

钉装区

Pearl of Canton

SUSHI | ASIAN | COCKTAILS





Appetizer / Khai Vi

- A 1. **Spring Rolls (Goi Cuon)** - 2 rolls 🍵 \$8.95
Rice Paper Wrapped Lettuce, Rice Noodle & Shrimp w/ Peanut Sauce
Shrimp - Pork - Beef - Grilled Pork Sausage-Tofu
- A 2. **Fried Banana- 4pieces** 🍵 \$8.95
Rice Paper Wrapped Banana
- A 3. **Crispy Egg Rolls (Cha Gio)** - 4 rolls 🍵 \$8.95
Rice Paper Wrapped Taro, Carrot, Wood-Ear Mushroom, Cellophane noodles, Onion & Pork
- A 4. **Deep Fried Tofu (Dau Hu Chien)** - 6 pieces 🍵 \$7.95
- A 5. **Crab Rangoon - 6 pieces** \$8.95
Cream Cheese, Crab Meat, Shrimp & Green Onion
- A 6. **Pot Stickers (Sui Cảo)** - 6 pieces \$8.95
Pork Filling, Cabbage, Carrot, Onion, Chicken Base, Ginger
- A 7. **Butterfly Calamari (Mực Chiên Giòn)** \$17.95
Crispy Fried Tender Squid w/ Spicy Mayo
- A 8. **Tempura Shrimp - (Tôm Lăn Bột)** - 6 pieces \$16.95
Japanese Style deep-fried shrimps
- A 9. **Deep-Fried Soft Shell Crab (Cua Lột Chiên Giòn)** - 6 pieces \$19.95
Served with Sweet Sauce or Spicy Mayo, Lettuce, Carrot, Cucumber
- A10. **Edamame** 🍵 \$6.95
- A11. **Golden Bricks - 6 pieces** \$5.95
- A12. **Pork Bao Bun** 🍵 \$7.95
- A13. **Butterfly Steam Buns (Pork Belly or Spam)** (2 pcs) \$6.95
- A14. **Sweet Potato Tempura (6 pcs)** \$8.50

Salads

Lettuce, Cucumber, Tomato, Carrot, Onion, Vinegar Ginger Based Dressing & Homemade Fish Sauce Dipping.

- S 1. **Grilled Beef Salad** 🍵 \$15.95
(Gỏi Bò Nướng)
- S 2. **Grilled Shrimp Salad** 🍵 \$15.95
(Gỏi Tôm Nướng)
- S 3. **Grilled Chicken Salad** 🍵 \$14.95
(Gỏi Gà Nướng)
- S 4. **Grilled Pork Salad** 🍵 \$14.95
(Gỏi Heo Nướng)

Sandwich / Banh Mi \$9.50

Comes with Your Choice of Protein, Butter, Cucumber, Jalapeno, Pickled Carrot & Cilantro

- BM1. **B.B.Q. Pork (Thịt Nướng)**
- BM2. **Chinese Roast Pork (Xá Xíu)**
- BM3. **Grilled Chicken (Gà Nướng)**
- BM4. **Tofu (Đậu Hũ)** Stir-Fried Tofu
- BM5. **Grilled Beef (Bò Nướng)**
- BM6. **Grilled Shrimp (Tôm Nướng)**
- BM7. **Combination (Đặc Biệt)** \$10.95
Original Saigon Style Combination of Pate, Ham, Pork Roll, House Mayonnaise & Soy Sauce



🍵 =Gluten Free

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Chef's Special

- CS1. Vietnamese Spicy Hue Style Beef Noodle Soup (Bún Bò Huế) \$17.95**
Beef Brisket, Pork Hock, Pork Meatloaf, Blood Cake with Thick Round Rice Noodles
- CS2. SAIGON PANCAKE (Bánh Xèo) \$16.95**
Sizzling Saigon Crêpes (Banh Xeo) are Paper-thin Omelets Stuffed with Shrimp, Pork Belly, and Bean Sprouts, Wrapped in Lettuce and Herbs, and Dipped in a Sweet-tart Dipping Sauce
- CS3. Ha Noi Style Noodle (Bún Chả Hà Nội) \$17.95**
Charred Pork Patties and Pork Belly Slices Bathed in a Steaming Dipping Sauce Served Alongside Tender Rice Noodles, Fresh Herbs, and Crunchy Pickles
- CS4. Vietnamese Beef Stew (Bò Kho) \$17.95**
French-inspired Vietnamese braised beef stew with herbs, aromatic broth served with baguette

