15.95

17.95

2.25

3.25

13.95

15.50

21.95

16.50

17.95

RICE

Choice of chicken, roast pork or vegetable

With chicken, roast pork, shrimp, vegetables

With mushrooms, onions and scambled egg

With shrimp, chicken, longhorn peppers, basil,

Noodles

Stir fried egg noodles with a choice of chicken, pork

or vegetables Substitute 3.00 for Beef or Shrimp

Egg noodles with chicken, english cucumber,

Angel hair noodles topped with a combination

Rice Noodles with a combination of chicken, shrimp, vegetables and crushed peanuts

Curry flavored rice vermicelli with a combination

Fresh rice noodles with a choice of chicken, pork or vegetables sautéed with a gluten free soy sauce

of chicken, pork, shrimp and scrambled egg

bean sprouts and a spicy peanut sauce

of beef, chicken, shrimp and vegetables

Substitute 3.00 for Beef or Shrimp

Spinach Whole Grain Brown Rice •

HOT AND SOUR PINEAPPLE RICE & •

cherry tomatoes and red onions

Brown Rice or Sushi Rice (PT)

Spicy Dan Dan Noodles 🐓

SHANGHAI PAN FRIED NOODLES

SINGAPORE RICE NOODLES *** •**

Substitute 3.00 for Beef or Shrimp

YANG CHOU FRIED RICE (WHITE)

and scrambled egg

JASMINE RICE (PT)

Lo Mein

Pad Thai •

Chow Foon •

FRIED RICE

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16.95	

Menu prices subject to change without notice

15.00 minimum charge per person for dining room after 4:00 pm.

We are sorry, we cannot be responsible for lost articles.

BANQUET & CATERING

Our classic banquet, prepared in authentic Chinese tradition, will suit every occasion and taste starting at \$50.00 per person. Minimum of 10 guests. We also cater special events at your location. Please consult our manager for recommended banquet menus or to plan your own special menu.

GIFT CERTIFICATES

AVAILABLE AT THE RECEPTION DESK

APPETIZERS

Har Gow

FINE ASIAN CUISINE

S U S H I B A R

为花苑

LOTUS BLOSSOM RIBS Basted with homemade Asian BBQ sauce	17.95
$\begin{array}{c} \textbf{Crab} \ \textbf{R} \\ \textbf{ANG00N} \\ \textbf{Fried dumplings stuffed with crab stick} \\ \textbf{and cream cheese} \end{array}$	11.95
Boneless Spare Ribs	10.95
CHICKEN TERIYAKI SKEWERS	11.95
BEEF TERIYAKI SKEWERS	14.95
Fried Chicken Wings Add 3.00 for Salt and Pepper (*)	13.95
FRIED CHICKEN FINGERS Add 3.00 for Sweet and Sour Sauce	10.95
Bo Bo Sampler for Two Vegetable spring rolls, crab rangoon, boneless spareribs, beef teriyaki skewers, chicken wings and chicken finger 13.50 per additional serving	27.00
EDAMAME • Green soybeans, blanched in sea salt water	6.50
GYOZA Pan fried Japanese ravioli with pork and vegetables	8.95
VEGETABLE TEMPURA	9.25
SHRIMP AND VEGETABLE TEMPURA	14.95
Dim Sum	

Steamed shrimp dumplings	
SHAO MAI Steamed egg flour dumplings stuffed with pork, shrimp, cabbage and water chestnut	9.50
Peking Raviolis	10.50
STEAMED VEGETARIAN RAVIOLIS	8.95
STEAMED SPICY WONTONS (*) In a creamy sesame peanut sauce and spicy cabbage	11.50
SCALLION PANCAKE	8.25
VEGETABLE SPRING ROLLS	5.95

9.50

Before placing your order, please inform our staff if any person in your party has a food allergy



Items are hot & spicy.



Ask for mild, medium or extra spicy

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Gluten-free

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HOT AND SOUR SOUP &		5.95
SHANGHAI WONTON SOUP		6.50
Egg Drop Soup •		5.25
Miso Soup •		5.50
Poi	ULTRY	
CHICKEN LETTUCE WRAPS Served with pine nuts an Substitute 5.00 for Shrim		16.95
SESAME CHICKEN Non-spicy white meat ve	rsion of our General	19.50 Gau's
Avocado Chicken with M Sun dried and cherry tor		21.00
FIERY LONGHORN CHICKEN	1 (4)	19.95
CHOICE OF CLASSIC CHICK Chicken with Broccoli / I / Chicken with Ginger an / Chicken with Cashew N / Sautéed Chicken with V	Moo Shi Chicken d Scallions Nuts / Chicken Chow	17.95 Mein
OUR SPIC General Gau's Chicken / Peanuts / Basil Chicken v Chicken in Garlic Sauce		ith
BEIJING DUCK HALF Long Island duck marinat expertly roasted. The duc separately from the skin. scallions, cucumbers and	ck is then deboned ar Accompanied with pa	and nd served ancakes,
P	ORK	
SWEET AND SOUR TENDERI	LOIN	17.50
SALT AND PEPPER CRISPY	Tenderloin 🐫	17.50
Moo Shi Pork With pancakes and swee	t soy paste	17.50

