

# DRINK LIST

Red Wine	Glass	Bottle
Grayson Cel Cabernet .....	12 .....	45
Sola Merlot .....	10 .....	35
Guenoc Zinfandel .....	10 .....	35
Sorvino Red Blend .....	9 .....	35
Los Angel Pinot Noir .....	12 .....	40

## White Wine

Guenoc Sauvignon .....	12 .....	45
Buonocore Chardonnay .....	12 .....	45
Louis Royal Blue .....	9 .....	35
Jaja De Jan Rose .....	9 .....	35
San Piero Pino Grigio .....	12 .....	40

## Sake

Dry Sake .....	12 .....	40
Unfiltered Sake .....	12 .....	45

## Beer

Anchor steam .....	9
Tsing Tao .....	8
Sapporo .....	8
Heineken .....	8
Miller Lite .....	8
Blue Moon.....	8

## Soda

Coke .....	3
Diet Coke .....	3
Sprite .....	3
Orange Soda .....	3
Apple Juice .....	4
Bottle Water .....	3

## CHICKEN 雞類

- CHICKEN WITH BLACK BEAN SAUCE 豉汁雞丁 ..... 16.50  
Diced chicken stir fried with bell peppers and onions in a fermented black bean sauce accented by garlic and ginger.
- ✦ KUNG PAO CHICKEN 宮保雞丁 ..... 16.50  
A generous blend of diced chicken stir fried with zucchini, bell peppers, onions, celery, water chestnuts and peanuts in our spicy kung pao sauce.
- CASHEW CHICKEN 腰果雞丁 ..... 16.50  
Diced chicken stir fried with zucchini, bell peppers, onions, celery, water chestnuts and cashews in garlic sauce.
- BROCCOLI CHICKEN 芥蘭雞丁 ..... 16.50  
Diced chicken stir fried with broccoli in garlic sauce. **브로콜리 치킨**
- GARLIC CHICKEN 大蒜雞丁 ..... 16.50  
Garlic lover's Special! Diced chicken stir fried with generous portions of garlic and water chestnuts in a garlic sauce.
- CURRY CHICKEN 咖喱雞丁 ..... 16.50  
Stir fried chicken in a rich yellow curry sauce with bell peppers, onions and carrots. **카레 치킨**
- CHICKEN WITH BLACK MUSHROOMS 冬菇雞丁 ..... 16.50  
A generous serving of Chinese black mushrooms stir fried with diced chicken in our house garlic sauce.
- CHICKEN WITH STRING BEANS 四季豆雞丁 ..... 16.50  
Diced chicken wok fried with string beans in garlic sauce.
- LEMON CHICKEN 檸檬雞丁 ..... 16.50  
Batter and fried chicken diced or breast with a tangy sweet lemony sauce. **레몬 치킨**
- ✦ ORIGINAL DRY FRIED CHICKEN 干烹雞 ..... 17.50  
Chicken wings deep fried in batter with garlic, ginger and roasted red peppers. (12 pieces Wings or Diced) **(잔)잔풍기**
- ✦ HOT BRAISED CHICKEN 辣椒雞 ..... 17.50  
Spicy, spicy, spicy! Chicken wings deep fried in batter tossed with mixed vegetables, garlic and jalapenos. **라조기**

Steam Rice 3.00 Per order

One Credit Card Per Table  
Gratuity will be added 18% for party of 5 or more  
Dine in Minimum: \$8.00 per person or  
\$5.00 service charge will be added per person



