

**BENTO BOX LUNCH SPECIAL**

Served with Soup, Salad, Fruits and Steamed Vegetables | 11:00am - 3:30pm

Orange Chicken	7.95
Kung Pao Chicken	7.95
Lemon Chicken	7.95
Garlic Chicken	7.95
Crispy Chicken	7.95
Chicken with Mixed Vegetables	7.95
Cashew or Almond Chicken	7.95
Sweet & Sour Chicken	7.95
Crispy Chef's Prawns	7.95
Szechwan Prawns	8.95
Prawns with Mixed Vegetables	8.95
Sweet & Sour Prawns	8.95
Yu Shiang Prawns	8.95
Chili Prawns	8.95
Beef with Broccoli	8.50
Beef with Ginger & Scallion	8.50
Mongolian Beef	8.50
Beef with Asparagus	8.95
Mandarin Triple Crown <i>(Beef, Chicken, &amp; Prawns)</i>	8.95
Kung Pao Three Combo <i>(Beef, Chicken &amp; Prawns)</i>	8.95
Sweet & Sour Pork	7.95
Yu Shiang Pork	7.95
Mixed Vegetables with Tofu <i>(Choice of Garlic, Curry or Brown)</i>	7.95
Asparagus & String Beans <i>(with Black Bean Sauce)</i>	7.95
Vegetarian Ma Po Tofu	7.95

**SUPER BOWL \$8**

Soup Noodles Served with Egg Roll

OI-C Soup Noodles <i>(Choice of Beef, Chicken, Prawn, Vegetables, or Combo)</i>
Japanese Spicy Miso Ramen <i>(Choice of Beef, Chicken, Prawn, Vegetables, or Combo)</i>
Deluxe Japanese Udon <i>(Choice of Beef, Chicken, Prawn, Vegetables, or Combo)</i>
Hot & Sour Soup with Dumpling
Dumpling Soup Noodles
Seafood Soup Noodles <i>(Combo of Shrimp, Calamari, Scallops &amp; Mixed Vegetables)</i>
Seaweed Soup Noodles <i>(Combo of Seaweed, Spinach, Pease, Mushroom, in a Flower Egg Drop)</i> <i>(Add Shrimp for \$2.00)</i>
Mixed Vegetable Soup Noodles
Wor Wonton Soup
Satay Beef Soup Noodles <i>(Soup Noodles with Egg Roll)</i>

**FRIED RICE / ASIAN NOODLES \$8**

Szechwan Noodles
Singapore Noodles
Garlic Udon with Chicken
Gourmet Chow Fun <i>(Choice of Beef, Chicken, Prawn, Vegetables, or Combo)</i>
Fried Rice <i>(Choice of Beef, Chicken, Prawn, Vegetables, or Combo)</i>
Chow Mein <i>(Choice of Beef, Chicken, Prawn, Vegetables, or Combo)</i>
Golden Curry Fried Rice <i>(Choice of Beef, Chicken, Prawn, Vegetables, or Combo)</i>
Fried Brown Rice <i>(Choice of Beef, Chicken, Prawn, Vegetables, or Combo)</i>

**CATERING MENU**

Service for 6 people or more (please call for delivery information)

**Package "A" | \$11.00 Per Person**

*Appetizer* - Egg Roll, Crab Puff

*Entree* - Sweet & Sour Pork  
Beef with Broccoli  
Mandarin Triple Crown  
Prawns with Garlic Sauce  
Vegetable Chow Mein  
Steamed Rice

*Drinks* - Sodas

**Package "B" | \$13.00 Per Person**

*Appetizer* - Egg Roll, Crab Puff

*Entree* - Crispy Chicken  
Mongolian Beef  
Kung Pao Three Combo  
Honey Walnut Prawns  
Vegetable Chow Mein  
Steamed Rice

