



New from Qi Lin Kitchen



STARTERS

Harumaki (3) – \$4.95

Japanese-style deep-fried pork-flavored vegetable spring roll

Ika Sansai Salad – \$6.95

Sesame-flavored sliced calamari, Japanese wild vegetables, cucumbers, and carrots

Takoyaki (6) – \$7.95

Deep-fried floured octopus balls, topped with bonito flakes, pickled ginger, and seaweed flakes in mayo okonomiyaki sauce (mild steak sauce)

Qi Lin Fries – \$6.95

Potato fries with spicy mayonnaise, sriracha, green onions, and shredded dried seaweed

YAKI UDON

Stir-fried Japanese thick-flour noodles

Chicken, Beef, Pork, or Vegetarian – \$14.95

Cabbage, carrots, green onions, and yellow onions

Shrimp or Combo – \$16.95

Cabbage, carrots, green onions, and yellow onions

RAMEN

Chicken & Veggie Ramen – \$14.95

Egg noodles, creamy chicken-based soup with garlic butter corn, chicken, baby bok choy, bean sprouts, broccoli, carrots, menma bamboo, eggs, green onions and fried onions

BASIL JALAPEÑO FRIED RICE

Basil, Jalapeno, eggs, carrots and peas, green onion, and bean sprouts

Chicken, Beef or Pork – \$12.95

Shrimp – \$14.95

Combo (Chicken, Shrimp, and Beef) – \$14.95

Vegetarian – \$12.95

Baby bok choy, broccoli, mushroom, carrots and peas, green onion, and bean sprouts



SOUPS

GF **Hot & Sour Soup – \$3.50**
Tofu, bamboo, sesame oil, black fungus, and eggs

GF **Egg Drop Soup – \$3.50**
Egg and sesame oil

STARTERS

GF **Chicken Lettuce Wrap (4) – \$12.95**
Chicken, onion, water chestnuts, and crispy rice noodles

GF **Edamame – \$4.95**
Lightly-salted edamame pods

Pork Belly Buns (3) – \$12.95
Barbeque pork belly and pickles

Spinach Cheese Wontons (5) – \$5.95
Imitation crab, sesame oil, green onions, spinach, cream cheese, and sweet chili sauce on the side

GF **Basil Karaage Chicken Wings (6) – \$8.95**
Marinated deep-fried chicken wings, basil, and spicy mayo on the side

GF **House Salad – \$3.00**
Lettuce & carrots with gluten-free ginger dressing

FROM THE WOK

Served with a side of rice

GF **Beef & Vegetables – \$14.95**
Cabbage, broccoli, baby bok choy, mushrooms, carrots, celery, and brown sauce

GF **Shrimp & Vegetables – \$16.95**
Cabbage, broccoli, baby bok choy, mushrooms, carrots, celery, and white sauce

Sa Cha Beef – \$15.95
Sa Cha sauce (Fish & shrimp paste, soybean, sesame, garlic), cabbage, broccoli, baby bok choy, mushrooms, carrots, celery, and brown sauce

GF **Twice-cooked Pork – \$14.95**
Cabbage, bell peppers, onions, carrots, and Hoisin sauce

GF **Veggie Delight – \$13.95**
Cabbage, broccoli, baby bok choy, carrots, celery, tofu, mushrooms, and white sauce

General Tsao's Chicken – \$14.95
Light-breaded deep-fried chicken, broccoli, bell peppers, onions, and sweet brown sauce

GF **Mongolian Beef – \$14.95**
Green onions, yellow onions, and Hoisin sauce

Curry Chicken – \$14.95
Yellow onions, green & red bell peppers, carrots, and curry sauce

Lobster In Black Bean Sauce – \$26.95
Lobster meat, stir-fried with green onions, bell peppers, zucchini, carrots, and bok choy in black bean sauce
(Ask for availability)

GF **Kung Pao Chicken – \$14.95**
Cabbage, celery, carrots, bell peppers, peanuts, and spicy brown Kung Pao sauce

DESSERTS

Mochi Ice Cream (2) – \$5.50
Choose from vanilla, chocolate, strawberry, mango, matcha, or red bean. Please ask for availability for some flavors

Sesame Balls (6) – \$5.50
Small, deep-fried dough balls that are covered in sesame seeds

GF *means the item is prepared with gluten-free ingredients*

FOOD ALLERGY NOTICE: Not all ingredients are listed on the menu. Please inform your server of any allergies or restrictions.



