



SOUP



TEMPURA APP

APPETIZER

- MISO SOUP | \$4.95
- HOT & SOUR SOUP 🌶️ | \$3.95
- EGG DROP SOUP | \$3.95
- WONTON SOUP | \$4.95



MISO SOUP



WONTON SOUP



SEAWEED SALAD

SALAD

- GARDEN SALAD | \$4.95
- SEAWEED SALAD | \$5.95
- KANI SALAD | \$6.95
- SPICY KANI SALAD 🌶️ | \$7.50
- AVOCADO SALAD | \$7.50



WANFU CHICKEN WING



EDAMAME

- EGG ROLL(PORK) (1) | \$2.95
- VEGETABLE SPRING ROLL (1) | \$2.95
- SCALLION PANCAKE (4) | \$5.95
- EDAMAME | \$5.95
- CRAB RANGOON (5) | \$6.95
- PORK GYOZA (6) | \$6.95
- VEGETABLE GYOZA (6) | \$7.25
- CHICKEN NUGGETS WITH FRIES (6) | \$7.95
- WONTON IN CHILI SAUCE (5) 🌶️ | \$9.95
- KARRAGE | \$9.95
- Japanese style fried chicken with spicy mayo sauce on the side

- 👍 CRYSTAL SHRIMP DUMPLING (5) | \$8.95
- TAKOYAKI (6) | \$9.95
- Deep fried ball filled with octopus and topped with dried bonito, sesame seaweed, mayo, eel sauce

- 👍 TEMPURA APP | \$13.95
- 3pcs tempura shrimp with 9pcs tempura vegetable

- 👍 WANFU CHICKEN WING (6) 🌶️ | \$9.95
- Lightly breaded wing, covered with spicy honey lemon pepper sauce



TAKOYAKI



CRYSTAL SHRIMP DUMPLING



FRIED RICE

Eggs, bean sprouts and onions

VEGETABLES | \$11.95 BEEF | \$13.95

CHICKEN | \$11.95 SHRIMP | \$13.95

HOUSE SPECIAL | \$14.95

(CHICKEN, BEEF, SHRIMP)

PINAPPLE FRIED RICE | \$14.95

(SUBSTITUTE CHICKEN WITH : BEEF +2 | SHRIMP +2 | COMBO +4)

Chicken, pineapple, eggs, onions, peas, carrots, cashew nuts

HIBACHI FRIED RICE | \$14.95

(SUBSTITUTE CHICKEN WITH : BEEF +2 | SHRIMP +2 | COMBO +4)

Chicken, eggs, onions, peas, carrots, sesame seed



HOUSE SPECIAL FRIED RICE

LO MEIN

Bean sprouts, onions, scallion, carrots

VEGETABLES | \$11.95 BEEF | \$14.95

CHICKEN | \$12.95 SHRIMP | \$14.95

HOUSE SPECIAL (CHICKEN, BEEF, SHRIMP) | \$15.95



BEEF YAKI UDON

YAKI UDON / SOBA

stir fried w. Bean sprouts, scallion, onions, bell pepper
Topped w. Sesame seaweed

VEGETABLES | \$12.95 BEEF | \$16.95

CHICKEN | \$13.95 JUMBO SHRIMP | \$16.95

HOUSE SPECIAL (CHICKEN, BEEF, SHRIMP) | \$18.95



PAD THAI NOODLES

Stir fried rice noodles w. Eggs, bean sprouts
and onions, carrots, topped w. Peanuts

VEGETABLES | \$12.95 BEEF | \$16.95

CHICKEN | \$13.95 JUMBO SHRIMP | \$16.95

HOUSE SPECIAL (CHICKEN, BEEF, SHRIMP) | \$18.95



JUMBO SHRIMP
PAD THAI



POULTRY

Served w. White rice



CHICKEN WITH SNOW PEAS | \$15.95

Sliced White meat chicken ,snow peas,water chestnuts sauteed in creamy white sauce

CHICKEN WITH VEGETABLES | \$14.95

Sliced White meat chicken,broccoli,carrots,baby corn,snow peas,water chestnuts and mushrooms sauteed in creamy white sauce

SWEET & SOUR CHICKEN | \$14.95

Fried white meat chicken with pineapple, green pepper, carrots,onions in red sweet & sour sauce

👍 KUNG PAO CHICKEN 🌶️ | \$14.95

Diced chicken sautéed with celery,red pepper, baby corn with peanut in spicy kung pao sauce

👍 ALMOND OR CASHEW CHICKEN | \$14.95

Diced chicken sauteed with celery,carrot,baby corn and almond or cashew in brown sauce

GARLIC CHICKEN | \$14.95

Diced chicken with mushrooms and water chestnuts, green onion sauteed with garlic sauce

CHICKEN WITH BROCCOLI | \$14.95

sliced white meat chicken sauteed with broccoli in creamy white sauce

👍 MOO GOO GAI PAN (Snow white chicken) | \$14.95

sliced white meat chicken sauteed with snow peas, Water chestnuts and mushrooms in creamy white sauce

