



TL'S FOUR SEASONS

*harmonization of mix and match
beautiful blends of color, aroma, flavor and presentation*



chinese

色
香
味
形

starters

spiciness can be modified to your comfort level

- sichuan dumplings – house made chicken dumplings in a sweet and spicy soy garlic sauce 🌶️ 6.95
- pot stickers – pan seared, home made pork dumplings served with soy ginger sauce 7.50
- crisp vegetable spring rolls – shredded vegetables fried crisp in a golden spring roll shell, served with sweet and sour sauce 4.50
- crab rangoon – cream cheese, scallions and crabmeat filling in crisp wonton wraps, served with sweet and sour sauce 7.50
- crispy canton shrimp – wok crisped black tiger shrimp, tossed with a kitchen crafted sweet mayo and toasted sesame seeds 7.95
- scallion pancakes – pan fried scallion flavored pancakes, served with ginger soy sauce 5.95
- calamari tempura – tempura battered calamari served with sweet chili sauce 7.95
- bbq pork egg roll 🍴 6.50

soups

- chongqing style noodle soup – sliced whitefish fillets, slowly simmered in broth with cellophane noodles, pickled mustard greens and fresh chiles 13.95
“every table should experience this unique soup”
- vegetable and wonton soup – classic preparation with baby bok choy and house made wontons 6.50

vegetables

- harvest vegetables – broccoli, snow peas, napa cabbage, carrots and winter bamboo, wok tossed in light garlic sauce 9.95
- kung pao tofu – tofu is wok crisped with spicy kung pao chili sauce and roasted peanuts 🌶️ 10.95
- sichuan string beans – pan fried string beans, wok tossed with sichuan marinated vegetables, drizzled with a spicy soy sauce and sichuan peppercorn oil 🌶️ 11.95
- shanghai bok choy – wok seared tender baby bok choy with garlic and sesame oil 9.95
- sichuan garlic sauce eggplant – a classic flavor of Sichuan dish, garlic and spicy bean sauce toss with eggplant 🌶️🍴 10.95

classic dishes

spiciness can be modified to your comfort level
served with soup and white rice
mix & match is your choice of chicken, beef, shrimp – combine any 2 or all 3

kung pao – a sichuan classic – wok seared with blackened chiles, red and green peppers, button mushrooms and roasted peanuts, tossed with spicy kung pao chili sauce 🌶️	chicken	12.95
	beef	13.95
	shrimp	14.95
	mix & match	15.95
	scallops	16.95
salt and pepper – a real simple and classic dish, diced green, red pepper, onions and jalapeno stir fried with house made salt pepper spice drizzled with sesame oil 🌱🌶️	shrimp	13.95
	fish	13.95
	scallop	15.95
orange peel – lightly battered and stir fried with fresh orange juice and candied orange peel, carrots, green pepper and bamboo 🌶️	chicken	12.95
	beef	13.95
	shrimp	14.95
sweet and sour sauce – the classic yin and yang flavors, red and green bell peppers, fresh fruit	chicken	11.95
	shrimp	14.95
crispy sesame chicken – lightly battered chicken, wok crisped, tossed in a caramelized light spicy soy sauce, topped with toasted sesame seeds 🌶️		13.95
mongolian – a heartier northern style dish – soy and hoisin sauces with scallions, red pepper and caramelized onions	chicken	12.95
	beef	13.95
	shrimp	14.95
	mix & match	15.95
	lamb 🌱	13.95
cashew dish – roasted cashews, water chestnuts, red pepper, green pepper button mushrooms and snow peas	chicken	12.95
	beef	13.95
	shrimp	14.95
	mix & match	15.95
broccoli dish – : broccoli florets with carrots, soy base flavor	chicken	12.95
	beef	13.95
	shrimp	14.95
	mix & match	15.95
general tao's chicken – lightly battered chicken, wok tossed in a caramelized sweet sweet and spicy soy sauce with bamboo and green pepper 🌶️		13.95

