

SPRING ROLLS

Appetizers

Spring Rolls (4pcs)

Egg Rolls (4pcs)

Deep fried. Served with house special plum sauce. **7**

Saigon Rolls (2pcs)

Non fried. Rice paper filled with shrimp, rice noodles, bean sprouts, mint and basil, served with peanut sauce. **8**

Tuna Tataki

Thinly sliced ahi tuna flash seared and served with house-made citrus ponzu sauce. **10**

Tempura Shrimp (6pcs) **9**

Tempura Fish **9**

Tempura Veggie **8**

Lightly battered and fried. Served with tempura dipping sauce.

Edamame

Steamed and lightly salted green soybeans in the pod. **6**

Salt and Pepper Calamari

Deep fried calamari ad served with house dipping sauce. **8**

Bang Bang Shrimp

Crispy shrimp get tossed in a creamy Bang Bang sauce. **8**

Golden Wings (8pcs) **8**

Potsticker (6pcs)

Pan fried dumplings stuffed with meat and vegetables. Served with house special spicy dumpling sauce. **7**

Crab Cheese Rangoon (6pcs)

Crispy wontons filled with crab meat, cheese, onions and scallions. Served with house special plum sauce. **7**

Spring's Lettuce Wrap

Tofu **10**

Soy Gluten **11**

Chicken **11**

Prawns **12**

Wok-seared water chestnuts, water chestnut, celery, carrot and green onions over crispy rice sticks. Served with crisp lettuce cups.

Chefs Sampler

2 Spring Rolls, 2 Egg Rolls, 2 Tempura Shrimp, 2 Crab Cheese Rangoons, 4 Potstickers, Edamame. **15**

Soups cup 4; bowl 8

Miso Soup

Soybean base with seaweed, tofu and scallions.

Egg Drop Soup

Thin stream of beaten eggs in velvety broth.

Wonton Soup

Chicken broth with pork wontons and BBQ pork strips.

Hot and Sour Soup

Tofu, chili pepper, bamboo shoot, eggs and wood ear fungus in a rich and tangy broth.

Tom Yum Soup

Thai style hot and sour soup with lemon grass, kaffir lime leaves, galangal, shrimp, tofu and fresh tomato.

Kids 6.99

For 12 yrs old and under. Included soft drink.

Milk and juice extra \$2

Kids Sweet & Sour Chicken with steamed rice

Chinese Chicken Nuggets & French Fries

Kids Chicken Fried Rice

Kids Chicken Lo Mein

Salad

House Salad

Fresh garden greens served with house ginger dressing. **6**

Seaweed Salad

Marinated seaweed in a flavorful sesame soy dressing. **7**

Spicy Crab Salad

Crab, cucumber, masago with spicy mayo. **7**

Sunomono

Kanikama (Crab) **8**

Ebi (Shrimp) **8**

Tako (Octopus) **8**

Seafood **12**

Chef's choice sashimi grade fish and/or seafood with cucumber and seaweed salad.

Desserts

Passion Mango Cheesecake

Layers of creamy, smooth passion fruit and mango-infused buttermilk cheesecake topped with tart passion fruit curd. **7**

Flourless Chocolate Torte

A Knock-out chocolate punch made with a blend of four chocolates and finished with a ganache topping. **5**

Key Lime Pie

Authentic Florida Key lime tartly refreshing in a granola'd crust. **6**

Vegetarian Entrees

Served with steamed white rice or brown rice (except for noodle/rice dishes). Substitute with fried rice (cooked to served) add \$3

Veggie/Tofu

Eggplant in Garlic Sauce **11**

Sauteed String Beans **11**

Sauteed Shanghai Bok Choy **11**

Sauteed Mixed Vegetables **11**

Szechuan Broccoli **11**

Kung Pao Tofu **12**

Yellow Curry Tofu **12**

Veggie Lomein **11**

Veggie Fried Rice **11**

Vegetarian Singapore Rice Noodles **11**

Vegetarian Specialty

Kung Pao Soy Gluten **13**

Sweet and Sour Soy Gluten **13**

Sesame Soy Gluten **13**

General Tao's Soy Gluten **13**

Szechuan Soy Gluten **13**

Lemon Soy Gluten **13**

Broccoli Soy Gluten **13**

Soy Gluten Lomein **12**

Soy Gluten Fried Rice **12**

Soy Gluten Hofun **12**

SPRING ROLLS

Entrees

Served with steamed white rice or brown rice. Substitute with fried rice (cooked to served) add \$3.