## PORK 豬肉類

-  **SHREDDED PORK WITH GARLIC SAUCE 魚香肉絲** ..... 16.50  
 Shredded pork, water chestnuts and willow tree fungus sauteed in a spicy garlic sauce with a touch of vinegar.
- PORK WITH GREEN ONIONS 蔥爆肉絲 醬爆肉絲** ..... 16.50  
 Sauteed shredded pork with onions and green onions in a light garlic sauce.
-  **PORK WITH HOT PEPPERS 辣椒肉絲 蒜香肉絲 蒜香肉絲** ..... 16.50  
 Sauteed shredded pork with jalapenos, onions and green onions in a spicy garlic sauce.
- SAUTEED BEAN THREADS 炒粉絲 醬爆** ..... 16.50  
 Sauteed shredded pork with julienne mixed vegetables and bean threads in a light garlic sauce.
- PORK WITH SNOW PEAS 雪豆肉片** ..... 17.50  
 Sliced pork with snow peas stir fried in a light garlic sauce.
- PORK WITH BLACK MUSHROOMS 冬菇肉片** ..... 17.50  
 Sliced pork tenderloin, black mushrooms, zucchini and bamboo shoots delicately sauteed in a light garlic sauce.
-  **TWICE COOKED PORK 回鍋肉** ..... 16.50  
 Sliced pork tenderloin stir fried with bell peppers, cabbage, willow tree fungus in a spicy garlic sauce.
- SWEET AND SOUR PORK 甜酸肉** ..... 20.00  
 Tender chunks of lean pork battered deep fried and tossed with bell peppers, onions, carrots and pineapple in our tangy sweet and sour sauce.
- SWEET AND SOUR PORK (BROWN SAUCE) 糖醋肉 醬爆肉** ..... 24.00  
 Tender chunks of lean pork battered deep fried and topped with mixed vegetables in our tangy sweet and sour sauce.
- CHERRY PORK 櫻桃肉 櫻桃肉** ..... 22.00  
 Tender chunks of lean pork deep fried in batter and tossed with our special garlic and ginger infused cherry sauce.

## BEEF 牛肉類

-  **MONGOLIAN BEEF 蒙古牛肉** ..... 18.50  
 Sliced tender beef sauteed with strands of green onions and roasted red peppers in our house sauce.
- BEEF WITH GREEN ONIONS 蔥爆牛肉 醬爆牛肉** ..... 18.50  
 Sliced tender beef sauteed with onions and green onions in a light garlic sauce.
- BROCCOLI BEEF 芥蘭牛肉 蒜香牛肉** ..... 18.50  
 Sliced tender beef stir fried with broccoli in garlic sauce.
- BEEF WITH OYSTER SAUCE 蠔油牛肉** ..... 18.50  
 Sliced tender beef with zucchini, carrots and bamboo shoots stir fried in oyster sauce.
-  **SATAY BEEF 沙茶牛肉** ..... 18.50  
 Sliced tender beef stir fried in a spicy Chinese barbecue sauce accompanied with baby corn.
-  **CURRY BEEF 咖喱牛肉 咖喱牛肉** ..... 18.50  
 Stir fried tender beef in a rich yellow curry sauce with bell peppers, coins an carrots.
- BEEF WITH SNOW PEAS 雪豆牛肉** ..... 20.00  
 Sliced tender beef with snow peas quickly stir fried in our house garlic sauce.
- BEEF WITH BLACK MUSHROOMS 冬菇牛肉** ..... 20.00  
 A generous serving of Chinese black mushrooms stir fried with sliced tender beef in garlic sauce.
-  **DRY FRIED BEEF 干烹牛肉 醬爆牛肉** ..... 20.00  
 Tender slices of beef deep fried in batter and sauteed in a spicy garlic sauce enhanced with roasted red peppers.
- SWEET AND SOUR BEEF 甜酸牛肉** ..... 20.00  
 Tender slices of beef battered deep fried and tossed with bell peppers, onions, carrots, and pineapple in our tangy sweet and sour sauce.
- SWEET AND SOUR BEEF (BROWN SAUCE) 糖醋牛肉 醬爆牛肉** ..... 24.00  
 Tender slices of beef battered deep fried and topped with mixed vegetables in our tangy sweet and sour sauce.



## DUMPLINGS AND POSTICKERS 水餃類

- SHRIMP AND LEEK DUMPLINGS 蝦仁韭菜水餃 새우물만두 ..... 14.00  
12 little dumplings filled with a savory mixture of ginger and garlic infused ground shrimp and Chinese chives (Boiled)
- PORK DUMPLINGS 豬肉白菜水餃 돼지고기 물만두 ..... 13.00  
12 little dumplings filled with a tasteful blend of ground pork and Napa cabbage delicately seasoned with fresh ginger and garlic (Boiled).
- STEAMED POTSTICKERS 蒸餃 찜만두 ..... 13.00  
8 steamed potstickers filled with a tasteful blend of ground pork and Napa cabbage delicately seasoned with fresh ginger and garlic.
- POTSTICKERS 鍋貼 굽만두 ..... 12.00  
6 wok fried potstickers filled with a tasteful blend of ground pork and Napa cabbage delicately seasoned with fresh ginger and garlic.
- VEGETARIAN STEAMED/POTSTICKERS 素蒸餃、鍋貼 야채찜/굽만두 ..... 12.00  
6 steamed or wok fried potstickers filled with napa cabbage, zucchini, and mushrooms delicately seasoned with garlic

