

*YujeonKang's*

*Dinner Menu*

本店決不用味精  
**We do not use MSG**

## **FIRST COURSES (\$4~\$10)**

- A1** 酸辣黃瓜  
**MARINATED CUCUMBER COINS** *Crunchy, sweet and sour, and spicy*
- A2** 海鮮點心 (每位)  
**CHEF'S SELECTION OF DIM SUM FROM THE SEA (per person)**  
*Assortment of crispy scallop dumpling, Celebration Shrimp Ball, and steamed shrimp and garlic chive dumpling*
- A3** 紅油小餃子  
**TINY DUMPLINGS WITH HOT CHILI OIL**
- A4** 上海春捲 (4)  
**CRISPY SHANGHAI VEGETARIAN SPRING ROLLS (4)**
- A5** 鮮炸魷魚  
**CHINESE CALAMARI FRITTI, WITH DIPPING SAUCE OF SOY, CILANTRO AND BEAN CURD**
- A6** 雞米生菜杯 (2)  
**SAUTEED MINCED CHICKEN, AND SMOKED PORK IN LETTUCE CUPS (2)**  
*sautéed minced chicken with minced Chinese sausage and smoked pork, served in iceberg lettuce cups (2)*
- A7** 金橘百香魚絲  
**SAUTEED JULIENNE OF FISH WITH KUMQUAT AND PASSION FRUIT SAUCE**  
*Julienne of fresh fish sautéed with kumquats, silver sprouts, green and red bell peppers, in kumquat and passion fruit flavor with a touch of chili pepper. A new version of the classic sweet and sour!*
- A9** 燻鴨沙拉  
**TEA SMOKED DUCK SALAD WITH BLACK BEAN DRESSING**
- A10** 海鮮沙拉  
**CHINESE SEAFOOD SALAD WITH MUSTARD DRESSING**
- S2** 雞絲酸辣湯  
**HOT AND SOUR CHICKEN SOUP**
- S4** 大魯雲吞海鮮湯  
**WON-TON SOUP, NORTHERN STYLE**  
*A hearty soup loaded with pork won-tons, seafood, Napa cabbage, and egg drops in a brown stock.*
- S5** 雞蓉玉米湯  
**CHINESE FRESH CORN CHOWDER WITH MINCED CHICKEN**

**CHEF'S RECOMMENDATION (\$23~\$37)**

北京烤鴨 (需預訂)

**WHOLE BEIJING DUCK SERVED WITH CREPES, PLUM SAUCE AND SCALLIONS**

*Please order two days in advance*

紅薯小牛里肌

**VEAL WITH MATCHSTICK YAMS**

*Sliced free range veal loin sautéed with assorted fresh mushrooms, and shallots, served with crispy match-stick yams*

鮮椒小羊里肌

**LAMB LOIN WITH BABY BOK CHOY IN CHILI, SCALLION AND CILANTRO SAUCE**

*served with baby bok choy*

陳皮小羊里肌

**SZECHWAN LAMB LOIN IN TRADITIONAL ORANGE PEEL SAUCE**

蒜燒花雪魚塊

**RED BRAISED FRESH BLACK COD WITH SOY SAUCE**

*with roasted garlic, soy sauce, ginger and Scallions. Served with seasonal vegetables.*

