



## YAO'S SPECIAL MARTINIS

Apple-tini	9
Orange Crush-tini	9
Sake-tini	9
Cosmo-tini	9
Dirty-tini	9
Watermelon-tini	9
Midori-tini	9
Lemon Drop-tini	9
Classic-tini	9
Manhattan-tini	9

## SAKE

Hot Sake	5
Pineapple Sake	7
Watermelon Sake	7
Apple Sake	7
Raspberry Sake	8
Shirayuki Nama (300 ml)	16
Sho Chiku Bai Ginji (300 ml)	20
Nigori Milky Sake (300 ml)	22
Suishin Junmai (720 ml)	55

Voss	8
San Pellegrino	4

## WATER

## TEA

Chinese Blossing Tea	8
Fresh Fruit Tea (水果茶)	7
German Fruit Tea (德国花茶)	6
West Lake Longjing (西湖龙井)	7
Tie Guan Yin (铁观音)	7

## A P P E T I Z E R S

### **“Xiao Long Bao” Soup Dumpling (小笼包) 7**

Traditional homemade Shanghai style petite dumplings filled with pork, shrimp, and delicious rich broth.

### **Edamame 4**

Boiled soybeans lightly sprinkled with sea salt.

### **Spicy Ahi Tuna with Asian Pear Summer Rolls 8**

Fresh spicy ahi tuna & spring mix with sliced asian pear wrapped in rice paper.  
Served with shiro miso vinaigrette.

### **Blue Crab and Cheese Wontons 6**

Maryland blue crab, chives, and cream cheese stuffed in wonton wrap. served with mango lime puree.

### **Curry Calamari 8**

Lightly fried calamari tossed with sea salt, chili peppers, onions, garlic, and curry powder.

### **Chicken Lettuce Wraps 8**

Wok seared finely minced chicken breast with water chestnuts served with iceberg lettuce cups.

### **Yao Fuzi Spring Roll 6**

Marinated shredded chicken and mixed vegetables served with honey citrus dipping sauce.

### **Fuzi Skewered Beef 7**

Beef skewers marinated in fresh ginger, herbs, and soy sauce.

### **Rock Shrimp with Pork Pot Stickers 7**

Oriental pan fried dumplings served with spicy soy dipping sauce.

### **Tempura Halibut 8**

Tempura halibut served with lemon sauce.

### **Yao's “Five Spice” Spare Ribs 7**

Slowly roasted short ribs with five spice and honey barbecue sauce.

## S O U P S A N D S A L A D S

### **Hot and Sour Soup 3**

Shredded pork tenderloin, shiitake mushrooms, bamboo shoots, silk tofu and eggs garnished with scallions.

### **Miso Soup 3**

White miso, silk tofu, mushrooms, and fresh seaweed garnished with scallions.

### **Seafood Soup 7**

Shrimp, scallop, crab meat, baby clam, mushrooms, snow peas, baby corns garnished with scallions.

### **Shanghai Style Wonton Soup 9**

Wontons filled with bok choy, pork, shrimp and shiitake mushrooms, served in chicken broth soup with scallions.

### **Seaweed Salad 5**

Fresh seaweed salad tossed in sesame seed oil.

### **Sesame Caesar Salad 7**

Organic caesar salad in wonton cup with roasted sesame vinaigrette.

### **House Salad 4**

Mixed greens, shredded carrots, and cherry tomatoes served with ginger vinaigrette.

## ENTREES

### **Five Star Shrimp 22**

Lightly fried shrimp sautéed with fresh garlic, ginger, jalapeños, dried chili peppers, panko, onions. Flambéed with "V.S.O.P Courvosier Cognac".

### **Deep-Fried Halibut with Tomato Sauce 17**

(茄汁鱼片配松仁)

Crispy fried halibut sautéed with Fuzi Style tomato sauce. Served with asparagus and pine nut garnish.

### **Pan Seared Marinated Scottish Salmon 19**

Salmon marinated in sake, mirin, fresh ginger and pan seared then baked to perfection. Served with french green beans, finished with lemon miso sauce.

### **Slow Braised Pork 16**

(红烧肉配小青菜)

Fresh ginger, herbs, soy sauce and sliced pork, served with sautéed baby bok choy.

### **Panfried Duck with Mandarin Sauce 22**

(玫瑰酱鸭)

Lightly seasoned tender maple leaf farm duck pan seared then slow braised to perfection. Served with fresh vegetables.

### **辣 Beef with Black Pepper 18**

Wok-sautéed beef tenderloin and black pepper, finished with scallions and sesame.

### **Fuzi Prawn 19**

Lightly fried prawns, wok sautéed with home-made honey hollandaise served with avocado.

