

# Starters

## Lettuce Wraps \$8

Diced chicken, shiitake mushrooms, and water chestnuts served with cool lettuce cups.

## Asian Nachos \$7

Crispy wontons with grilled chicken, mushrooms, melted cheese and garnished with Pico de Gallo and black olives.

## Joe's Chicken K-bob \$8

Seasoned with our secret blend of herbs and spices.

## Harvest Roll Sampler \$6

Assorted rolls lumpia, veggie, traditional egg roll.

## Crab Rangoon's \$6

Our famous Rangoon's, filled with crab, cream cheese, and fresh herbs, wrapped in a wonton noodles.

## Pot Sticker \$6

Chicken, sesame seed, onions wrapped in a wonton wrapper then pan fried served with our house ginger soy sauce.

## Calamari \$8

Fresh calamari lightly breaded fried and served with marinara sauce.

## Stuffed Avocado \$9

Half an avocado stuffed with crab meat, spicy tuna mix, and fried in a tempura batter.

## Pan Seared Ahi Tuna Tatake \$15

Pan seared Ahi Tuna slices topped with creamy wasabi, spicy mayo and eel sauce.

# Soups & Salad

Cup \$2.99 - Bowl \$3.99

Hot and Sour Wonton Miso Soup Egg Drop Soup du Jour

## Tilapia & Shrimp Salad \$16

Grilled tilapia and shrimp on a bed of mixed greens, garnished with mango salsa & seasoned with our house dressing

## Pacific Rim Luau Chicken Salad \$12

Diced grilled chicken, mixed greens, bell peppers, mango, pineapple, almonds tossed in our house dressing with our layered fruit glazed wonton

## Low Carb Chicken Salad \$12

Grilled chicken on a bed of romaine, with tomatoes, red onions, cucumber & cranberries with blue cheese crumbles

## Beef Tenderloin & Crumbled Blue Cheese \$16

Beef medallions on a bed of mixed greens tossed in house vinaigrette dressing sprinkled with blue cheese, and mango pepper

## Grilled Salmon Spinach Salad \$15

Hand tossed spinach, mango pepper and grilled onions in balsamic vinaigrette dressing topped with grilled salmon and candied pecans