

## SUSHI BAR ENTREES

Served with miso soup or green salad

<b>SUSHI CHEF SELECTION</b>	<b>22/28</b>
7 or 10 kinds, 1 piece each with a classic roll	
<b>SASHIMI CHEF SELECTION</b>	<b>25/30</b>
5 or 7 kinds, 3 pieces each with white rice	
<b>SUSHI AND SASHIMI COMBO</b>	<b>33</b>
15 pcs of assorted sashimi, 5 pcs of sushi and a classic roll	
<b>CHIRASHI</b>	<b>25</b>
Variety of sashimi over sushi rice	
<b>MAKI COMBO</b>	<b>13/19</b>
Choice of two or three classic rolls (excluding shrimp tempura)	

## SHUNJU SPECIAL ROLLS

<b>BEAST</b>	<b>14</b>	<b>ZESTY SALMON</b>	<b>15</b>
Spicy kani, cream cheese, avocado, deep fried with micro green, tobiko on top		Spicy salmon, avocado inside with salmon, serrano pepper, and hot sauce on top	
<b>CARNAVAL</b>	<b>16</b>	<b>THE LION KING</b>	<b>17</b>
Spicy tuna, spicy salmon, tempura flake, avocado, topped with red, yellow, green, black tobiko		Soft shell crab, lobster salad, and avocado inside with spicy tuna, tempura flake on top	
<b>RAINBOW DRAGON</b>	<b>16</b>	<b>WAVE CREST</b>	<b>18</b>
Eel, cucumber, mango, kani inside with salmon, tuna, white fish, avocado, white tobiko on top		Spicy yellowtail, shiso, mango, and eel inside with yellowtail, cilantro, and serrano	
<b>MINIONS</b>	<b>16</b>	<b>SPIDER</b>	<b>12</b>
Shrimp tempura, spicy white fish, seaweed salad, avocado, tobiko, wrapped in soy bean paper		Soft shell crab, avocado, cucumber, lettuce, tobiko	
<b>ROCK 'N' ROLL</b>	<b>13</b>	<b>ANGEL FISH</b>	<b>16</b>
Smoked eel, shrimp tempura, avocado, cucumber and tobiko		Spicy white tuna, mango, crunch, avocado inside w. mango, white tuna, black tobiko, scallion on top	
<b>SAKURA</b>	<b>16</b>	<b>DYNAMITE SCALLOP</b>	<b>16</b>
Tuna, salmon, yellowtail, avocado, cucumber, tobiko wrapped in pink soy bean paper		Spicy scallop, tobiko, avocado and scallion inside with shrimp and grape tomato on top	
<b>AMAZING</b>	<b>16</b>	<b>NEMO</b>	<b>17</b>
Shrimp tempura, spicy tuna, tempura flake, pepper tuna, spicy chili and eel sauce		Shrimp tempura, spicy kani, and avocado inside with salmon, yellowtail and black tobiko on top	
<b>SHREK</b>	<b>16</b>	<b>SUPER VOLCANO</b>	<b>15</b>
Spicy lobster salad, tuna, white tuna, avocado, tobiko, tempura flake, wrapped in soy bean paper		Spicy king crab, avocado, cucumber, with mango and shrimp, micro green, tobiko	
<b>KING TUNA</b>	<b>16</b>		
Spicy tuna, avocado inside with seared tuna, mayo, scallion on top			

## LUNCH MENU

### KITCHEN ENTREES

Served with miso soup or green salad and rice

<b>GRILLED LEMON GRASS CHICKEN</b>	<b>12</b>
Grilled boneless chicken marinated w. lemongrass & lime juice, served with tomato, cucumber, pickles, salad and sticky rice	
<b>CURRY CHICKEN</b>	<b>12</b>
Curry w. lemongrass, coconut milk bell pepper, string bean, onion & eggplant	
<b>GRILLED HONEY PORK CHOP</b>	<b>12</b>
Grilled honey pork chop grilled w. lemongrass, honey, garlic, served with tomato, cucumber, pickles	
<b>LEMONGRASS CHICKEN</b>	<b>12</b>
Stir fried white meat chicken w. bell pepper, onion, straw mushroom, lemongrass, or with red chili sauce	
<b>LUNCH TERIYAKI BOX</b>	<b>12</b>
Served with broccoli, carrot, onion, sesame seed, teriyaki sauce, rice, shumai, soup or salad	
<b>CHOICE OF: SALMON   BEEF   CHICKEN   SHRIMP   TOFU</b>	
<b>CHICKEN BOWL</b>	<b>8</b>
white meat chicken with grilled zucchini	
<b>STEAK BOWL</b>	<b>9</b>
Steak with mushroom	
<b>SHRIMP BOWL</b>	<b>10</b>
Shrimp with broccoli	
<b>CHICKEN BROCCOLI</b>	<b>8</b>
<b>BEEF BROCCOLI</b>	<b>9</b>
<b>SHRIMP BROCCOLI</b>	<b>10</b>
<b>LO MEIN (NO RICE)</b>	
with mushroom, bok choy, green onion, celery	
<b>CHOICE OF : CHICKEN 7   BEEF 8   SHRIMP 10</b>	