👍 SZECHUAN CHICKEN 🌶️ | \$14.95

sliced white meat chicken with broccoli, baby corn,mushrooms,carrots,onions in spicy Szechuan sauce

HOT BRAISED CHICKEN (Boneless or wings) 🌶️ | \$14.95

Fried chicken in hot braised sauce

YU-SHIANG CHICKEN 🌶️ | \$14.95

Sliced white meat chicken,mushrooms,green pepper, carrots and onions with yu-shiang sauce



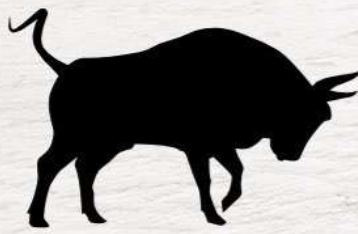
CHICKEN WITH VEGETABLES



SWEET & SOUR CHICKEN



KUNG PAO CHICKEN



BEEF

Served w. White rice

BEEF WITH SNOW PEAS (BROWN SAUCE) | 18.95

BEEF WITH GREEN PEPPER (BROWN SAUCE) | 17.95

BEEF WITH BROCCOLI (BROWN SAUCE) | 17.95

BEEF WITH VEGETABLES | 17.95

Beef sautéed with broccoli, water chestnuts, carrots, baby corn, snow peas, and mushrooms in brown sauce

KUNG PAO BEEF 🌶️ | 17.95

Beef sautéed with celery, red pepper, baby corn with peanuts in spicy kung pao sauce

👍 WAN FU GARLIC BEEF | 18.95

Sliced beef with cabbage, green onions sautéed with special garlic sauce

👍 MONGOLIAN BEEF | 18.95

Sliced beef sautéed with green onions garnished with fried noodles

👍 SZECHUAN BEEF 🌶️ | 17.95

Sliced beef with Broccoli, baby corn, mushrooms, carrots, onions in spicy Szechuan sauce



BEEF WITH BROCCOLI



MONGOLIAN BEEF

ALMOND OR CASHEW SHRIMP | \$16.95

Shrimp sautéed with celery, carrots, baby corn and almond or cashew in brown sauce

👍 WAN FU SHRIMP OR WAN FU SCALLOP | \$16.95/\$22.95

Shrimp or scallops sautéed with broccoli, carrots, baby corn, snow peas, water chestnuts and mushrooms in creamy white sauce

SHRIMP WITH LOBSTER SAUCE | \$16.95

Shrimp with mushrooms, snow peas in lobster sauce

👍 KUNG PAO SHRIMP OR SCALLOP 🌶️ | \$16.95/\$22.95

Shrimp or scallops sautéed celery, red pepper, baby corn with peanuts in spicy kung pao sauce

SHRIMP OR SCALLOP WITH BROCCOLI | \$16.95/\$22.95

Shrimp or scallops sautéed with broccoli in creamy white sauce

SHRIMP WITH SNOW PEAS | \$17.95

Shrimp, snow peas, water chestnuts sautéed in creamy white sauce

👍 YU-SHIANG SHRIMP 🌶️ | \$16.95

Shrimp, mushrooms, green pepper, carrots, onion sautéed with yu-shiang sauce

SZECHUAN SHRIMP 🌶️ | \$16.95

Shrimp with Broccoli, corn, mushrooms, carrots, onions in spicy Szechuan sauce

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Served w. White rice



SHRIMP WITH BROCCOLI



VEGETABLES

Served w. White rice

WAN FU VEGETABLES DELUXE | \$13.95

Sautéed broccoli, mushroom, snow peas, water chestnuts, carrots and baby corn in a creamy white sauce

👍 **SZECHUAN STYLE BEAN CURD** 🌶️ | \$13.95

Bean curd, baby corn, carrots, mushrooms, broccoli in spicy Szechuan sauce

FRESH MUSHROOMS WITH BEAN CURD | \$13.95

Sautéed fresh mushrooms, bean curd, water chestnuts, carrots and snow peas in brown sauce

BROCCOLI W. GARLIC SAUCE 🌶️ | \$13.95

SAUTEED BROCCOLI & MUSHROOM | \$13.95

👍 **GENERAL TSING TOFU** 🌶️ | \$14.95

Fried tofu in general Tsing sauce, with broccoli

SESAME TOFU | \$14.95

Fried tofu in sesame sauce, with broccoli

👍 **ORANGE TOFU** | \$14.95

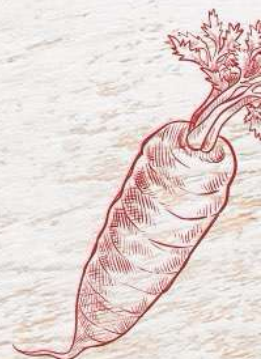
Fried tofu in orange sauce, with broccoli