fried rice and noodles

fried rice – wok fried vegetables and rice	chicken or vegetable	10.95
	beef	11.50
	shrimp	11.95
	combo (all three)	12.50
	pork	11.50
cashew pineapple and chicken fried rice 🌱		10.95
lo mein – bean sprouts, shredded cabbage, onions and shredded carrots, wok tossed with a rich soy and hoisin sauce	chicken or vegetable	10.95
	beef	11.50
	shrimp	11.95
	combo (all three)	12.50
	pork	11.50
wide rice noodles – locally made, fresh wide rice noodles, wok crisped and tossed with bean sprouts, snow peas, onions and red peppers in soy and hoisin sauces	chicken or vegetable	11.95
	beef	12.95
	shrimp	13.95
	mix & match	14.95
	pork	12.95
pad thai – stir fried rice noodles, wok tossed with bean sprouts, eggs, scallions, chiles and lime, topped with chopped peanuts 🌶️	chicken or vegetable	10.95
	beef	11.95
	shrimp	12.95
	mix & match	13.95
	pork	11.95

kids meal (under 12)

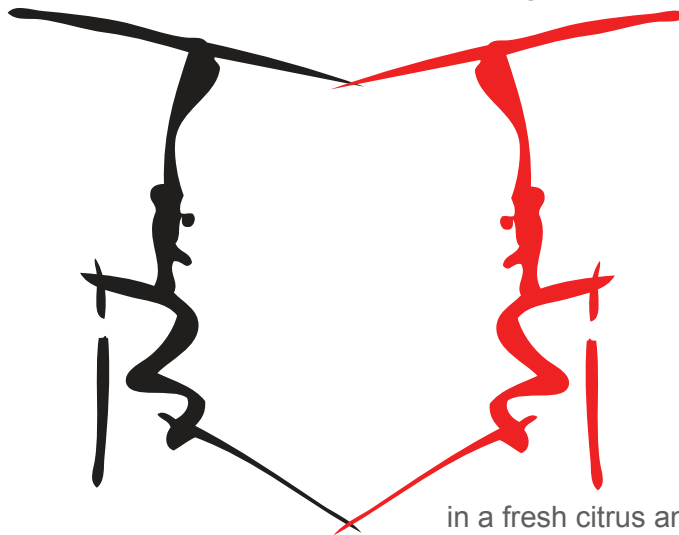
served with soup and white rice

sweet & sour	chicken	8.50	shrimp	9.50
mongolian	chicken	8.50	beef	9.50
broccoli	chicken	8.50	beef	9.50