*Drinks* - Sodas

**APPETIZERS**

Egg Rolls (4)	5
Fried Prawns (4)	5
Steamed BBQ Pork Bun (3)	5
Cho Cho (3)	5
<i>(Chicken on the stick)</i>	
Fried Wonton with Meat (6)	5
Cream Cheese Crab Puff (4)	5
Salt & Pepper Fried Tofu	5
Pan Fried Onion Cake	5
BBQ Pork	5
Shui Mai (4)	5
Shrimp Dumpling (4)	5
Pot Stickers (5)	5
<i>(Meat or Vegetable, Pan Fried or Steamed)</i>	



**HOUSE SPECIALTIES APPETIZERS**

Peking Duck Bun (3)	8
Steamed Shrimp Vietnamese Rolls	9
Crispy Eggplant with Hoisen Sauce	8
Fried Soft Shell Crab	9
Salt & Pepper Calamari	9
Dim Sum Combo	8
<i>(Pork Bun, Shrimp Dumpling, ShuiMai)</i>	
Seafood Satay with Peanut Sauce	8
<i>(Prawns &amp; Scallopos on the stick)</i>	

**SOUPS**

Hot & Sour Soup	5.5
Egg Flower Soup	5.5
Chicken Cream Corn Soup	5.5
Wonton Soup	5.5
Wor Wonton Soup	6.5
Seafood Tofu Soup	6.5

**LIFE STYLES CHOICES LOW CARB**

Chicken Lettuce Wrap (4)	8.5
Mu Shu with Pancake (4)	8.5
<i>(Prawns &amp; Scallopos on the stick)</i>	
Chinese Chicken Salad	8.5
Organic Salad Mix with Grilled Prawns	10
Organic Salad Mix with Grilled Chicken	10
Honey Walnut Prawns Salad	10

**SEAFOOD**

Prawns with Honey Walnuts	13
Prawns with Lobster Sauce	10
Sweet & Sour Prawns	10
Crispy Chef's Prawns	10
Prawns with Garlic Sauce	10
Scallops with Garlic Sauce	13
Kung Pao Seafood Combo	13
Salt & Pepper Prawns or Scallops	13
Szechwan Prawns	10
Yu Shiang Prawns	10
Yu Shiang Scallops	13
Prawns with Snow Peas	10
Prawns with Mixed Vegetables	10
Salt & Pepper Baby Lobster Tail	17
<i>(or choice of Black Bean sauce or Ginger &amp; Scallion)</i>	
Fish Fillet with Black Bean Sauce	13
<i>(or choice of Sweet &amp; Sour or Crispy &amp; Spicy)</i>	
Baked Chilean Sea Bass	19
<i>(with Chef's Sauce. Please allow 20 mins for preparation)</i>	

**PORK**

Sweet & Sour Pork	9
Yu Shiang Pork	9
Salt & Pepper Pork	9
String Beans with Pork	9
Twice Cooked Pork	9
Ma Po Tofu with Meat Sauce	9



**POULTRY**

General Tsou's Chicken	9
Sweet & Sour Chicken	9
Orange Peel Chicken	10
Garlic Chicken	9
Chicken with Mixed Vegetables	9
Teriyaki Chicken	9
Cashew or Almond Chicken	9
Lemon Chicken	9
Kung Pao Chicken	9
Crispy Chicken	9
Curry Chicken	9
Chicken with Snow Peas	9

**BEEF**

Beef with Broccoli	9.5
Beef with Ginger and Scallion	9.5
Beef with Assorted Vegetables	9.5
Beef with Orange Peel Flavor	10.5
Beef with Black Bean Sauce	9.5
Curry Beef	9.5
Mongolian Beef	9.5
Beef with Asparagus	10.5

**VEGETABLES**

Four Season Vegetables	9
<i>(Baby Bok Choy, Snow Peas, Asparagus &amp; Mushrooms)</i>	
Mixed Vegetables and Tofu	8
<i>(Choice of Garlic, Brown or Curry Sauce)</i>	
Sauteed String Beans	8
Yu Shiang Eggplant with Tofu	8
Snow Peas with Water Chestnuts	8
Mushroom with Chinese Greens	8
Garlic Spinach w. Shittake Mushroom	8
Beef with Asparagus	9



