

APPETIZER SHARING PLATES

Raw Vegetable Spring Rolls 素菜
 fresh mango & crispy raw vegetables
 with soy ginger dipping sauce (5) \$3.95 (7) \$6.50
 add shrimp \$1.50

Fried Spring Rolls 素菜
 napa cabbage, carrots, shiitake mushrooms
 bean sprouts & green peas
 with mango & plum dipping sauce (2) \$3 (4) \$5

Baked Egg Roll 素菜
 napa cabbage, carrots, shiitake mushrooms
 red & green peppers, bean sprouts & green peas
 with mango & plum dipping sauce (1) \$3 (2) \$5

Mr. Yu's Homemade Steamed Dumplings ★ new
 chicken, pork, vegetable or shrimp
 with Chef's special dipping sauce (4) \$6.95 (7) \$8
 shrimp dumplings add \$1

Mr. Yu's Homemade Fried Dumplings ★ new
 chicken, pork, vegetable or shrimp
 with Chef's dipping sauce (4) \$6.95 (7) \$8
 shrimp dumplings add \$1

House Crisp Lettuce Cups 素菜
 diced chicken, beef or tofu
 scallions, water chestnuts & Hoisin sauce
 (4) \$6.95 (8) \$8.75

Ginger BBQ Chicken Wings
 pineapple & carrot slaw (8) \$6.95 (14) \$10.95

Green Curry Shrimp Skewers
 with Chinese honey mustard sauce
 half dozen \$8.50 dozen \$15.50

Dumpling Trio
Pork, Shrimp, and Vegetable (steamed or fried)
 with Chef's special dipping sauces
 (9) \$10

Ginger BBQ Beef Ribs
 house specialty
 with hoisin sauce (2) \$5.85 (4) \$9.95 (6) \$12.95

Egg Fu Yung ★ new
 Vegetarian \$6 Pork \$6.50

Emperor's Throne
 chef's selections of appetizers
 \$10 per person - 2 person minimum

Roasted Pork ★ new
 served with rice
 \$6.00

Scallion Pancakes ★ new
 \$4

Grilled Chicken Satay
 grilled chicken skewers with coconut curry &
 sweet chili lime sauce
 \$6.50

Malaysian Beef Satay ★ new
 thinly sliced grilled marinated beef skewers
 & scallions
 \$5

辣 Spicy 素菜 Vegetarian

WE NEVER USE MSG

WE ARE PROUD TO SERVE ORGANIC, NATURAL, ANTIBIOTIC FREE & GRADE A MEATS & PRODUCE
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SOUPS, SALADS & NOODLES

Family House Soup

for 2 or more
vegetable ginger broth, egg noodles,
Asian vegetables, chicken, beef, pork, shrimp & tofu
\$9

Cantonese Wonton Soup

chicken broth, diced roasted pork,
napa cabbage & pork wontons
\$3.45

Chinese Grilled Chicken Salad (warm)

spinach, mangoes, Chinese sausage
& cucumbers
\$6.95

Whole Wheat Peanut Noodle Salad (cold)

grilled beef or diced tofu and mushrooms
\$7.25

21 SPICE Coconut Chicken (hot) 辣

pan noodle & bok choy with
chicken in a coconut curry sauce
small bowl \$5.00 party bowl \$7.50

Mr. Yu's Chicken Dumpling Soup

chicken broth, scallions, napa cabbage
and chicken dumplings
\$4.50

Napa Cabbage Slaw (cold) 素菜

chopped napa cabbage, onions, carrots
scallions & toasted sesame seeds
\$5.00

House Sliced Beef with Rice Noodle (hot)

thin slices of prime beef tossed
with Asian vegetables & oyster sauce
small bowl \$6 party bowl \$10.25

Yang Chow Vegetable Lo Mein (hot)

chicken, beef, pork or tofu add \$1
shrimp add \$2
small bowl \$6 party bowl \$9.50

RICE DELIGHTS & HEALTHY SIDES

Ginger Green Rice 素菜

organic spinach, scallions & ginger
small bowl \$5 party bowl \$7.50
\$ 1.50 substitute brown rice

Pineapple Wok Rice 素菜

pineapple, broccoli, carrots, bean sprouts
scallions, ginger, eggs & low sodium soy
chicken, pork, or beef add \$1
shrimp add \$2
small bowl \$5 party bowl \$8