### **辣 Soft Shell Crab 22**

(避风塘软壳蟹)

Crispy fried soft shell crabs sautéed with sweet onion, fresh ginger, scallions, jalapeños, and black bean in sharp char sauce.

### **Shanghai Style Lobster *Market Price***

(上海葱姜龙虾)

Lightly fried lobster tail sautéed with fresh garlic, ginger, scallions, and soy bean in white wine sauce, served with noodles.

### **辣 Double Cooked Pork with Steamed Wheat Buns 17**

(回锅蹄膀配小馒头)

Braised then sautéed sliced pork in spicy soy sauce with garlic, dry red peppers, scallions, sesame oil, accompanied by steamed wheat buns.

### **辣 Crushed Red Pepper Beef 18**

(红粉牛肉)

Beef tenderloin sautéed with crushed red pepper and enoki mushrooms.

## Tofu & Vegetables

### 辣 Ma Po Tofu

Soft silken tofu and minced pork simmered in a spicy chili bean sauce with dry red peppers, finished off with scallions and ground Sichuan peppercorns.

9

### Vegetable Clay Pot

Fresh vegetables stir-fried then simmered in a hot clay pot.

9

## Poultry

### 辣 Kung Pao Chicken

Stir-fried chicken with red chili peppers, garlic, scallions, and peanuts.

Lunch 8 Dinner 11

### Sweet and Sour Chicken

Lightly battered chicken, pineapples, and bell peppers in a sweet and tangy sauce.

Lunch 8 Dinner 10

### Moo Goo Gai Pan

Sauteed chicken breast, button mushrooms, and snow peas.

Lunch 8 Dinner 10

### General Yao's Chicken

Yao fuzi style, sauteed with scallions, in a spicy sweet hoisin sauce.

Lunch 8 Dinner 13

### Sesame Chicken

Traditional favorite chicken, scallions, sweet hoisin sauce and tossed with roast sesame.

Lunch 8 Dinner 12

### Chicken with Cashew Nuts

Stir-fried with diced water chestnuts, carrots, celery, and tossed with cashew nuts.

Lunch 8 Dinner 12

### Chicken with Cashew Nuts

Stir-fried with diced water chestnuts, carrots, celery, and tossed with cashew nuts.

Lunch 8 Dinner 11

### 辣 Jalapeno Chicken

Stir-fried diced chicken with fresh sliced jalapenos and sweet onions.

Lunch 8 Dinner 11

## Meat

### 辣 Orange Beef

Lightly breaded beef sauteed with red chili peppers and dried orange peels.

Lunch 9 Dinner 14

### Beef with Broccoli

Sauteed beef with fresh broccoli in hoisin sauce.

Lunch 8 Dinner 12

### 辣 Mongolian Beef

Stir-fried sliced beef with scallions and dried chili peppers.

Lunch 9 Dinner 14

### 辣 Hunan Beef

Twice cooked beef with button mushrooms, carrots, bell peppers, and snow peas in spicy garlic sauce.

Lunch 8 Dinner 12

### Lamb with Scallions

Sliced lamb wok sauteed with sweet onions, scallions in sweet soy sauce.

15

## Seafood

### 辣 Spicy Garlic Shrimp

Shrimp with fresh garlic, scallions, chili paste. Served in spicy tomato sauce.

15

### Shrimp with Lobster Sauce

Shrimp with carrots, snow peas, sweet onions and eggs.

Lunch 8 Dinner 14

### 辣 Yu Xiang Scallop

Stir-fried scallop with red chili paste, garlic, scallions with bamboo shoots.

Lunch 8 Dinner 16

### 辣 Kung Pao Shrimp

Stir-fried shrimp with red chili peppers, garlic, scallions, and peanuts.

Lunch 8 Dinner 15

### Seafood Clay Pot

Shrimp, scallops, crab, calamari with a variety of vegetables in clay pot.

17

## Rice & Noodles

### Yao Fuzi's Fried Rice

Sauteed eggs, pineapple chunks, bean sprouts, shrimp and sliced scallions in chinese curry powder.

11

### Fried Rice

Traditional fried rice mixed with eggs, peas, carrots, soy sauce, and sliced scallions.

Choice of chicken, beef or shrimp

8 / Combo 9

### Yaki Udon

Japanese udon noodles stir-fried with onions, bean sprouts, and carrots.

Choice of chicken, beef or shrimp

9 / Combo 11

### Lo Mein

Stir-fried noodles and vegetables in soy sauce.

Choice of chicken, beef or shrimp

8 / Combo 9

### Flat Noodles

Rice noodles stir-fried with onions, bean sprouts, and scallions in black bean sauce.

Choice of chicken, beef or shrimp

8 / Combo 10

### Singapore Style Noodles

Rice noodles with shrimp and roast pork stir-fried in curry sauce.

9