Fried Rice

All Fried Rice Has Eggs, Carrots, Peas & Your Choice of Protein

- FR1. Chicken/Pork/Tofu Fried Rice \$14.95**
(Cơm Chiên Gà/Hèo/Tofu)
- FR2. Vegetable Fried Rice \$13.95**
(Cơm Chiên Rau)
- FR3. Shrimp Fried Rice \$15.95**
(Cơm Chiên Tôm)
- FR4. Beef Fried Rice \$15.95**
(Cơm Chiên Bò)
- FR5. Combination Fried Rice \$16.95**
(Cơm Chen Đặc Biệt)
Chicken, Shrimp & Beef
- FR6. Yen-Chow Fried Rice \$17.95**
(Cơm Chiên Dương Châu)
Shrimp, Char-siu Pork, Chinese Sausage



Pho Noodle Soup

- Medium \$15.95 Large \$16.95

Comes with Your Choice of Protein, Rice Noodles, Onion, Cilantro & Side of Fresh Basil, Bean Sprouts, Jalapeno, Lime Choice of Protein: Eye Round Steak, Brisket, Tendon, Beef Meatball Additional One Meat \$1 Add on Each.

- P 1. Chicken Pho (Pho Gà) \$15.95**
- P 2. Vegetable Pho (Pho Rau) \$15.95**
Mix Vegetable & Tofu
- P 3. No Meat Pho (Pho Không Thịt) \$15.95**
Medium \$12.95 Large \$13.95
- P 4. Combination (Pho Đặc Biệt) \$18.95**
Beef Noodle Soup w/ Eye Round Steak, Tripe, Brisket, Beef Ball & Tendon
- P 5. Shrimp Pho (Pho Tôm) \$16.95**
Medium \$16.95 Large \$17.95
- P 6. Seafood Pho (Phở Đồ Biển) \$16.95**
Medium \$16.95 Large \$17.95

Extra Noodles	\$3.00
Extra Meat	\$4.00
Extra Seafood	\$5.00
Extra Beef Rib	\$6.95

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Stir Fried Egg Noodles

Comes w/ Mixed Veggies & Protein of Your Choice

- SF1. Stir Fried Egg Noodles w/ Your Choice Of Meat:**
- Tofu/Pork/Chicken** \$16.95
 - Beef/Shrimp/Combination** \$17.95
- SF2. Seafood (Mì Xào Đồ Biển)** \$17.95
- SF3. Crispy Egg Noodles Combo Protein**
- (Mì Xào Giòn Thập Cẩm)** \$17.95
 - Chicken, Beef & Shrimp
- SF4. Crispy Egg Noodles Seafood**
- (Mì Xào Giòn Đồ Biển)** \$17.95
 - Shrimp, Squid, Fish Ball, Crab Meat, Mushroom, Carrots, Onion, Broccoli, Snow Peas
- SF5. Singapore Noodles** \$17.95
- Stir Fried Rice Noodle w/ Yellow Curry, Scrambled Egg, Char Siu Pork, Onion, Shrimp, Chicken, Carrot, Bean Sprout & Green Onion
- SF6. Pad Thai**
- Rice Noodles w/ Eggs, Bean Sprouts, Carrot, Onion & Peanut
 - Tofu/Pork/Chicken** \$17.95
 - Beef/Shrimp/Combination** \$18.95

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Vegan Dishes

All Protein Choices in Vegan Dishes Are Made From Banana Blossoms, mushroom, Soy Protein, Tofu.

- VD1. Vegan Peking Duck**  \$16.95
(Vịt Quay Chay)
- VD2. Caramelized Vegan Pork Rib (Soy Protein)**  \$15.95
(Suon Ram Man Chay)
- VD3. Braised Sesame Vegan Beef Strip**  \$16.95
(Bo Rim Me)
- VD4. Salt and Pepper vegan Crispy Smelt (Banana Blossoms)**  \$15.95
(Ca kho tieu)
- VD5. Tofu with Red Chili and Lemongrass**  \$15.95
(Dau Hu Sa Ot)

Rice Dishes

Comes with Lettuce, Cucumber, Pickled Carrots & Special Fish Sauce

- C 1. Grilled Chicken**  \$16.95
(Cơm Gà Nướng)
- C 2. Boneless Pork**  \$16.95
(Cơm Thịt Heo Nướng)
- C 3. B.B.Q. Pork Chops**  \$17.95
(Cơm Sườn Nướng)
- C 4. B.B.Q. Beef or Shrimp**  \$17.95
(Cơm Bò/Tôm Nướng)

Rice Vermicelli / Bún

All Vermicelli Noodles Come w/ Bean Sprout, Iceberg Lettuce, Carrot, Cucumber, Peanut & Special Fish Sauce. Add More Meat for \$3

