



## appetizers

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### edamame 6.50

boiled green soybeans, lightly salted

### Bangkok roti 8.95

wheat flour Thai bread, pan fried to golden brown, served with vegetable yellow curry dip

### veggie spring rolls 9.25

deep fried spring rolls stuffed with cabbage, celery, carrot & silver noodles served with sweet 'n' sour sauce

### fried tofu 9.25

Thai style deep fried tofu served with cucumber and ground peanuts in sweet 'n' sour sauce

### gyoza veggie 9.25

Japanese style vegetable dumplings deep fried or steamed

### Ying's wings 11.95 (garlic style)

chicken wings marinated in garlic-cilantro seasoning, served with celery & blue cheese dressing

### vegetable samosa 9.25

colorful mix of fresh peas, potatoes, carrots, mixed with yellow curry powder and palm oil, then wrapped in a spring roll triangle; served with sweet and sour sauce

### scallion pancake 10.25

scallion, batter, pan fried and served with our special sauce

### chive dumplings 10.50

steamed vegetarian chive dumplings with Thai special dark chili sauce

### crispy chive cakes 10.50

prepared by traditional Thai recipe with fresh chives, tapioca starch and rice flour, then deep fried until golden brown and served with a special homemade sauce; 3 cakes cut into 12 cubical pieces

### shumai (pork) 9.25 (shrimp) 10.95

Japanese dumplings deep fried or steamed with sesame dressing

### takoyaki 10.95

ball-shaped egg, soy and wheat flour cakes, deep fried then served with honey-mustard sauce

### Thai fish cakes 10.50

minced fish fillet with Thai spices, fried until golden brown, served with cucumber sauce and topped with crushed peanuts.

### Ying's crab Rangoon 12.50

real crab meat, garlic, scallion and cream cheese wrapped in wonton skin, with homemade sweet 'n' sour sauce

## salads

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### seaweed salad 8.50

assorted thin seaweed salad with homemade ginger-olive dressing

### oriental chicken salad 17.55 (LIMITED AVAILABILITY)

grilled chicken breasts, tomatoes, cucumbers, carrot, served on top of mixed greens and bathed in homemade olive-ginger dressing, topped with crispy noodles

### Ying's noodle salad\*\* 19.95 (Yum Woon Sen) (LIMITED AVAILABILITY)

The hot & spicy Thai glass noodle salad "Yum Woon Sen" combines bean thread noodles with shrimp and chicken, seasoned w/ Thai herbs and spicy lime sauce

### California salad 21.95 (SEASONAL)

assorted fruit, mix of shrimp, red onions, sliced avocado, mixed greens, bathing in olive oil and fresh lemon juice



## soup

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### **miso soup 4.50**

seaweed, firm silken tofu, scallion with special homemade broth prepared with soybean (miso) paste

### **wonton soup 5.95 (shrimp + pork)**

Thai style wonton dumplings soup in clear chicken broth with baby bok choy chopped cilantro & scallions

### **dumpling soup 5.95**

vegetable dumplings in broth with Napa cabbage

### **tom yum\*\* 6.95**

#### **(shrimp, chicken or veggie/tofu)**

Thai hot 'n' sour soup generously enriched with fragrant herbs such as fresh lemon grass, kaffir lime leaves, galangal, lime juice mixed with fish sauce, tomato, mushrooms & crushed chili peppers;

### **tom kha\* 8.25 (shrimp, chicken or veggie/tofu)**

Thai hot 'n' sour soup generously enriched with coconut milk, lemon grass, kaffir lime leaves, galangal, lime juice mixed with fish sauce, tomato, mushrooms & crushed chili peppers;

## noodles

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### **phad Thai (chicken)16.95 (beef or shrimp) 19.95**

stir-fried rice noodles with scrambled egg, chicken breast meat or fresh shrimp, tamarind juice, bean sprouts, garnished with crushed peanut, cilantro and a piece of lime; Thailand's national dish!!!