豆瓣花雪魚塊

**BRAISED FRESH BLACK COD WITH SZECHWAN CHILI SAUCE**

*Served with seasonal vegetables*

## **NOODLES AND RICE (\$8~\$16)**

- R1 本店炒飯  
**HOUSE SPECIAL FRIED RICE**  
*Fried rice with selected vegetables, beef, chicken, shrimp and egg*
- R2 素菜炒飯  
**VEGETABLE FRIED RICE**  
*Fried rice with selected vegetables, assorted mushrooms and egg*
- R3 臘肉雪裡紅菜飯  
**CHINESE RISOTTO**  
*Rice with black mushrooms, fresh mustard greens, Chinese sausage and smoked pork, with a touch of chili oil (slightly spicy)*
- N1 炸醬炒麵  
**SPICY BEIJING NOODLES**  
*Thin noodles with sautéed minced pork, bamboo shoots, black mushrooms, diced pressed bean curd in light chili oil and plum sauce, served with a julienne of fresh cucumber*
- N2 番茄乾牛肉炒麵  
**NOODLES WITH BEEF AND SUN-DRIED TOMATO**  
*Flat noodles sautéed with sliced flank steak and sun-dried tomato in beef and fresh tomato sauce (slightly spicy)*
- N3 什錦豆豉炒麵  
**NOODLES IN BLACK BEAN SAUCE**  
*Flat noodles sautéed with shrimp, chicken and beef in black bean sauce*
- N4 台式炒米粉  
**RICE NOODLES TAIWANESE STYLE**  
*Rice noodles sautéed with shallots, black mushrooms, pork, squid rings and shrimps, with Taiwanese rice vinegar*
- N5 鮮蝦芝麻涼麵  
**COLD NOODLES WITH PRAWNS IN SESAME SAUCE**  
*Cold noodles in spicy sesame sauce, topped with steamed prawns and julienne fresh cucumbers*
- N6 螞蟻上樹  
**ANTS ON TREE**  
*Glass noodles sautéed with sliced flank steak, scallions, and a touch of chili paste, topped with toasted black sesame seeds*
- P1 肉片鍋炸  
**CHINESE POLENTA WITH FILET OF PORK, MUSHROOMS AND ZUCCHINI**
- P2 鮮蝦鍋炸  
**CHINESE POLENTA WITH SHRIMP AND MUSHROOMS**  
*with scallion and cilantro sauce*  
**( A L. A. Time's Top 50 )**

**ENTREES (\$13~\$19)** served with steamed jasmine rice

- E1 四川脆皮牛肉  
**CRISPY BEEF WITH CHINESE BABY BOK CHOY, SZECHWAN STYLE**  
*Crispy flank steak sautéed with fresh Thai chilies, garlic, ginger and Shanghai black vinegar, served with sautéed baby bok choy*
- E2 五香炒牛肉  
**SAUTEED FLANK STEAK WITH ASSORTED BELL PEPPER AND PRESSED TOFU**  
*with roasted anise seeds in a spicy sauce*
- E3 南瓜肉片  
**SAUTEED PORK LOIN WITH SZECHWAN KABUCHA SAUCE**  
*Sautéed with cucumber and fresh water chestnuts*
- E4 蔥燒大排骨  
**BRAISED PORK CHOP WITH AROMATIC FIVE SPICE**  
*Center-cut pork chop cut in large pieces, braised with garlic, onion and aromatic five-spice, and a touch of tangy dark rice vinegar.*
- E5 合菜戴帽  
**MU-SHU PORK IN A HAT, TRADITIONAL STYLE**  
*Sauteed pork, pressed tofu, garlic chive, spinach, and glass noodles topped with an egg crepe, served in Chinese pancakes*
- E6 滑溜里肌  
**SAUTEED PORK LOIN WITH CUCUMBER, HONEY MUSHROOMS, AND SILK SQUASH**
- E7 香草腰果雞片  
**CHICKEN WITH GLAZED CASHEW NUTS**  
*Sliced chicken breast with assorted mushrooms, fresh snow peas and vanilla beans, served with sesame seed and glazed cashew nuts*
- E8 辣味家常雞片  
**SZECHWAN SPICY CHICKEN**  
*Sliced chicken breast sautéed with zucchini, celery, chopped fresh red chili peppers, garlic, ginger and chili sauce*
- E9 絲瓜義大利火腿炒雞片  
**CHICKEN WITH SILK SQUASH IN PLUM WINE AND CRISPY PARMA HAM**  
*Sliced chicken breast sautéed with silk squash in garlic, ginger, plum wine, light soy sauce, a touch of chili oil and crispy Parma ham*
- E10 樟茶鴨 (半隻)  
**TEA SMOKED DUCK (half)**  
*Marinated boneless duck smoked in a special oven over burning tea leaves, served with Chinese crepes, scallions and plum sauce*