- B 1. Grilled Pork (Bun Thịt Nướng)**  \$16.95
- B 2. Grilled Chicken**  \$16.95
(Bun Gà Nướng)
- B 3. Egg Rolls (Bún Chả Giò)**  \$15.95
- B 4. Grilled Beef (Bún Bò Nướng)**  \$17.95
- B 5. Beef Lemongrass**  \$17.95
(Bún Bò Xào Xa)
- B 6. Grilled Shrimp**  \$18.95
(Bún Tôm Nướng)
- B 7. Grilled Pork Sausage** \$16.95
(Bún Nem Nướng)
- B 8. Beef Lemongrass Coconut Noodles (Bún Bò Xào Lăn)** \$17.95



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Hibachi Entries

Served w/ Miso Soup & House Salad

Hibachi Vegetables	\$15.95
Choice of Protein:	
Chicken	\$18.95
NY Strip Steak	\$25.95
Shrimp	\$23.95
Salmon	\$25.95
Filet Mignon	\$30.95
Lobster Tail	\$38.95

Drinks

SMOOTHIES \$8.00

- SM1. Avocado (Bơ)
- SM2. Mango Lassi (Xoài)
- SM3. Pineapple Colada (Khóm)
- SM4. Mango & Pineapple (Xoài & Khóm)
- SM5. Taro (Khoai Môn)
- SM6. Strawberry & Mango (Dâu & Xoài)

MILK TEA / Tra Sua \$6.00

- M 1. Thai Tea M 2. Milk Tea
- M 3. Japanese Matcha

FLAVORED GREEN TEA \$4.50

- T 1. Strawberry Tea
 - T 2. Passion Fruit Tea
 - T 3. Pineapple Tea
 - T 4. Mango Tea
 - T 5. Kabuki Ice Tea
- Jasmine Greentea, Lime, Ginger & Mint

REGULAR DRINKS

- D 1. Iced Tea/Hot Tea \$2.00
 - D 2. Pot of Tea \$3.00
 - D 3. Soft Drinks \$3.00
- *Coke *Diet Coke *Cherry Coke
 *Sprite Zero *Sprite *Mellow Yellow
 *Orange Fanta *Lemonade
- D 4. Kiddie Cocktail \$4.00
 - D 5. Sprecher Root Beer \$5.00
 - D 6. Arnold Palmer \$4.00
 - D 7. Red Bull \$4.00
 - D 8. Vietnamese Coffee \$5.95
 - D 9. Strawberry Cooler \$5.50
- Strawberry, Mint & Lime
- D10. Hot Asian \$5.50
- Jasmine Tea, Mint, Ginger, Lime & Honey

JAPANESE SODA \$6.00

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| Strawberry | Orange |
| Lychee | Blueberry |
| Honeydew Melon | Grape |
| Original | Pineapple |



Chinese Dishes

Served w / Steamed Rice. Substitute Fried Rice For \$2.50 or Lo Mein For \$3

- CD1. SESAME TOFU \$13.95
 - CD2. SESAME CHICKEN \$15.95
 - CD3. ORANGE CHICKEN \$15.95
 - CD4. KUNG PAO CHICKEN \$15.50
 - CD5. GENERAL TSO'S CHICKEN \$15.95
 - CD6. SWEET & SOUR CHICKEN \$15.50
 - CD7. MONGOLIAN CHICKEN \$15.50
 - CD8. MONGOLIAN BEEF \$16.95
 - CD9. CHICKEN & BROCCOLI \$15.50
 - CD10. BEEF & BROCCOLI \$16.95
 - CD11. SHRIMP & BROCCOLI \$16.95
 - CD12. YELLOW CURRY
- Coconut milk, Curry and Mix
 Vegetables with Your Choice of Protein
 Tofu/Chicken/Vegetable \$15.95
 Shrimp/Beef \$16.95
- CD13. Happy Family \$18.50
- Mixed Vegetables, Chicken, Beef,
 Shrimp, Crab Meat with Special
 Chef Sauce Served on a Hot Skillet
- CD14. Seafood Delight \$18.50
- Shrimp, Fish Bal, Squid, Crab Meat and
 Vegetables Cooked in Seafood Sauce
- CD15. SNOW PEAS
- Snow Peas with Onion and
 Your Choice of Meat.
 Tofu / Chicken \$15.95
 Beef / Shrimp / Combination \$16.95
- CD16. LO MEIN
- Stir-fried egg noodles with
 Mixed Vegetables
 Tofu / Chicken / Vegetables \$15.95
 Beef / Shrimp / Combination \$16.95

