base: Steamed Rice   Fried Rice +\$2</b>                      |
| <b>Soup: Hot &amp; Sour Soup or Chicken Soup</b>                 |
| <b>Sides included: Veg Spring Roll &amp; Fried Pork Dumpling</b> |
| <b>Side: Marinated Cucumber Salad, Kimchi or Seaweed Salad</b>   |





# ENTREE

Served with Steamed Rice | Fried Rice +\$2

**Honey BBQ Pork (Char Siu) 秘制叉烧**  
House Umami BBQ pork glazed with umami sauce

\$22

**Kung Pao 宫保** 🌶️  
**Choice:** Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18  
Stir-fried zucchini, water chestnut, celery, carrots in a spicy Kung Pao sauce, topped with roasted peanuts.

**Szechuan Style Stir-Fry 四川** 🌶️  
**Choice:** Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18  
Stir-fried with broccoli, carrot, snow peas, mushrooms, onion, Chinese cabbage, & baby corn in a bold, spicy Szechuan sauce.

**Hunan Style Stir-Fry 湖南** 🌶️  
**Choice:** Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18  
Stir-fried with broccoli, carrot, snow peas, mushrooms, onion, Chinese cabbage, & baby corn in a bold, spicy black bean sauce.

**Garlic Sauce 鱼香** 🌶️  
**Choice:** Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18  
A lightly sweet and savory garlic sauce stir-fried broccoli, carrot, snow peas, mushrooms, bell peppers, Chinese cabbage & baby corn.

**Mongolian 蒙古**  
**Choice:** Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18  
Scallions, onions wok-tossed in our house sweet soy sauce served on a bed of crispy rice noodles for the perfect crunch

**Sauteed Mix Vegetable 杂菜**  
**Choice:** Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18  
Broccoli, carrots, mushrooms, snow peas, baby corn, and Chinese cabbage sautéed in a light savory sauce.

**Sauteed Broccoli 芥蓝**  
**Choice:** Tofu \$16 | Chicken \$16 | Beef \$18 | Shrimp \$18  
Fresh broccoli and carrots sautéed to a tender, flavorful finish.

**General Tso Chicken 左宗鸡** 🌶️  
Breaded fried chicken with sweet & spicy sauce, dried chili peppers & broccoli garnish

\$18

**Orange Chicken 橙皮鸡** 🌶️  
Crispy fried chicken tossed in a sweet and tangy orange sauce, infused with dried orange peel and finished with a fresh broccoli garnish.

\$18

**Sesame Chicken 芝麻鸡**  
Crispy chicken tossed in a sweet, savory sesame sauce, finished with toasted sesame seeds and a garnish of steamed broccoli.

\$18

**Moo Goo Gai Pan 蘑菇鸡片**  
Sliced chicken stir-fried with bamboo shoot, zucchini, water chestnut, snow peas, carrot, and mushroom in a light white sauce.

\$16

**Sweet & Sour Chicken 甜酸鸡**  
Crispy fried chicken serve with a tangy sweet and sour sauce

\$18

**Sweet & Sour Shrimp 甜酸虾**  
Crispy fried shrimp serve with a tangy sweet and sour sauce

\$20

**Crispy Chicken with Dried Chili Peppers 辣子鸡** 🌶️  
Breaded diced chicken fried to crispy with spicy hot pepper, onion & green onion

\$18

**Thai Mango Chicken 泰式芒果鸡** 🌶️  
Crispy fried chicken sautéed with slice mango, onion, green & red bell peppers in a sweet and spicy mango sauce.

\$18

**Mapo Tofu 麻婆豆腐** 🌶️  
Soft tofu simmered in a spicy Szechuan chili-bean sauce with ground pork, garlic, and green onion.

\$16

**Stir-Fried Beef with Black Truffle 黑松露炒牛肉**  
Tender slices of beef stir-fried with mushrooms and carrots in a rich, aromatic black truffle sauce.

\$24

**Pepper Steak 青椒牛**  
Tender sliced beef stir-fried with bell peppers and onions in our savory house brown sauce.

\$18

**Black Pepper Beef 黑椒牛**  
Tender beef stir-fried with bell peppers and onions in our bold black pepper seasoning.

\$19

**Szechuan Poached Beef 水煮牛** 🌶️  
Tender beef poached in a spicy Szechuan chili broth, served with Chinese cabbage, beans sprouts, bok choy, bamboo shoot and wood ear mushrooms.

\$20

**Red Curry 红咖喱** 🌶️  
**Choice:** Tofu \$18 | Chicken \$18 | Beef \$21 | Shrimp \$21  
Red curry paste and coconut milk cooked with bamboo shoots, bell peppers & basil.

**Green Curry 绿咖喱** 🌶️  
**Choice:** Tofu \$18 | Chicken \$18 | Beef \$21 | Shrimp \$21  
Green curry paste and coconut milk cooked with bamboo shoots, bell peppers & basil.

