

## Beers & Sakes

### Imported Beers

Sapporo (Japan) L \$7.95  
Sapporo Light \$4.95  
Asahi (Japan) L \$7.95  
Tsing Tao (China) \$4.95  
Heineken (Holland) \$4.95  
Corona (Mexico) \$4.95  
Singha (Thailand) \$4.95  
Stella Artois (Belgium) \$4.95

### Domestic Beers

Miller Genuine Draft \$4.25  
Budweiser \$4.25  
Bud Light \$4.25  
Samuel Adams \$4.25  
Sierra Nevada Pale Ale \$4.25  
O'Douls (Non Alcoholic) \$4.25

### Sake

**Hot**  
Large \$6.50 Small \$3.50  
**Chilled**  
Nigori (Unfiltered) \$9.95  
Gekkeikan (Filtered) \$4.50

## White Wines

	Glass	Bottle
<b>Chardonnay, Beringer Founder's Estate- California</b> Rich tropical fruit, vanilla and citrus aromas roll into a creamy smooth finish.	6	23
<b>Chardonnay, Columbia Crest- Washington</b> Toasty butterscotch.	6	23
<b>Sauvignon Blanc, Clos Du Bois- Sonoma County</b> Full style, melon and grapefruit combine for a crisp finish. Excellent with spicy dishes.	7	25
<b>Bordeaux Blanc, Mouton Cadet- Bordeaux, France</b>	6	23
<b>Sauvignon Blanc/Semillon</b> Light citrus, balanced with herbs, finishing crisp and dry. Excellent choice to pair with Asian dishes.		
<b>White Zinfandel, Beringer- California</b> Fresh and lively with strawberry notes.	5	19
<b>Pinot Grigio</b> Light crisp and refreshing with a hint of melon and citrus.	6	22

## Red Wines

	Glass	Bottle
<b>Cabernet Sauvignon, Columbia Crest- Columbia Valley, Washington</b> Deep black cherry and chocolate aromas with a soft cedar note.	6	22
<b>Merlot, Meridian- Paso Robles, California</b>	7	25
<b>Pinot Noir, Robert Mondavi- North Coast, California</b>	6	22
<b>Merlot, Yellow Tail- Australia</b> Ripe plums with a warm touch of spice.	6	20
<b>Chianti Classico, Ruffino Santedame- Tuscany, Italy</b> Dried wildflowers with nuances of cherry and black currants lingering on the finish.		33

## Saketini Cocktails

<b>Asian Lemon Drop \$8</b> (Sake, Triple Sec, Lime, Sweet & Sour)	<b>Mimosa \$8</b> (Champagne, Orange Juice)
<b>Lychee Saketini \$8</b> (Sake, Lychee Syrup, Sweet & Sour)	<b>Mojito \$8</b> (Sake, Mojito Mix, Lime, Mint)
<b>Mai Tai \$8</b> (Sake, Mai Tai, Triple Sec, Lime, Grenadine)	<b>Screwdriver \$8</b> (Sake, Orange Juice)

## Beverages

Thai Iced Tea (no refill) \$2.75 (Add Boba \$1.50)  
Yangtze Iced Tea \$2.50  
Coke, Diet Coke, Sprite, Lemonade, Orange Soda (Refills) \$2.50  
Apple or Orange Juice \$2.50  
Milk \$2.95  
Hot Coffee \$2.50  
Hot Tea \$1.95  
Jasmine, Oolong or Green  
Voss Sparkling Water \$3.25  
Voss Still Water \$3.25



**Whole Fresh Coconut Milk \$4.75**  
Chilled and served in its own shell.  
An Asian/Pacific island treat!

## Lunch Specials

Lunch specials are served from 11:30 a.m. to 3:00 p.m. Mon - Fri  
All entrees include: Spring Roll, Hun Tun, Soup, Salad and Rice.  
(Substitute Wonton soup \$1) (Substitute shrimp \$2)  
To-Go orders have a choice of soup or salad. Not available on holidays.

### Pasta with Shrimp in a Lobster Sauce \$9

Shrimp sautéed with snow peas, mushrooms, egg, peas and carrots. Served on a bed of Chinese pasta.

**Six Happiness Chicken \$9**  
Chicken sautéed with a variety of vegetables in brown sauce.

### Moo Goo Gai Pan \$9

Sliced chicken, mushrooms, snow peas and other vegetables sautéed in a white sauce.

### Sweet N Sour \$9

A flavorful medley of pineapples, green peppers, carrots and onions with chicken or pork dipped in a light batter and served in a tangy citrus sauce.

### Kung Pao Chicken \$8 Shrimp \$10

Marinated chicken or shrimp stir fried with bell pepper, peanuts and red chilies in a special Thai sauce.

### Maha Jumlong Curry \$8

Delicious combo of vegetables, curry paste and coconut milk.