## NOODLES 麵類

- DRY BLACK BEAN SAUCE NOODLES 三鮮乾炸醬麵 삼선 간짜장면 ..... 17.00  
Shrimp, calamari, and scallops in a dry dark soybean sauce served over a bowl of fresh homemade noodles.
- BLACK BEAN SAUCE NOODLES 三鮮炸醬麵 삼선 짜장면 ..... 16.00  
Sliced beef, shrimp, and calamari in a dark soybean sauce served over a bowl of fresh homemade noodles.
- COLD NOODLES 涼麵 당콩냉면 ..... 16.00  
Cold noodles in a peanut sauce topped with five spice beef and julienne cucumber & shrimp
- NOODLES WITH PEANUT SAUCE 三鮮擔擔麵 만만면 ..... 17.00  
A mixture of shrimp, scallops, chopped water chestnuts, mushrooms, onions and peas in a spicy peanut sauce served over a bowl of fresh homemade noodles.
- THREE DELUXE SPICY SAUCE NOODLES 山東醬麵 산동면 ..... 17.00  
Stir fried shrimp, calamari, scallops, died zucchini and onions in a spicy sauce served over homemade noodles.
- COMBINATION SPICY SOUP NOODLES 什錦炒碼麵 삼선 짬뽕 ..... 17.00  
Stir fried shrimp, calamari, mussels, beef and mixed vegetables on top of homemade noodles finished in a spicy broth.
- DELUXE SOUP NOODLES 什錦大滷麵 삼선 울면/우동 ..... 17.00  
Shrimp, mussels, calamari, beef and vegetables over homemade noodles in a thick egg flower broth.
- SEAFOOD SOUP NOODLES 三鮮湯麵 삼선 랍면 ..... 17.00  
Homemade noodles with a combination of shrimp, calamari, scallops and mixed vegetables in broth.
- FIVE SPICE BEEF SOUP NOODLES 五香牛肉麵 오향쇠고기 말면 ..... 17.00  
Sliced five spice beef and tendon in a bowl of fresh homemade soup noodles accompanied with spinach.
- BEEF SOUP NOODLES 牛肉湯麵 비프말면 ..... 17.00  
Sliced fresh beef and mixed vegetable in a bowl of fresh homemade soup noodles.
- CHICKEN SOUP NOODLES 雞湯麵 치킨말면 ..... 16.50  
Diced chicken and mixed vegetable in a bowl of fresh homemade soup noodles.
- PORK SOUP NOODLES W/CHINESE PICKLE 榨菜肉絲湯麵 ..... 16.50  
Shredded pork, mixed vegetables and Chinese pickle in a bowl of fresh homemade soup noodles.
- PORK W/MUSTARD GREEN SOUP NOODLES 雪菜肉絲湯麵 ..... 16.50  
Shredded pork, mixed vegetables and mustard greens in a bowl of fresh homemade soup noodles.
- VEGETABLE SOUP NOODLES 素湯麵 야채말면 ..... 14.50  
Assorted mixed vegetables in a bowl of fresh homemade soup noodles.



# LUNCH SPECIAL

## WEEKDAYS ONLY

(11 AM TO 3PM)

