

Lotus ASIA HOUSE

FROM THE SUSHI BAR

LOTUS composed sashimi *

TORO TATAKI, orange slices, truffle oil, jalapeno vinaigrette, micro cilantro 24

YELLOWTAIL SASHIMI, chili ponzu, yuzu tobiko, avocado shiso salsa 16

CHEF'S MARKET SELECTION OF SUSHI OR SASHIMI

geisha selection *

4pc chef choice sashimi, 4pc chef choice nigiri 18

6pc chef choice sashimi, 6pc chef choice nigiri 28

samurai selection *

8pc chef nigiri selection & **LOTUS** angry dragon roll 30

imperial selection *

4pc each sashimi & nigiri; toro, salmon belly, yellowtail belly, tuna, uni 29

6pc each sashimi & nigiri; toro, yellowtail belly, salmon belly, uni, ikura, sweet shrimp 39

nigiri * & sashimi *

TUNA 3.25

SALMON 3

YELLOWTAIL 3.25

ALBACORE 3

AMBER JACK 4

TOBIKO or **MASAGO** 3

FLOUNDER 3

FRESH WATER EEL 3

YELLOWTAIL BELLY 3.75

SALMON BELLY 3.5

SNAPPER 4

SALMON EGG 3.5

SHRIMP 3

OCTOPUS 3

SCALLOP 4

SEA URCHIN 8

SWEET SHRIMP 4

QUAIL EGG 2

TORO M/P (ASK FOR AVAILABILITY)

SHARING

dim sum

BASIL CHICKEN SPRING ROLL, peanut dipping sauce 9

"TAKOYAKI" fried battered octopus ball, sweet hoisin chili 12

"KUNG PAO" chicken dumpling, spicy szechuan sauce 10

FRIED SPINACH ARTICHOKE RANGOON sweet & sour 9

STEAM CRAB SHUMAI, citrus ponzu 12

PORK & CHIVE POT STICKER, chili soy sesame sauce 11

BEEF GYOZA, spicy tamarind soy sauce 12

SHRIMP CILANTRO POT STICKERS, ponzu chili sauce 12

then sum small plates

THAI CHICKEN WINGS, thai peanut sauce 12

TEMPURA SHRIMP, togarashi aioli 12

CHINESE FIVE SPICE BBQ RIBS, sweet hoisin chili bbq sauce, cilantro 15

EDAMAME, yuzu sea salt 7

TUNA TARTARE, pickled cucumber, chive, wasabi, sesame oil, soy, quail egg 15

SHISHITO PEPPERS, wok fried, maldon salt, citrus zest, wasabi crème fraîche 9

HAMACHI CARPACCIO, persimmon, ponzu vinaigrette, thai basil, pickled mustard seeds 14

LETTUCE WRAPS, sautéed diced chicken, onions, peanuts, red cabbage, shitake mushrooms 12

SAUTEED CALAMARI, miso butter, garlic, citrus sake, shishito peppers, tomatoes 12

soups - salads - noodles

MISO SOUP miso broth, silken tofu, shitake mushrooms, wakame 8

HOT & SOUR SOUP wood ear mushrooms, bamboo shoots, egg, tofu 8

MIXED GREEN SALAD

mesclun, cherry tomato, red onion, ginger vinaigrette 8

LOBSTER YUZU SALAD

asparagus, avocado, red onions, edamame, scallions, fresno chilis, yuzu vinaigrette 19

DUCK RAMEN

peking duck, egg noodles, scallion, soy marinated egg, cilantro duck broth 19

PAD THAI - chicken or shrimp

vermicelli noodle, bean sprouts, thai chilis, egg, scallions, peanuts, cilantro 18

LOTUS signature rolls *

LOTUS ANGRY DRAGON

spicy tuna, shrimp tempura topped with eel, avocado, eel sauce, furikake 15

SCALLOP - PANKO FLASH FRIED

avocado, jalapeno, hamachi tartare, yuzu tobiko, garlic yuzu soy 15

LOTUS CRUNCHY CRAB

tuna, hamachi, salmon, avocado, cucumber, masago, crunchy crab, spicy mayo, eel sauce, 16

SURF & TURF

lobster, avocado, seared wagyu beef, truffle salt, eel sauce, yuzu kosho aioli 18

LOTUS RAINBOW

snow crab, crunch, avocado, tuna, yellowtail, salmon, jalapeno aioli, red tobiko 15

SALMON TRIO

smoked salmon, salmon, cream cheese, cucumber, seared salmon, spicy mayo, eel sauce, ikura 14

"EL REY"

shrimp tempura, mango, topped with tuna, jalapeno aioli, lime pickled onions, cilantro, avocado 14

classic maki rolls *

EEL & AVOCADO bbq eel sauce 11

SPICY TUNA spicy mayo, scallion 11

SPICY SALMON spicy mayo, chives 11

CALIFORNIA kanikama, cucumber, avocado 10

SPICY YELLOWTAIL jalapeno, scallion punzu sauce 11

SPIDER soft shell crab, eel sauce, cucumber, asparagus, red tobiko 13

VEGETABLE asparagus, avocado, cucumber, pickled carrots & radish 10

MAINS & SIDES

all mains: choice of steamed white or brown rice

sea

CITRUS CHILI GLAZED SALMON

wilted bok choy, ginger lime vinaigrette 25

GINGER LOBSTER

stir fry lobster, ginger, scallions, szechuan peppers, asparagus, garlic, shaoxing wine 36

GRILLED BLACK COD

edamame, enoki mushrooms, sautéed sweet potatoes, lemongrass miso broth 29

STEAMED WHOLE RED SNAPPER M/P

spinach, yuzu soy broth, scallions, hot sesame oil, coriander

THAI CURRY SHRIMP

red onions, bell peppers, cilantro, scallions, green coconut curry broth 24

land

GRILLED WAGYU STRIP STEAK

porcini crusted, roasted potatoes, honshimiji mushrooms, kimchi, shiso butter 44

MONGOLIAN STIR-FRY FILET MIGNON

wok vegetables, scallions, enoki mushroom, garlic, ginger, szechuan chillis, hoisin sauce 28

BRAISED SHORT RIB OF BEEF

chinese risotto, stir-fried long beans, ginger soy braising reduction 32

GRILLED BLACK ANGUS FILET MIGNON

mushroom risotto, asparagus and plum wine reduction. 38

sky

KUMQUAT GLAZED CHICKEN

pan-seared chicken breast, lemongrass, japanese sweet potato puree, chinese broccoli 24

KUNG PAO CHICKEN

stir fry chicken, bamboo shoots, ginger, green beans, peanuts, szechuan chillis 22

LOTUS PEKING DUCK FOR TWO

house-roasted whole duck carved for two, steamed flour pancakes, scallions, hoisin miso sauce 68

side notes

SHRIMP FRIED RICE, tamarind soy, scallion, egg, snow peas 12

CHICKEN FRIED RICE, five spice, soy, edamame, egg, onions, peppers 11

STIR-FRY CHINESE VEGETABLES, sesame oil, garlic 8

STEAMED VEGETABLES, ponzu sauce 8

PURPLE EGGPLANT STIR FRIED, bamboo shoots, scallions, szechuan garlic sauce 9

WOK FRIED GREEN BEANS, black bean garlic sauce 9



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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
18% service charge will be added to parties of 6 or greater