signature dishes

spiciness can be modified to your comfort level
served with soup and white rice

black peppered garlic beef – a tl's specialty – beef tenderloin pieces, wok tossed in a black pepper, fresh garlic sauce, surrounded by broccoli florets 🌶️		15.95
crunchy garlic shrimp – black tiger shrimp, wok crisped and tossed with crunchy fresh garlic, diced onions, scallions and sweet red and green bell peppers 🌶️		15.95
honey glazed chicken – marinated chicken pieces, wok tossed with button mushroom in a honey and spicy soy glaze 🌶️		13.95
shanghai scallops – black sea scallops, wok crisped, tossed with fresh ginger, scallions and rice wine vinaigrette with pea pods 🌶️		15.95
tl's snapper – pan grilled red snapper fillet, topped with a sweet and spicy soy glaze		15.95
honey sesame crispy beef – lightly battered beef, wok crisped, tossed in a caramelized light spicy soy sauce, topped with toasted sesame seeds 🌶️		14.95
snow mountain shrimp – lightly battered shrimp, wok crisped, tossed with a sweet peach flavored sauce, sprinkled with toasted sesame seeds		14.95
basil garlic chicken – chicken pieces, wok tossed with sweet basil, green and red bell peppers and button mushrooms 🌶️		13.95
spicy chili fish – a spice lover's delight – sliced whitefish fillets, stir fried and served with blackened chiles, snow peas, winter bamboo, mushrooms and smoked tofu in a spicy bean sauce 🌶️		15.95
tl's hot wok chili chicken – tender chicken with button mushrooms stir fried with hot chili bean sauce in sizzling hot pan 🌶️🌱		14.95
dry stir fried shredded beef – shredded sliced beef, wok fried and tossed with spicy bean sauce, sichuan peppercorn oil, tender bamboo tips and scallions 🌶️		13.95
thai basil shrimp – stir fried wild-caught shrimp, thai basi leaves, cilantro, red onions, roasted peanuts and cherry chilies in a fresh citrus and chile souce 🌱		14.95
sichuan asparagus shrimp – a chinese delicacy – black tiger shrimp, sichuan marinated vegetables and asparagus, drizzled with a spicy soy and sichuan peppercorn oil 🌶️		14.95
dry chili chicken – diced chicken, wok fried crisp with blackened chilies, roasted garlic, scallion, sichuan pepper corn and house made chili oils 🌱🌶️		14.95
steamed halibut fillet – fresh halibut fillets are steamed to perfection, with broccoli florets, shredded ginger and scallions in a light soy sauce		15.95
sizzling peppered beef – tender sliced beef, wok tossed with diced onions and green and red bell peppers, in a rich oyster and black pepper sauce – served tableside on a sizzling plate 🌶️		16.95
seven flavored chicken – chicken breasts wok-fried and tossed with lemon grass, roasted peanuts, thai basil, cherry chilies, garlic, ginger and scallion 🌶️		13.95
cumin scented lamb – marinated leg of lamb sliced thin and wok tossed with onions, scallions, red and green bell peppers. finished with roasted cumin and chili oil. this dish will bring out the lamb lover in you 🌱		13.95
hunan spicy lamb – sliced tender marinated lamb stir fried with ginger, garlic, jalapeno, cilantro and Shaoxing cooking wine, drizzled with light soy sauce 🌶️🌱		13.95
hot pot style fish and lamb stew – an real Sichuan style old fashion dish, sliced white fish and lamb cooked in spicy hoy pot style sauce with napa cabbage, wood-ear mushrooms and soft tofu, a must try Sichuan dish 🌶️🌱		16.95



japanese

appetizers

edamame – steamed soy beans 🔥	4.50
seaweed salad 🔥	5.50
tuna avocado sumiso – diced big eye tuna and fresh avocado with sake-miso sauce, topped with daikon sprouts	6.95
poke salad – mixed seafood sashimi and chopped romaine, tossed lightly with spicy vinegar-ponzu sauce 🌶️	9.95
cucumber sunomono – cucumber in rice wine vinaigrette	4.50
wakame sunomono – cucumber and seaweed sprouts in rice wine vinaigrette	4.95
octopus sunomono – char-grilled bbq eel or cooked octopus in rice wine vinaigrette 🔥	7.95
tempura appetizer – 2 shrimp, 5 vegetables 🔥	7.95
baked mussels – 4 large half shell green mussels baked with japanese mayonnaise and crab meat, teriyaki sauce on top	7.50
deep fried soft shell crab – whale size whole soft shell crab tempura fried with tempura sauce on the side 🔥	9.95
sushi popper – janapino pepper stuffed with spicy tuna and cream cheese then tempura fried, drizzled with unagi and honey wasabi sauce +	7.95
sautéed scallops – hokkaido wild caught scallops sautéed with button mushrooms in light soy butter sauce 🔥	6.95
sashimi sampler – 8 pieces – chef's fresh daily selection	12.95



asparagus beef roll – asparagus wrapped in thinly sliced n.y. strip steak, grilled to perfection, topped with toasted sesame seeds, served with teriyaki sauce 🔥 8.95