RAMEN

Tonkotsu – \$14.95

Egg noodles, creamy pork-based soup with chashu pork, baby bok choy, bean sprouts, menma bamboo, egg, green onions, and fishcake

Spicy Tantanmen – \$14.95

Egg noodles, creamy pork-based soup, spicy garlic ground pork, baby bok choy, bean sprouts, menma bamboo, egg, green onions, and fishcake

Vegetarian – \$13.95

Egg noodles, creamy mushroom-based soup with garlic butter corn, baby bok choy, bean sprouts, broccoli, carrots, tofu, menma bamboo, eggs, and green onions

Shrimp & Veggie – \$17.95

Egg noodles, creamy mushroom-based soup with garlic butter corn, shrimp, baby bok choy, bean sprouts, broccoli, carrots, menma bamboo, eggs, and green onions

Chicken Cold Noodles – \$13.95

Egg noodles, chicken, carrots, cucumbers, egg, kaiware (radish sprouts), shredded red ginger, shredded dry seaweed, sesame seeds, doused in sesame vinegar dressing

FRIED RICE

Includes eggs, carrots and peas, green onion, and bean sprouts

Chicken – \$11.95

GF Beef – \$11.95

GF Shrimp – \$13.95

GF Pork – \$11.95

GF Combination GF (Chicken, Shrimp, and Beef) – \$13.95

GF Vegetarian – \$11.95

Baby bok choy, broccoli, mushroom, carrots and peas, green onion, and bean sprouts

STIR-FRIED NOODLES & PAD THAI

Lo Mein (Chicken, Beef, Pork, or Vegetarian) – \$13.95

Cabbage, carrots, green onions, and yellow onions

Lo Mein (Shrimp or Combo) – \$15.95

Cabbage, carrots, green onions, and yellow onions

Pad Thai (Chicken, Beef, Pork, or Vegetarian) – \$13.95

*Cabbage, eggs, peanuts, carrots, green onions, and yellow onions
(Vegetarian Pad Thai comes with tofu as well)*

Pad Thai (Shrimp or Combo) – \$15.95

Cabbage, eggs, peanuts, carrots, green onions, and yellow onions

KIDS MENU

Kids Bento Box – \$12.00

Comes with sesame chicken, edamame, and a side of french fries

Kids Ramen (Pork or Chicken) – \$8.00

Broccoli, carrots, garlic-butter corn, fishcake, and pork or chicken broth

Kids Ramen (Veggie) – \$6.00

Broccoli, carrots, garlic-butter corn, fishcake, and veggie broth

Kids Ramen (Shrimp) – \$9.00

Broccoli, carrots, garlic-butter corn, fishcake, and veggie broth



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Sake

Hakushika Junmai Ginjo (300 ml)	\$14
Suijin Junmai Super Dry (300 ml)	\$14
Tamano Hikari Junmai Ginjo (180 ml) <i>*Good for dumplings and eggrolls</i>	\$11
Nihon Sakari Nama Genshu (undiluted) Junmai Ginjo (180 ml)	\$12
Kikusui Nigori “Perfect Snow” (180 ml) <i>*Unfiltered Sweet Sake</i>	\$11
Nihon Sakari Onikoroshi Juice Box (Blue) (200 ml) <i>*Sweet, great for outdoors, sweet taste, comes with a straw</i>	\$7
Nihon Sakari Onikoroshi Juice Box (Red) (200 ml) <i>*Dry, great for outdoors, dry taste, comes with a straw</i>	\$7

Beer

Pairs well with ramen

Kirin Draft (16 oz.)	\$4.5
Orion (11.8 oz.)	\$4.5
Flying IPA (350 ml)	\$6
Red Ale (12 oz.)	\$6
Shasho Herb Ale (Limited Ed.) (11 oz.)	\$9
New Grist Gluten-Free Beer (12 oz.)	\$4
	

White Wine

	<i>Glass</i>	<i>Bottle</i>
J. Lohr Sauvignon Blanc	\$7	\$26
Mirassou Pinot Grigio	\$7	\$26
Mirassou Chardonnay	\$7	\$26
Starborough Sauvignon Blanc	\$7.5	\$28

Red Wine

	<i>Glass</i>	<i>Bottle</i>
Mirassou Pinot Noir	\$7	\$26
Sterling Cabernet Sauvignon	\$7	\$26

Soft Drinks

Apple Sidra	\$2.5
Ramune	\$2.75
Canned Soda (Coke, etc.)	\$1.5
Bottled Water	\$1.5
Bottled Green or Oolong Tea	\$2.75
Hot Green Tea	\$1.5