

LOTUS BLOSSOM

FINE ASIAN CUISINE
SUSHI BAR

荷花苑

APPETIZERS

LOTUS BLOSSOM RIBS Basted with homemade Asian BBQ sauce	17.95
CRAB RANGOON Fried dumplings stuffed with crab stick and cream cheese	12.50
BONELESS SPARE RIBS	10.95
CHICKEN TERIYAKI SKEWERS	11.95
BEEF TERIYAKI SKEWERS	15.50
FRIED CHICKEN WINGS Add 3.00 for Salt and Pepper	13.95
FRIED CHICKEN FINGERS Add 3.00 for Sweet and Sour Sauce	10.95
BO BO SAMPLER FOR TWO Vegetable spring rolls, crab rangoon, boneless spareribs, beef teriyaki skewers, chicken wings and chicken finger 13.75 per additional serving	27.50
EDAMAME Green soybeans, blanched in sea salt water	6.50
GYOZA Pan fried Japanese ravioli with pork and vegetables	8.95
VEGETABLE TEMPURA	9.50
SHRIMP AND VEGETABLE TEMPURA	14.95

DIM SUM

HAR GOW Steamed shrimp dumplings	9.50
SHAO MAI Steamed egg flour dumplings stuffed with pork, shrimp, cabbage and water chestnut	9.50
PEKING RAVIOLIS	10.50
STEAMED VEGETARIAN RAVIOLIS	8.95
STEAMED SPICY WONTONS In a creamy sesame peanut sauce and spicy cabbage	11.50
SCALLION PANCAKE	8.50
VEGETABLE SPRING ROLLS	5.95

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

Menu prices and inclusive items are subject to change without notice

SOUPS

HOT AND SOUR SOUP	5.95
SHANGHAI WONTON SOUP	6.50
EGG DROP SOUP	4.95
MISO SOUP	5.50

POULTRY

CHICKEN LETTUCE WRAPS Served with pine nuts and sweet soy paste Substitute 5.00 for Shrimp	20.50
SESAME CHICKEN Non-spicy white meat version of our General Gau's	19.95
AVOCADO CHICKEN WITH MACADAMIA NUTS Sun dried and cherry tomatoes with red onions	23.50
FIERY LONGHORN CHICKEN	21.50
CHOICE OF CLASSIC CHICKEN FAVORITES Moo Shi Chicken / Chicken with Broccoli / Chicken with Ginger and Scallions / Chicken w. Cashew Nuts / Chicken Chow Mein / Sautéed Chicken with Vegetables	18.95
OUR SPICY FAVORITES General Gau's Chicken / Basil Chicken w. Eggplant / Szechuan Chicken with Peanuts / Chicken in Garlic Sauce	

BEIJING DUCK HALF 43.50 WHOLE 79.95
Long Island duck marinated in a special brine and expertly roasted. The duck is then deboned & served separately from the skin. Accompanied w. pancakes, scallions, cucumbers and a homemade hoisin sauce.

PORK

SWEET AND SOUR TENDERLOIN	18.50
SALT AND PEPPER CRISPY TENDERLOIN	18.50
MOO SHI PORK With pancakes and sweet soy paste	18.50

BEEF

BEEF WITH CHINESE BROCCOLI In oyster sauce	23.50
MONGOLIAN SPICY BEEF With ginger, scallions and longhorn peppers	22.95
YUEN YANG BEEF In a hot pepper sauce on a bed of string beans	24.50
CRISPY BEEF WITH SESAME	24.95
BEEF WITH BLACK PEPPER SAUCE With mushrooms, bell peppers and onions	24.50
BEEF WITH BROCCOLI OR SUGAR SNAP PEAS	21.95
ROYAL FAMILY Beef, chicken, shrimp, asparagus and carrots in a brown sauce	26.50

SEAFOOD

SHRIMP WITH PEA POD STEMS Sautéed in a rice wine sauce	27.50
AVOCADO SHRIMP WITH MACADAMIA NUTS	29.50
CRISPY SHRIMP Spicy choices : Salt and Pepper or Hunan sauce with orange zest Non-spicy : Pineapple dressing	25.95
CHOICE OF CLASSIC SHRIMP FAVORITES Shrimp with Ginger and Scallions / Shrimp in Lobster Sauce / Moo Shi Shrimp / Sautéed Shrimp with Vegetables	24.50
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	27.50
SEAFOOD MEDLEY Shrimp, scallops, calamari, shiitake & vegetables stir-fried in a light wine-based sauce	29.95
SALT AND PEPPER CALAMARI	21.95
FILLET OF FISH Spicy choices : Garlic Sauce or Spicy Peppercorn Non-spicy : Seasonal Vegetable	24.50
STEAMED FILLET OF CHILEAN SEA BASS With ginger, scallions and a homemade soy sauce	38.50