**FRIED RICE & NOODLES**

Fried Rice	7.5
Chow Mein	8
Tomato Beef Chow Mein	8
Beef Chow Fun	8
Singapore Rice Noodles	8
Garlic Udon Noodles with Chicken	8
Steamed Rice	1.5
Brown Rice	1.5

**SUPER BOWL \$8**

Service for Parties of 2 or More

**OI-C Mandarin | \$15.00 Per Person**

*Appetizer* - Egg Roll, Crab Puff, and Fried Prawns

*Soup* - Wonton Soup

*Entree - (One Choice Per Person)* - Sweet and Sour Pork, Prawns with Snow Peas, Lemon Chicken, Beef with Broccoli, Cashew or Almond Chicken, Beef with Ginger & Scallions, Mixed Vegetables with Tofu, OI-C Triple Crown (Beef, Chicken and Proawns with Mixed Vegetables)

*Served with Vegetable Fried Rice or Steamed Rice*

**OI-C Mandarin | \$17.00 Per Person**

*Appetizer* - Egg Roll, Crab Puff, and Fried Prawns

*Soup* - Hot & Sour Soup

*Entree - (One Choice Per Person)* - General Tsou's Chicken, Mongolian Beef, Spice Crispy Chicken, Fish Fillet with Black Bean Sauce, Prawns with Honey Walnuts, Mixed Vegetable with Tofu, Sauteed String Beans, Kung Pao Three Combo, (Beef, Chicken and Prawns with Mixed Vegetables)

*Served with Vegetable Fried Rice or Steamed Rice*

**OI-C Mandarin | \$23.00 Per Person**

*Appetizer* - Dim Sum Combo

*Soup* - Wor Wonton Soup

*Entree - (One Choice Per Person)* - Kung Pao Seafood Combo, Prawns with lobster Sauce, Salt & Pepper Lobster Tail, Chicken with Orange Peel Sauce, Mongolian Beef, Four Season Vegetables, Baked Chilean Sea Bass with Chef's Sauce, Asparagus with Scallop in Black Bean Sauce

*Served with Vegetable Fried Rice or Steamed Rice*

**REFRESHMENT**

Iced Tea	2.25
Raspberry Iced Tea	2.25
Thai Iced Tea	2.75
Japanese Iced Green Tea	2.75
Shirley Temple	2.75
Roy Rogers	2.75
Sodas	2.25
(Coke, Diet Coke, 7up, Lemonade)	
Bottled Mineral Water	3.50
(S. Pellegrino 500ml.)	

**JUICES**

Orange Juice	2.75
Apple Juice	2.75
Cranberry Juice	2.75
Pineapple Juice	2.75

**HOT DRINKS**

Chinese Jasmine Green Tea	2.00
Japanese Brown Rice Tea	2.00
Bo Nay Tea	2.00
(Chinese Black Tea)	
Korean Ginseng Tea	2.50
Chinese "Ti Kuan Yin" Tea	2.00
Decaffeinated Green Tea	2.00

**DRAFT BEER**

Kirin	4.00
(Japanese Beer)	
Hefeweizen	4.00
Stella Artois	4.00
Bud Light	4.00
Trumer Pils	4.00
Sierra Nevada Pale Ale	4.00

**BEER (By The Bottle)**

Tsing Tao	3.75
(Chinese Beer)	
Heineken	3.75
Budweiser	3.50
Coor's Light	3.50
Beck's	3.50
(Non-alcoholic Brew)	

**WINE BY THE GLASS**

*Champange (Sparkling Wine)*

G1 Bruet (Burt)	8.00
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*Sauvignon Blanc*

G2 Charles Krug (06 Napa Valley)	7.00
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*Chardonnay*

G3 Navarro (05 Mendocino)	6.00
G4 Stanford (06 Santa Barbara County)	8.00
G5 Rombauer (07 Carneros)	10.00

*Riesling*

G6 Hogue (06 Late Harvest)	8.00
G7 Donny Doon Pacific Rim	7.00

*Gewurztraminer*

Navarro (06 Estate Bottle)	9.00
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*Merlot*

G8 Stephen Vincent (California)	6.00
G9 Rutherford Hill (04 Napa Valley)	8.00

*Pinot Noir*

G10 Martin Alfaro (06 Cienega Valley)	7.00
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*Shiraz*