Pineapple House Wok Rice

shrimp, pork, chicken, beef & tofu
pineapple, broccoli, carrots, bean sprouts
scallions, ginger, eggs & low sodium soy
small bowl \$7.25 party bowl \$10.25

Coconut Scallion Rice with Pineapples new

Small bowl \$4 party bowl \$7

Steamed Jasmine White Rice \$2.50

Steamed Brown Rice \$3.50

Steamed Bok Choy in Coconut Sauce 素菜

\$6

Buddha's Steamed Green Jade Vegetables 素菜素

\$6

Steamed American Broccoli or Steamed Mixed Vegetables \$6

Steamed Chinese Broccoli with Oyster Sauce 素菜

\$6

Sichuan Long Beans & Roasted Cashews 辣菜素

\$6

Sautéed Spinach \$6

Gingered Eggplant \$6

VEGETARIAN PLEASURES

Grilled Marinated Spicy Tofu 辣菜素
extra firm tofu
Asian vegetables & dry chilies
\$12.50

Pu Yi Imperial Garden Vegetables 素菜
seasonal fresh grilled vegetables
with candied onions & black vinegar glaze
\$11.25

Tofu & Broccoli with Garlic Sauce 素菜
diced firm tofu, steamed broccoli in garlic sauce
\$12.50

21 Spice Coconut Noodle (hot) 辣菜素
with egg noodle & bok choy
small bowl \$4 party bowl \$6.75

Stir Fry Tofu with Black Bean Sauce ★ new
with mixed peppers and red onions
\$10.95

Ginger BBQ Tofu with Scallion pancake ★ new
tofu with ginger's bbq sauce
\$8.95

SEAFOOD

Yangshoa Baked Salmon
black vinegar onions & Chinese broccoli
\$14.95

Shrimp & Eggplant with Garlic Sauce
with Chinese eggplant, peas & carrots
\$12.50

Stir-Fry Shrimp with Black Bean Sauce ★ new
mix peppers & red onions
\$12.50

Shrimp & Broccoli
with oyster sauce
\$12.50

Shrimp & Spicy Long Beans 辣
with roasted cashews in a chili garlic sauce
\$13.25

Crispy Catfish with Sweet & Sour Sauce
steamed white rice
\$11.95

Tilapia
with mushrooms, snow peas, celery
in a light oyster sauce
\$12

CHICKEN

5 Spice Chicken in Rice Pot
with Secret Spice sauce or Hoisin BBQ
served with
half \$11.25 whole \$19.95

Ginger Chicken Stir-Fry 辣
with crispy vegetables
\$9.95

Crispy Orange Chicken & Broccoli ★ new
\$10.50

Chicken & Long Beans 辣
with roasted cashews & spicy chili garlic sauce
\$10.95

Stir-Fry Chicken & Black Bean Sauce ★ new
mix peppers & red onions
\$10.95

Emperor's Apricot Glazed Chicken
marinated half roasted chicken
\$11.95

Hong Kong Chicken & Broccoli
white chicken meat
\$10.50

MEAT

Grilled Marinated Steak
with gingered eggplant & bok choy
\$12.95

Hong Kong Beef & Broccoli
\$11.50

Pepper Steak
green, red pepper & red onions
served mild or spicy
\$12.95

Spicy Beef Stir-Fry
with fresh basil & oyster sauce
\$11.95

Crispy Orange Beef with Broccoli

Shanghai Pork Chop Pineapple & Mango Chutney

\$12.95

\$15

Our entrees are served a la carte unless specified

Sparkling Wine

glass bottle

Sparkling Wine (White), Prosecco Del Veneto (Veneto, Italy)

Its pleasant, delicate peachy aroma invites a taste, and the flavor shows peaches

\$10 \$40

Sparkling Wine (Moscato D'Asti)

Light refreshing sparkling with tropical fruit, great delicate sweet note, everyone will love this wine

\$9 \$27

White Wines

Pinot Grigio, Ca' Donini (Delle Venezie, Italy)

Light body, dry, crisp, clean, and simple

\$7 \$22

Riesling Blend, Hugel "Gentil" 2004 (Alsace, France)