BEEF WITH CHINESE BROCCOLI In oyster sauce	21.95
Mongolian Spicy Beef (*) With ginger, scallions and longhorn peppers	21.95
YUEN YANG BEEF • In a hot pepper sauce on a bed of string beans	21.95
Crispy Beef with Sesame 🌢	23.95
BEEF WITH BLACK PEPPER SAUCE With mushrooms, bell peppers and onions	21.95
BEEF WITH BROCCOLI OR SUGAR SNAP PEAS	20.95
ROYAL FAMILY Beef, chicken, shrimp, asparagus and carrots in a brown sauce	24.50

LIGHTER FARE

LIGHTER FARE	
Served with a Gluten Free Soy Vinaigrette	
STEAMED CHICKEN WITH MIXED VEGETABLES •	17.95
Steamed Shrimp with Mixed Vegetables •	23.95
STEAMED VEGETABLES WITH TOFU •	15.95
VEGETABLE	
Vegetarian's Delight •	15.05
DRY COOKED STRING BEANS	15.95 15.95
Broccoli Sautéed • or in Garlic Sauce •	15.95
Moo Shi Vegetable	15.95 15.95
With pancakes and sweet soy paste	10.00
GREEN CHOW MEIN Pea pod stems, red onions, and bean sprouts served with dry noodles	17.50
SAUTÉED SEASONAL GREENS WITH GARLIC Choice of Pea Pod Stems / Chinese Broccoli / Shanghai Greens	MKT
Basil Eggplant in Garlic Sauce & Add 2.00 for fried tofu	16.95
General Gau's Tofu 🌢	15.95
FAMILY STYLE TOFU With vegetables in a brown sauce with a hint of sweet soy paste	15.95
SZECHUAN SPICY TOFU WWith scallions in a spicy peppercorn sauce	15.95
SEAFOOD	
SHRIMP WITH PEA POD STEMS • Sautéed in a rice wine sauce	26.50
Avocado Shrimp with Macadamia Nuts •	27.95
CRISPY SHRIMP Spicy choices	25.95
CHOICE OF CLASSIC SHRIMP FAVORITES Shrimp with Ginger and Scallions / Shrimp in Lobster Sauce / Moo Shi Shrimp / Sautéed Shrimp with Vegetables	23.50
OUR SPICY FAVORITES (Szechuan Shrimp with Peanuts or Basil Garlic Shrin	np
IMPERIAL COUPLE Shrimp and scallops in a spicy peppercorn sauce and garnished with broccoli	25.50
SEAFOOD MEDLEY • Shrimp, scallops, calamari, shiitake & vegetables stir-fried in a light wine-based sauce	28.95
Salt and Pepper Calamari &	21.95
FILLET OF FISH	24.50

Spicy choices • : Garlic Sauce or Spicy Peppercorn

With ginger, scallions and a homemade soy sauce

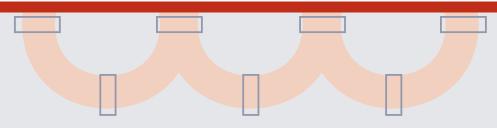
35.50

Non-spicy : Seasonal Vegetable •

STEAMED FILLET OF CHILEAN SEA BASS

Luncheon

Served Monday – Saturday 11:30 am to 3:00 pm (Excluding holidays)



CHINESE

Served with hot and sour, eggdrop or miso soup and choice of vegetable fried rice or jasmine rice

A1.	CHICKEN WITH CASHEW NUTS	14.9
A2.	Sautéed Chicken with Vegetables •	13.9
A3.	General Gau's Chicken 🌢	13.9
A4.	SZECHUAN CHICKEN WITH PEANUTS &	13.9
A5.	BEEF WITH BROCCOLI	15.5
A6.	Mongolian Spicy Beef ♦	16.9
A7.	SHRIMP IN LOBSTER SAUCE	16.9
A8.	Sautéed Shrimp with Vegetables •	16.9
A9.	Family Style Tofu 🌢	13.5
A10.	Vegetarian's Delight •	13.5
_	0 #1 stable spring roll, boneless spare ribs chicken fingers	14.9
Comb Crab	0 #2 o rangoon, beef teriyaki skewers	17.5