gyo-za – pan fried pork dumplings, japanese style thin dough 🔥 6.95

chilled spicy octopus salad – sliced octopus with shredded wood-ear mushrooms and fiddlehead fern in a spicy chili sauce, with toasted sesame seeds on top 🌶️ 🔥 6.95

tls tuna tartar – spicy tuna, red onion, cherry tomato, radish, tibiko, toro chip and avocado + 8.95

crispy spicy tuna wonton + 🌶️ 9.95

kids meal (under 12)

classic teriyaki preparation of chicken, beef or salmon with soup, rice and 3 pieces of gyo-za

chicken 8.50

beef – n.y. strip steak 8.50

salmon – scottish salmon 8.50

suhshi nigiri/sashimi

two pieces per order

tuna		shellfish	
maguro – big eye tuna	5.95	ama ebi – sweet shrimp	5.95
tuna – o toro	m.k price	ebi – black tiger shrimp	4.95
super white tuna	5.50	hotategai – hokkaido	
		wild caught scallop	6.95
salmon		kani – snow crab	6.50
sake – scottish salmon	5.95	cooked/marinated	
sake wa kunsei – smoked salmon	5.50	tako – octopus	5.50
sake toro – fatty salmon	6.50	unagi – char-grilled	
		bbq eel	5.95
white fish		anago – char-grilled	
madai – japanese snapper	5.95	sea eel	5.50
hirame – halibut	5.50	kanikama – crab stick	4.95
suzuki – striped bass	5.50	tamago – sake egg	
		omelet	4.50
yellow tail		roe/fish egg	
hamanchi – yellow tail	5.95	ikura – salmon egg,	
kampachi – amberjack	5.95	soy marinated	5.95
hamachi toro – fatty		uni – sea urchin	6.50
yellow tail	6.50	masago – smelt fish egg	4.95
		wasabi tobiko – wasabi	
		w/flying fish egg	5.95
		add udama – addition	
		quail egg	3.00

classic rolls

veggie lover's roll		spice lover's roll	
avocado	4.50	spicy tuna	5.95
cucumber	4.50	spicy crab	5.95
mixed vegetable	4.95	spicy yellow tail	5.95
		spicy salmon	5.95
		spicy scallop	7.50
california roll – the classic combination of crabmeat, avocado and cucumber with masago topping			5.95
bbq eel roll – char-grilled bbq eel and cucumber			5.95
spider roll – fried whale size soft shell crab, cucumber and avocado, 10 pieces			12.95
philly roll – scottish salmon, avocado and philadelphia cream cheese			5.95
jb roll – smoked salmon, philadelphia cream cheese and avocado			5.50
rainbow roll – california roll with assorted sashimi layered on top, 8 pieces			12.95
tuna and avocado roll – big eye tuna and avocado			5.50
salmon and avocado roll – scottish salmon and avocado			5.50
salmon roll – scottish salmon			4.95
tuna roll – big eye tuna			4.95
negi hamachi roll – yellow tail and scallion			5.95
boston roll – black tiger shrimp, avocado and japanese mayonnaise			5.95
tempura roll – black tiger shrimp tempura, cucumber, crab and avocado			7.50

