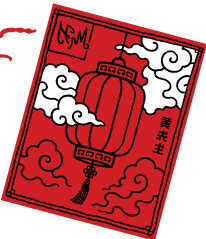


Prefix Menu

\$85 PER PERSON

黄先生

MR.H



FIRST COURSE

SELECT 3 FOR THE TABLE

MR H Spicy Tuna*

Yellowfin tuna, cucumber, avocado, doubanjiang spicy mayo, facing heaven chili oil

Jade Roll*

Spicy salmon, avocado, cucumber, jalapeño ponzu, wasabi crema, basil

The Mandarin*

Torched sliced salmon, spicy hamachi, avocado, cucumber, orange teriyaki, wasabi kizami

Garlic Shrimp

Crispy rock shrimp, hot mustard pickles, avocado, sesame soy paper, Yu Xiang garlic sauce

Gold Mountain

Surimi crab, avocado, lettuce, cucumber, California white sauce, 24k golden sesame

Xin Yang*

Sliced salmon & tuna, spicy hamachi, avocado, cucumber, ginger vinegar, poppy

Angry Buddha VEGAN

Shiitake mushroom fingers, avocado, cucumbers, carrot, cilantro, ginger scallion sauce

Empress of Heaven*

Sliced Hamachi, avocado, cucumber, spinach ohitashi, firewood soy, tempura bits

Red Dragon*

Sliced tuna, tempura shrimp, avocado, jalapeno mayo, char siu bbq, sesame

SECOND COURSE

SELECT 3 FOR THE TABLE

Spicy Cucumbers VEGAN

Crunchy Persian cucumbers, baoning vinaigrette, facing heaven chili oil, garlic, sesam

Spicy Tuna Hash Browns*

Doubanjiang spicy tuna, kabayaki sauce, jalapeno mayo, hash brown patties

Spicy Peanut Noodles VEGAN

Curly spindle noodles, peanut-hoisin sauce, chili oil, mint & cilantro, peanuts

Green Salad VEGETARIAN

Baby green leaf, snow peas, pea sprouts, yuzu green goddess, crunchy stuff

Kimchi Lobster Gyoza

Seared lobster dumplings, grilled corn, kimchi, glass noodles, ginger lemon butter, kabayaki

Scallion Pancake VEGETARIAN

Hand rolled, Hsiung Chi secret sauce, five spice, sesame

Crab Rangoon

Charred scallion cream cheese, jalapeño, hot sweet & sour sauce, sesame

Chicken Fingers

Bob Lee's batter, Mr.H duck sauce, Chinese hot mustard, Sichuan pepper salt

Salt & Pepper Calamari

Point Judith squid, jalapeno, cilantro, key lime, Sichuan salt

THIRD COURSE

SELECT 3 FOR THE TABLE

Smoked Chicken Teriyaki

five spice chicken, lettuce wraps, orange teriyaki, peanut sauce, sesame

Hoisin Steak *

Grilled skirt steak, Hoisin bbq, red chili chimichurri, buttered glass noodles

Honey Walnut Shrimp

Wok stirred shrimp, honey-ginger sauce, snow peas, candied walnuts

Pork Wontons

Heritage pork dumplings, aged soy ginger sauce, facing heaven chili oil, green onion

Charred Romano Beans VEGAN

Green flat beans, ginger scallion sauce, Sichuan pepper salt, basil

Ginger Chicken

Miso-sake chicken, shitake, bok choy, Shogayaki ginger glaze, hot sesame

House Fried Rice

Five spice chicken, Chinese sausage, bamboo, sunny egg, peas, sprouts, garlic sauce

Curry Fried Rice VEGETARIAN

Sushi rice, sweet corn, snow peas, sprouts, egg, Japanese curry, miso hot honey butter

Garlic Noodles VEGAN

Stir fried udon noodles, baby bok choy, Yu Xiang garlic sauce, miso hot honey butter, crispy garlic

面 米 饭

巧克力佛

DESSERT FOR THE TABLE

Chocolate Buddha

Dark chocolate oolong mousse, mochiko brownies, black sesame-cookies n' cream ice cream, hibiscus berries, chocolate coins

Cake Out Box

Lychee cake, coconut mousse, strawberry hibiscus jam, fresh fruit, lychee whip, toasted coconut

Please note that a 3% fee will be included in each guest check. This fee exclusively goes to our hourly kitchen staff who work tirelessly behind the scenes every night and are not legally entitled to share in your generous gratuity. This fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform us of any food allergies or dietary restrictions.