

KUNG FU KITCHEN AND SUSHI

CHOICE OF

TUNA TAR TAR TACO

FRIED GYOZA TACO SHELL, AVOCADO, DICED SUSHI GRADE TUNA, SPICY CILANTRO SAUCE, ON A BED OF ASIAN SLAW

Or

SALT & PEPPER SHRIMP

TEMPURA BATTERED SHRIMP WITH SEA SALT AND PEPPER AND SPICY MAYO

Or

SEAWEED SALAD

PACIFIC OCEAN WAKAME, SESAME SEEDS WITH HINTS OF CITRUS JUICE

CHOICE OF

COCONUT CURRY CHICKEN

ALL WHITE MEAT CHICKEN BREAST SLICES, PEPPERS, ONIONS, MUSHROOMS, BAMBOO SHOOTS, SCALLIONS,
WITH A CREAMY COCONUT GREEN CURRY SAUCE, TOPPED WITH TOASTED SHREDDED COCONUT

Suggested beverage – *Snap Dragon Riesling* - \$7

Or

MONGOLIAN BEEF

TENDER SLICED BEEF LOIN, STIR FRIED WITH ONIONS, PEPPERS, MUSHROOMS,
WITH A DASH OF CHILI OIL AND A SWEET BROWN SAUCE, WITH CRISPY RICE NOODLES

Suggested beverage – *Terrazas Malbec* - \$9

Or

BUDDHA'S DELIGHT

GARLIC STIR FRIED TOFU, EGGPLANT, SNOW PEAS, ONIONS, GREEN BEANS, BROCCOLI, SCALLIONS IN A WHITE SAUCE

Suggested beverage – *Painted Hills White Zinfandel* - \$7

Or

SIZZLING SALMON

FRESH SUSHI GRADE SALMON FILET, STEAMED BROCCOLI FLORETS, TANGY BLACK BEAN SAUCE

Suggested beverage – *BV Coastal Estates Pinot Grigio* - \$8

Or

KUNG FU CRUNCH

OUR SIGNATURE ROLL WITH CRAB STICKS, AVOCADO, CREAM CHEESE
TOPPED WITH SPICY TUNA, TEMPURA FLAKES AND EEL SAUCE

Suggested beverage – *Casa Lapostolle Chardonnay* - \$9

CHOICE OF

GUAVA MANGO CHEESECAKE

RICH AND FLAVORFUL GUAVA AND MANGO LAYERED CHEESECAKE

Or

ICE CREAM BROWNIE SUNDAE

HOMEMADE CHOCOLATE BROWNIE, VANILLA ICE CREAM AND STRAWBERRIES