

APPETIZERS

LOTUS BLOSSOM RIBS Basted with homemade Asian BBQ sauce	16.50
CRAB RANGOON Fried dumplings stuffed with crab stick and cream cheese	10.50
BONELESS SPARE RIBS	8.95
CHICKEN TERIYAKI SKEWERS	10.50
BEEF TERIYAKI SKEWERS	12.95
FRIED CHICKEN WINGS Add 3.00 for Salt and Pepper	11.50
FRIED CHICKEN FINGERS Add 3.00 for Sweet and Sour Sauce	9.50
BO BO SAMPLER FOR TWO Vegetable spring rolls, crab rangoon, boneless spare ribs, beef teriyaki skewers, chicken wings and chicken finger 11.75 per additional serving	23.50
EDAMAME Green soybeans, blanched in sea salt water	5.50
GYOZA Pan fried Japanese ravioli with pork and vegetables	7.50
VEGETABLE TEMPURA	8.50
SHRIMP AND VEGETABLE TEMPURA	13.50

DIM SUM

HAR GOW Steamed shrimp dumplings	8.50
SHAO MAI Steamed egg flour dumplings stuffed with pork, shrimp, cabbage and water chestnut	7.95
PEKING RAVIOLIS	8.50
STEAMED VEGETARIAN RAVIOLIS	7.50
STEAMED SPICY WONTONS In a creamy sesame peanut sauce and spicy cabbage	9.50
SCALLION PANCAKE	6.95
VEGETABLE SPRING ROLLS	4.95

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.

978•443•0200

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SOUPS

	PT	QT
HOT AND SOUR SOUP	4.95	8.50
SHANGHAI WONTON SOUP	5.50	9.50
EGG DROP SOUP	3.50	6.50
MISO SOUP	3.95	7.50

POULTRY

CHICKEN LETTUCE WRAPS Served with pine nuts and sweet soy paste Substitute 5.00 for Shrimp	14.50
SESAME CHICKEN Non-spicy white meat version of our General Gau's	16.95
AVOCADO CHICKEN WITH MACADAMIA NUTS Sun dried and cherry tomatoes with red onions	18.50
FIERY LONGHORN CHICKEN	17.50
CHOICE OF CLASSIC CHICKEN FAVORITES Chicken with Broccoli / Moo Shi Chicken / Chicken with Ginger and Scallions / Chicken with Cashew Nuts / Chicken Chow Mein / Sautéed Chicken with Vegetables	14.50

OUR SPICY FAVORITES

BEIJING DUCK Long Island duck marinated in a special brine and expertly roasted. The duck is then deboned and served separately from the skin. Accompanied with pancakes, scallions, cucumbers and a homemade hoisin sauce.	HALF 32.50 WHOLE 58.95
General Gau's Chicken / Szechuan Chicken with Peanuts / Basil Chicken with Eggplant / Chicken in Garlic Sauce	

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

Gluten-free

GIFT CERTIFICATES

AVAILABLE AT OUR RECEPTION DESK

Please Visit Our Other Restaurant

CHANGSHO

1712 Massachusetts Avenue
between Harvard & Porter Square
CAMBRIDGE

CHANGSHORESTAURANT.COM

PORK

SWEET AND SOUR TENDERLOIN	13.50
SALT AND PEPPER CRISPY TENDERLOIN	13.50
MOO SHI PORK With pancakes and sweet soy paste	14.50

BEEF

BEEF WITH CHINESE BROCCOLI In oyster sauce	17.50
MONGOLIAN SPICY BEEF With ginger, scallions and longhorn peppers	17.95
YUEN YANG BEEF In a hot pepper sauce on a bed of string beans	17.50
CRISPY BEEF WITH SESAME	18.50
BEEF WITH BLACK PEPPER SAUCE With mushrooms, bell peppers and onions	17.50
BEEF WITH BROCCOLI OR SUGAR SNAP PEAS	15.95
ROYAL FAMILY Beef, chicken, shrimp, asparagus and carrots in a brown sauce	18.50

