

# Pacific Rim Bistro



## Dinner Menu

### Starters

#### Edamame

Boiled Japanese soybeans tossed with sea salt ..... 6

#### Spicy Edamame

Boiled Japanese soybeans tossed with Togarashi..... 6

#### Peasant's Chicken Satay

Chicken breast marinated in curry and coconut cream served with spicy peanut sauce ..... 6

#### Vietnamese Spring Roll

Fried spring rolls stuffed with chicken and fresh vegetables served with Vietnamese style dipping sauce..... 6

#### Mongolian Beef Soft Taco

Mongolian beef, guacamole, pico de gallo, and cole slaw served with a side of tortilla ..... 8

#### Grilled Dumplings

Served with a trio of chef's special dipping sauce: mushroom soy, Thai red curry, and peanut sauce ..... 8

#### X-O Wonton

Shanghai style shrimp and vegetable wonton in a mild spice X-O sauce originated in Hong Kong Jockey Club ..... 8

#### Salt & Pepper Quail

Five spice marinated, wok tossed with salt and pepper ..... 8

#### Crispy Fried Pacific Oysters

Served with spicy aioli and Asian slaw..... 9

#### Spicy Calamari

Tempura battered calamari with fresh basil ..... 9

#### Golden Triangle

Shrimp, crab meat, cream cheese, scallion and cilantro stuffed in a golden wonton skin served with sweet chili sauce ..... 9

#### Tempura Sampling Plate

Tempura fried shrimp, sweet potato, shitake mushrooms and asparagus served with ponzu dipping sauce..... 9

#### Pan Seared Crab Cake

Served with pomegranate yuzu sauce and watercress salad ..... 12

#### Ahi Poki Hawaiian \*

Fresh tuna cubes with avocado, seaweed salad, masago, and pineapple in a ponzu sauce ..... 13

### Soups & Salads

#### Miso Soup

Most popular Japanese soup, with light miso broth, tofu, seaweed, carrots and scallions..... 4

#### Dragon Soup

Shrimp shumai with shitake, straw mushrooms and scallions ..... 5

#### Chicken Coconut Soup

A Thai classic spiced with lemon grass and galanga..... 5

#### Mixed Green Salad

Your choice of Asian balsamic vinaigrette or ginger dressing ..... 5

#### Cucumber Salad

With Kanikama ..... 5

#### Wakame (Seaweed) Salad

Your choice of regular or wasabi flavored ..... 5

#### Wedge Salad

Wedge of iceberg lettuce topped with bacon, bleu cheese, tomato and eggless Caesar dressing ..... 9

### Noodles & Vegetables

#### House Special Lomein

Classic Chinese comfort food. Shrimp, chicken, and beef wok tossed with Chinese egg noodles and vegetables in a soy garlic sauce ..... 14

#### Spicy Tom Yum Seafood Noodle Soup

Rice noodles with shrimp, scallop and calamari in a Thai spicy tom yum broth ..... 15

#### Shrimp & Chicken Pad Thai Noodles

Flat rice noodles tossed with egg, shrimp, and chicken in thai fish sauce served with fresh bean sprouts, cilantros and crushed peanuts ..... 15

#### Spicy Basil Vegetables & Tofu

Sautéed vegetables with fried tofu in a spicy basil sauce ..... 12

### Seafood

#### Wanchi Shrimp

Crispy large shrimps wok-tossed with candied walnuts in a honey lemon aioli ..... 18

#### Grilled Shrimp & Roasted Vegetables

Large plump grilled shrimp over roasted Chinese eggplant, zucchini, red bell pepper, asparagus, and miso aioli..... 18

#### Lemon Grass Crusted Salmon

Served with black bean sweet chili and mango cream sauce..... 21

#### Seafood Hot Pot with Massaman Curry

Jumbo prawns, diver scallop, white fish, and vegetables in Thai massaman curry broth ..... 21

#### Thai Basil Prawns

Crispy jumbo prawns and Asian vegetables with Thai basil chili sauce ..... 23

#### Jumbo Shrimp & Scallops

Served with basil garlic butter, seasonal vegetables, red and green curry ..... 24

#### Seared Togarashi Crusted Tuna \*

Sushi grade tuna slightly seared (rare), petite wedge salad, seaweed fried rice..... 26

Choice of: **Spicy Thai chili lime sauce**  
OR: **Teriyaki ginger sauce**

#### Baked Sea Bass

Fresh Chilean sea bass marinated with miso and sake served with red beet vinaigrette and baby bok choy..... 29

#### Whole Fish of the Day

Chef selection of seasonal fresh whole fish prepared Asian style..... Mkt

### Meat & Poultry

#### Malaysian Curry Chicken

Chicken sautéed in a seductive curry of cardamom and coconut milk balanced with fresh vegetables and potatoes..... 16

#### Teriyaki Beef Island Style

Tender beef wok tossed with mango, kiwi, pineapple, and teriyaki sauce ..... 17

#### Bangkok Crispy Chicken

Half a chicken marinated and flash fried, served with curry rice and tempura vegetable with spicy Thai chili lime sauce..... 18

#### Spicy Seven-Flavored Beef

Strips of tender beef marinated in seven spices and wok-tossed with fresh thai basil leaves topped with crushed roasted peanuts and served over bean sprouts and shitake mushrooms ..... 18

#### Chin Pei Duck

Half boneless crispy duck topped with a soy, orange, and ginger reduction served with vegetable medley ..... 24

#### Korean Beef Short Rib

Braised Korean-style with garlic and sweet soy, served with garlic mashed potatoes and seasonal vegetables ..... 25

#### Wasabi Bleu Cheese Crusted Filet

Two filet medallions enrobed in wasabi crust, garlic mashed potatoes, and seasonal vegetables..... 26

### Sushi & Sashimi Combos

#### Combo Special \*

Tuna avocado roll, California roll, five pieces of nigiri sushi (Chef's choice) and salmon skin hand roll ..... 25

#### Super Combo \*

Chef's choice of freshest sashimi, California roll and five pieces of nigiri sushi ..... 30

#### Triangle Sashimi \*

A luscious selection of tuna, salmon and yellowtail ..... 18

#### Chirashi Sushi \*

An alluring collection of sashimi topping a bowl of sushi rice... 23

#### Sashimi Assortment \*

**Chef's Special** -- 20 pieces of Chef's choice ..... 30  
**Deluxe Special** -- 30 pieces of Chef's choice ..... 45

**Ask your Server for our full Sushi Menu**

**Don't Forget Dessert!**

Additional charges may apply to any substitutions.  
\* These menu items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.