



亨记



SNACK 小吃

*Bite Into
Happiness*



Braised peanuts

\$7.00



Egg foo young

\$6.00



Fried tofu balls (4)

\$10.00



Garlic edamame

\$8.00



Crispy pork

\$13.00



Potato pancakes (3)

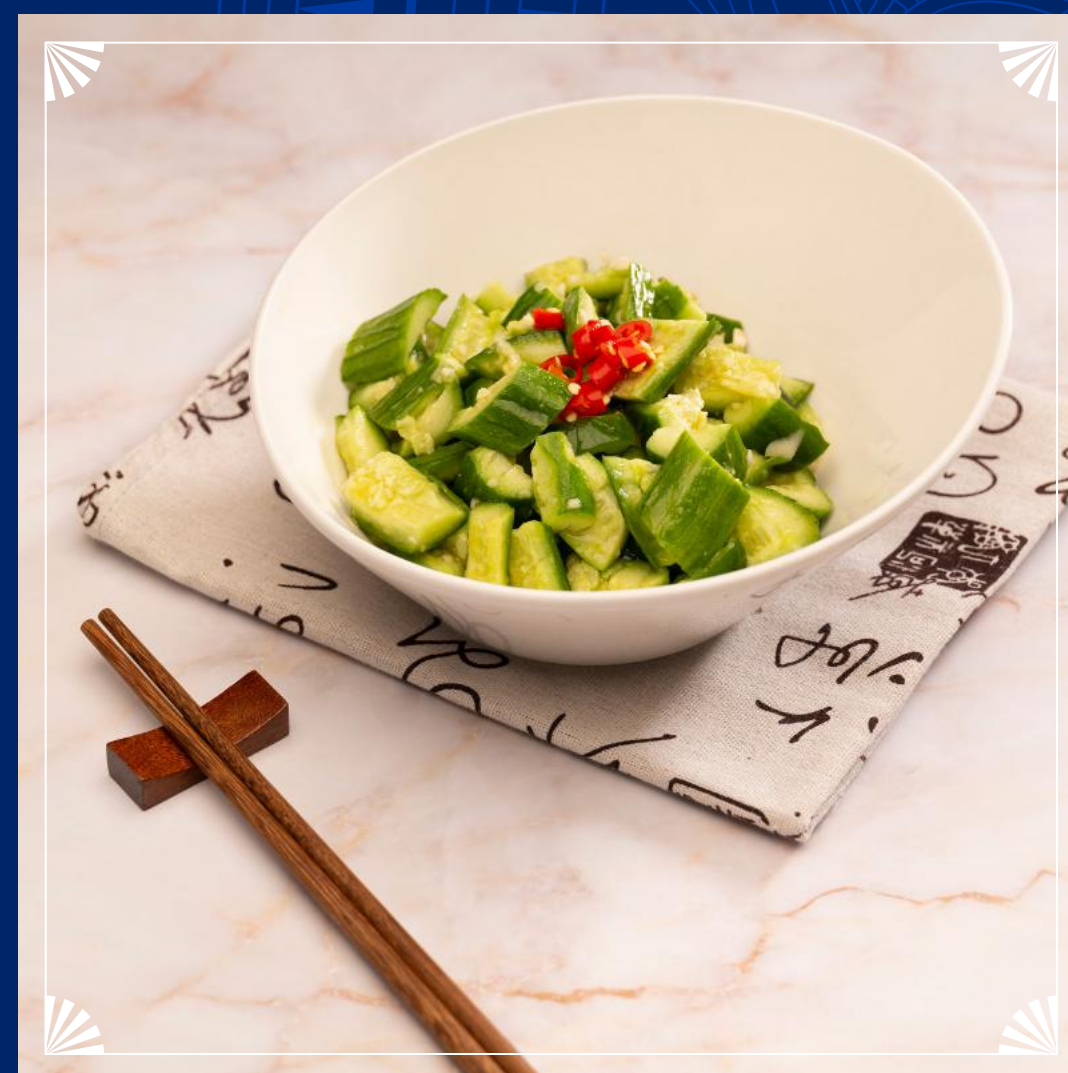
\$9.00



APPETIZERS

前菜

Cool Bites
Hot Flavors



Smashed
Cucumbers
\$8.00



Chinese lettuce
With sesame oil
\$13.00



Chilled spicy
Chicken
\$16.00



Sichuan beef &
tripe
\$19.00



Century egg with
Grilled jalapeños
\$15.00



Dry-tossed spicy
Beef tripe
\$20.00



Salted duck
\$25.00





SOUP 汤

Warmth in
Every Spoon



Seaweed egg drop Soup

\$16.00



Spring water tofu

\$15.00



Braised lamb brisket

\$36.00



Mixed vegetable Soup

\$15.00



Egg omelette soup

\$16.00



CLASSIC GUIZHOU CUISINE

经典黔菜

Spice Your Life
Savor the Heat



Miao sour soup
- Offal
\$42.00



Miao sour soup
- Lamb chops
\$42.00



Miao sour soup
- Bullfrogs
\$50.00



Miao sour soup
- Fish fillets
\$28.00



Miao sour soup white
bean trollers
\$36.00



Miao sour soup
- Mixed mushrooms
\$36.00





Stir-fried pickled veggies 
with minced chicken
\$22.00



Guizhou spicy chicken 
\$30.00



Braised pork belly 
with mustard greens
\$25.00



Fried stuffed eggplant 
with shrimp paste
\$24.00



Charred chili beef 
\$26.00



Stir-fried cured pork belly and fish mint 
\$28.00



Sour cabbage & red kidney beans 
\$18.00



Spicy fish mint (leaf) 
\$15.00

FLAVORS OF SICHUAN

麻辣川香

*Bold Flavours
Authentic Taste*



Stir-fried liver and kidney with pickled chili +
\$24.00