Chicken and Broccoli

Stir-fry with broccoli, bamboo shoot and carrot in a brown sauce. **13**

Chicken in Garlic Sauce

Sliced chicken wok-tossed with carrot, bamboo shoot, mushroom, baby corn & celery in chef's signature sauce. **13**

Sweet & Sour Chicken

Fried chicken breast with pineapple, bell peppers drizzled with fancy house-made sauce. **13**

Cashew Chicken

Tender chicken sautéed with water chestnut, zucchini, celery and carrot in a brown sauce. **13**

Orange Chicken

Crispy breaded chicken served in spicy tangerine sauce. **14**

Mongolian Chicken

Sliced chicken wok-seared with scallions and onions in a spicy soy glaze. **13**

Kung Pao Chicken

Lightly fried chicken tossed with spicy chili sauce and garnished with peanut. **13**

General Tao Chicken

Battered white meat chicken served in a spicy honey brown sauce with steamed broccoli. **13**

Eggplant Chicken

Chinese eggplant, minced garlic and scallions stir fry with sliced chicken in a sweet chili soy glaze. **14**

Lemon Chicken

Battered chicken breast coated in a sweet and fresh lemon-glaze sauce with green onions. **13**

Stir-fried Szechuan Chicken

Tossed with onion, carrot, celery, green pepper, water chestnuts, zucchini and red chili. **13**

Crispy Sesame Chicken

Fried chicken served in a sweet house sesame sauce. **13**

Yellow Curry Chicken

Penang Curry Chicken

Stir-fry with zucchini, green pepper, onions, carrots and mushroom in Thai or Malaysian style curry sauce. **13**

Cashew Prawns

Prawns sautéed with water chestnut, zucchini, celery, carrot and cashew nut in a brown sauce. **15**

Kung Pao Prawns

Stir-fry with celery, water chestnut, green pepper, onion in a spicy chili sauce and garnished with peanut. **15**

Eggplant Prawns

Chinese eggplant, minced garlic and scallions stir fry with sweet chili soy glaze. **16**

Prawns and Broccoli

Stir-fry with broccoli, bamboo shoot and carrot in a brown sauce. **16**

Szechuan Prawns

Tossed with onion, carrot, celery, green pepper, water chestnuts, zucchini and red chili. **15**

Salt and Chili Pepper Prawns

Battered prawns mixed salt and chili and wok-fried with shredded carrots and onions. **16**

Grilled Salmon with Fresh Mushroom

Fresh sushi grade salmon grilled with flavorful seasoning, an aside of fresh mushrooms drizzled with chef's signature sauce. **17**

Beef and Broccoli

Stir-fry with broccoli, bamboo shoot and carrot in a brown sauce. **14**

Beef with Mixed Veggies

Sautéed beef with mixed vegetables in a brown sauce. **14**

Curry Beef

Stir-fry with vegetables in yellow curry sauce. **14**

Mongolian Beef

Sliced tender beef wok-seared with scallions and onions in a spicy soy glaze. **14**

Szechuan Beef

Sliced beef wok-tossed with onion, carrot, celery, green pepper, water chestnuts, zucchini and red chili. **14**

Noodles & Rice

Spring's Lo Mein

Chicken **12** BBQ pork **13**

Beef **14** Shrimp **15**

House Lo Mein (all of the above) **16**

Wok-seared egg noodles, soy sauce and fresh vegetables.

Spring's Fried Rice

Chicken **11** BBQ pork **12**

Beef **13** Shrimp **14**

House Fried Rice (all of the above) **15**

Stir-fried rice blended with eggs, savory soy sauce, bean sprouts and scallions.

Ho Fun

Chicken **12** Beef **13** Shrimp **14**

Wide flat Chinese noodle stir-fried with scallions, onions and bean sprouts. Choice of:

Brown sauce or **Spicy Szechuan sauce**

Pad Thai Noodle

Chicken **13** Beef **14** Shrimp **15**

House Pad Thai (Chicken and shrimp) **16**

Famous Thai noodle tossed in lime juice, tamarind, egg, fresh tomato, jalapeño, bean sprouts, onions, scallions, basil and peanuts. Served in our chef's signature Pad Thai sauce.

Singapore Rice Noodle

Angel hair rice noodle with chicken, shrimp, BBQ pork, egg, bean sprouts, cabbage, onion and scallions stir-fried in light yellow curry sauce. **16**

Vietnamese Noodle Soup (Phở)

Served with a side of bean sprouts, cucumber and basil.