### NOODLE SOUPS

<b>SEAFOOD NOODLE SOUP</b>	<b>12</b>
Egg noodles with shrimps, calamari, salmon, scallop, served with chicken broth	
<b>CHICKEN NOODLE SOUP</b>	<b>8</b>
Chicken soup w. cellophane noodles, coriander & scallions	
<b>PHO: BEEF NOODLE SOUP</b>	<b>9</b>
A hearty beef soup, with rice noodle and sliced filet of beef, served with basil, bean sprout and a hoisin dipping sauce.	
<b>CHOICE OF:</b>	
<b>A. RAW BEEF EYE ROUND</b>	
<b>B. RAW BEEF EYE ROUND AND BEEF BEEF BRISKET</b>	
<b>C. RAW BEEF ROUND AND BEEF BALLS</b>	

### BEVERAGES & DRINKS

<b>JAPANESE GREEN TEA</b>	<b>3</b>
<b>THAI ICED TEA</b>	<b>3</b>
<b>COKE, DIET COKE, SPRITE, GINGER ALE, ICED TEA</b>	<b>1.95</b>
<b>FUJI WATER</b>	<b>3</b>
<b>S. PELLEGRINI</b>	<b>3</b>
<b>RAMUNE</b>	<b>3</b>
Original, Strawberry, Orange	

+ Extra charge for modifications  
Please inform our staff of any dietary restrictions or allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
REV. 03/2017

## LUNCH MENU

### SUSHI BAR

Served with Soup or Salad

<b>SUSHI LUNCH</b>	<b>15</b>
6 pcs of sushi and a California Roll	
<b>SASHIMI LUNCH</b>	<b>16</b>
12 pcs of assorted sashimi with white rice	
<b>SUSHI &amp; SASHIMI LUNCH</b>	<b>18</b>
3 pcs of sushi, 6 pcs of sashimi, and a classic roll	
<b>MAKI COMBO</b>	<b>13/19</b>
Choice of two or three classic rolls (excluding shrimp tempura)	

### CLASSIC ROLLS

<b>SALMON</b>	<b>6</b>	<b>EEL AVOCADO</b>	<b>8</b>
<b>SALMON AVOCADO</b>	<b>7</b>	<b>EEL CUCUMBER</b>	<b>8</b>
<b>SALMON CUCUMBER</b>	<b>7</b>	<b>SHRIMP TEMPURA</b>	<b>8.5</b>
<b>TUNA</b>	<b>6.5</b>	Lettuce, cucumber, mayo	
<b>TUNA AVOCADO</b>	<b>7.5</b>	<b>SALMON SKIN</b>	<b>7</b>
<b>TUNA CUCUMBER</b>	<b>7.5</b>	Cucumber, scallion	
<b>CALIFORNIA</b>	<b>6</b>	<b>SWEET POTATO TEMPURA</b>	<b>6</b>
Kani, avocado, cucumber		<b>SPICY KANI</b>	<b>6</b>
<b>VEGETABLE</b>	<b>6</b>	<b>SPICY SALMON</b>	<b>7</b>
Avocado, cucumber, asparagus		<b>SPICY YELLOWTAIL</b>	<b>8</b>
<b>AVOCADO</b>	<b>5</b>	<b>SPICY WHITE TUNA</b>	<b>7</b>
<b>CUCUMBER</b>	<b>5</b>	<b>SPICY TUNA</b>	<b>7.5</b>
<b>YELLOWTAIL SCALLION</b>	<b>7</b>	<b>PHILADELPHIA</b>	<b>7.5</b>
<b>YELLOWTAIL JALAPEÑO</b>	<b>7</b>	Smoked salmon, cream cheese, avocado, scallion	