signature rolls

tl's sakura roll – crabmeat, shrimp, cream cheese, avocado and cucumber, topped with baked japanese mayo, 8 pieces	10.95
crunchy lobster – lobster with wasabi flavored mayo, coated with a crunchy tempura flake topping, 8 pieces	13.95
hand grenade – nori wrapped shrimp with sushi rice, topped with spicy garlic mayo, baked atop an orange slice	6.95
dragon roll – 2 black tiger shrimp tempura with cream cheese, topped with char-grilled bbq eel and teriyaki sauce, 10 pieces	15.95
snow crab roll – spicy crab roll with snow crab on top, drizzled with honey wasabi sauce, 8 pieces	14.95
volcano roll – spicy super white tuna, avocado and cream cheese, tempura fried with honey mustard sauce	9.50
kamikaze – tempura flakes mixed with spicy mayonnaise and big eye tuna on top of belgian endive	6.95
godzilla roll – nori wrapped char-grilled fresh water eel, romaine lettuce and cream cheese, coated with tempura flake topping, drizzled with honey wasabi sauce, 10 pieces	14.95
chicago fire – riceless tempura fried spicy tuna with sesame chili oil and vinegar-ponzu sauce, 8 pieces	10.95
triple k.c. – scottish salmon, smoked salmon, crabmeat and cream cheese, wrapped in a thinly sliced cucumber sheet, drizzled with a sweet rice wine emulsion	10.95
fire cracker roll – spicy salmon wrapped with fresh cilantro and lemon slices, on top with fresh scottish salmon and finished with spicy sesame chile sauce, 8pc	13.95
orange dream – spicy salmon roll with avocado and tempura crunchy, then top with fresh scottish salmon ,super white tuna and thinly sliced janapeno pepper	12.95
diamond back roll – yellowtail, cilantro and avocado, top with tuna, jalapeno mayo and chili oil	13.95

noodle soups

udon shrimp – 2 pieces shrimp, 5 pieces tempura with vegetables and udon noodles	10.95
nabeyaki udon – shrimp, scallops, mussels, crab, spinach and udon noodles	12.95



kitchen entrees


served with soup and white rice

teriyaki – grilled with japanese teriyaki sauce 

chicken	14.95
beef – n.y. strip steak	16.95
salmon – scottish salmon	16.95

tempura – deep fried in tempura batter 

shrimp – 9 pieces	16.95
vegetable – 12 pieces	12.95
shrimp and vegetable – 7 pieces shrimp and 7 pieces vegetable	16.95

combination dinner – classic teriyaki preparation of chicken, beef or salmon, with 6 pieces california roll, 2 pieces shrimp and 5 pieces vegetable tempura 

chicken	16.95
beef – n.y. strip steak	18.95
salmon – scottish salmon	18.95

sushi entrees

chef's daily fresh choices, served with miso soup and salad

sushi deluxe – 9 pieces sushi and 6 pieces california roll **22.95**

sashimi deluxe – 18 pieces **25.95**

sushi & sashimi combination – 4 pieces sushi, 8 pieces sashimi, 6 pieces california roll **24.95**

chirashi – 15 pieces of sashimi over a bowl of sushi rice **21.95**

tuna or salmon don – 12 pieces tuna or salmon sashimi over a bowl of sushi rice **21.95**

sushi regular – 7 pieces sushi, 6 pieces california roll **18.95**

rolls feast – 18 pieces – spicy tuna, spicy crab & california roll **16.95**

spicy trio – 18 pieces – spicy tuna, spicy salmon, spicy crab **16.95**

cpt – 17 pieces of most popular rolls – california, philadelphia and tempura **17.95**

americans' favorite sushi – 3 pieces big eye tuna, 3 pieces scottish salmon, 3 pieces char-grilled bbq eel and 6 pieces spicy tuna roll **23.95**

four season's tray for 2 – 12 pieces sushi, 8 pieces sashimi, 6 pieces california roll, 6 pieces spicy tuna roll, 6 pieces philadelphia roll **49.95**

wheat and gluten free

these menu items are made with modifications to accommodate wheat and gluten free allergies. we make a special soy based sauce using a wheat free soy substitute

edamame	4.50
sichuan string beans	11.95
crispy sesame chicken	13.95
sichuan asparagus shrimp	14.95
crunchy garlic shrimp	15.95
thai basil chicken	13.95
thai basil shirimp	14.95

fried rice	
vegetables	10.95
chicken	10.95
shrimp	11.95
beef	11.50
combo	12.50
pork	11.50

cashew pineapple and chicken fried rice **10.95**

 new  cooked  spicy





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*harmonization of mix and match
beautiful blends of color, aroma, flavor and presentation*