JAPANESE

Served with miso soup

J1.		IP WITH VEGETABLE TEMPURA COMBO	16.95
J2.		MI $ ext{TRAY} \; \Delta$ ct raw fish fillet served with sushi rice	19.95
J3.	Fou	Combo Δ r pieces of nigiri sushi with a choice of y tuna maki or California maki	19.95
J4.		$ ext{TrAY} \; \Delta$ bice of two rolls, one each from A and B	17.50
	A.	Tuna, Salmon or Shrimp With a choice of cucumber or avocado	
	В.	SPICY TUNA, CALIFORNIA OR GARDEN MAK	I

Consuming raw or undercooked seafood or meat may increase risk of food-borne illness

No Substitutions Please



and shrimp tempura

Items are hot & spicy. Ask for mild, medium or extra spicy



BUFFET

All you can eat Monday – Friday 11:30 am to 1:00 pm (Excluding holidays)

SUNDAY BRUNCH

All You Can Eat - Served 11:30 am - 1:30 pm Includes Soup, Sushi Appetizers, Dim Sum, Entrees, Dessert and Fresh Fruit

PLEASE VISIT OUR OTHER RESTAURANT

CHANGSHO

1712 Massachusetts Avenue between Harvard & Porter Square Cambridge

CHANGSHORESTAURANT.COM

D STARTERS

16.50

16.95

15.95

16.95

15.50

18.50

15.50

15.95

12.50

9.50

5.50

5.95

6.50

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7.25

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8.00

MKT

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7.50

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8.25

6.95

8.00

	COLD STARTERS	
1. W	LOBSTER TACOS (ith avocado, cilantro, and yuzu salsa	16.5
	TUNA TATAKI Δ ghtly torched, topped with scallions, ilkon and ponzu	16.9
	R_{AINBOW} N_{ARUTO} Δ una, salmon, bronzini, shrimp, rolled with ocado and tobiko in thinly sliced cucumber	15.9
ro	DAIKON NARUTO Δ hoice of tuna, salmon, yellowtail, or shrimp, illed with avocado, pickles, crab stick, id salmon caviar in thinly sliced marinated d	16.9
5. W		15.5
	SHELLFISH SUMMER ROLL obster, shrimp, crab stick, avocado, asparagusango, and tobiko rolled in rice paper	18.5
	CELTICS TEMARI rrimp, English cucumber, seaweed salad, d mango wrapped in avocado	15.5
Sv	OCTOPUS CEVICHE weet peppers, red onions, cherry tomatoes, d cilantro cured with fresh citrus	15.9
	AVOCADO SALAD /ith crab stick, tobiko, and English cucumber pped with torched salmon for addition 4.00	
	SEAWEED SALAD	9.5
	Nigiri Sushi	
	Two pieces of raw or cooked seafood on r	ice
1.	SWEET OMELET (TAMAGO)	5.5
2.	CRAB STICK (KANIKAMA)	5.9
3.	Mackerel Δ (saba)	6.5
4.	SHRIMP (EBI)	6.9
5.	Octopus (tako)	7.2
6.	SQUID A (IKA)	7.2
7.	Bronzini A (suzuki)	7.2
8.	Tuna d (maguro)	8.0

9. Fatty Tuna Δ (toro)

11. Salmon Δ (sake)

12. Smoked Salmon

13. Eel (unagi)

10. Yellowtail Δ (hamachi)

14. DIVER SCALLOP Δ (HOTATEGAI)

3 slices of sashimi for an additional 2.00

Add Quail Egg for an additional 2.00 per order

15. Flying Fish Caviar (tobiko)

16. Salmon Caviar (IKURA)

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Entrées

Served with miso soup

1.	VEGGIE MAKI COMBO Avocado & cucumber maki, Garden maki, and Sweet potato tempura maki	19.95
2.	MAKIMONO COMBO Δ Spicy tuna maki, California maki, and Alaskan maki	26.00
3.	$\begin{array}{c} \text{Sushi Couple} \;\; \Delta \\ \text{Seven pieces of nigiri sushi, and tuna maki} \end{array}$	28.50
4.	Sashimi Dinner Δ Twelve pieces of select raw fish served with sushi rice	30.95
5.	CHIRASHI Δ Raw fish over seasoned sushi rice	27.95
6.	SALMON SET Δ 3 salmon nigiri, 3 salmon sashimi, and spicy salmon maki	28.50
7.	Tuna Set Δ 3 tuna nigiri, 3 tuna sashimi, and spicy tuna maki	29.50
8.	Lotus Sampler Δ Chef's choice of assorted nigiri, sashimi, and California maki	43.50
9.	Lotus Platter Δ Chef's choice of assorted nigiri, sashimi, Spicy tuna, and California maki	87.50

Chef's choice of assorted nigiri, sashimi,

Spicy tuna, California, Alaskan,

and Snow Mountain maki

10. Lotus Festival Δ

Consuming raw or undercooked seafood or meat may increase risk of food-borne illness