Includes: soup of the day, steamed rice & choice of the following

✦	HOT BRAISED BEAN CURD 麻婆豆腐 .....	13.00
	BRAISED BEAN CURD 紅燒豆腐 .....	13.00
	VEGETABLES DELUXE 素什錦 .....	13.00
	DRY SAUTEED STRING BEANS 乾扁四季豆 .....	13.00
✦	MONGOLIAN BEEF 蒙古牛肉 .....	15.00
	BEEF WITH GREEN ONIONS 蔥爆牛肉 .....	15.00
	BROCCOLI BEEF 芥蘭牛肉 .....	15.00
	BEEF WITH OYSTER SAUCE 蠔油牛肉 .....	15.00
✦	SATAY BEEF 沙茶牛肉 .....	15.00
	CURRY BEEF 咖喱牛肉 .....	15.00
	BEEF WITH SNOW PEAS 雪豆牛肉 .....	15.00
	BEEF WITH BLACK MUSHROOM 冬菇牛肉 .....	15.00
✦	DRY FRIED BEEF 干烹牛肉 .....	15.00
	BEEF WITH BEAN CURD 牛肉豆腐 .....	15.00
✦	KUNG PAO CHICKEN 宮保雞丁 .....	14.00
	CASHEW CHICKEN 腰果雞丁 .....	14.00
	GARLIC CHICKEN 大蒜雞丁 .....	14.00
	LEMON CHICKEN 檸檬雞丁 .....	14.00
✦	DRY FRIED CHICKEN 乾烹雞 (6 Pices) .....	14.00
	CHICKEN WITH BLACK MUSHROOM 冬菇雞丁 .....	14.00
✦	SHREDDED PORK WITH GARLIC 魚香肉絲 .....	14.00
	CHERRY PORK 櫻桃肉 .....	16.00
	SWEET AND SOUR PORK 甜酸肉 .....	16.00
✦	TWICE COOKED PORK 回鍋肉 .....	14.00
	SAUTEED BEAN THREADS 炒粉絲 .....	14.00
✦	KUNG PAO SHRIMP 宮保蝦 .....	16.50
	SHRIMP WITH LOBSTER SAUCE 龍蝦糊 .....	16.50
	SWEET AND SOUR SHRIMP 甜酸蝦 .....	16.50
	SHRIMP WITH GREEN PEAS 青豆蝦 .....	16.50
✦	DRY FRIED SHRIMP 乾烹蝦 .....	16.50
	CURRY SHRIMP 咖喱蝦 .....	16.50
	SHRIMP WITH BLACK BEAN SAUCE 豆豉蝦 .....	16.50
	SHRIMP WITH MIXED VEGETABLES 素菜蝦 .....	16.50
	HAPPY FAMILY 全家福 .....	20.00
✦	DRY FRIED FLOUNDER FILLET 乾烹魚 .....	16.50



## COLD PLATES AND APPETIZERS 頭檯

- COLD SLICED BEEF 五香牛肉 오향 쇠고기** ..... 20.00  
Five spice aromatic beef served cold over sliced cucumbers.
- JELLYFISH WITH CUCUMBERS 凉拌海蜇 배파리 냉채** ..... 20.00  
Chilled shredded jellyfish and julienne cucumbers tossed in a light soy garlic mustard sauce.
- COLD THREE DELIGHTS 凉拌三鮮 삼선 냉채** ..... 26.00  
Shrimp, scallops, calamari, and sliced cucumbers tossed in a light soy garlic mustard sauce.
- FRIED SHRIMPS 炸蝦仁** ..... 16.00  
12 deep fried shrimps served with sweet and sour sauce on the side.
- EGG ROLLS 炸春卷** ..... 10.00  
4 vegetarian egg rolls cut in half served with sweet and sour sauce on the side.
- COMBINATION COLD PLATE (mix choice of any half order) 冷拼盤**  
Cold sliced beef 11.00, jelly fish 11.00

## SOUP 湯

- |  | S     | M     | L     | XL    |
|--|-------|-------|-------|-------|
| <b>HOT AND SOUR SOUP 酸辣湯</b> .....<br>Mixture of shrimp, tofu, peas, willow tree fungus and bamboo shoots in a peppery and tangy broth finished with whipped eggs. | 8.00  | 10.00 | 15.00 | 22.00 |
| <b>SIZZLING RICE SOUP 鍋巴湯 누룽지 스프</b> .....<br>A combination of shrimp, water chestnuts, mushrooms, peas, and spinach in a broth with sizzling rice                 | 8.00  | 12.00 | 15.00 | 22.00 |
| <b>TOMATO EGG FLOWER SOUP 番茄蛋花湯</b> .....<br>A fusion of shrimp, mushrooms, peas, spinach, diced tomatoes in an egg flower drop soup.                              | 8.00  | 10.00 | 15.00 | 22.00 |
| <b>SPINACH AND BEAN CURD SOUP 菠菜豆腐湯</b> .....<br>Diced tofu and spinach in broth.  | 8.00  | 10.00 | 15.00 | 22.00 |
| <b>SEAWEED SOUP 紫菜湯 김 스프</b> .....<br>A delectable concoction of seaweed, shrimp, spinach, peas, mushrooms in an egg flower drop soup.                             | 8.00  | 10.00 | 15.00 | 22.00 |
| <b>WONTON SOUP 餛飩湯 완탕 스프</b> .....<br>House pork wontons served in a broth with shrimp, peas, mushrooms, bamboo shoots and spinach.                                | 9.00  | 12.00 | 16.00 | 24.00 |
| <b>SEAFOOD SOUP 三鮮湯 삼선탕</b> .....<br>Sliced cucumbers, spinach cooked in a broth with fresh scallops, shrimp and calamari.   | 12.00 | 16.00 | 22.00 | 28.00 |

## MU SHU 木須肉

A sauteed combination of shredded cabbage, willow tree fungus, bamboo shoots, onions and fluffed eggs. This dish is accompanied with 4 homemade mu shu wraps, julienned scallions and hoison sauce. Have our mu shu prepared simply as above, or add your choice of shredded pork, sliced beef, diced chicken, or shrimp.