### **phad see eaw 17.50**

stir-fried flat noodles in a homemade sauce with chicken, egg, broccoli, Chinese broccoli and bean sprouts

### **chicken noodles 17.95**

stir-fried flat noodles with chicken, bean sprouts, scallion, garlic, onion and a scrambled egg, , served on top of lettuce with ground peanuts on the side

### **phad kee mao\* 18.95 “drunken noodle”**

stir-fried flat noodles with flavorful Thai basil, Thai chili, garlic, white onion, red bell pepper, bean sprouts, ground chicken or beef;

### **yaki soba**

#### **(chicken or pork) 21.95 (shrimp or beef) 23.95**

wheat flour noodles stir-fried in Japanese sesame oil with baby bok choy, summer zucchini, Spanish onion and red bell pepper

## big bowl

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**aromatic goodness**

### **Bangkok noodles**

#### **(chicken) 16.95 (beef) 19.50 / (shrimp) 19.95**

rice noodles with bean sprouts, cilantro, scallion and garlic oil with your choice of meat cooked to perfection in flavored broth;

### **Ying's ramen (pork only) 21.95**

prepared in flavorful homemade pork stew-based broth with tender pork cuts, served over ramen noodles with marinated hardboiled egg and marinated fried tofu, topped with bean sprouts and baby Bok choy;



**asian kitchen takeout**

## curry

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### MEAT:

chicken 19.95 vegetable or tofu 19.95  
salmon 24.95, shrimp, beef 21.95 scallop 23.95  
combination seafood 25.95 duck 29.95

### yellow curry

rich coconut milk with yellow curry paste, cooked with your choice of meat and potato

### Panang\*

your choice of meat, lime leaves, coconut milk, Panang curry paste

### pineapple curry\*

prepared with red curry paste, Thai basil, pineapple, bell peppers in rich coconut milk

### NOODLES or RICE:

Egg Noodles, Rice Noodles, Japanese Noodles (+\$1)  
Udon Noodles, Buckwheat Noodles (+\$1)  
Jasmine Rice or Brown Rice (+\$1)

### ruby curry\*

your choice of meat or vegetables with red curry paste in rich coconut milk, Thai basil, bamboo shoots, red bell peppers, served over egg noodles;

### gang keaw wan\*\* (green curry)

your choice of meat bathing in spicy Thai green curry paste with rich coconut milk, Thai basil, blended spinach, lemon leaves, bell pepper with steamed string beans, bamboo shoots and zucchini

## Ying's wok stir-fried

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### MEAT:

chicken 18.95 vegetable or tofu 18.95  
salmon 23.95, shrimp, beef 21.95 scallop 22.95  
combination seafood 24.95 duck 28.95

### Thai basil (Kapaw)\*\*

sautéed with Thai basil leaves, onion, red bell pepper, string beans, full of flavor and spice;

### garlic and pepper\*

sautéed with garlic, ground pepper, fresh mushrooms, onions, scallion, celery and carrot

### cashew nuts\*\*

sautéed w/ homemade cashew sauce, carrots, mushroom, green onion, water chestnuts, topped with freshly roasted cashew nuts

### NOODLES or RICE:

Egg Noodles, Rice Noodles, Japanese Noodles (+\$1)  
Udon Noodles, Buckwheat Noodles (+\$1)  
Jasmine Rice or Brown Rice (+\$1)

### phad king

sautéed with fresh ginger, Spanish onion, scallion, fresh mushroom, carrots

### mixed veggies

stir-fried zucchini, carrot, summer squash, mushroom, onion, celery, Bok Choy, Napa cabbage with oyster sauce and garlic;

### sweet'n'sour

stir-fried with pineapple, onion, cucumber, bell pepper in sweet'n'sour sauce;

## steamed rice (side)

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jasmine white rice (side order) 4.50

brown rice (side order) 5.00

sushi rice (side order) 5.50





## rice

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**fried rice (pork or chicken) 17.25**  
**(beef or shrimp) 18.95**  
**(combo) 22.50**

tomato, onion, scallion, pea, carrot, egg,  
served with cucumber & a lime wedge

**vegetarian fried rice 18.95**

stir fried flavorful jasmine rice with scrambled egg,  
Thai chili paste, Thai pumpkin and assorted  
veggies, topped with cashew nuts

**spicy fried rice**  
**(pork, or chicken) 18.25**  
**(beef or shrimp) 20.95**

Thai basil, onion, peppers, garlic, chili, served with  
cucumber & a lime wedge, topped with an over easy egg

**pineapple fried rice 22.95**

shrimp, pineapple, onion, scallion, raisin and curry  
powder, topped with cashew nuts, served with grilled  
pineapple on the side

## Seoul's special

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**bibimbap 21.95**

exotic vegetables steamed and bathed in sesame oil, marinated beef in homemade  
bulgogi sauce; kimchi (Korean Picked cabbage) and one over-easy egg on a bed of  
rice, served with spicy Korean chili paste

**tofu bibimbap 20.95**

Vegetarian. Exotic vegetables steamed and bathed in sesame oil, steamed silken  
tofu, kimchi (Korean Picked cabbage) and one over-easy egg on a bed of rice with  
Korean chili paste

