

# chinese

## 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** – home made pork dumplings served with ginger soy sauce, available for pan seared or steamed **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**  **5.95**


## soups


**chongqing style noodle soup** – sliced whitefish fillets, slowly simmered in broth with cellophane noodles, pickled mustard greens and fresh chiles  
*“every table should experience this unique soup”* **13.95**

**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 garlic sauce eggplant** – a classic flavor of Sichuan dish, garlic and spicy bean sauce toss with eggplant  **10.95**

**shanghai bok choy** – wok seared tender baby bok choy with garlic and sesame oil **9.95**

**sichuan string beans** – sichuan string beans with sichuan marinated vegetables, drizzled with a spicy soy sauce and sichuan peppercorn oil  **11.95**

## kids meal (under 12)

*served with white rice*

<b>sweet &amp; sour</b>	<i>chicken</i> <b>8.50</b>	<i>shrimp</i> <b>9.50</b>
<b>mongolian</b>	<i>chicken</i> <b>8.50</b>	<i>beef</i> <b>9.50</b>
<b>broccoli</b>	<i>chicken</i> <b>8.50</b>	<i>beef</i> <b>9.50</b>

## 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*

<b>edamame</b>	<b>4.50</b>	<b>fried rice</b>	
<b>sichuan string beans</b>	<b>11.95</b>	<i>vegetable</i>	<b>10.95</b>
<b>crispy sesame chicken</b>	<b>13.95</b>	<i>chicken</i>	<b>10.95</b>
<b>sichuan asparagus shrimp</b>	<b>14.95</b>	<i>shrimp</i>	<b>11.95</b>
<b>crunchy garlic shrimp</b>	<b>15.95</b>	<i>beef</i>	<b>11.50</b>
<b>thai basil chicken</b>	<b>13.95</b>	<i>combo</i>	<b>12.50</b>
<b>thai basil shrimp</b>	<b>14.95</b>	<i>pork</i>	<b>11.50</b>
		<b>cashew pineapple and chicken fried rice</b>	<b>10.95</b>


  

## classic dishes



*spiciness can be modified to your comfort level*

*served with 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 

<i>chicken</i>	<b>12.95</b>
<i>beef</i>	<b>13.95</b>
<i>shrimp</i>	<b>14.95</b>
<i>mix &amp; match</i>	<b>15.95</b>
<i>scallops</i>	<b>16.95</b>

**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  


<i>shrimp</i>	<b>13.95</b>
<i>fish</i>	<b>13.95</b>
<i>scallop</i>	<b>15.95</b>

**orange peel** – lightly battered and stir fried with fresh orange juice and candied orange peel, carrots, green pepper and bamboo 


<i>chicken</i>	<b>12.95</b>
<i>beef</i>	<b>13.95</b>
<i>shrimp</i>	<b>14.95</b>

**sweet and sour sauce** – the classic yin and yang flavors, red and green bell peppers, fresh fruit 

<i>chicken</i>	<b>11.95</b>
<i>shrimp</i>	<b>14.95</b>

**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 


<i>chicken</i>	<b>12.95</b>
<i>beef</i>	<b>13.95</b>
<i>shrimp</i>	<b>14.95</b>
<i>mix &amp; match</i>	<b>15.95</b>
<i>lamb</i> 	<b>13.95</b>

**cashew dish** – roasted cashews, water chestnuts, red pepper, green pepper, button mushrooms and snow peas 

<i>chicken</i>	<b>12.95</b>
<i>beef</i>	<b>13.95</b>
<i>shrimp</i>	<b>14.95</b>
<i>mix &amp; match</i>	<b>15.95</b>

**broccoli dish** – broccoli florets with carrots, soy base flavor 

<i>chicken</i>	<b>12.95</b>
<i>beef</i>	<b>13.95</b>
<i>shrimp</i>	<b>14.95</b>
<i>mix &amp; match</i>	<b>15.95</b>

**general tao’s chicken** – lightly battered chicken, wok tossed in a caramelized sweet and spicy soy sauce with bamboo and green pepper  **13.95**

## fried rice and noodles

**fried rice** – wok fried vegetables and rice 

<i>chicken or vegetable</i>	<b>10.95</b>
<i>beef</i>	<b>11.50</b>
<i>shrimp</i>	<b>11.95</b>
<i>combo (all three)</i>	<b>12.50</b>
<i>pork</i>	<b>11.50</b>


**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 

<i>chicken or vegetable</i>	<b>10.95</b>
<i>beef</i>	<b>11.50</b>
<i>shrimp</i>	<b>11.95</b>
<i>combo (all three)</i>	<b>12.50</b>
<i>pork</i>	<b>11.50</b>