SEAFOOD

SHRIMP WITH PEA POD STEMS Sautéed in a rice wine sauce	22.50
AVOCADO SHRIMP WITH MACADAMIA NUTS	23.50
CRISPY SHRIMP Spicy choices : Salt and Pepper or Hunan sauce with orange zest Non-spicy : Pineapple dressing	20.50
CHOICE OF CLASSIC SHRIMP FAVORITES Shrimp with Ginger and Scallions / Shrimp in Lobster Sauce / Moo Shi Shrimp / Sautéed Shrimp with Vegetables	19.50
OUR SPICY FAVORITES Szechuan Shrimp with Peanuts or Basil Garlic Shrimp	
IMPERIAL COUPLE Shrimp and scallops in a spicy peppercorn sauce and garnished with broccoli	21.50
SEAFOOD MEDLEY Shrimp, scallops, calamari, shiitake & vegetables stir-fried in a light wine-based sauce	24.50
SALT AND PEPPER CALAMARI	17.50
FILLET OF FISH Spicy choices : Garlic Sauce or Spicy Peppercorn Non-spicy : Seasonal Vegetable	19.50
STEAMED FILLET OF CHILEAN SEA BASS With ginger, scallions and a homemade soy sauce	29.95

LIGHTER FARE

Served with a Gluten Free Soy Vinaigrette

STEAMED CHICKEN WITH MIXED VEGETABLES	14.50
STEAMED SHRIMP WITH MIXED VEGETABLES	19.50
STEAMED VEGETABLES WITH TOFU	13.50

VEGETABLE

VEGETARIAN'S DELIGHT	12.50
DRY COOKED STRING BEANS	12.95
BROCCOLI SAUTÉED OR IN GARLIC SAUCE	12.50
MOO SHI VEGETABLE With pancakes and sweet soy paste	13.95
GREEN CHOW MEIN Pea pod stems, red onions, and bean sprouts served with dry noodles	15.50
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	13.95
GENERAL GAU'S TOFU	14.50
FAMILY STYLE TOFU With vegetables in a brown sauce with a hint of sweet soy paste	13.50
SZECHUAN SPICY TOFU With scallions in a spicy peppercorn sauce	13.50

RICE

FRIED RICE Choice of chicken, roast pork or vegetable Substitute 2.00 for Beef or Shrimp	9.50
YANG CHOU FRIED RICE (WHITE) With chicken, roast pork, shrimp, vegetables and scrambled egg	13.50
SPINACH WHOLE GRAIN BROWN RICE With mushrooms, onions and scrambled egg	12.50
HOT AND SOUR PINEAPPLE RICE With shrimp, chicken, longhorn peppers, basil, cherry tomatoes and red onions	15.50
JASMINE RICE (PT)	1.50
BROWN RICE OR SUSHI RICE (PT)	2.50

NOODLES

LO MEIN Stir fried egg noodles with a choice of chicken, pork or vegetables Substitute 2.00 for Beef or Shrimp	10.95
SPICY DAN DAN NOODLES Egg noodles with chicken, english cucumber, bean sprouts and a spicy peanut sauce	13.50
SHANGHAI PAN FRIED NOODLES Angel hair noodles topped with a combination of beef, chicken, shrimp and vegetables	17.50
PAD THAI Rice Noodles with a combination of chicken, shrimp, vegetables and crushed peanuts	13.50
SINGAPORE RICE NOODLES Curry flavored rice vermicelli with a combination of chicken, pork, shrimp and scrambled egg	14.50
CHOW FOON Fresh rice noodles with a choice of chicken, pork or vegetables sautéed with a gluten free soy sauce Substitute 2.00 for Beef or Shrimp	13.50

LUNCHEON

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

CHINESE

Served with vegetable spring roll and choice of vegetable fried rice or jasmine rice

A1. CHICKEN WITH CASHEW NUTS	12.50
A2. SAUTÉED CHICKEN WITH VEGETABLES	11.50
A3. GENERAL GAU'S CHICKEN	11.50
A4. SZECHUAN CHICKEN WITH PEANUTS	11.50
A5. BEEF WITH BROCCOLI	12.50
A6. MONGOLIAN SPICY BEEF	13.50
A7. SHRIMP IN LOBSTER SAUCE	14.50
A8. SAUTÉED SHRIMP WITH VEGETABLES	14.50
A9. FAMILY STYLE TOFU	10.95
A10. VEGETARIAN'S DELIGHT	10.50
COMBO #1 Vegetable spring roll, boneless spare ribs and chicken fingers	12.50
COMBO #2 Crab rangoon, beef teriyaki skewers and shrimp tempura	14.50