**tuna bibimbap 25.95**

exotic vegetables steamed and bathed in sesame oil, thin sliced tuna sashimi  
(5pcs), kimchi (Korean Picked cabbage) and one over-easy egg on a bed of rice,  
served with spicy Korean chili paste



## Korean wok stir-fried

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Each dish is prepared with a special selection of vegetables:

**baby Bok choy, zucchini, red bell pepper, Spanish onions, Napa cabbage**

**MEAT:**        **chicken 20.95 vegetable or tofu 20.95**  
                  **shrimp, beef 22.95 scallop 24.95**  
                  **combination seafood 25.95 half a duck 29.95**

**SAUCE:**     Oyster, Cashew\*, Spicy Basil\*\*, Garlic, Ginger scallion, Spicy Korean\*\*, Szechwan\*

**NOODLES or RICE:**

Buckwheat Noodles, Egg Noodles, Rice Noodles, Udon Noodles,  
Japanese Rice or Brown Rice



**asian kitchen takeout**



**nigiri** "*nigiri*" = hand shaped sushi / fish over rice **1 pc per order (one piece)**

|                                      |                                       |                                      |
|--------------------------------------|---------------------------------------|--------------------------------------|
| <b>tamago</b> (omelet) 3.00          | <b>saba</b> (mackerel) 3.50           | <b>smoked salmon</b> 4.75            |
| <b>asparagus</b> 3.00                | <b>maguro</b> (tuna) 4.50             | <b>unagi</b> (smoked eel) 4.75       |
| <b>avocado</b> 3.00                  | <b>shiro maguro</b> (white tuna) 4.50 | <b>tobiko</b> (flying fish roe) 4.00 |
| <b>yamagobo</b> (burdock root) 3.00  | <b>sake</b> (salmon) 4.50             | <b>red tobiko</b> 4.25               |
| <b>oshinko</b> (pickled turnip) 3.00 | <b>izumi</b> (tilapia) 4.25           | <b>green tobiko</b> 4.25             |
| <b>inari</b> (sweet tofu) 3.00       | <b>tako</b> (octopus) 4.75            | <b>black tobiko</b> 4.75             |
| <b>shitake</b> (black mushroom) 3.25 | <b>takky</b> (baby octopus) 5.50      | <b>hotategai</b> (scallop) MP        |
| <b>kanikama</b> (crabstick) 3.50     | <b>hamachi</b> (yellowtail) 5.50      | <b>ikura</b> (salmon roe) MP         |
| <b>ebi</b> (cooked shrimp) 3.75      |                                       | <b>uni</b> (sea urchin) MP           |

**sashimi** "*sashimi*" = no rice / sliced fish **1 pc per order (one piece)**

|  |                                       |                                      |
|--|---------------------------------------|--------------------------------------|
| <b>tamago</b> (omelet) 3.00            | <b>maguro</b> (tuna) 5.00             | <b>smoked salmon</b> 5.75            |
| <b>avocado</b> 3.50                    | <b>shiro maguro</b> (white tuna) 5.15 | <b>unagi</b> (smoked eel) 5.50       |
| <b>oshinko</b> (pickled turnip) 3.00   | <b>sake</b> (salmon) 5.00             | <b>tobiko</b> (flying fish roe) 4.75 |
| <b>inari</b> (sweet tofu) 3.25         | <b>hotategai</b> (scallop) MP         | <b>red tobiko</b> 5.00               |
| <b>shitake</b> (black mushroom) 3.75   | <b>izumi</b> (tilapia) 3.30           | <b>green tobiko</b> 5.15             |
| <b>kanikama</b> (crabstick) 6.00 (2pc) | <b>tako</b> (octopus) 3.35            | <b>black tobiko</b> 5.25             |
| <b>ebi</b> (cooked shrimp) 6.50 (2pc)  | <b>takky</b> (baby octopus) 5.50      | <b>ikura</b> (salmon roe) MP         |
| <b>saba</b> (mackerel) 3.75            | <b>hamachi</b> (yellowtail) 6.25      | <b>uni</b> (sea urchin) MP           |

**hand roll** "*temaki*" = hand roll = cone-shaped single roll **1 pc per order (one piece)**

|  |  |
|--|--|
| <b>H1. salmon skin hand roll</b> 6.00<br>deep fried salmon skin / cucumber / burdock root / eel sauce                    | <b>H5. shrimp tempura hand roll</b> (2 hand rolls) 11.95<br>tempura shrimp / cucumber / avocado / Jap. squash / burdock root / eel sauce |
| <b>H2. spicy tuna hand roll</b> 6.95<br>chopped tuna mixed with spicy mayo sauce / cucumber / avocado / spicy mayo sauce | <b>H6. spicy scallop hand roll</b> 9.25<br>diced raw scallop and tobiko mixed with spicy mayo sauce                                      |
| <b>H3. negi hamachi hand roll</b> 6.95<br>thin sliced yellowtail / scallion / spicy mayo sauce                           | <b>H7. ikura hand roll</b> 8.50<br>salmon caviar   |
| <b>H4. dancing eel hand roll</b> 6.95<br>smoked eel / cucumber / burdock root / eel sauce                                | <b>H8. spicy salmon hand roll</b> 6.95<br>thin sliced salmon / cucumber / avocado / spicy mayo sauce                                     |