**Penang Curry 槟城咖喱** 🌶️  
**Choice:** Tofu \$18 | Chicken \$18 | Beef \$21 | Shrimp \$21  
Traditional Panang curry with creamy coconut milk, lime leaf, bell peppers, green beans, & lime on the side.

**Massaman Curry 马萨曼咖喱** 🌶️ (contains nuts)  
**Choice:** Tofu \$18 | Chicken \$18 | Beef \$21 | Shrimp \$21  
A rich, mild Thai coconut curry simmered with onion, bell peppers, peanuts & basil top with cashew nuts.

**Thai Basil 九层塔** 🌶️  
**Choice:** Tofu \$17 | Chicken \$17 | Beef \$20 | Shrimp \$20  
Thai basil stir-fried with basil, bell peppers & onion.

**Chilli Fried Fish 竹塔鱼** 🌶️  
Crispy fried Swai fillet stacked over a bed of lettuce and stir-fried with sliced onions, bell peppers, and salt & pepper seasoning.

\$22

**Szechuan Poached Fish Fillet 水煮鱼** 🌶️  
Tender Swai fillet poached in spicy Szechuan broth with Chinese cabbage, bok choy, bamboo shoot, wood ear mushroom, and bean sprouts.

\$20

**Salt & Pepper Shrimp 椒盐虾**  
Crispy shrimp stir-fried with onions and bell peppers, tossed in fragrant salt-and-pepper seasoning.

\$20

**Coconut Shrimp 椰香炸虾**  
Crispy fried shrimp coated in a light coconut sauce, served with a fresh broccoli garnish & topped with honey walnut.

\$20

**Shrimp & Lobster Sauce 虾龙糊**  
Tender shrimp and lobster sautéed in a savory lobster sauce with peas, and carrots.

\$32

**Seafood Delight 海鲜烩**  
Tender shrimp, imitation crabmeat, lobster, & scallops stir-fried with broccoli, carrots, snow peas, water chestnuts, bamboo shoots, baby corn, mushrooms, and zucchini in a light savory sauce.

\$38

**Lobster with Ginger & Scallion 姜葱龙虾**  
Lobster stir-fried with fresh green onions, sliced onions, ginger shreds, and ginger slices for a fragrant, aromatic flavor, with asparagus and broccoli.

\$48

**Black Truffle Wok-Tossed Lobster 黑松露炒龙虾**  
Lobster wok-tossed in aromatic black truffle sauce with an zucchini, onion, carrots, delivering rich umami flavor and a fragrant finish.

\$48

**Swedish Lamb Rack 羊排 \***  
Marinated herb-crusted lamb rack served with red wine sauce, red onion marmalade, and roasted potatoes.

\$35

**Grilled Salmon 煎三文鱼**  
Grilled salmon steak, herb-seasoned and finished with lemon, served with bell pepper and creamy roasted potatoes.

\$32

**Happy Family 全家福**  
A hearty combination of beef, chicken, shrimp, imitation crabmeat, scallops, and lobster sautéed with broccoli, carrots, snow peas, mushrooms, baby corn, and Chinese cabbage in a light, savory sauce.

\$38

**Sour Pickle Mustard Beef 酸菜牛肉**  
Tender beef sautéed with pickled mustard greens, bell peppers, and onions

\$20

**Stir Fried String Beans 干煸四季豆**  
Stir-fried string beans with minced pork, garlic.

\$14

**Buddha Delight 罗汉斋** 🌱  
Juicy tofu stir-fried with broccoli, carrots, snow peas, mushrooms, baby corn, cauliflower, and tender Chinese cabbage in a light savory sauce.

\$15

**General Tso's Tofu 左宗豆腐** 🌶️🌱  
Breaded fried tofu with sweet & spicy sauce, dried chili peppers & broccoli garnish

\$16

**Stir Fried Cauliflower 干锅菜花** 🌶️🌱  
Stir-fried cauliflower in a savory garlic sauce with peppers and dried chili for a fragrant, slightly spicy dry-pot style.

\$14

Ask your server for gluten-free options

## SIDE

White Rice \$2

Fried Rice \$4

French Fries \$4

Lo Mein Noodle \$5  
bok choy, Chinese cabbage, carrot & green onion

Honey BBQ Pork \$7

House Umami BBQ pork glazed with umami sauce

Steamed Broccoli \$5

Marinated Cucumber Salad \$5

## KIDS MEAL

Served with kids' juice | fried rice +\$2  
available for age of 10 & under

Honey BBQ Pork with Steamed or French Fries \$10

Chinese Fried Rice Chicken \$9 | Beef \$10 | Shrimp \$10

Lomein Chicken \$9 | Beef \$10 | Shrimp \$10

Chicken Katsu w. French Fries \$9

Sweet & Sour Chicken w. Steamed Rice or French Fries \$9

\*ADVISORY: ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW INGREDIENT(S); CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Gluten-free option available upon request  
🌱 Vegetarian 🌶️ Spicy