### SALADS

<b>HOUSE SPECIAL SALAD</b>	<b>8</b>
Mesclun w. lotus roots, alfalfa sprout, watercress, fresh pearl tomato w. house basil dressing	
<b>ROAST DUCK SALAD</b>	<b>15</b>
Shredded roast duck w. cucumber w. a ginger garlic vinaigrette	
<b>STRING BEAN MUSHROOM SALAD</b>	<b>11</b>
with fresh mushroom, grape tomato and basil dressing	
<b>PAPAYA SALAD</b>	<b>14</b>
Julienne green papaya w. crushed peanuts, grilled beef & basil dressing	
<b>AVOCADO SALAD</b>	<b>10</b>
House special salad with avocado on top	
<b>SALMON SKIN SALAD</b>	<b>10</b>
House special salad with salmon skin on top with eel sauce	
<b>KANI SALAD</b>	<b>11</b>
Crab stick mixed spicy mayo, tobiko, over spring mix and avocado	

### SOUPS

<b>MISO SOUP</b>	<b>3</b>
<b>SPICY SEAFOOD SOUP</b>	<b>16</b>
Hot & sour seafood broth w. pineapple, tamarind, bean sprouts, tomato, mushroom, aromatic herbs, shrimps, and fish filet	
<b>SHRIMP LA SA</b>	<b>16</b>
Light curry & coconut milk soup w. rice vermicelli, bean sprouts & herbs	
<b>PUMPKIN &amp; SPINACH CREAM SOUP</b>	<b>9</b>



SHUNJU

LIMITED TIME OFFER  
**15% OFF ONLINE ORDER**  
THROUGH OUR WEBSITE  
[www.shunjusummit.com](http://www.shunjusummit.com)

OPEN HOURS:

LUNCH:

MONDAY-FRIDAY: 11:30AM-3:00PM

DINNER:

MONDAY-THURSDAY: 5:00PM-10:00PM

FRIDAY: 5:00PM-10:30PM

SATURDAY: 11:30AM-3:00PM

5:00PM-10:30PM

SUNDAY: 12:30PM-3:00PM

5:00PM-9:30PM

**We Deliver**

(within 3 Mile Radius)

**Delivery Charge \$2.00**

16 BEECHWOOD RD.

SUMMIT, NJ 07901

TEL.: 908-608-1088

WE DO CATERING



Face Book.yelp

PLEASE ASK FOR OUR DAILY SPECIAL!

## APPETIZERS

<b>SPRING ROLL (2)</b> 6 Crispy fried spring roll w. shrimp, pork & mushroom	<b>GRILLED PORTOBELLO MUSHROOM</b> 14 Served with fresh asparagus, balsamic basil bell pepper salsa.
<b>SUMMER ROLL</b> 9 Soft rice roll w. shrimp, bean sprouts, herbs, & rice vermicelli	<b>FRIED CALAMARI</b> 11 Lightly fried, tossed with butter and garlic, and served with a lemon-pepper dipping sauce
<b>SATAY (3)</b> Grilled skewers w. cucumber, daikon & a peanut dipping sauce.	<b>FRIED SOFT SHELL CRAB</b> 12 Pan fried in garlic butter with lemon pepper dipping sauce
<b>CHOICE OF: BEEF 8   CHICKEN 7   SHRIMP 8</b> (2pcs)	<b>LOBSTER SALAD SUMMER ROLL</b> 11 Rice paper soft roll
<b>CHA GIO CHAY (3)</b> 6 Crispy fried vegetarian spring roll served with green leaf lettuce, herbs and a soy-sesame sauce	<b>SHRIMP AVOCADO SUMMER ROLL</b> 10
<b>GRILLED PORK NECK</b> 8 Marinated in five spice honey, served with cucumber salad peanut	<b>EDAMAME</b> 5/5.5 (Original or Spicy)
<b>HAMACHI KAMA</b> 18 Grilled yellowtail jaw with ponzu sauce on the side	<b>GYOZA</b> 7 Pork w. vegetable dumpling
<b>ROCK SHRIMP</b> 15	<b>VEG GYOZA</b> 7
	<b>SHRIMP SHUMAI</b> 7
	<b>WASABI SHUMAI</b> 7