**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 

<i>chicken or vegetable</i>	<b>11.95</b>
<i>beef</i>	<b>12.95</b>
<i>shrimp</i>	<b>13.95</b>
<i>mix &amp; match</i>	<b>14.95</b>
<i>pork</i>	<b>12.95</b>

**pad thai** – stir fried rice noodles, wok tossed with bean sprouts, eggs, scallions, chiles and lime, topped with chopped peanuts 


<i>chicken or vegetable</i>	<b>10.95</b>
<i>beef</i>	<b>11.95</b>
<i>shrimp</i>	<b>12.95</b>
<i>mix &amp; match</i>	<b>13.95</b>
<i>pork</i>	<b>11.95</b>


  

## signature dishes

*spiciness can be modified to your comfort level*


*served with 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**


**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  **13.95**


**dry stir fried shredded beef** – shredded sliced beef, wok fried and tossed with spicy bean sauce, sichuan peppercorn oil, tender bamboo tips and scallions  **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**



**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**



**seven flavored chicken** – chicken breasts wok-fried and tossed with lemon grass, roasted peanuts, thai basil, cherry chilies, garlic, ginger and scallion   **13.95**



**steamed halibut fillet** – fresh halibut fillets are steamed to perfection, with broccoli florets, shredded ginger and scallions, 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**

**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 love in you  **13.95**

**tl’s hot wok chili chicken** – tender chicken with button mushrooms stir fried with hot chili bean sauce in sizzling hot pan   **14.95**

**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** – a real Sichuan style old fashion dish, sliced white fish and lamb cooked in spicy hoi pot style sauce with napa cabbage, wood-ear mushrooms and soft tofu, a must try Sichuan dish   **16.95**







## lunch signature dishes

*served with vegetable spring roll, soup and white rice*



<b>black peppered garlic beef</b> 	<b>9.95</b>
<b>crunchy garlic shrimp</b> 	<b>9.50</b>
<b>honey glazed chicken</b> 	<b>8.95</b>
<b>tl’s snapper</b> 	<b>9.95</b>
<b>honey sesame crispy beef</b> 	<b>9.50</b>
<b>snow mountain shrimp</b>	<b>9.50</b>
<b>basil garlic chicken</b> 	<b>8.95</b>
<b>dry stir fried shredded beef</b>	<b>8.50</b>
<b>sichuan asparagus shrimp</b> 	<b>9.50</b>
<b>steamed halibut fillet</b>	<b>9.50</b>
<b>thai basil shrimp</b> 	<b>9.50</b>
<b>dry chili chicken</b> 	<b>9.95</b>
<b>cumin scented lamb</b> 	<b>9.50</b>
<b>seven flavor chicken</b> 	<b>9.50</b>
<b>tl’s hot wok chili chicken</b> 	<b>9.50</b>
<b>Hunan spicy lamb</b> 	<b>8.95</b>

## lunch classic dishes

*served with vegetable spring roll, and white rice  
 mix & match is your choice of chicken, beef, shrimp – combine any 2 or all 3*

<b>kung pao</b> 		<b>crispy sesame chicken</b>	<b>8.95</b>
<i>chicken</i>	<b>8.50</b>		
<i>beef</i>	<b>8.95</b>	<b>mongolian</b>	
<i>shrimp</i>	<b>9.50</b>	<i>chicken</i>	<b>8.50</b>
<i>mix &amp; match</i>	<b>9.95</b>	<i>beef</i>	<b>8.95</b>
		<i>shrimp</i>	<b>9.50</b>
<b>orange peel</b> 		<i>mix &amp; match</i>	<b>9.95</b>
<i>chicken</i>	<b>8.95</b>	<i>lamb</i> 	<b>9.50</b>
<i>beef</i>	<b>9.50</b>		
<i>shrimp</i>	<b>9.95</b>	<b>broccoli dish</b>	
		<i>chicken</i>	<b>8.50</b>
<b>sweet and sour sauce</b>	<b>8.50</b>	<i>chicken</i>	<b>8.95</b>
<i>chicken</i>	<b>9.50</b>	<i>shrimp</i>	<b>9.50</b>
<i>shrimp</i>		<i>mix &amp; match</i>	<b>9.95</b>
<b>salt and pepper</b>  		<b>general tao’s chicken</b> 	<b>8.95</b>
<i>Shrimp</i>	<b>9.50</b>		
<i>fish</i>	<b>9.50</b>		
<i>scallop</i>	<b>10.50</b>		