Extra mu shu warps are 1.00 each

- VEGETARIAN MU SHU 素木須 무쉬 야채** ..... 15.00
- MU SHU PORK 木須豬肉 무쉬 pork** ..... 17.00
- MU SHU CHICKEN 木須雞肉 무쉬 치킨** ..... 17.00
- MU SHU BEEF 木須牛肉 무쉬 비프** ..... 18.00
- MU SHU SHRIMP 木須蝦 무쉬 새우** ..... 18.00



## SEAFOOD 海鮮類

- HAPPY FAMILY 全家福** 전가복/왕보쌈 ..... 32.00  
Stir fried beef, chicken, shrimp, calamari, scallops, mussels, broccoli, zucchini, black mushrooms and baby corn in a spicy
- THREE INGREDIENTS 炒三鮮** ..... 32.00  
Tender shrimp, whole scallops and calamari with fresh snow peas sauteed in a light garlic wine sauce.
- DRY FRIED SHRIMP 乾烹蝦** 잔풍 새우 ..... 22.00  
Shrimp deep fried in batter and sauteed in a spicy garlic sauce enhanced with roasted red peppers, mushrooms, carrots green onion and bamboo shoots.
- SAUTEED SHRIMP 清炒蝦** ..... 22.00  
Fresh shrimp sauteed with Bamboo shoots, carrots and snow pea in a flavorful garlic and ginger sauce.
- KUNG PAO SHRIMP 宮保蝦** 불파우 새우 ..... 22.00  
Tender shrimps stir fried with zucchini, onion, bell pepper, celery, water chestnut, and peanut in our spicy kung pao sauce.
- SHRIMP WITH LOBSTER SAUCE 蝦龍糊** ..... 22.00  
Tender sauteed shrimps braised in fresh garlic, green peas and eggs in a wine and lobster sauce.
- SWEET AND SOUR SHRIMP 甜酸蝦** ..... 22.00  
Tender shrimps fried in batter and quickly tossed with onions, bell peppers and pineapples in our tangy sweet and sour sauce.
- SHRIMP WITH SNOW PEAS 雪豆蝦** ..... 24.00  
Tender sauteed shrimps braised with fresh snow peas in a fresh garlic sauce.
- CURRY SHRIMP 咖喱蝦** 아메 새우 ..... 22.00  
Stir fried tender shrimps in a rich yellow curry sauce with bell pepper, onions and carrots.
- SHRIMP WITH BLACK BEAN SAUCE 豉汁蝦** ..... 22.00  
Sauteed shrimps stir fried bell peppers and onions in a fermented black bean sauce accented by garlic and ginger.
- BROCCOLI SHRIMPS 芥蘭蝦** 브로콜리 새우 ..... 22.00  
Stir wok fried shrimps and broccoli in a garlic sauce.
- SHRIMP WITH VEGETABLES 素菜蝦** 아채 새우 ..... 22.00  
Mixture of vegetables and sauteed shrimps stir fried in a garlic infused sauce.
- SHRIMP WITH BEAN CURD 豆腐蝦** ..... 22.00  
Fresh diced bean curd and shrimps stir fried in a garlic sauce.
- HONEY WALNUT PRAWN 合桃蝦** ..... 24.00  
Shrimp deep fried in butter, mixed with mayo sauce with honey glazed walnut.
- DRIED FRIED CALAMARI 乾烹魷魚** 잔풍 오징어 ..... 22.00  
Flash fried battered calamari tossed in a spicy garlic and ginger sauce enhanced with roasted red peppers.
- SAUTEED SCALLOPS 清炒干貝** ..... 32.00  
Fresh scallops sauteed with bamboo shoots and snow peas in a flavorful ginger and garlic sauce.
- SCALLOPS WITH GARLIC SAUCE 魚香干貝** ..... 32.00  
fried Tender fresh whole scallops sauteed w/ roasted hot peppers and water chestnut, fungus in a garlicky sauce.
- HOT BRAISED FLOUNDER FILLET 乾燒魚** 매운 생선 ..... 22.00  
Fried to golden brown fillet in a special spicy house sauce.
- BRAISED FLOUNDER FILLET 紅燒魚** 아채 생선 ..... 22.00  
Fried to golden brown fillet topped with a mixture of vegetables.
- SWEET AND SOUR FLOUNDER FILLET 甜酸魚** ..... 22.00  
Fried to golden brown fillet pieces tossed with sweet and sour sauce.
- DRY FRIED FLOUNDER FILLET (DRY) (PIECES) 乾烹魚** 잔풍 생선 ..... 22.00  
Flounder pieces fried in batter, tossed in garlic, ginger and roasted red peppers.
- FLOUNDER FILLET WITH BLACK BEAN SAUCE 豉汁魚** ..... 22.00  
Flounder pieces fried in batter, tossed in bell peppers and onions in a fermented black bean sauce accented by garlic and ginger.