## hoson maki *"hoson maki" = thin roll* cut into 8 pcs (eight pieces)

|                                       |   |                                       |
|---------------------------------------|---|---------------------------------------|
| <b>tamago maki</b> (Jap. omelet) 6.00 | <b>oshinko maki</b> (pickled turnip) 6.75 | <b>sake maki</b> (salmon) 7.50        |
| <b>avocado maki</b> 6.25              | <b>wakami maki</b> (seaweed) 6.95         | <b>tekka maki</b> (tuna) 7.50         |
| <b>asparagus maki</b> 6.25            | <b>kanikama maki</b> (crabstick) 6.95     | <b>hamachi maki</b> (yellowtail) 7.75 |
| <b>kappa maki</b> (cucumber) 6.50     | <b>ebi maki</b> (cooked shrimp) 6.95      | <b>unagi maki</b> (eel) 6.90          |
| <b>kampyo maki</b> (Jap. squash) 6.50 | <b>izumi maki</b> (tilapia) 7.15          |                                       |

**! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

## special rolls *(chef's special combination of ingredients)* cut into 8 pcs (eight pieces)

|   |  |
|---|--|
| <b>S1. California roll \$8.95</b><br>(crabstick/avocado/cucumber/masago)  | <b>S10. 'Only Better' roll \$16.95</b><br>(salmon/white tuna/avocado/ topped with orange tobiko)   |
| <b>S2. J.B. Fresh \$10.50</b><br>(salmon/cream cheese/scallion)   | <b>S11. Miami sunset roll \$14.95</b><br>(white fish tempura / asparagus /lettuce/avocado topped w/ masago & sp.sauce)   |
| <b>S3. philadelphia roll \$10.50</b><br>(salmon/avocado/cream cheese)   | <b>S12. dancing eel roll \$16.95</b><br>(crab/avocado/cucumber topped with thin sliced eel)  |
| <b>S4. New York roll \$10.50</b><br>(tuna/cucumber/cream cheese)  | <b>S13. girls on the beach \$13.95</b><br>(asparagus / half salmon & half yellowtail inside topped with scallion and masago side by side)                          |
| <b>S5. spicy tuna roll \$10.50</b><br>(tuna/avocado/cucumber/sp. mayo)  | <b>S14. Cape Cod blue \$13.25</b><br>(red snapper/cream cheese/scallion/avocado / green tobiko on top)   |
| <b>S6. Boston roll \$11.95</b><br>(salmon/shrimp/avocado/cucumber/sp. mayo)                                       | <b>S15. crab mix roll \$10.50</b><br>(crabstick / masago /mayonnaise /scallion)  |
| <b>S7. east coast roll \$10.50</b><br>(eel/cucumber/scallion/sp. mayo sauce)                                      | <b>S16. slim lady \$11.00</b><br>(tuna / lettuce / avocado / asparagus topped with sesame seeds)   |
| <b>S8. kimono salmon roll \$11.95</b><br>(sm. salmon/oshinko/cream cheese/burdock root)                           | <b>S17. volcano sunset \$19.95</b><br>(tempura shrimp / cuc inside topped with thin sliced avo & grilled <u>dynamite mix</u> : crabstick /sp. mayo sauce / masago) |
| <b>S9. four seasons' roll \$19.95</b><br>(tuna / salmon / white tuna / white fish topped with four colors tobiko) |  |

# premium rolls (chef's specials with added value) cut into 10 - 12 pcs (ten to twelve pieces)

**PR1. deep impact roll \$18.95**

(tempura shrimp/avocado/cucumber/spicy tuna on top)

**PR2. dynamite roll \$18.75**

(salmon/yellowtail/avocado topped with sp. sauce, green & orange tobiko)

**PR3. crazy roll \$17.95**

(red snapper/white tuna/asparagus topped with orange masago)

**PR4. rainbow roll \$18.95**

(imitation crab meat/cucumber/avocado topped with tuna/salmon/white fish/avocado)

**PR5. honeymoon chicken roll \$13.95**

(chicken tempura/ cream cheese topped with honey mayo)