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SUSHI / SASHIMI / ROLLS

Appetizer

- JA1. **Sushi Appetizer** 🍱 \$12.95
5pcs Chef Choice
- JA2. **Sashimi Appetizer** 🍱 \$14.95
8pcs Chef Choice
- JA3. **Yellowtail Jalapeno**
w/ Ponzu Sauce \$13.95
6pcs Assorted Sashimi
- JA4. **Rock Shrimp Tempura** \$10.95
Deep fried shrimp with homemade
spicy mayo
- JA5. **Peppered Tuna or Salmon** \$12.95
Peppered Tuna or Salmon Green Onion
w/ Ponzu Sauce
- JA6. **Lady Finger** \$13.95
Slices of seared salmon wrapped in kani
salad Served w. Chef's special sauce
- JA7. **Takoyaki Octopus Balls** \$9.95
Diced octopus, tempura scraps,
pickled ginger, and green onion
- JA8. **Trio Tartar** \$13.95
- JA9. **Tuna Tanaki** \$12.50
- JA10. **Salmon Avocado** \$13.00

Soup & Salad

- JS1. **Miso Soup** \$3.00
- JS2. **House Salad** 🍱 \$3.95
- JS3. **Seaweed Salad** \$6.95
- JS4. **Spicy Crab Salad w/**
Crunch & Fish Egg 🔥 \$6.95

Vegetarian Rolls

- VR1. **AAC Roll** \$5.95
Asparagus, Avocado, Cucumber
- VR2. **Avocado Roll** \$5.50
- VR3. **Cucumber Roll** \$5.50
- VR4. **Sweet Potato Roll** \$7.50
- VR5. **Veggie Maki** \$8.95
Cucumber, Avocado, Seaweed Salad,
Asparagus & Soybean Paper

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Sushi Entree

Served w/ Miso Soup & House Salad

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| SE1. Maki Combination | \$22.00 |
| California, Salmon, Avocado, Shrimp Tempura | |
| SE2. Spicy Maki Combination | \$23.00 |
| Spicy Tuna, Spicy Crab, Spicy Salmon | |
| SE3. Sushi Deluxe | \$28.95 |
| 9pcs Sushi & Rainbow Roll | |
| SE4. Sashimi Deluxe | \$32.00 |
| 16pcs Assorted Sashimi | |
| SE5. Chirashi | \$28.95 |
| 15pcs Assorted Sashimi Over Rice | |
| SE6. Tuna Lover | \$26.95 |
| 3pcs Sashimi, 3pcs Sushi & 1 Sapporo Roll | |
| SE7. Salmon Lover | \$26.95 |
| 3pcs Sashimi, 3pcs Sushi & 1 Wisconsin Roll | |
| SE8. Sushi Sashimi Combo | \$33.95 |
| 9pcs Sashimi, 5pcs Sushi & Chicago Rolls | |



Regular Rolls

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| RR1. Tuna Roll | \$7.50 |
| RR2. Salmon Roll | \$7.50 |
| RR3. Yellowtail Roll | \$7.50 |
| RR4. California Roll | \$6.50 |
| Crab, Cucumber, Avocado & Fish Egg | |
| RR5. Philadelphia Roll | \$7.50 |
| Smoked Salmon, Cream Cheese & Avocado | |
| RR6. Salmon Avocado Roll | \$7.50 |
| RR7. Spicy Tuna Avocado Roll | \$7.95 |
| RR8. Spicy Salmon Avocado Roll | \$7.95 |
| RR9. Spicy Crab Avocado Roll | \$7.95 |
| RR10. Eel Avocado Roll | \$7.50 |
| RR11. Eel Cucumber Roll | \$7.50 |
| RR12. Alaskan Roll | \$7.50 |
| Salmon, Avocado & Cucumber | |
| RR13. Shrimp Tempura Roll | \$9.00 |
| Shrimp Tempura, Avocado, Cucumber, Fish Egg & Eel Sauce | |
| RR14. Naruto | \$14.95 |
| Choice of Tuna, Salmon, Hamachi, inside w/ Avocado then Wrapped w/ Cucumber in a Ponzu Sauce | |

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Sushi or Sashimi

2pcs / Order

SS1. Tuna (Maguro)	\$7.50
SS2. Salmon (Sake)	\$7.50
SS3. White Tuna (Saku)	\$7.00
SS4. Red Snapper (Tail)	\$7.00
SS5. Yellowtail (Hamachi)	\$7.50
SS6. Eel (Unagi)	\$7.50
SS7. Smoked Salmon	\$7.95
SS8. Sea Urchin (Uni)	\$M.P
SS9. Sweet Shrimp (Amaebi)	\$7.95
SS10. Shrimp (Ebi)	\$7.00
SS11. Surf Clam (Hokkigai)	\$7.00