Bangkok Inferno

### Bangkok Inferno

**Chicken or Beef \$9 Shrimp \$10**  
A spicy combination of red bell pepper, onions, chilies, basil and gentle in a spicy sauce.

### Thai Chicken \$9

Tender marinated chicken grilled in a Thai BBQ sauce. Served with a sweet and sour garlic plum sauce.

### Silver Shrimp \$9

Shrimp sautéed with tomatoes, carrots, scallions and egg. Served on a bed of glass noodles.

## Sushi & Sashimi Specials

All Day

### Sashimi Appetizer (7 pieces) \$11.95

Salmon 2 pcs, Tuna 2 pcs, Albacore 3 pcs.

### Sashimi Tray (15 pieces) \$19.95

Salmon 3 pcs, Tuna 4 pcs, Albacore 4 pcs, White Fish 4 pcs.

### Sushi Bento (18 pieces) \$19.95

Salmon Sushi 3 pcs, Tuna Sushi 3 pcs, Shrimp Sushi 3 pcs, Albacore Sushi 3 pcs, California Roll 6 pcs.

### Sushi Set (12 pieces) \$11.95

Salmon Sushi 2 pcs, Tuna Sushi 1 piece, Shrimp Sushi 1 piece, White Fish 2 pcs, choice of California Roll or Spicy Tuna Roll.

## Desserts



Fried Banana

### Fried Banana \$4.50

Sweet, ripe banana dipped in batter and quickly deep-fried to a golden brown. Sprinkled with powdered sugar and served with a caramel dipping sauce.

### Fried Banana Special \$6.95

Our Fried banana served with your choice of Green Tea or Red Bean ice cream.

### Mango with

### Sweet Sticky Rice \$8.50

(seasonal)

The perfect balance of sweet and sticky topped with sweetened coconut milk and sesame seeds.

### Sweet Sticky Rice \$4.95

### Red Bean Ice Cream \$4

### Green Tea Ice Cream \$4

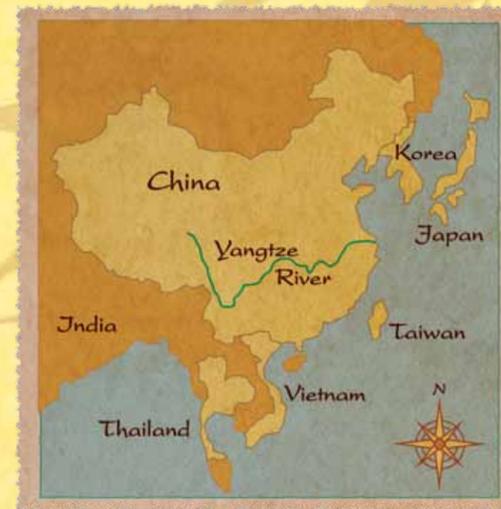
### Lychee Syrup \$3.75

Not responsible for lost or stolen articles. Sales tax will be added to all taxable items.  
We accept VISA, MasterCard, Discover & American Express. No personal checks please.  
17% service charge is automatically added to parties of 6 or more. We reserve the right to refuse service to anyone.

Yangtze Restaurant

1333 Third Street Promenade, Santa Monica, CA 90401 - (310) 260-1994

© 2011 Yangtze Restaurant.



A journey down the Yangtze River takes you through the heart of central China and past its fabled provinces that, over many thousands of years have formed the basis of the great schools of Chinese cuisine. Each province; Sichuan, Hunan, Hubei, Jiangsu, Anhui and Jiangxi, express their own distinctive style, flavor and character.

The Yangtze's journey ends in the East China Sea, but its influence continues to inspire and inform all of Southeast Asia.

From Korea and Japan in the North, to Taiwan, Vietnam and Thailand in the south, each of these cultures has infused Asian Cuisine with their own unique sensibilities to create a rich tapestry of flavors.

We invite you to embark on your own journey of exploration as we present a fusion of the very finest in Asian Cuisine.

Welcome to Yangtze.

the journey begins here...

## — Appetizers —



Potstickers

### Potstickers (4) \$6

Pan fried dumplings stuffed with chicken and vegetables.

### Vegetarian Rolls (2 pcs.) \$4 (4 pcs.) \$6

Vegetables wrapped in a crisp egg roll shell.

### Hun Tun (5 pcs.) \$4 (10 pcs.) \$6

Lightly fried wontons stuffed with chicken and shrimp.

### Shui Mai (4) \$6

Steamed open face dumplings layered with chicken.

### Bao (2) \$5

Steamed buns filled with BBQ pork or chicken.

### Har Gow (4) \$6

Steamed crescent rolls stuffed with seasoned shrimp.