VEGETABLE

VEGETARIAN'S DELIGHT	15.50
DRY COOKED STRING BEANS	15.95
BROCCOLI SAUTÉED OR IN GARLIC SAUCE	15.50
MOO SHI VEGETABLE With pancakes and sweet soy paste	17.50
GREEN CHOW MEIN Pea pod stems, red onions and bean sprouts served with dry noodles	19.50
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	17.50
GENERAL GAU'S TOFU	16.50
FAMILY STYLE TOFU With vegetables in a brown sauce with a hint of sweet soy paste	16.50
SZECHUAN SPICY TOFU With scallions in a spicy peppercorn sauce Add 2.00 for minced pork	16.50

LIGHTER FARE

SERVED WITH A GLUTEN FREE SOY VINAIGRETTE	
STEAMED CHICKEN WITH MIXED VEGETABLES	18.95
STEAMED SHRIMP WITH MIXED VEGETABLES	24.50
STEAMED VEGETABLES WITH TOFU	17.50

RICE

FRIED RICE Choice of chicken, roast pork or vegetable Substitute 3.00 for Beef or Shrimp	13.50
YANG CHOU FRIED RICE (WHITE) With chicken, roast pork, shrimp, vegetables and scrambled egg	17.50
SPINACH WHOLE GRAIN BROWN RICE With mushrooms, onions and scrambled egg	16.50
HOT AND SOUR PINEAPPLE RICE With shrimp, chicken, longhorn peppers, basil, cherry tomatoes and red onions	18.50
JASMINE RICE	2.50
BROWN RICE OR SUSHI RICE	2.95

NOODLES

LO MEIN Stir fried egg noodles w. a choice of chicken, pork or vegetables Substitute 3.00 for Beef or Shrimp	14.50
SPICY DAN DAN NOODLES Egg noodles with chicken, english cucumber, bean sprouts and a spicy peanut sauce	16.50
SHANGHAI PAN FRIED NOODLES Angel hair noodles topped with a combination of beef, chicken, shrimp and vegetables	22.50
PAD THAI Rice Noodles with a combination of chicken, shrimp, vegetables and crushed peanuts	16.50
SINGAPORE RICE NOODLES Curry flavored rice vermicelli with a combination of chicken, pork, shrimp and scrambled egg	17.95
CHOW FOON Fresh rice noodles with a choice of chicken, pork or vegetables sautéed w. a gluten free soy sauce Substitute 3.00 for Beef or Shrimp	17.50

20.00 minimum charge per person for dining room after 4:00 pm.

We are sorry, we cannot be responsible for lost articles.

BANQUET & CATERING

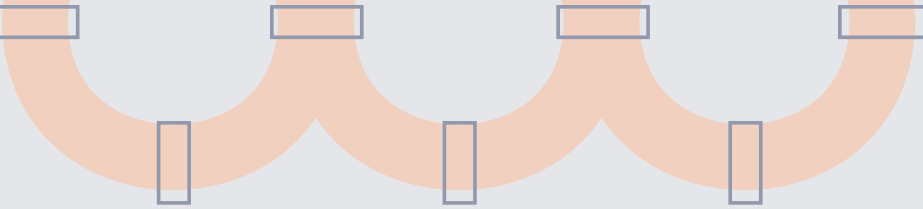
Our classic banquet, prepared in authentic Chinese tradition, will suit every occasion and taste starting at \$50.00 per person. Minimum of 10 guests. We also cater special events at your location. Please consult our manager for recommended banquet menus or to plan your own special menu.