No SUBSTITUTIONS PLEASE

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

Gluten-free

JAPANESE

Served with miso soup

J1. SHRIMP WITH VEGETABLE TEMPURA COMBO Served with jasmine rice	13.50
J2. SASHIMI TRAY Select raw fish fillet served with sushi rice	16.50
J3. SUSHI COMBO Four pieces of nigiri sushi with a choice of spicy tuna maki or California maki	16.50
J4. MAKI TRAY Choice of two rolls, one each from A and B	13.95
A. TUNA, SALMON OR SHRIMP With a choice of cucumber or avocado	
B. SPICY TUNA, CALIFORNIA OR GARDEN MAKI	



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

BUFFET

All you can eat Monday – Friday 11:30 am to 2:00 pm (Excluding holidays)

SUNDAY BRUNCH

All You Can Eat – Served 11:30 am – 2:30 pm
Includes Soup, Sushi Appetizers, Dim Sum, Entrees, Dessert and Fresh Fruit

CHINESE

COLD STARTERS

- LOBSTER TACOS** 12.50
With avocado, cilantro, and yuzu salsa
- TUNA TATAKI Δ** 13.50
Lightly torched, topped with scallions, daikon and ponzu
- RAINBOW NARUTO Δ** 13.50
Tuna, salmon, bronzini, shrimp, rolled with avocado and tobiko in thinly sliced cucumber
- DAIKON NARUTO Δ** 14.50
Choice of tuna, salmon, yellowtail, or shrimp, rolled with avocado, pickles, crab stick, and salmon caviar in thinly sliced marinated daikon
- SALMON TARTAR Δ** 12.50
With black tobiko, avocado and soy ginger sauce
- SHELLFISH SUMMER ROLL** 14.50
Lobster, shrimp, crab stick, avocado, asparagus, mango, and tobiko rolled in rice paper
- CELTICS TEMARI** 12.50
Shrimp, English cucumber, seaweed salad, and mango wrapped in avocado
- OCTOPUS CEVICHE** 13.50
Sweet peppers, red onions, cherry tomatoes, and cilantro cured with fresh citrus
- AVOCADO SALAD** 9.95
With crab stick, tobiko, and English cucumber topped with torched salmon for addition 4.00 Δ
- SEAWEED SALAD** 7.50

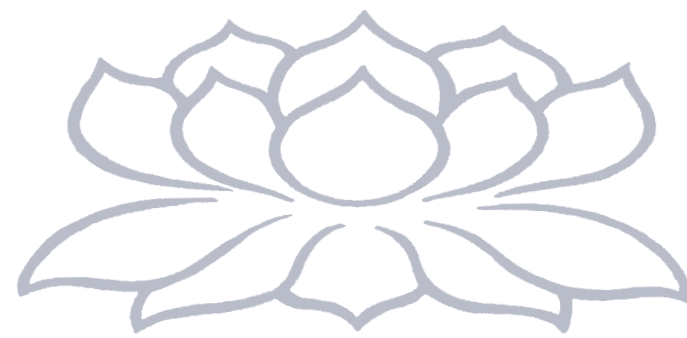
NIGIRI SUSHI

Two pieces of raw or cooked seafood on rice

- SWEET OMELET (TAMAGO)** 3.95
- CRAB STICK (KANIKAMA)** 4.25
- MACKEREL Δ (SABA)** 5.50
- SHRIMP (EBI)** 4.95
- OCTOPUS (TAKO)** 5.95
- SQUID Δ (IKA)** 5.50
- BRONZINI Δ (SUZUKI)** 5.75
- TUNA Δ (MAGURO)** 6.95
- FATTY TUNA Δ (TORO)** MKT
- YELLOWTAIL Δ (HAMACHI)** 7.50
- SALMON Δ (SAKE)** 5.95
- SMOKE SALMON** 6.50
- EEL (UNAGI)** 6.95
- DIVER SCALLOP Δ (HOTATEGAI)** 6.95
- FLYING FISH CAVIAR (TOBIKO)** 5.50
- SALMON CAVIAR (IKURA)** 6.95