**Lettuce Wrap \$9**  
Wok-seared chicken, onions, water chestnut and mushroom with crispy noodle. Served with cool lettuce cups.

### Shrimp Toast \$6

Shrimp ground with seasonings and special ingredients placed on toast, fried, then topped with sesame seeds

### Yangtze Sampler \$10

(2) Har Gow, (2) Pot Stickers, (2) Spring Roll, (2) Hun Tun

### Beef or Chicken Sate \$9

Choice of beef or chicken in Thai spices and coconut milk. Served with cucumber salad and peanut sauce.



Chicken Sate

## — Soups —



Tom Yum Gai

### Tom Yum Gai \$9.25

(Sm.) \$5 (Lg.) \$9.25  
Chicken with mushrooms in hot and sour soup with a touch of lemon grass.

### Tom Ka Gai \$9.25

(Sm.) \$5 (Lg.) \$9.25  
Chicken in hot and sour coconut milk with galanga.

### Thai Noodle Soup \$10

Thai noodles with chicken, fish balls, bean sprouts, crushed peanut in spicy and sour soup.

### Wonton Soup \$9.50

(Sm.) \$5 (Lg.) \$9.50  
Shrimp dumplings, shredded chicken and bok choy in a chicken broth.

### Hot and Sour Soup \$5

Tofu, egg and vegetables in a spicy broth.

### Chicken Noodle Soup \$10

A meal in itself. Gemusse and green onions with wheat noodles.

### Miso Soup (cup) \$2

## — Salads —



Spicy Beef Salad

### Larb \$11

Ground chicken or pork with lime juice, chili, cilantro, onions and scallion.

### Disco Shrimp \$12

Grilled shrimp with lemon grass, lime juice, chili, mint, onion and lettuce mixed green and tomato.

### Yam Yai \$10

Bounteous green salad with shrimp, chicken and hard boiled egg with sweet and sour dressing and crushed peanuts.

### Spicy Beef Salad \$12

Grilled marinated beef on lettuce, onion and tomato mixed in spicy lime juice.

### Chinese Chicken Salad \$10

Chicken, mixed vegetables, lettuce, crispy wontons and almonds tossed in a sesame vinaigrette.

🔥 Denotes a spicy dish, can be prepared mild on request.

## — China —

From the Provinces of the Yangtze River Valley

Shrimp add \$2.00

### Sichuan Province

#### Kung Pao Chicken \$12

A traditional Chinese stir fry of marinated chicken, bell peppers and peanuts in a spicy sauce of red chili.

#### Sweet and Sour \$12

A flavorful medley of pineapples, green peppers, carrots and onions with chicken or pork dipped in a light batter and served in a tangy citrus sauce.

#### Orange Chicken \$13

Marinated with fried chicken stir fried with scallions, orange peel and a special sauce.

### Anhui Province

#### Chicken Nanjing \$12

Sliced chicken breast dipped in a light batter and served in a lemon sauce.

#### Honey Duck \$14

Deep fried breast and leg of duckling accompanied by a sweet honey sauce.

#### Egg Foo Young \$10

An egg dish with bean sprouts, scallion, onion and choice of beef, pork or chicken.

### Jiangsu Province

#### Lo Mein \$10

A traditional wheat noodle stir fry of cabbage, carrots, mushrooms, bamboo shoot, onion, scallion and bean sprouts with chicken, beef or pork.

#### Chow Fun \$11

Rice noodle, Chinese broccoli and carrot stir fry in an authentic brown velvet sauce with chicken, beef or pork.



Golden Shrimp

#### Golden Shrimp \$12

(Add pasta \$2)

Shrimp sautéed with snow peas, mushrooms, egg, peas, water chestnuts and carrots in a lobster sauce.

#### Moo Goo Gai Pan \$11

Chicken, snow peas, mushrooms, carrots and water chestnuts that taste super yummy.

🔥 Denotes a spicy dish, can be prepared mild on request.



Kung Pao Chicken

### Hubei Province

#### Jingmen Harvest \$9

A vegetable delight of assorted sautéed Chinese vegetables and fried tofu in a regional brown sauce.

#### Chinese Broccoli \$9

Steamed broccoli native to China brushed with oyster sauce.

### Hunan Province

#### Beef Broccoli \$11

A traditional Chinese stir fry of marinated beef, broccoli and black mushrooms in a regional oyster sauce.



Yueyang Eggplant

#### Yueyang Eggplant \$10

Lightly sautéed Chinese eggplant in an authentic spicy basil, ginger, onion and bell peppers garlic sauce.

### Jiangxi Province

#### Mushu (2 pancakes) \$11

Peking pancakes from a 500 year old recipe, served with Hoisin dipping sauce. Choice of filling: chicken, vegetables or pork.

#### Hunan Beef \$12

Beef, leek, bell peppers, bamboo shoots and black bean sauce.