## COLD APPETIZERS

<b>TREASURE ISLAND</b> 15 Sliced avocado around tuna, salmon, white fish with spicy sauce, ponzu, tobiko, seaweed salad	<b>FLUKE SPECIAL</b> 16 Thinly sliced fluke, yuzu sea salt, truffle oil, serrano pepper
<b>SPICY TUNA TARTARE</b> 15 Chopped spicy tuna on top of chef's special sauce, tobiko, yamamomo	<b>TUNA RAVIOLI</b> 18 Tuna wrapped with kani, avocado, tobiko, bell pepper, onion
<b>SUSHI PIZZA</b> 13 Guacamole, bell pepper, onion, tobiko, and tuna on top of tortilla chips	<b>TUNA CHIPS</b> 13 Spicy tuna, bell pepper, mango, onion, and tobiko serve on top of chips
<b>TACO CEVICHE</b> 15 Diced white fish, shrimp, avocado, bell pepper, onion, tomato, cilantro and mango	<b>HAMACHI CRUSH</b> 18 Thinly sliced yellowtail, yuzu dressing, micro cilantro and serrano pepper
<b>YELLOWTAIL SERRANO</b> 16 Thinly sliced yellowtail, yuzu soy sauce and cilantro	
<b>CAJUN MISO WHITE TUNA</b> 16 Seared cajun white tuna glazed with sweet miso sauce and mango	

## SALADS

<b>HOUSE SPECIAL SALAD</b> 9 Mesclun w. lotus roots, alfalfa sprout, watercress, fresh pearl tomato & a house basil dressing	<b>PAPAYA SALAD</b> 14 Julienne green papaya w. crushed peanuts, grilled beef & basil dressing
<b>ROAST DUCK SALAD</b> 15 Shredded roast duck w. cucumber w. a ginger garlic vinaigrette	<b>AVOCADO SALAD</b> 10 House special salad with avocado on top
<b>STRING BEAN MUSHROOM SALAD</b> 11 with fresh mushroom, grape tomato, spicy mayo, basil dressing	<b>SALMON SKIN SALAD</b> 10 House special salad with salmon skin on top with eel sauce
	<b>KANI SALAD</b> 11 Crab stick mixed spicy mayo, tobiko, over spring mix and avocado

## SOUPS

<b>MISO SOUP</b> 3	<b>SHRIMP LA SA</b> 16 Light curry & coconut milk soup w. rice vermicelli, bean sprouts & herbs
<b>SPICY SEAFOOD SOUP</b> 16 Hot & sour seafood broth w. pineapple, tamarind, aromatic herbs, shrimps, and fish filet	<b>PUMPKIN &amp; SPINACH CREAM SOUP</b> 9
<b>CHICKEN NOODLE SOUP</b> 12 Chicken soup w. cellophane noodles, coriander & scallions	

## CLASSIC ROLLS / HAND ROLLS

<b>SALMON</b> 6	<b>EEL AVOCADO</b> 8
<b>SALMON AVOCADO</b> 7	<b>EEL CUCUMBER</b> 8
<b>SALMON CUCUMBER</b> 7	<b>SHRIMP TEMPURA</b> 8.5 Lettuce, cucumber, mayo
<b>TUNA</b> 6.5	<b>SALMON SKIN</b> 7 Cucumber, scallion
<b>TUNA AVOCADO</b> 7.5	<b>SWEET POTATO TEMPURA</b> 6
<b>TUNA CUCUMBER</b> 7.5	<b>SPICY KANI</b> 6
<b>VEGETABLE</b> 6 avocado, cucumber, asparagus	<b>SPICY SALMON</b> 7
<b>CALIFORNIA</b> 6 kani, avocado, cucumber	<b>SPICY YELLOWTAIL</b> 8
<b>AVOCADO</b> 5	<b>SPICY WHITE TUNA</b> 7
<b>CUCUMBER</b> 5	<b>SPICY TUNA</b> 7.5
<b>YELLOWTAIL SCALLION</b> 7	<b>PHILADELPHIA</b> 7.5 Smoked salmon, cream cheese, avocado, scallion
<b>YELLOWTAIL JALAPEÑO</b> 7	

## SUSHI AND SASHIMI

(price per piece)

