

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 7

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

Iceberg lettuce, shredded carrots, and cherry tomatoes served with ginger vinaigrette.

~Menu Items Vary Seasonally~