Crispy pork intestine with dried chilies +
\$28.00



Chopped red chilies with egg tofu +
\$20.00



Pickled chili bullfrog +
\$47.00



Spicy fish & pork intestine +
\$48.00



Stir-fried new york beef tenderloin with pickled chili +
\$26.00



Velvet mushroom dry pot +
\$28.00



DRAGON-STYLE CHILI OIL HOT POT

龙式
红油冒菜

Dragon-style chili oil beef offal
\$42.00



Dragon-style chili oil bullfrog
\$48.00



Dragon-style chili oil roasted duck
\$48.00





HOME-STYLE COOKING

风味家常

Home Flavors
Heartfelt Taste



Mapo tofu

\$16.00



Kung pao chicken

\$20.00



Braised silken tofu with minced
chicken and shiitake
\$18.00



Baked shrimp with chinese yam
and wood ear mushrooms
\$32.00



Stir-fry beef tenderloin with carrots
\$24.00





Sour and spicy shredded potatoes

\$15.00



Twice-cooked pork

\$20.00



Sweet corns with green pepper and tomatot

\$20.00



Fish-fragrant shredded pork

\$20.00



Stir-fried pork belly with jalapeño

\$20.00



Cured pork belly with garlic sprouts

\$23.00





Boiled jumbo shrimps

\$24.00



Blanched pea sprouts

\$20.00



Stir-fried crispy pork with diced potato

\$20.00



**Stir-fried vegetables
(A-choy/pea sprouts/bok choy/cabbage)**

\$15.00



**Sautéed mixed mushrooms
with bell peppers**

\$16.00



**Sauteed vegetable with garlic sauce
(A-choy/pea sprouts/bok choy/cabbage)**

\$15.00





DUMPLING & PASTRY

面点

*From Dough
to Delicious*



Dragon wonton (8 pieces)

\$16.00



Scallion pancake

\$11.00



Pork & cabbage potstickers (8)