<b>MAGURO (TUNA)</b> 3.5	<b>SAWARA (SPANISH MACKEREL)</b> 3
<b>O - TORO</b> MP	<b>IKURA (SALMON ROE)</b> 4.5
<b>CHU - TORO</b> MP	<b>TOBIKO (FLYING FISH ROE)</b> 3.5
<b>SAKE (SALMON)</b> 3.5	<b>UNAGI (EEL)</b> 4
<b>SAKE TORO</b> 4.5	<b>UNI (SEA URCHIN(CA))</b> MP
<b>N.Z. KING SALMON</b> 4.5	<b>WHITE TUNA</b> 3.5
<b>KING SALMON TORO</b> 5.5	<b>IKA (SQUID)</b> 3.5
<b>SMOKED SALMON</b> 3.5	<b>TAKO (OCTOPUS)</b> 3.5
<b>HAMACHI (YELLOWTAIL)</b> 4.5	<b>EBI (SHRIMP)</b> 3
<b>HAMACHI TORO</b> 4.5	<b>BOTAN EBI (SWEET SHRIMP)</b> 6.5
<b>KANPACH (AMBERJACK)</b> 4	<b>KING CRAB</b> 7
<b>HIRAME (FLUKE)</b> 3	<b>KANIKAMA (CRAB STICK)</b> 3
<b>SUZUKI (STRIPED BASS)</b> 3	<b>TAMAGO (EGG)</b> 3
<b>MADAI (RED SNAPPER)</b> 4	<b>INARI (TOFU SKIN)</b> 3
<b>HOTATE (SCALLOP)</b> 4	
<b>SABA (MACKEREL)</b> 3	

TEL.: 908-608-1088

SHUNJU



## MEAT

<b>BO-LUC-LAC (8OZ)</b> 26 Sautéed beef steak cubes served with taro fried and tomato, onion mesclun salad	<b>SERVED WITH MISO SOUP OR GREEN SALAD AND RICE</b>
<b>GRILLED RACK OF LAMB (4PC)</b> 36 Marinated w. dill & lemongrass, served with mesclun salad, red wine reduction	
<b>GRILLED HONEY PORK CHOPS (2PC)</b> 15 Grilled w. lemongrass, honey, garlic, served with tomato, cucumber, pickles	
<b>GRILLED FILET MIGNON (8 OZ)</b> 28 Served with mixed mushroom and dill red wine sauce	
<b>BEEF TERIYAKI</b> 18 Served with broccoli, carrot, onion, sesame seed and teriyaki sauce	
<b>BEEF WITH BROCCOLI</b> 16	

## POULTRY

Served with miso soup or green salad and rice

<b>LEMONGRASS CHICKEN</b> 16 Stir fried white meat chicken w. bell pepper, onion, straw mushroom, lemongrass, or with red chili sauce	<b>BONELESS ROAST DUCK (1/2)</b> 30 w. tamarind reduction, baby bok choy & shiitake mushrooms
<b>MONSOON DUCK (1/2)</b> 30 Sliced boneless roast duck wrapped in crepe, bean sprouts, cucumber, green leaf, lettuce	<b>GRILLED LEMONGRASS CHICKEN</b> 16 Grilled chicken dark meat marinated w. lemongrass & lime juice, served with pickles, tomato, cucumber, and sticky rice
<b>CHICKEN TERIYAKI</b> 16 Served with broccoli, carrot, onion, sesame seed and teriyaki sauce	<b>CHICKEN WITH BROCCOLI</b> 14

## SEAFOOD

Served with miso soup or green salad and rice

<b>HOT GINGER FISH</b> 28 Stripe bass fried crispy whole fish in a tamarind & ginger sauce	<b>MISO CHILEAN SEABASS</b> 30 Served with grilled asparagus and green apple endive salad
<b>TOM NUONG AND SCALLOPS</b> 26 (4pc Shrimps & 4pc Scallops) grilled garlic prawns & scallops served a sesame ginger sauce	<b>VIETNAMESE SEAFOOD BOUILLABaisse</b> 28 Special hot & sour seafood stock w. shrimp, scallop, salmon, mussel, calamari, lemongrass, tamarind & aromatic herbs
<b>SOFT SHELL CRAB</b> 24 Pan-fried in garlic butter, served w. vegetable & lemon sauce	<b>STEAMED FILET OF SOLE</b> 22 Steamed with ginger green, red bell pepper, cellophane noodles, and ginger scallion sauce
<b>SEARED SESAME TUNA</b> 28 with lotus root, bok choy, sesame sauce	<b>MUSSELS</b> 16 with tamarind garlic chili sauce
<b>SHRIMP TERIYAKI</b> 18 Served with broccoli, carrot, onion, sesame seed and teriyaki sauce	<b>SALMON TERIYAKI</b> 18 Served with broccoli, carrot, onion, sesame seed and teriyaki sauce
<b>SCALLOP TERIYAKI</b> 26 served with broccoli, carrot, onion, sesame seed and teriyaki sauce	<b>SHRIMP WITH BROCCOLI</b> 16