Light to medium body, dry, crisp, very aromatic, and floral

\$7 \$24

Chardonnay, Santa Julia, Organica, 2005 (Argentina)

Organically grown grape, rich, medium body, dry, pineapple and grapefruit emphasis

\$7 \$24

Rose Wine

Syrah/Cinsault, Chateau Bellevue La Foret 2004 (South West, France)

Medium body, dry, wild strawberry notes, crisp

\$7 \$22

Red Wines

Rioja, El Coto "Crianza" 2001 (Rioja, Spain)

Medium body, dark red fruits, earth, hints of vanilla oak

\$7 \$22

Shiraz, Wishing Tree 2004 (Western Australia)

Medium to full body, dry, ripe black fruits, and pepper

\$7 \$24

Cabernet Sauvignon, Michel Torino "Don David" 2003 (Cafayete, Argentina)

Full body, dry, ripe black currant, spice

\$10 \$30

Merlot, Ca' Donini (Delle Venezie, Italy)

Red berries, well balanced, slightly spicy notes full bodied, smooth, and well structured.

\$7 \$22

Sake

Kimoto Sake, Kasumi Kimito "Extra Dry" (Hyogo, Japan)

Light to medium body, dry, earthy, with flavors of apple and marshmallow

\$10 \$54

Sake By The Bottle

Junmai Ginjo, Yuki No Boshu "Limited Release" (Akita, Japan)

Rich medium body, mint and anise aromas, followed by melon, peaches, and white pepper

\$65

White Wine By The Bottle

Gruner Vetliner, Forstreiter "Kremser Kogl" 2004 (Kamptal, Austria)

Light body, dry, very crisp, with flavors of young melon and white pepper

\$25

Chardonnay, Lincourt Vineyards 2003 (Santa Barbara, California)

Full body, dry, tropical fruit, and attractive oak nuances

\$35

Sancerre, Pascal Jolivet 2004 (Loire, France)

Made from 100% Sauvignon Blanc, medium body, dry, crisp, with herbal and minerals flavors

\$45

Moschofilero, Boutari 2004 (Peloponneses, Greece)

Light bodied, dry, crisp, with earth, and floral notes

\$36

Rose Wine By The Bottle

Syrah/Grenache, Domaine Ott “Chateau de Selle” 2004 (Provence, France) \$60
 Medium to full body, complex red fruits, and minerals

Champagne glass bottle

Perrie Jouët, Brut Premier” NV (Epernay, France) \$12 \$60
Perrier Jouët, Rosé NV (Epernay, France) \$15 \$75

Red Wine By The Bottle

Shiraz, Taltarni 2001 (Victoria, Australia) \$42
 Medium body, very dry, black fruits, black pepper, and earth

Zweitgelt, Hans Nittnaus 2003 (Burgenland, Austria) \$30
 Medium body, soft, with generous fruit and spice

Cabernet Sauvignon, Clos du Val “Stag’s Leap” 2001 (Napa, California) \$120
 Full body, dry, cassis and earth, complex, and long finish

Zinfandel, Ridge “Three Valleys” 2003 (Sonoma, California) \$45
 Full body, dry, ripe black raspberry fruit, earth, and spice

Carignan, Domaine de Nizas “Vielles Vignes” 2002 (Languedoc, France) \$36
 Medium body, dry, red fruit, and earthy

Cotes du Rhone, Paul Jaboulet “Beaumes de Venise” 2003 (Rhône, France) \$34
 Medium body, dry, but with sweet fruit aromas, earth, and exotic spice

Dessert Wines By The Glass

Port, Churchill’s “Finest Vintage Character” (Portugal) \$7 \$38
 Rich body, sweet black fruit, and earthy notes

Vignols, Hunt Country “Late Harvest” 2002 500ml (Finger Lakes, NY) \$9 \$33
 Very sweet, with complex flavors of lychees and spice

Beers

Asian	\$4.50
Imports	\$4.50
Domestic	\$3.95
Draft Beer	\$6.00
Non-Alcoholic	\$2.50

Soft Drinks

Bottled Sparkling & Spring Water (liter)	\$6
Fountain Sodas	\$2
Ice Tea	\$2
Ice Coffee	\$2.50
Juices (cranberry, pineapple, orange, grapefruit, & tomato)	2.50