Choice of **Chicken** or **Beef**. **10**

Vermicelli Bowl (Bún)

Rice noodles topped with grilled chicken, grilled shrimp, spring roll, cucumber, lettuce and bean sprouts. Served with a tangy house special sauce. **11**

SPRING ROLLS

Specialty Rolls

The 1st Season Roll

Shrimp tempura, cucumber topped with avocado, crabstick, spicy mayo and eel sauce. **12**

Rainbow Roll*

Shrimp, crabstick, avocado topped with tuna, salmon and yellowtail. **14**

Tar Heels Roll

Shrimp tempura, crabstick, smelt roe, tempura bits. **10**

Blue Devils

Eel, crabstick, cucumber topped with avocado, tobiko. **11**

Wolfpack Roll*

Yellowtail, shrimp, crab, avocado & scallions, deep fried. **13**

New Yorker

Crabstick, salmon and avocado rolled in a thin cucumber wrap without rice. **12**

Pitts Roll*

Scallops, eel, salmon and avocado. **13**

Vegas Roll*

Crab, avocado topped with spicy tuna and crunchy flakes. **12**

Hurricane Roll*

Eel, scallions, cream cheese topped with salmon. **12**

Ichiban Roll*

Scallops, shrimp, crabstick, smelt roe, mayonnaise and tempura flakes topped with tuna, yellowtail, salmon, avocado and spicy mayo. **16**

Crunchy Roll

Masago, tempura flakes and mayonnaise inside topped with shrimp and crab. **10**

CanAsian Roll*

Soft shell crab, tempura flakes and seasoned scallops, topped with eel, salmon, tuna, shrimp and spicy mayo. **15**

Dragon Roll

Shrimp tempura, spicy mayo topped with eel and avocado. **12**

Black Widow

Soft shell crab, scallops, eel, tempura white fish and spicy mayo. **13**

Mount Fuji*

Salmon, crabstick, steamed shrimp, cream cheese and avocado, deep fried. Served with eel sauce and masago. **14**

Kobe Roll

Shrimp tempura, avocado and cucumber topped with seared beef. **13**

Hokkaido Roll*

Salmon, shrimp, eel, avocado and scallions, deep fried. **13**

Okinawa Roll

Octopus, eel, salmon and avocado. **12**

Shibuya Roll*

Spicy scallops and spicy crunch topped with salmon and white fish. **13**

Chef's Creation

Ask our chef to make your own fancy roll! **15**

Sushi Rolls

Spider Roll

Soft shell crab, scallions, smelt roe and spicy mayo **9**

California Roll

Crabstick, avocado, smelt roe **7**

Shrimp Tempura Roll **7**

Triple C Roll

Crab, cream cheese, cucumber **7**

Philly Roll*

Salmon, cream cheese, avocado **7**

Yellowtail Roll* with scallion **7**

Salmon Roll* **6**

Tuna Roll* **7**

Spicy Tuna Roll* **7**

Eel Roll with cucumber **6**

Scallop Roll*

Scallop with smelt roe and mayo **8**

Futo Maki

Vegetables and tamago in a big roll **7**

Seasoned Kelp Roll **5**

Avocado Roll **5**

Cucumber Roll **5**

Nigiri or Sashimi 2 pieces per serving

*Sake / Salmon **5.5**

*Maguro / Tuna **6**

*Hamachi / Yellowtail **5.5**

*Mutsu / Albacore **5**

*Hotategai / Scallop **6**

*Ika / Squid **5**

*Shiro-Maguro / White Tuna **6**

*Saba / Mackerel **5**

*Ikura / Salmon Roe **5**

*Masago / Smelt Roe **4**

*Tobiko / Flying Fish Roe **5**

Kanikama / Crabstick **4**

Unagi / Eel **5.5**

Ebi / Shrimp **5**

Hokkigai / Surf Clam **5**

Tako / Octopus **5**

Inari / Tofu Skin **4**

Tamago / Egg **4**

Sushi Combos

Sushi Regular*

California roll with 7 pcs of nigiri. **18**

Sushi Delux*

Shrimp Tempura roll with 9 pcs of nigiri. **20**

Sushi and Sashimi*

California roll, 7 nigiri and 7 sashimi. **28**

Sashimi Platter*

15 pcs of assorted sashimi. **20**

Unagi Don

Grilled eel over a bowl of sushi rice. **18**

Chirashi*

A variety of sashimi arranged on a bed of sushi rice. **20**

Lover's Boat* (for 2)

16 pcs of nigiri, 1 California and Tuna roll. **35**

Spring Rolls' Boats* (for 4)

12 pcs nigiri sushi, 12 pcs sashimi, 1 Spider roll, Rainbow roll and The 1st Season Roll. **69**

* Denotes items that may be served raw, undercooked, or contain raw or undercooked ingredients.

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