## VEGETABLES 素菜豆腐類

	<b>무부 야채 볶음</b>	
BRAISED BEAN CURD 紅燒豆腐 .....	16.00	Fresh flash fried triangle tofu tossed with a nice mixture of vegetables in a garlicky sauce.
✦ HOT BRAISED BEAN CURD 麻婆豆腐 .....	16.00	Fresh diced tofu in a spicy sauce with peas and mushrooms.
	<b>매운 두부</b>	
✦ FAMILY STYLE BEAN CURD 家常豆腐 .....	16.00	Fresh tofu tossed with mix vegetables and bean thread in a spicy garlic sauce. A bit of both style bean curd.
	<b>두부 잡채</b>	
VEGETABLES DELUXE 素什錦 .....	17.00	Mixture of fresh vegetables wok cooked in a fresh garlic sauce.
MUSHROOMS, BAMBOO SHOOTS, AND SNOW PEAS 素三鮮 ...	17.00	Mushrooms, bamboo shoots, and snow peas cooked in a fresh garlic sauce.
	<b>비빔 두부</b>	
BLACK MUSHROOMS WITH BEAN CURD 冬菇豆腐 .....	16.00	Tender whole black mushrooms and fresh bean curd cooked in a rich soy garlic sauce with zucchinis.
	<b>비빔 야채 볶음</b>	
BLACK MUSHROOMS WIT BABY BOK CHOW 冬菇菜心 .....	16.00	Fresh baby bok chow and whole black mushrooms tossed in a garlic sauce.
	<b>시금치 볶음</b>	
SPINACH WITH GARLIC 清炒菠菜 .....	16.00	Tons of fresh spinach and garlic tossed quickly to your table.
SPINACH WITH BEAN THREADS 菠菜粉絲 .....	18.00	Fresh spinach and bean threads tossed in a light garlic.
	<b>그린빈 볶음</b>	
DRIED SAUTEED STRING BEANS 乾扁四季豆 .....	16.00	Fresh green beans flash fried and tossed in a garlicky sauce with Chinese pickle.
	<b>가지 볶음</b>	
✦ GARLIC FLAVORED EGGPLANT 魚香茄子 .....	16.00	Fresh eggplant cut in strips and braised with our spicy garlicky sauce.
DRIED SAUTEED ASPARAGUS 乾扁蘆筍 .....	SEASONAL	Fresh asparagus flash fried and tossed in a garlicky sauce with Chinese pickle.

## CHOW MEIN 炒麵類

All chow mein comes with wok fried soft needles for homemade noodles additional \$1 charge.  
These chow mein include mixture of julienne vegetables.

VEGETARIAN 素炒麵 .....	12.00
PORK 豬肉炒麵 .....	13.00
CHICKEN 雞炒麵 .....	13.00
BEEF 牛肉炒麵.....	15.00
TOMATO BEEF 蕃茄牛肉炒麵 .....	16.00
SHRIMP 蝦炒麵 .....	16.00
COMBINATION 什錦炒麵 .....	16.00
SEAFOOD 海鮮炒麵.....	18.00

## FRIED RICE 炒飯類

All fried rice include eggs, peas, and diced carrots

VEGETARIAN 素菜炒飯 .....	12.00	<b>야채 볶음밥</b>
PORK 豬肉炒飯 .....	13.00	<b>포크 볶음밥</b>
CHICKEN 雞肉炒飯 .....	13.00	<b>치킨 볶음밥</b>
BEEF 牛肉炒飯.....	15.00	<b>비프 볶음밥</b>
SHRIMP 蝦炒飯 .....	16.00	<b>새우 볶음밥</b>
COMBINATION 什錦炒飯.....	16.00	
* combination includes shrimp, calamari, chicken and beef		
SEAFOOD 海鮮炒飯.....	18.00	<b>해산물볶음밥</b>
* seafood includes shrimp, calamari, scallops, and mussel.		