GIFT CERTIFICATES

AVAILABLE AT THE RECEPTION DESK

LUNCHEON

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



CHINESE

Served with hot and sour, eggdrop or miso soup and choice of vegetable fried rice or jasmine rice

- A1. CHICKEN WITH CASHEW NUTS 15.50
- A2. SAUTÉED CHICKEN WITH VEGETABLES ● 15.50
- A3. GENERAL GAU'S CHICKEN ♠ 15.50
- A4. SZECHUAN CHICKEN WITH PEANUTS ♠ 15.50
- A5. BEEF WITH BROCCOLI 16.50
- A6. MONGOLIAN SPICY BEEF ♠ 17.50
- A7. SHRIMP IN LOBSTER SAUCE 17.50
- A8. SAUTÉED SHRIMP WITH VEGETABLES ● 17.50
- A9. FAMILY STYLE TOFU ♠ 14.50
- A10. VEGETARIAN'S DELIGHT ● 14.50

COMBO #1 15.95

Vegetable spring roll, boneless spare ribs and chicken fingers

COMBO #2 17.50

Crab rangoon, beef teriyaki skewers and shrimp tempura

NO SUBSTITUTIONS PLEASE



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



Gluten-free

Menu prices and inclusive items are subject to change without notice

Before placing your order, please inform your server if any person in your party has a food allergy

PLEASE VISIT OUR OTHER RESTAURANT

CHANGSHO

1712 Massachusetts Avenue
between Harvard & Porter Square
Cambridge

CHANGSHORESTAURANT.COM

JAPANESE

Served with miso soup

- J1. SHRIMP WITH VEGETABLE TEMPURA COMBO 18.50
Served with jasmine rice
- J2. SASHIMI TRAY Δ 22.50
Select raw fish fillet served with sushi rice
- J3. SUSHI COMBO Δ 21.50
Four pieces of nigiri sushi with a choice of spicy tuna maki or California maki
- J4. MAKI TRAY Δ 20.50
Choice of two rolls, one each from A and B

- 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

COLD STARTERS

- 1. LOBSTER TACOS 16.50
With avocado, cilantro and yuzu salsa
- 2. TUNA TATAKI Δ 16.95
Lightly torched, topped with scallions, daikon and ponzu
- 3. RAINBOW NARUTO Δ 15.95
Tuna, salmon, bronzini, shrimp, rolled with avocado and tobiko in thinly sliced cucumber
- 4. DAIKON NARUTO Δ 16.95
Choice of tuna, salmon, yellowtail, or shrimp, rolled with avocado, pickles, crab stick, and ikura in thinly sliced marinated daikon
- 5. SALMON TARTAR Δ 15.50
With black tobiko, avocado and soy ginger sauce
- 6. SHELLFISH SUMMER ROLL 18.50
Lobster, shrimp, crab stick, avocado, asparagus, mango and tobiko rolled in rice paper
- 7. CELTICS TEMARI 16.50
Shrimp, English cucumber, seaweed salad and mango wrapped in avocado
- 8. OCTOPUS CEVICHE 15.50
Sweet peppers, red onions, cherry tomatoes and cilantro cured with fresh citrus
- 9. AVOCADO SALAD Δ 13.50
With crab stick, tobiko and English cucumber topped w. torched salmon for addition 5.00
- 10. SEAWEED SALAD 8.50

NIGIRI SUSHI

Two pieces of raw or cooked seafood on rice

- 1. SWEET OMELET (TAMAGO) 5.50
- 2. CRAB STICK (KANIKAMA) 6.50
- 3. MACKEREL Δ (SABA) 7.50
- 4. SHRIMP (EBI) 6.95
- 5. OCTOPUS (TAKO) 7.50
- 6. SQUID Δ (IKA) 7.50
- 7. BRONZINI Δ (SUZUKI) 7.50
- 8. TUNA Δ (MAGURO) 8.95
- 9. FATTY TUNA Δ (TORO) MKT
- 10. YELLOWTAIL Δ (HAMACHI) 8.50
- 11. SALMON Δ (SAKE) 7.95
- 12. SMOKED SALMON 7.95
- 13. EEL (UNAGI) 8.50
- 14. DIVER SCALLOP Δ (HOTATEGAI) 8.95
- 15. FLYING FISH CAVIAR (TOBIKO) 6.95
- 16. SALMON CAVIAR (IKURA) 8.50

3 slices of sashimi for an additional 2.50
Add Quail Egg for an additional 2.00 per order