G11 Nine Stones (05 Austrailia)	7.00
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*Zinfandel*

G12 Aliko (06 Dry Creek Valley)	7.00
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*Cabernet Sauvignon*

G13 Cono Sur (06 Chile)	6.00
G14 Franciscan (05 Napa Valley)	8.00

**PLUME WINE \$6a**

**SAKE (HOT)**

Sho ChiKu Bai	4.50
Genbei San no <i>(S. Pellegrino 500ml.)</i>	8.00
Karatanba <i>(S. Pellegrino 500ml.)</i>	10.00

**SAKE (COLD)**

Hakutsuru <i>300ml (Draft Sake)</i>	8.00
Genbei San no <i>180ml (Onigoroshi Sake)</i>	8.00
Karatanba <i>300ml. (Ozeki Sake)</i>	10.00

**CHAMPANGE (SPARKLING WINE)**

	<i>BOTTLE</i>
Gruet (Brut)	30.00
Prosecco Di Valdobbiadine	30.00
Mumm (Napa Brut)	38.00
Roederer (Estate Brut)	38.00
Etoile (Brut)	48.00
Veuve Chequot "Yellow Label"	65.00

**CHARDONNAY**

	<i>BOTTLE</i>
Navarro (05 Mendocino)	28.00
Solaire (06 Santa Lucia Highlands)	25.00
Sanford (06 Santa Barbara County)	32.00
Rombauer (06 Carneros)	45.00
Tornaresca (06 Italy)	30.00
Steele Cuvee (05 lake County)	35.00
J.Lohr (05 Arroyo Soco)	35.00
Dry Creek (03 Russian River Valley)	40.00
Ferrari Carano (Alexander Valley)	45.00
Beringer (99 Private Reserve Napa)	60.00

**SAUVIGNON BLANC**

	<i>BOTTLE</i>
Charles Krug (07 Napa Valley)	28.00
Ferrari Carano (07 Sonoma County)	32.00
Matanzas Creek (06 Sonoma County)	35.00
Cake Bread Cellar (05 Napa Valley)	45.00

**RIESLING**

	<i>BOTTLE</i>
Bonny Doon Pacific Rim	28.00
Hogue (06 Late Harvest Columbia Valley)	32.00

**GEWURZTRAMINER**

	<i>BOTTLE</i>
Angeline (04 Mendocino)	34.00
Navarro (Estate Bottled)	36.00

**CABERNET SAUVIGNON**

	<i>BOTTLE</i>
Cono Sur (06 Chile)	26.00
Franciscan (05 napa Valley)	34.00
Hess Collection (06 Mt. Veeder 19 Napa)	40.00
Ferrari Carano (05 Alexander Valley)	45.00
Silver Oak (03 Napa)	160.00
Opus One (03 Napa)	200.00

**MERLOT**

	<i>BOTTLE</i>
Stephen Vincent (California)	25.00
Rutherford Hill (04 Napa Valley)	34.00
Freemark Abbey (04 Napa Valley)	40.00
Rombauer (05 Carneros)	45.00

**PINOT NOIR**

	<i>BOTTLE</i>
Martin Alfaro (06 Cienega Valley)	30.00
Byron (05 Santa Maria)	40.00
Navarro (Methode a l'Ancienne)	45.00

**SHIRAZ**

	<i>BOTTLE</i>
Nine Stones	28.00

**ZINFANDEL**

	<i>BOTTLE</i>
Aliki (06 Dry Creek Valley)	30.00
Edmeades (07 Mendocino)	38.00

**OTHER WINE**

	<i>BOTTLE</i>
Chalk hill (05 Pinot Gris)	50.00
Abraxas (06 Robert Sinskey Napa)	40.00
Donati (06 Pinot Blanc)	28.00
Conundrum (06)	40.00
Beringer (06 Alluvium Blanc)	28.00
Royal Tokaji (05 Dry White Wine)	32.00
Cosentino "Novelist" (06 Sonoma)	32.00
Rosenblum "Kathy Vineyard" (06 Viognier)	36.00