#### Mi Fun \$10

Authentic stir fry of rice, scallion, peas, carrots and egg with choice of filling: chicken, vegetables, beef or pork.

#### Mapo Tofu \$11

Soft tofu, pork and green onion in a spicy brown sauce.

## — Korea —



### Sesame Bar-B-Q \$14

Thinly sliced marinated beef served with spicy kim chee.

## — Thailand —

Shrimp add \$2.00

### Pad Thai \$12

Shrimp and chicken with egg, scallions, bean curd and bean sprouts on a generous bed of noodles, served with crushed peanuts.

### Blazing Noodles \$11

Spicy rice noodles with red bell peppers, onions, chili, basil and garlic with chicken or beef.

### Jade Curry \$11

Beef or chicken, bamboo shoots, green peas, chili, coconut milk in green curry.

### Ruby Curry \$11

Beef or chicken, bamboo shoots, green peas, basil, chili, coconut milk in red curry.

### Maha Jumlong Curry \$10

Delicious combo of vegetables, curry paste and coconut milk.

### Thai Chicken \$11

Tender, tasty marinated half chicken grilled in a Thai barbecue sauce served with a sweet and sour garlic plum sauce.



Pad Thai

### Silver Shrimp \$12

Shrimp sautéed with tomatoes, carrots, scallions and egg served over a bed of silver noodles.

### See-Iw \$11

Rice noodles and Chinese broccoli, egg and secret sauce with choice of chicken, beef or pork.



Tsunami

### Tsunami Sole \$14

**Tsunami Salmon \$15.95**  
Steamed fish, garlic, lime juice, fish sauce and chili. Accompanied by baby bok choy.

### Steamed Sole \$14

**Steamed Salmon \$15.95**  
Filet of sole or salmon, green onion and ginger, with plum sauce. Accompanied by baby bok choy.



California Curry

### California Curry \$12

Chicken, yellow curry, potatoes, carrots and coconut milk.

### B-B-Q Pork \$12

A delicious combination of sweetly flavored, garlic crusted bar-b-que pork that is impossible to resist.

### Bangkok Inferno \$12

A spicy combination of red bell peppers, onions, chili, basil and garlic with chicken or beef.



Bangkok Inferno

### Fire Rice \$10

Spicy fried rice with red bell peppers, onions, chili, basil and garlic with chicken or beef.

### Brown Rice \$1.50

### Sticky Rice \$2

### Steamed Rice \$1.25

Single serving of white or brown rice complimentary M-F 11:30 - 3:00.



B-B-Q Pork

🔥 Denotes a spicy dish, can be prepared mild on request.

## — Japan —

**Chicken Teriyaki \$12**  
Grilled chicken with our special teriyaki sauce.

**Shrimp Tempura \$12**  
Shrimp lightly fried in a delicious tempura batter, assorted tempura vegetables.



## — Yangtze Sushi —

Item	Sushi	Sashimi
Albacore	2.99	9.00
Crab	2.99	9.00
Egg Omelet	2.99	7.00
Halibut	2.99	9.00
Mackerel	2.99	9.00
Octopus	2.99	9.00
Salmon	2.99	9.00
Salmon Egg	2.99	9.00
Scallop	2.99	9.00
Shrimp	2.99	9.00
Smelt Egg	2.99	9.00
Squid	2.99	9.00
Tuna	2.99	9.00
Yellow Tail	4.95	12.00
Eel	4.95	13.00
Sweet Shrimp	6.75	12.00
Uni (sea urchin)	6.00	12.00

Soy paper add \$1, Brown rice add \$1, Quail egg add \$1, Avocado add 50¢

Rolls	Hand	Cut
California	3.49	3.49
Cucumber	3.49	3.49
Salmon	3.49	3.49
Salmon Skin	3.49	3.49
Scallop	3.49	3.49
Spicy Tuna	3.49	3.49
Spicy Salmon	3.49	3.49
Sunset	3.49	3.49
Tuna	3.49	3.49
Vegetable	3.49	3.49
Yellow Tail	5.95	5.95
Eel & Avocado	6.50	6.50
Eel & Cucumber	5.95	5.95
Rainbow		10.95
Shrimp Tempura		6.95
Volcano		8.50
Baked Salmon		11.95
Cactus		7.95
California Dynamite		11.95
Crazy Spicy		11.95
Dragon		11.95
Oh Yes Baby		11.95
Red Crunch		9.95
Red Dragon		10.95
Santa Monica		7.95
Sex on the Beach		8.95
Spider		9.95

Additions	
Dynamite	8.95
Salmon Collar	4.99
Seaweed Salad	4.75
Salmon Skin Salad	7.95
Seafood Salad	10.95
Edamame	4.50

🔥 Denotes a spicy dish, can be prepared mild on request.