SS12. Tofu Skin (Inari)	\$6.50
SS13. Crab (Kani)	\$6.50
SS14. Salmon Roe (Ikura)	\$7.50
SS15. Squid (Ika)	\$6.50
SS16. Sea Bass (Suzuki)	\$6.50
SS17. Mackerel (Saba)	\$6.50
SS18. Flying Fish Egg (Tobiko)	\$6.50
SS19. Egg (Tamago)	\$6.50
SS20. Octopus (Tako)	\$6.50
SS21. Smelt Roe (Masago)	\$6.50
SS22. Fatty Tuna (Toro)	\$M.P



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Chef's Special Rolls

SR1. Godzilla Roll (Deep Fried) 🔥 \$16.95

Eel, Shrimp, Crab, Cream Cheese, Avocado, White Fish, Tobiko, Green Onion w/ Spicy Sauce & Eel Sauce

SR2. Las Vegas Roll (Deep Fried) 🔥 \$15.95

Spicy Tuna, Cream Cheese, Avocado w/ Spicy Mayo & Eel Sauce

SR3. Red Dragon 🔥 \$16.50

Spicy Tuna, Avocado, Topped w/ Tuna, White Tuna & Tobiko

SR4. Black Dragon 🔥 \$16.50

Crab Salad, Cucumber Topped w/ Eel & Eel Sauce

SR5. Fire Dragon Roll 🔥 \$17.95

Shrimp Tempura, Cream Cheese Topped w/ Salmon & White Tuna Then Baked w/ Special Sauce



SR6. Sapporo 🔥 \$15.50

Crab Salad, Avocado Topped w/ Spicy Tuna, Crunch & Spicy Mayo

SR7. Chicago 🔥 \$15.50

Spicy Tuna, Avocado, Cucumber, Topped w/ Salmon, Spicy Mayo & Eel Sauce

SR8. Monster 🔥 \$17.95

Shrimp Tempura, Crab Salad, Avocado, Cucumber, Cream Cheese, Crunch, Tobiko, Soybean paper w/ Jalapeno Sauce & Eel Sauce

SR9. Caterpillar \$15.95

Eel, Cucumber Topped w/ Avocado & Eel Sauce

SR10. Pearl Of Canton 🔥 \$15.95

Shrimp Tempura, Avocado, Cream Cheese Topped w/ Spicy Crab, Crunch & Jalapeno Sauce

SR11. Spiderman 🔥 \$16.95

Tempura Soft Shell Crab, Crab Salad, Avocado, Cucumber, Tobiko w/ Spicy Mayo & Eel Sauce



Chef's Special Rolls

SR12. Volcano 🍷 \$15.95

Shrimp Tempura, Cucumber,
Avocado Topped w/ Baked
Spicy Crab & Eel Sauce

SR13. Rainbow \$15.50

Crab, Avocado, Cucumber Topped
w/ Assorted Fish

SR14. Dragon \$15.50

Shrimp Tempura, Cream Cheese,
Cucumber topped w/ Eel Sauce

SR15. Mango Tango 🍷 \$15.95

Shrimp Tempura, Crab Salad Topped
w/ Mango, Salmon & Spicy Mayo

SR16. Big Mac \$15.95

Spicy Tuna, Avocado and Spicy
Crab Meat Inside, Top with Bonito
Flake, Red Tobiko Outside with Eel
Sauce and Spicy Mayo

SR17. Winter 🍷 \$15.95

Tuna, Salmon, White Fish, Avocado,
Crunch w/ Jalapeno Sauce &
Eel Sauce

SR18. Sweet Heart 🍷 \$16.95

Spicy Tuna, Spicy Crab, Avocado,
Salmon, Tobiko, Soybean Paper
w/ Spicy Mayo & Eel Sauce

SR19. Wisconsin 🍷 \$16.95

Crab, Avocado, Cucumber &
Tobiko, Topped w/ Salmon,
Crunch & Spicy Mayo

SR20. Angry Dragon Roll \$16.95

Tempura Shrimp, Spicy Tuna and
Avocado Wrapped with Soybean Paper.
Top with Spicy Crab and Tempura
Crunch with Chef's Special Sauce.

SR21. Lobster Roll \$32.00

Tempura cold water lobster tail,
asparagus, cucumber, scallion, sesame
seed and tobiko. Drizzled with Chef's
three special sauces, accompanied
with lobster tempura



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