3 slices of sashimi for an additional 2.00
Add Quail Egg for an additional 2.00 per order

lotuscuisine.com



ENTRÉES

Served with miso soup

- VEGGIE MAKI COMBO** 18.50
Avocado & cucumber maki, Garden maki, and Sweet potato tempura maki
- MAKIMONO COMBO Δ** 23.50
Spicy tuna maki, California maki, & Alaskan maki
- SUSHI COUPLE Δ** 25.95
Seven pieces of nigiri sushi, and tuna maki
- SASHIMI DINNER Δ** 28.50
Twelve pieces of select raw fish served with sushi rice
- CHIRASHI Δ** 25.50
Raw fish over seasoned sushi rice
- SALMON SET Δ** 24.50
3 salmon nigiri, 3 salmon sashimi, and spicy salmon maki
- TUNA SET Δ** 26.50
3 tuna nigiri, 3 tuna sashimi, and spicy tuna maki
- LOTUS SAMPLER Δ** 39.95
Chef's choice of assorted nigiri, sashimi, and California maki
- LOTUS PLATTER Δ** 79.50
Chef's choice of assorted nigiri, sashimi, Spicy tuna, and California maki
- LOTUS FESTIVAL Δ** 118.95
Chef's choice of assorted nigiri, sashimi, Spicy tuna, California, Alaskan, and Snow Mountain maki

SPECIAL ROLLS

- MANGO SPICY TUNA MAKI Δ** 14.50
Onions, lettuce and spicy mayonnaise topped with sweet kimchi gochujang
- SNOW MOUNTAIN MAKI** 15.95
Shrimp tempura topped with crab salad and mayonnaise
- RED LION MAKI Δ** 18.50
Shrimp tempura topped with spicy tuna and multi color tobiko
- DRAGON MAKI** 16.95
Shrimp tempura topped with eel, avocado and tobiko
- SCORPION MAKI** 13.50
Eel and avocado topped with shrimp & tobiko
- CATERPILLAR MAKI** 13.50
Eel and cucumber, topped w. avocado & tobiko
- KING DRAGON MAKI** 21.95
Lobster & mango topped w. torched crab salad
- VOLCANO MAKI Δ** 18.50
Spicy lobster salad topped with spicy tuna
- CRUNCHY MAKI Δ** 15.95
Cucumber, crunchy tempura and spicy mayo topped with tuna, salmon, and sweet kimchi gochujang
- SMOKED HEAVEN MAKI** 15.50
Sweet potato tempura and cream cheese topped w. smoked salmon & wasabi tobiko
- TORCHED YELLOWTAIL MAKI Δ** 17.95
Crab stick, avocado and cucumber topped with jalapeno, and yuzu sauce
- RAINBOW MAKI Δ** 15.50
Crab stick, avocado and cucumber topped with tuna, salmon, and bronzini
- SPIDER MAKI** 13.95
Soft-shell crab tempura, avocado, lettuce, cucumber, and topped with tobiko
- BLACK WIDOW MAKI Δ** 18.50
Soft-shell crab tempura, pickled ginger, unagi sauce and spicy mayonnaise topped with tuna and black tobiko
- PHOENIX MAKI Δ** 18.95
Shrimp, asparagus, mango topped with torched spicy scallops, and mozzarella

MAKIMONO

Rolled sushi

- AVOCADO OR CUCUMBER MAKI** 4.50
- AVOCADO AND CUCUMBER MAKI** 4.95
- SWEET POTATO TEMPURA MAKI** 5.50
- GARDEN MAKI** 7.50
Avocado, cucumber, carrots, asparagus, and seaweed salad
- CHICKEN FINGER MAKI** 7.50
- CALIFORNIA MAKI** 7.50
Crab stick, avocado and cucumber topped with tobiko
- TUNA OR SALMON MAKI Δ** 7.50
- SPICY CRAB STICK MAKI** 6.50
- SPICY TUNA OR YELLOWTAIL MAKI Δ** 8.95
- SPICY SALMON MAKI Δ** 8.50
- SPICY SCALLOP MAKI Δ** 9.50
- NEGIHAMA MAKI Δ** 8.50
Yellowtail and scallions
- ALASKAN MAKI Δ** 8.50
Salmon, avocado, cucumber, and scallions
- PHILADELPHIA MAKI** 8.95
Smoked salmon, cucumber, scallions, and cream cheese
- UNAGI MAKI** 10.50
Eel, cucumber, and avocado
- SHRIMP TEMPURA MAKI** 11.50
- CRAZY MAKI** 10.95
Shrimp tempura, avocado, and cucumber topped with tobiko
- SPICY LOBSTER MAKI** 12.50
Avocado, cucumber, and spicy mayonnaise



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Menu prices subject to change without notice

荷花苑

LOTUS BLOSSOM

FINE ASIAN CUISINE

SUSHI BAR

978•443•0200

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LOTUSCUISINE.COM

394 Boston Post Road Sudbury, MA
Monday through Thursday 11:30 am to 9:45 pm
Friday & Saturday 11:30 am to 10:45 pm
Sunday 12:00 pm to 9:45 pm