**PR6. Texas tempura roll \$19.95**

(eel/crabstick/Jap. squash/ crunch flakes rolled, then deep fried & topped with tamarind sauce )

**PR7. spider roll \$20.95**

(deep fried soft shell crab/cucumber/avocado/burdock root/ Japanese squash / lettuce topped with eel sauce and sesame seeds)

**PR8. shrimp tempura roll \$17.50**

(shrimp tempura/ cucumber/avocado/burdock root Jap. Squash topped with masago & eel sauce)

**PR9. crunchy roll \$16.50**

(salmon/crab/cream cheese lightly fried tempura style and then topped with sp. sauce)

**PR10. alligator roll \$20.50**

(shrimp tempura/avocado tobiko/ topped with giant eel)

**PR11. caterpillar roll \$18.95**

(eel/cucumber/tobiko topped with thin sliced avocado & eel sauce)

**PR12. fire crunchy \$19.50**

(salmon/ tuna/avocado/ cucumber lightly fried tempura style, then topped with spicy & eel sauce)

**PR13. seven days' art\*\* \$18.95**

(sp. tuna kimchee / scallion / tobiko topped with 4pcs red snapper tempura, eel sauce & sesame seeds)

**PR14. red dragon roll \$19.95**

(scallop tempura/avocado inside topped w/ red tuna & red tobiko)

**PR15. veggie tempura roll \$14.95**

(tempura fried zucchini / broccoli / sweet pot. / taro / teriyaki sauce)

**PR16. scorpion roll \$19.95**

(eel/tobiko/cucumber/avo/topped with cooked shrimp & eel sauce)

**PR17. tuna jalapeño roll \$19.25**

(crabstick tempura/avocado/cucumber topped with red tuna/cilantro/jalapeño spicy sauce)

**PR18. ocean bomb roll \$24.95**

(tuna / salmon / octopus/ salmon roe/ red snapper / squid / oshinko / seaweed salad / jalapeño inside topped with green tobiko / sp. mayo and sriracha sauce)

**PR19. Johnnie B roll \$18.95**

(shrimp tempura/avocado inside topped with salmon/yellowtail/eel and spicy wasabi sauce)

**PR20. Nantucket roll \$19.95**

(scallop tempura/avocado/asparagus topped with salmon and eel sauce)

**PR21. kimchee fighter\*\* \$18.95**

(spicy tuna kimchee/avo/cucumber inside, fried tempura style & topped with sp. sriracha sauce)

**PR22. birthday party \$19.75**

(shrimp tempura/cream cheese/asparagus topped with masago caviar / thin sliced avocado and eel sauce)



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## sushi starters

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### kani sunomono \$16.95

crabstick, avocado & tobiko wrapped with thin cucumber and dressed with ginger-vinaigrette

### veggie naruto \$17.50

wakame, oshinko (pickled turnip), asparagus, carrot, avocado, kampyo (Jap. squash) wrapped in thin cucumber and bathed with ginger dressing

### tuna naruto \$18.95

tuna, avocado & tobiko wrapped in paper thin cucumber served with flavorful ponzu sauce

### tuna tataki \$23.95

thin cut seared tuna served with special ponzu sauce and vinegar dressing, served with a side of seaweed salad

## inside-out rolls

( = rice on the outside)

cut into 8 pcs (eight pieces)

white tuna / cucumber 8.00

tuna / cucumber 8.00

tuna / scallion 8.00

tuna / avocado 8.50

squid / cucumber 8.50

shrimp / cucumber 8.00

smoked salmon / cucumber 8.50

salmon skin / cucumber 8.00

yellowtail / scallion 8.25

yellowtail / cucumber 8.25

veggie maki (mixed veggies) 8.00

salmon / cucumber 8.00

salmon / avocado 8.25

eel / avocado 8.75

eel / cucumber 8.65

eel / cucumber / avocado 9.25

eel / asparagus 9.50

## sushi sauce & sides

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### ADD ON ANY SUSHI:

brown rice (substitute) \$2.00

avocado \$1.75

cucumber \$1.50

scallion \$1.50

cream cheese \$1.50

tobiko \$2.50

ginger (1oz) \$0.80

wasabi (1oz) \$0.80

soy sauce (1oz) \$0.50

add tempura (to rolls only) \$5.00

spicy mayo sauce (side) \$1.00

eel sauce (side) \$1.00

honey-mayo sauce (side) \$1.00

sriracha sauce (side) \$0.75

sushi rice (side order) \$ 5.50

**!!! For customers with allergies: Before placing your order, please inform us if a person in your party has a food allergy!!!**

