

**TOTAL CALORIES**  
**TOTAL FAT(g)**  
**STATURATED FAT(g)**  
**TRANS FAT(g)**  
**CHOLESTEROL(mg)**  
**SODIUM(mg)**  
**TOTAL CARBOHYDRATES(g)**  
**FIBER(g)**  
**SUGARS(g)**  
**PROTEIN(g)**

**NUTRITIONAL INFO**

# HOUSE SPECIALS

Green Onion Pancake (1)	410	27	5	0	0	360	37	2	0	6
Spicy Beef Sandwich (1)	320	10	2	0	25	720	38	3	3	17
Beef Sandwich (1)	320	10	2	0	25	1000	40	2	4	18
Spicy Beef Pancake Roll (1)	610	39	7	0	30	1250	40	3	2	23
Beef Pancake Roll (1)	600	38	7	0	30	1600	43	3	3	24
Pan Fried Chive Dumplings (3)	410	20	4	0	150	1200	78	0	2	14
Pan Fried Beef Pies (2)	450	31	8	0	50	4160	60	<1g	6	29
Chinese Crepe	680	28	6	0	380	1360	81	4	15	27
Five Spice Beef Shank	220	13	2.5	0	40	1450	5	0	2	22
Spicy Beef Shank	230	14	2.5	0	40	1100	3	<1g	2	22

# XIAO LONG BAO(SOUP DUMPLINGS)

Pork Xiao Long Bao (8)	330	12	3	0	50	780	37	0	4	20
Pork & Crab Meat Xiao Long Bao (8)	320	10	2.5	0	80	830	36	0	3	23
Chicken Xiao Long Bao (8)	310	10	2	0	75	820	36	0	3	20

# Q-BAO

Pan Fried Pork Buns (4)	510	21	5	0	40	730	61	3	7	18
Steam Pork Buns (4)	430	13	3.5	0	40	730	61	2	7	18

# DUMPLINGS

Vegetable Potstickers (6)	340	15	2	0	0	330	55	3	5	9
Chicken Potstickers (6)	380	19	3	0	55	770	36	<1g	2	18
Pork & Shrimp Potstickers (6)	430	22	5	0	95	680	40	0	1	18

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*SUGARS(g)*  
*PROTEIN(g)*

### DUMPLINGS

Beef Potstickers (6)	320	27	6	0	40	840	40	0	1	18
Pork & Shrimp Boiled Dumplings (6)	330	14	3	0	95	680	34	0	<1g	17
Shrimp & Zucchini Steamed Dumplings (6)	250	6	1	0	50	1160	37	<1g	4	13
Vegetable Steamed Dumplings (6)	240	6	1	0	0	330	49	3	4	9
Chicken Steamed Dumplings (6)	280	10	2	0	55	770	30	<1g	2	17
Beef Steamed Dumplings (6)	220	18	5	0	40	840	34	0	<1g	17
High Tail Shrimp & Pork Steamed Dumplings (6)	340	14	4	0	100	620	31	0	1	23

### WONTONS

Chicken & Vege Wontons Pan Fried w/ Chili Sauce (6)	390	17	3	0	40	1140	42	2	4	17
Chicken & Vege Pan Fried Wontons w/ Sweet and Spicy(6)	420	18	3	0	40	1140	49	2	12	16
Chicken & Vege Boiled Wontons in Chili Sauce (6)	440	22	3	0	40	1550	44	2	7	16
Chicken & Vege Boiled Wontons in Hot & Sour (6)	440	25	3.5	0	40	1520	37	2	2	16
Chicken & Vege Boiled Wontons in Chicken Soup (6)	300	10	2	0	40	2150	37	2	2	17
Pork Boiled Wontons in Chili Sauce (6)	210	10	1.5	0	10	770	21	<1g	4	7
Pork Boiled Wontons in Hot & Sour (6)	290	20	2.5	0	10	1140	20	2	2	8
Pork Boiled Wontons in Chicken Soup(6)	150	5	1	0	10	1770	20	<1g	1	8

### VEGETABLES

Sweet & Sour Cucumber	140	10	2	0	0	580	11	<1g	9	1
Broccoli w/ Seafood Sauce	110	3	0	0	0	820	19	5	9	5
Kale Salad w/ Sesame Dressing	360	25	3.5	0	0	870	21	9	8	13
Kale Salad w/ Sweet Spicy Garlic Dressing	140	3	0	0	0	590	27	9	16	5
Romaine Lettuce Salad w/ Sesame Dressing	290	21	3	0	0	850	16	5	8	9
Romaine Lettuce Salad w/ Sweet Spicy Garlic Dressing	100	1	0	0	0	580	22	5	16	12

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### NOODLES

Vegetarian Spicy Ma La Noodles	300	16	1	0	0	520	33	3	2	5
Minced Chicken Noodles	450	26	3.5	0	25	1230	40	3	5	13
Dan Dan Noodles	380	22	2	0	0	990	36	2	4	6
Green Onion Soy Sauce Noodles	200	6	1	0	0	500	31	1	2	5
Cold Noodles with Sesame Dressing	410	21	3	0	0	1060	41	3	7	12
Yibin Noodles	350	16	1	0	0	1437	48	3	10	6
Spicy Ma La Noodles	340	20	3	0	<5mg	980	34	3	2	6
Beef-Stew Noodles	340	12	4	0	50	1330	37	1	6	20
Beef-Stew Noodle Soup	420	13	4	0	50	6070	45	3	10	32
Zha Jiang Mian	220	4	0	0	0	950	39	2	10	7
Hot & Sour Glass Noodles	470	23	3	0	0	1617	58	6	5	9
Vegetarian Hot & Sour Glass Noodles	460	23	3	0	0	1161	56	6	5	8

### RICE

Egg Fried Rice	570	29	5	0	205	1610	63	1	3	14
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### DESSERTS

Banana Naan Bread	490	17	7	0	30	160	78	3	23	8
Pumpkin Xiao Long Bao	400	7	4	0	20	62	74	4	18	10

### BEVERAGES

Jasmine Tea	0	0	0	0	0	0	0	0	0	0
Oolong Tea	0	0	0	0	0	0	<1g	0	0	0
Chrysanthemum Tea	0	0	0	0	0	0	0	0	0	0
Milk Tea	210	4.5	4.5	0	0	60	39	0	29	0