\$16.00



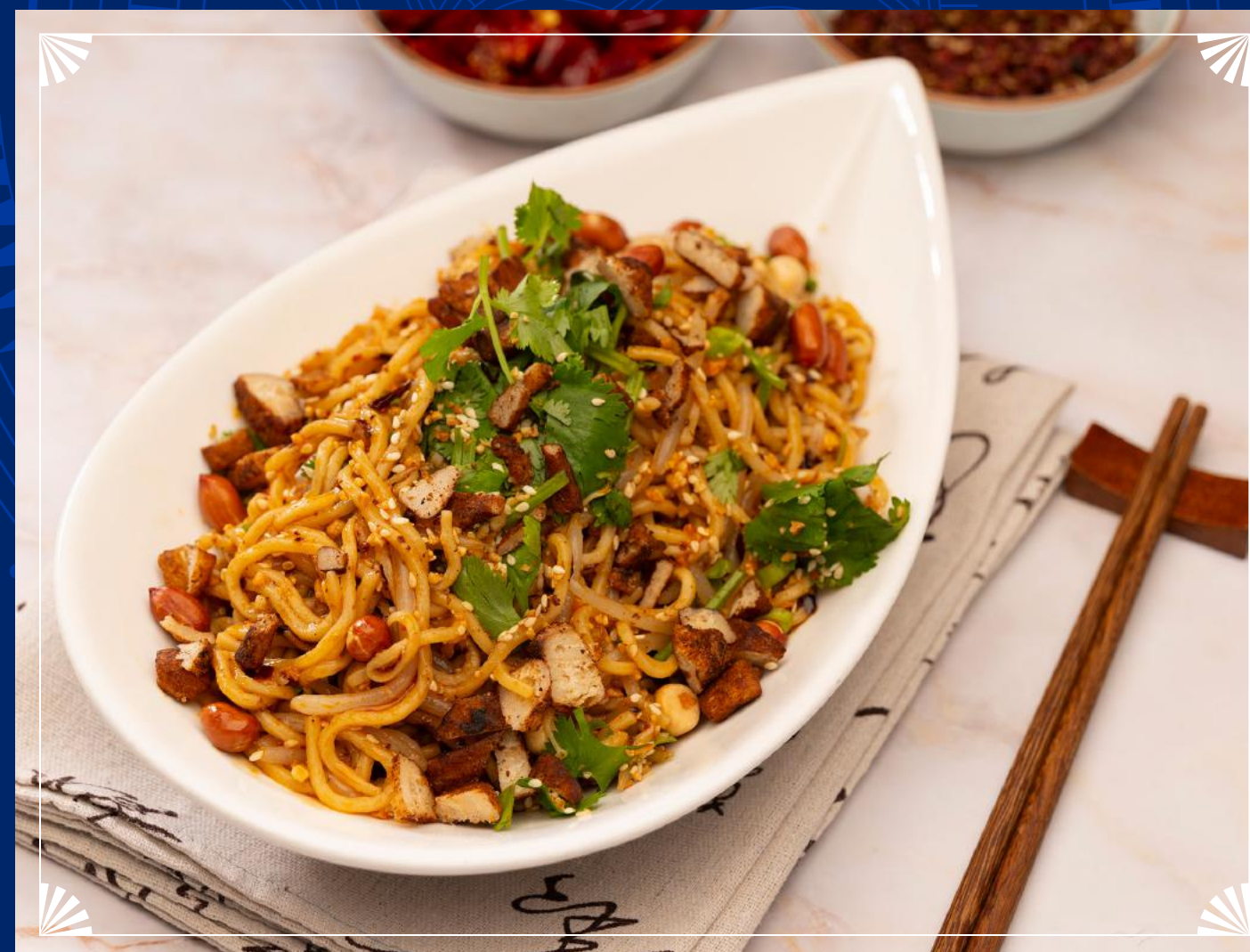
Chicken & cabbage potstickers (8)

\$16.00



NOODLES / RAMENS

粉 / 面



Guizhou-style cold noodles

\$15.00



Spicy chicken noodle

\$15.00



Huaxi beef noodle

\$16.00



Xiazi lamb noodle

\$18.00

*Savor the Stretch
Enjoy the Flavor*



FRIED RICE

炒饭

Savor the Sizzle
Taste the Rice



Pineapple shrimp
fried rice
\$22.00



Chicken fried rice
\$16.00



Beef fried rice
\$18.00



Spicy egg fried rice
\$16.00



House fried rice
\$20.00



White rice
\$2.00



DESSERT

甜品



Fosselman ice cream +

\$6.00



Fruit platter +

\$15.00



CHEF'S TABLE (PRE-ORDER) 主厨私房菜(预订)

Baked mapo abalone

\$140.00



Black pepper a5 wagyu (mp)

MP



Sour soup sheepshead

\$128.00



Braised sea cucumber
with scallions

\$125.00



King crab trio
(Sour soup/spicy sautéed/
steamed egg)

MP



Steamed egg with bass

\$15.00



California carp sashimi

\$90.00



Lobster duo
(Sour soup/spicy sautéed)

MP



Steamed ribs with
baby kabocha

\$165.00



Clam in savory sauce

\$60.00



Spicy dungeness crab

MP



Stir-fried geoduck

\$96.00



Geoduck sashimi

\$150.00



Steamed red grouper

MP



Stir-fried razor clam
in dry chilies

\$45.00



Sautéed abalone

\$120.00



White-poached coral shrimp

MP