Before placing your order, please inform your server if any person in your party has a food allergy

SPECIAL ROLLS

1.	Mango Spicy Tuna Maki Δ Onions, lettuce and spicy mayonnaise topped with sweet kimchi gochujang	17.95
2.	SNOW MOUNTAIN MAKI Shrimp tempura topped with crab salad and mayonnaise	18.50
3.	$\begin{array}{c} R{\tt ED}\;L{\tt ION}\;M{\tt AKI}\;\;\Delta\\ {\tt Shrimp}\;tempura\;topped\;with\;spicy\;tuna\\ {\tt and}\;multi\;color\;tobiko \end{array}$	20.50
4.	DRAGON MAKI Shrimp tempura topped with eel, avocado and tobiko	18.50
5.	SCORPION MAKI Eel and avocado topped with shrimp and tobiko	15.00
6.	CATERPILLAR MAKI Eel and cucumber, topped w. avocado and tobiko	16.00
7.	KING DRAGON MAKI Lobster & mango topped w. torched crab salad	25.50
8.	VOLCANO MAKI Δ Spicy lobster salad topped with spicy tuna	20.50
9.	CRUNCHY MAKI Δ Cucumber, crunchy tempura	19.50

10. Smoked Heaven Maki	17.
Sweet potato tempura and cream cheese	
topped w. smoked salmon & wasabi	todiko

and

and

129.95

11. Torched Yellowtail Maki Δ	19.50
Crab stick, avocado and cucumber	
topped with jalapeno, and yuzu sauce	
12. Rainbow Maki Δ	16.98

		stick, avocado and cucu d with tuna, salmon, and	
10	~	3.6	

13. Spider Maki	16.
Soft-shell crab tempura, avocado, lettuce,	
cucumber, and topped with tobiko	

14. Black Widow Maki Δ	19.9
Soft-shell crab tempura, pickled ginger,	
unagi sauce and spicy mayonnaise	
topped with tuna and black tobiko	

15. Phoenix Maki Δ	20.5
Shrimp, asparagus, mango topped with	
torched spicy scallops, and mozzarella	

MAKIMONO

Rolled sushi

5.50

6.25

6.50

8.25

8.95

8.95

7.25

9.75

9.25

11.50

9.50

9.50

11.95

13.50

12.50

17.50

ons, lettuce and spicy mayonnaise ed with sweet kimchi gochujang		1. Avocado or Cucumber Maki
ow Mountain Maki	18.50	2. Avocado and Cucumber Maki
mp tempura topped with crab salad mayonnaise		3. Sweet Potato Tempura Maki
D LION MAKI Δ mp tempura topped with spicy tuna multi color tobiko	20.50	4. GARDEN MAKI Avocado, cucumber, carrots, asparagus, and seaweed salad
AGON M AKI	18.50	5. CHICKEN FINGER MAKI
mp tempura topped with eel, ado and tobiko		6. CALIFORNIA MAKI Crab stick, avocado and cucumber
DRPION MAKI	15.00	topped with tobiko
and avocado topped with shrimp tobiko		7. Tuna or Salmon Maki Δ
ERPILLAR MAKI	16.00	8. Spicy Crab Stick Maki
and cucumber, topped w. avocado	10.00	9. Spicy Tuna or Yellowtail Maki Δ
tobiko		10. Spicy Salmon Maki Δ
G DRAGON MAKI	25.50	11. Spicy Scallop Maki Δ 1
ster & mango topped w. torched salad	20.50	12. Negihama Maki Δ Yellowtail and scallions
.CANO MAKI Δ y lobster salad topped spicy tuna	20.50	13. Alaskan Maki Δ Salmon, avocado, cucumber, and scallions
UNCHY MAKI Δ umber, crunchy tempura	19.50	14. PHILADELPHIA MAKI Smoked salmon, cucumber, scallions,
spicy mayo topped with tuna, salmo sweet kimchi gochujang	n,	and cream cheese
OKED HEAVEN MAKI	17.50	15. UNAGI MAKI 1 Eel, cucumber, and avocado
et potato tempura and cream chees	е	16. Shrimp Tempura Maki 1
ed w. smoked salmon & wasabi tobi		17. Crazy Maki
CCHED YELLOWTAIL MAKI A o stick, avocado and cucumber ned with jalapeno, and yuzu sauce	19.50	Shrimp tempura, avocado, and cucumber topped with tobiko
NBOW M_{AKI} Δ	16.95	18. SPICY LOBSTER MAKI 1 Avocado, cucumber, and spicy mayonnaise
ed with tuna, salmon, and bronzini	16.50	Any of the above items may be
DALADA DALLA TZT	Th bll	, ,

is may be ordered as a hand roll