ENTRÉES

Served with miso soup

- 1. VEGGIE MAKI COMBO 19.95
Avocado & cucumber maki, Garden maki and Sweet potato tempura maki
- 2. MAKIMONO COMBO Δ 26.50
Spicy tuna maki, California maki and Alaskan maki
- 3. SUSHI COUPLE Δ 28.50
Seven pieces of nigiri sushi and tuna maki
- 4. SASHIMI DINNER Δ 34.50
Twelve pieces of select raw fish served with sushi rice
- 5. CHIRASHI Δ 28.50
Raw fish over seasoned sushi rice
- 6. SALMON SET Δ 28.50
3 salmon nigiri, 3 salmon sashimi and spicy salmon maki
- 7. TUNA SET Δ 29.95
3 tuna nigiri, 3 tuna sashimi and spicy tuna maki
- 8. LOTUS SAMPLER Δ 45.50
Chef's choice of assorted nigiri, sashimi and California maki
- 9. LOTUS PLATTER Δ 89.95
Chef's choice of assorted nigiri, sashimi, Spicy tuna, California, Alaskan and Snow Mountain maki
- 10. LOTUS FESTIVAL Δ 129.95

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

Menu prices and inclusive items are subject to change without notice

SPECIAL ROLLS

- 1. MANGO SPICY TUNA MAKI Δ 18.50
Onions, lettuce and spicy mayonnaise topped with sweet kimchi gochujang
- 2. SNOW MOUNTAIN MAKI 18.50
Shrimp tempura topped w. crab salad and mayonnaise
- 3. RED LION MAKI Δ 20.50
Shrimp tempura topped w. spicy tuna and multi color tobiko
- 4. DRAGON MAKI 18.50
Shrimp tempura topped with eel, avocado and tobiko
- 5. SCORPION MAKI 15.50
Eel and avocado topped with shrimp and tobiko
- 6. CATERPILLAR MAKI 16.50
Eel and cucumber, topped w. avocado and tobiko
- 7. KING DRAGON MAKI 25.50
Lobster & mango topped w. torched crab salad
- 8. VOLCANO MAKI Δ 20.50
Spicy lobster salad topped with spicy tuna
- 9. CRUNCHY MAKI Δ 19.50
Cucumber, crunchy tempura and spicy mayo topped w. tuna, salmon and sweet kimchi gochujang
- 10. SMOKED HEAVEN MAKI 17.50
Sweet potato tempura and cream cheese topped w. smoked salmon & wasabi tobiko
- 11. TORCHED YELLOWTAIL MAKI Δ 19.50
Crab stick, avocado and cucumber topped with jalapeno and yuzu sauce
- 12. RAINBOW MAKI Δ 17.50
Crab stick, avocado and cucumber topped with tuna, salmon and bronzini
- 13. SPIDER MAKI 18.50
Soft-shell crab tempura, avocado, lettuce, cucumber and topped with tobiko
- 14. BLACK WIDOW MAKI Δ 19.95
Soft-shell crab tempura, pickled ginger, unagi sauce and spicy mayonnaise topped with tuna and black tobiko
- 15. PHOENIX MAKI Δ 21.50
Shrimp, asparagus, mango topped with torched spicy scallops and mozzarella

MAKIMONO

Rolled sushi

- 1. AVOCADO OR CUCUMBER MAKI 5.50
- 2. AVOCADO AND CUCUMBER MAKI 6.50
- 3. SWEET POTATO TEMPURA MAKI 6.95
- 4. GARDEN MAKI 8.50
Avocado, cucumber, carrots, asparagus and seaweed salad
- 5. CHICKEN FINGER MAKI 8.50
- 6. CALIFORNIA MAKI 8.95
Crab stick, avocado and cucumber topped with tobiko
- 7. TUNA OR SALMON MAKI Δ 8.95
- 8. SPICY CRAB STICK MAKI 7.50
- 9. SPICY TUNA OR YELLOWTAIL MAKI Δ 9.95
- 10. SPICY SALMON MAKI Δ 9.50
- 11. SPICY SCALLOP MAKI Δ 11.50
- 12. NEGIHAMA MAKI Δ 9.95
Yellowtail and scallions
- 13. ALASKAN MAKI Δ 9.95
Salmon, avocado, cucumber and scallions
- 14. PHILADELPHIA MAKI 9.95
Smoked salmon, cucumber, scallions and cream cheese
- 15. UNAGI MAKI 12.50
Eel, cucumber and avocado
- 16. SHRIMP TEMPURA MAKI 12.50
- 17. CRAZY MAKI 13.50
Shrimp tempura, avocado and cucumber topped with tobiko
- 18. SPICY LOBSTER MAKI 18.50
Avocado, cucumber & spicy mayonnaise

Any of the above items may be ordered as a hand roll