## lunch fried rice & noodles

<b>fried rice</b>		<b>wide rice noodles</b>	
<i>chicken or vegetable</i>	<b>7.95</b>	<i>chicken</i>	<b>8.50</b>
<i>beef</i>	<b>8.50</b>	<i>beef</i>	<b>8.95</b>
<i>shrimp</i>	<b>8.95</b>	<i>shrimp</i>	<b>9.50</b>
<i>combo (all three)</i>	<b>9.50</b>	<i>mix &amp; match</i>	<b>9.95</b>
<i>pork</i>	<b>8.50</b>	<i>pork</i>	<b>8.95</b>
<b>cashew pineapple and chicken fried rice</b> 	<b>7.95</b>	<b>pad thai</b> 	
		<i>chicken</i>	<b>7.95</b>
<b>lo mein</b>		<i>beef</i>	<b>8.50</b>
<i>chicken or vegetable</i>	<b>7.95</b>	<i>shrimp</i>	<b>8.95</b>
<i>beef</i>	<b>8.50</b>	<i>mix &amp; match</i>	<b>9.50</b>
<i>shrimp</i>	<b>8.95</b>	<i>pork</i>	<b>8.50</b>
<i>combo (all three)</i>	<b>9.50</b>		
<i>pork</i>	<b>8.50</b>		

## lunch starters

<b>sichuan dumplings</b>	<b>4.95</b>	<b>harvest vegetables</b>	<b>7.95</b>
<b>pot stickers</b>	<b>5.50</b>	<b>kung pao tofu</b> 	<b>7.95</b>
<b>crisp vegetable spring rolls</b>	<b>3.50</b>	<b>sichuan string beans</b> 	<b>8.50</b>
<b>crab rangoon</b>	<b>5.50</b>	<b>sichuan garlic sauce - eggplant</b> 	<b>8.50</b>
<b>crispy canton shrimp</b>	<b>5.95</b>	<b>calamari tempura</b>	<b>5.95</b>
<b>scallion pancakes</b>	<b>3.95</b>	<b>bbq pork egg roll</b> 	<b>4.95</b>
<b>shanghai bok choy</b> 	<b>7.95</b>		

## lunch soups

<b>chongqing style noodle soup</b>	<b>13.95</b>	  
<b>vegetable and wonton soup</b>	<b>5.95</b>	



# appetizers japanese

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
sautéed scallops – hokkaido wild caught scallop sautéed with button mushrooms in light soy butter sauce 🍣	6.95
sashimi sampler – 8 pieces – chef's fresh daily selection	12.95
sushi popper – janapino pepper stuffed with spicy tuna and cream cheese then tempura fried, drizzled with unagi and honey wasabi sauce +	7.95

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

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

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 🌶️🍣

tl's tuna tartar –spicy tuna, red onion, cherry tomato, radish, tibiko, toro chip and avocado +

crispy spicy tuna wonton 🌶️+

## sushi nigiri/sashimi

*two pieces per order*

<b>tuna</b>		<b>shellfish</b>	
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
<b>salmon</b>		kani – snow crab 🍣	6.50
sake – scottish salmon	5.95	<b>cooked/marinated</b>	
sake wa kunsei – smoked salmon	5.50	tako – octopus 🍣	5.50
sake toro – fatty salmon	6.50	unagi – char-grilled bbq eel 🍣	5.95
<b>white fish</b>		anago – char-grilled sea eel 🍣	5.50
madai – japanese snapper	5.95	kanikama – crab stick 🍣	4.95
hirame – halibut	5.50	tamago – sake egg omelet 🍣	4.50
suzuki – striped bass	5.50	<b>roe/fish egg</b>	
<b>yellow tail</b>		ikura – salmon egg,	
hamanchi – yellow tail	5.95	soy marinated	5.95
kampachi – amberjack	5.95	uni – sea urchin	6.50
hamachi toro – fatty		masago – smelt fish egg	4.95
yellow tail	6.50	wasabi tobiko – wasabi w/flying fish egg	5.95
		add udama – addition quail egg	3.00

## 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

+ new 🍣 cooked 🌶️ spicy

## 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
california roll – the classic combination of crabmeat, avocado and cucumber with masago topping 🍣	5.95	spicy salmon	5.95
bbq eel roll – char-grilled bbq eel and cucumber	5.95	spicy scallop	7.50
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 ,super white tuna and thinly sliced janapeno pepper	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

## kids meal (under 12)

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

chicken	8.50	beef	8.50	salmon	8.50
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*harmonization of mix and match  
beautiful blends of color, aroma, flavor and presentation*

+ new 🍣 cooked 🌶️ spicy

AVAILABLE OCTOBER 15<sup>TH</sup>-DECEMBER 31<sup>ST</sup>

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+ new 🍣 cooked 🌶️ spicy

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NEW DISHES! CHECK INSIDE + SYMBOLS

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