## BEVERAGES & DRINKS

<b>JAPANESE GREEN TEA</b> 3	<b>FIJI WATER</b> 3
<b>THAI ICED TEA</b> 3	<b>S. PELLEGRINI</b> 3
<b>COKE, DIET COKE, SPRITE, GINGER ALE, ICED TEA</b> 1.95	<b>RAMUNE</b> 3 Original, Strawberry, Orange

## CURRY

Served with miso soup or salad and rice

<b>CURRY</b> with lemongrass, mushroom, coconut milk, bell pepper, string bean, onion, orka, eggplant	<b>CHOICE OF: SHRIMP 18   BEEF 18   CHICKEN 16</b>
<b>SEAFOOD CURRY GUMBO</b> 26 Scallop, calamari, mussel, shrimp, salmon, vegetables & cellophane noodles	<b>CURRY W. VEGETABLE DELIGHT</b> 15 Okra, tofu, string bean, mushroom, squash bell pepper
<b>CURRY MUSSEL</b> 18 Served with mussel, onion, curry sauce	

## NOODLE & RICE

<b>BUNXAO</b> 15 Vietnamese stir fried rice noodles with shrimp, egg, bean sprouts, roasted peanut, served with nuoc cham sauce.	<b>PHO BO DELUXE</b> 15 Hearty beef soup w. rice noodle, sliced beef, basil & bean sprouts, eye round steak, beef brisket, soft tendon beef ball
<b>SEAFOOD NOODLE SOUP</b> 18 Egg noodles with shrimps, calamari, salmon, scallop, served with chicken broth	<b>PINEAPPLE FRIED RICE</b> 14 Shrimp, rasin, pineapple, egg, bean sprouts
<b>JAPANESE FRIED RICE</b> w. peas, carrot, onion, corn, eeg	<b>CHOICE OF: SHRIMP 13   BEEF 13   CHICKEN 12   VEGETABLE 11   SMOKED SALMON 15</b>
<b>LO MEIN</b> with mushroom, bok choy, green onion, celery	<b>CHOICE OF: SHRIMP 13   BEEF 13   CHICKEN 12   VEGETABLE 10</b>
<b>YAKI UDON</b> Stir fried thick noodle with vegetable	<b>CHOICE OF: SHRIMP 16   BEEF 16   CHICKEN 14   TOFU 13   SEAFOOD 18</b>

## VEGETARIAN

Served with miso soup or salad and rice

<b>GRILLED EGGPLANT</b> 13 w. fresh shallots, scallions, & roasted peanuts, garlic & chili sauce	<b>BAMBOO STEAMED VEGETABLE</b> 13 A colorful assortment of vegetables w. a soy-sesame dipping sauce
<b>STRING BEAN</b> 13 Stir fried, garlic brown sauce	<b>GRILLED LEMONGRASS TOFU</b> 13 w. spinach, bell pepper & basil-ginger sauce
<b>STEAMED VEGETABLES AND CRISPY TOFU</b> 13 with sesame ginger dipping sauce	<b>TOFU TERIYAKI</b> 13 Served with broccoli, carrot, onion, sesame seed and teriyaki sauce

## DESSERTS

<b>TIRAMISU</b> 8 Red Bean, Green Tea, Chocolate, Vanilla	<b>ICE CREAM</b> 3 Red Bean, Green Tea, Chocolate, Vanilla
<b>CHOCOLATE SOUFFLE</b> 8	<b>MOCHI ICE CREAM (2 PCS)</b> 3.5 Mango, Vanilla, Strawberry
<b>EXOTIC BAMBA</b> 8 Mango, passion fruit, raspberry sorbet, all covered in white chocolate	<b>TART (GLUTEN AND DAIRY FREE)</b> 8 Pecan, Lemon, Mixed Berry
<b>BLOOD ORANGE MASCARPONE</b> 8	

## SIDE ORDER

<b>STEAMED STICKY RICE</b> 3 w. coconut	<b>SUSHI RICE</b> 3
<b>WHITE RICE</b> 2	<b>BROWN RICE</b> 3