**ENTREES (\$13~\$19)** served with steamed jasmine rice

- E12 菲菜三文魚片  
**SAUTEED FILLET OF KING SALMON WITH GARLIC CHIVES AND MUSHROOMS**
- E13 (豆酥) 清蒸魚塊  
**STEAMED SEASONAL FRESH FISH**  
*with ginger, scallions, garlic chives and cilantro in light soy sauce, **Toasted soy bean toppings optional.***
- E15 芝麻魚片  
**SAUTEED SEASONAL FRESH FISH IN SPICY SESAME SAUCE**  
*Served with sautéed fresh asparagus*
- E17 脆皮乾燒鮮貝  
**FRESH SEA SCALLOPS IN CHILI SAUCE, MANDARIN STYLE**  
*Fresh sea scallops lightly battered, sautéed with chili, garlic, ginger and fresh tomato puree, served with sautéed snow peas*
- E19 椒鹽魷魚  
**CRISPY CALAMARI, HAKKA STYLE**  
*Crispy calamari tossed in a wok with salt and pepper, garlic, scallions and fresh chili pepper*
- E20 豆苗明蝦仁  
**SAUTEED PRAWNS WITH FRESH PEA SHOOTS**
- E21 公保明蝦仁  
**KUNG PAO PRAWNS**  
*With crispy tofu, toasted peanuts and dried chili pods.*
- E22 麻婆明蝦仁  
**PRAWNS IN MA-PO SPICY SAUCE**  
*Prawns sautéed with minced chicken breast and Szechwan spicy sauce*
- E23 本店乾燒明蝦仁  
**PRAWNS WITH ASSORTED MUSHROOMS AND FAVA BEANS**  
*Sauteed with garlic, ginger, fresh tomato juice and chili sauce*
- E29 核桃魚香明蝦仁  
**SPICY PRAWNS WITH GLAZED WALNUTS**  
*sweet peppers, and asparagus in spicy sauce.*

## **VEGETABLES AND TOFU DISHES (\$7~\$13)**

- V1 香菜茄子  
**CHINESE EGGPLANT WITH GARLIC AND CILANTRO**  
*Chinese eggplant sautéed with garlic, cilantro and a touch of chili sauce*
- V2 紅燴茄子  
**CHINESE EGGPLANT WITH SOY SAUCE**  
*Chinese eggplant sautéed with garlic, ginger, soy sauce, minced pork and Japanese miso, topped with chopped scallions and Japanese shaved bonito*
- V3 豆豉四季豆  
**SAUTEED BLUE LAKE GREEN BEANS**  
*Sautéed with garlic and black bean sauce*
- V4 香蒜臘肉四季豆  
**SAUTEED BLUE LAKE GREEN BEANS WITH SMOKED PORK**  
*And garlic chips*
- V5 清炒菠菜  
**SAUTEED FRESH SPINACH WITH GARLIC AND SESAME OIL**
- V6 清蒸或清炒時菜  
**STEAMED or SAUTEED SEASONAL VEGETABLES WITH GINGER, RICE WINE, AND SESAME OIL**  
*you may choose Baby Bok Choy, Yu Choy, Chinese Gai-Lan, snow peas, ... or a combination! Please ask your server for availability.*
- V7 香菇菜心  
**BABY BOK CHOY WITH BRAISED BLACK MUSHROOMS**
- V8 磨菇豆包  
**BRAISED TOFU SHEETS WITH ASSORTED MUSHROOMS**
- V9 香菇白菜燒豆腐  
**SOFT TOFU PILLOWS BRAISED WITH NAPA CABBAGE AND BLACK MUSHROOMS**
- V10 青蒜炒乾絲  
**SAUTEED PRESS TOFU AND LEEKS**  
*with cilantro and chili sauce*

## **DESSERT (\$4~\$6)**

- D1 **WARM CHINESE KUMQUAT POLENTA**  
*with ginger/honey ice cream in raspberry and white chocolate sauce*
- D2 **HOME MADE SORBET OR ICE CREAM**
- D3 **MANDARIN ORANGE CHEESECAKE WITH FRESH FRUIT IN RASPBERRY AND PASSION FRUIT SAUCE**
- D4 **WARM SWEET RED BEAN PANCAKE SERVED WITH ICE CREAM**