

Our Classic Starters

Share and savor our favorite dishes from around Asia

Yin Yang Shrimp 8.95

Crispy black tiger shrimp dusted in salt and pepper and served with the perfect yin and yang of a sweet, plum ginger sauce and a spicy Vietnamese sauce

Kobe Royale 8.95

Three delicious American Kobe Beef sliders with garlic and ginger, served with sweet potato fries and a trio of sauces

Baby Calamari with Asian Lime & Mint Sauce 7.75

Tender calamari, marinated, flash-fried and served with a refreshing lime and mint sauce

Imperial Lettuce Wraps 7.50

A Jinja favorite, four crisp lettuce cups filled with a delicious mixture of chicken, smoked ham, shitake mushrooms, water chestnuts and fresh green onion served with a sweet Thai chili sauce

Crispy Vietnamese Spring Rolls 6.95

Four lightly fried, chicken and vegetable rolls served with a delightful combination of leaf lettuce, mint and cilantro and a sweet and sour dipping sauce

Tempura 6.75

A classic from Japan, lightly-battered shrimp, broccoli, red pepper, carrot, sweet potato and onion

Pot Stickers 5.75

Asian comfort food, four pan-seared pork and vegetable dumplings with a tangy Shanghai dipping sauce

Tokyo Crispy Tofu 5.25

Lightly fried tofu, garnished with fresh ginger and daikon and served with Japanese sauce

Whole Edamame 3.95

Delicious and healthy Edamame, lightly steamed and served with kosher salt and lemon

Seasonal Vegetable Stir-Fry 3.95

Stir-fried market-fresh vegetables

Homemade Soups

Nourishing and Comforting

Miso Soup 2.75 / 4.25

A favorite blend of low sodium and white miso with seaweed and tofu

Chicken Soup 3.25 / 5.25

Starting with our rich, homemade chicken broth, we add shredded chicken breast, tender udon noodles, carrot, bean sprouts and green onions

Malay Coconut Soup 3.75 / 5.75

An exotic best seller combining the spice of Tom Yum with the sweetness of coconut milk, includes shrimp, udon noodles, carrot, and green onions

Asian Entrée Salads

A healthy and light meal

Spinach Tofu Salad 8.25

Tangy, wok seared tofu tossed with fresh baby spinach, bean sprouts and curly carrots tossed in a warm ginger soy vinaigrette, a vegetarian favorite

Chicken Satay Salad 9.50

Grilled marinated chicken breast, lettuce, carrots, daikon, bean sprouts, green onions, red bell pepper, mint, cilantro and chopped peanuts with Vietnamese dressing and peanut sauce

Chinese Chicken Salad 9.95

Pulled rotisserie chicken breast, romaine lettuce, green onions, mandarin oranges and cashews combined with a spicy sesame vinaigrette make this one of our guests' favorites

Wok-Seared Beef Tenderloin Salad 10.95

Wok-seared beef tenderloin tossed with fresh mixed greens, sliced cucumber, fragrant Thai basil and peanuts, topped with a lemon herb dressing

Asian Caesar Salad with Black Tiger Shrimp 10.95

A delicate Asian style Caesar with creamy ginger dressing, pickled ginger, wonton crisps and served with lemongrass marinated, grilled Black Tiger shrimp

Signature Wok Bowls

Our original recipes for these classic Asian dishes

Home-Style Chicken Udon 9.25

A comforting bowl of udon noodles, chicken, cabbage, green onions and cashews in a soy mushroom, pepper sauce... also available with marinated tofu

Chow Fun Chili Noodles 10.25

Chow Fun noodles are wide, hand-cut rice noodles and we wok toss them with marinated tofu, red bell pepper, spinach, and green and yellow onions in a spicy chili sauce

Singapore Noodles 10.25

Not for the faint-hearted, this delicious yellow curry has some kick. We add Char Sui BBQ pork tenderloin to thin rice noodles, green onions and egg... also available with marinated tofu

Paul's Pad Thai 11.25

The classic Pad Thai with the delightful combination of chicken, shrimp, egg and green onions in a tamarind lime chili sauce... also available with marinated tofu

Jungle Green Curry 12.25

A great dish that balances spicy green curry with coconut milk, it also includes shrimp, eggplant, bell peppers and snow peas served over Thai Jasmine steamed rice... also available with marinated tofu

Dinner Suggestions

Take a tour around different Asian cuisines

Shaking Beef 17.50

A Vietnamese specialty of savory wok-seared beef tenderloin, fresh spinach and caramelized onions in a tangy lime chili sauce served with fried rice

Kung Pao Chicken 13.50

A modern Thai version of this famous dish with tender slices of chicken, bell pepper, Thai basil, kaffir lime leaf and cashews in a spicy chili sauce served over Thai Jasmine steamed rice

Hong Kong Sweet and Sour Chicken or Pork 13.50

A recipe we brought back from Hong Kong, this dish comes with your choice of chicken or pork tenderloin, with broccoli, red onion, red pepper, pineapple and Thai Jasmine steamed rice

Ten Tigers 17.50

Grilled Black Tiger shrimp marinated with lemongrass and chili and served with our refreshing pineapple salsa and mint cilantro vinaigrette, accompanied by fried rice

Teriyaki Lacquered Rotisserie Chicken 13.25

Thai marinated half rotisserie chicken, glazed with teriyaki sauce and served with Thai Jasmine steamed rice

Orange Peel Beef 17.95

Our version of this classic dish, crisp-fried beef tenderloin in a spicy orange sauce, flavored with toasted orange peel and dried chilies, served with fried rice

Grilled Sashimi Tuna with a Trio of Ginger 18.95

Sashimi grade tuna steak grilled medium rare and served on a bed of spinach with Thai Jasmine fried rice, cucumber salad and a trio of ginger

Rice Paper Salmon 14.25

Two tender 4 oz. filets of salmon wrapped in rice paper with cilantro leaves, sautéed and served with Thai Jasmine fried rice, a chive dipping sauce and cucumber salad

Thai Red Curry Shrimp 15.25

Twelve Black Tiger shrimp in a spicy red curry sauce with red and green bell peppers served over a bed of Thai Jasmine rice and cucumber salad

Rice Paper Halibut 17.95

Two 4 oz. filets of Alaskan halibut wrapped in rice paper with fresh tarragon, sautéed to perfection and served with Thai Jasmine fried rice, a chive dipping sauce and cucumber salad

Black Pearl Salmon 18.95

An organically raised salmon from Scotland offering the healthy advantages of wild salmon, grilled medium rare, served with a mint cilantro vinaigrette and a pineapple salsa and accompanied by broccoli, carrots, and udon noodles in a green curry sauce