👍 **TOFU WITH VEGETABLES** | \$14.95

Fried tofu with broccoli, carrots, baby corn, snow peas, water chestnuts and mushrooms sautéed in brown sauce



SESAME TOFU



MOO SHU

Eggs, skin mushrooms, cabbage and green onions sautéed in soy base sauce. served with moo shu sauce and 4 pancakes or rice

CHICKEN OR VEGETABLE | \$14.95

BEEF OR SHRIMP | \$15.95

HOUSE SPECIAL (CHICKEN, BEEF, SHRIMP) | \$16.95



MOO SHU BEEF

THAI CURRY

Served w. White rice

Cooked in curry, coconut milk, bell peppers, mushrooms, onions, carrots, potatoes and fresh basil

(CHOICE OF: RED CURRY 🌶️🌶️🌶️ / YELLOW CURRY 🌶️🌶️ / PANANG CURRY

🌶️) **TOFU OR VEG OR CHICKEN** | \$16.95

BEEF OR SHRIMP | \$18.95

HOUSE SPECIAL (CHICKEN, BEEF, SHRIMP) | \$19.95

To substitute brown rice an additional \$2.00 per entree substitution

(Gluten free options are available for certain entrees. There will be \$2.00 surcharge)

Special order or additions/subtractions/substitutions are subject to an extra fee



PANANG CURRY

CHEF'S SPECIALTIES

Served w. White rice

👍 S1. GENERAL TSING CHICKEN 🌶️ | \$15.95

Fried chicken sautéed in house special hot sauce, garnished with broccoli



S2. SESAME SEED CHICKEN | \$15.95

Same as general Tsing chicken sauce, with sprinkle of sesame seeds

S3. ORANGE CHICKEN | \$15.95

Fried chicken, served in orange sauce

👍 S4. WAN FU CHICKEN 🌶️ | \$15.95

This entree is for general Tsing chicken and vegetables lovers (water chestnuts, mushrooms, carrots, snow peas, baby corn and broccoli)



👍 S5. SEAFOOD DELUXE | \$19.95

Shrimp, scallops and crab stick meat sautéed with carrots, mushrooms, water chestnuts, baby corn, and snow peas in creamy white sauce

👍 S6. WAN FU SIGNATURE FEASTS | \$35.95

Fried noodles top with grilled lobster, shrimp, scallops, crab stick meat, mushrooms, carrots and broccoli in teriyaki sauce



S7. THREE MUSKETEERS | \$18.95

Fresh scallops, shrimp, beef, broccoli and water chestnuts sautéed in brown sauce

👍 S8. MONGOLIAN COMBINATION | \$18.95

Sliced beef, chicken and shrimp sautéed with green onions, garnished with fried noodles

S9. GREEN JADE SHRIMP AND SCALLOPS | \$18.95

Shrimp and scallops, sautéed with mushrooms, broccoli, carrots, water Chestnuts in creamy white sauce

S10. BLACK PEPPER CHICKEN | \$15.95

Chicken, green pepper, onions

👍 S11. DRAGON & PHOENIX | \$26.95

Half shrimp mix vegetables, half general Tsing chicken

SUSHI BAR APPETIZER



TAKO SU (6PCS) | \$11.95

6pcs slices octopus in ponzu sauce, served with cucumbers

 **YELLOWTAIL JALAPEÑO**  | \$13.95

Yellowtail, jalapeño, scallion, with ponzu sauce & sriracha

 **TAR TAR** | \$13.95

Choice of salmon, tuna or yellowtail, with different layers of rice, avocado, topped with masago and drizzled with various sauces and furikake

HAMACHI KAMA | \$13.95

Deep fried yellowtail neck with ponzu sauce.

SOFT SHELL CRAB TEMPURA | \$13.95

2 pcs soft shell crab with tempura sauce



SUSHI & SASHIMI A LA CARTE

2 PIECES PER ORDER



 **TUNA** Maguro | \$8.50

 **WHITE TUNA** Shiro maguro | \$8.00

 **SALMON** Sake | \$8.50

 **YELLOWTAIL** Hamachi | \$8.50

 **RED SNAPPER** Tai | \$8.00

EEL Unagi | \$8.50

TOFU SKIN Inari | \$6.00

EGG Tamago | \$6.00

CRAB STICK Kani | \$6.00

OCTOPUS Tako | \$6.00

 **SCALLOP** Hotategai | \$9.00

SHRIMP Ebi | \$6.00

 **SWEET SHRIMP** Botan ebi | \$12.00

 **MASAGO** | \$6.00

 **SALMON ROE** Ikura | \$10.00

RED CLAM Hokkigai | \$7.00

 Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.



SUSHI BAR ENTREES

(SERVED WITH MISO SOUP OR SALAD)



🐟 WAN FU SUSHI PLATTER | \$31.95
10 pcs chef's selection of the day

🐟 SALMON DON | \$28.95
10 pcs salmon over seasoned rice

🐟 WAN FU SASHIMI PLATTER | \$33.95
16 pcs chef's selection of the day

UNAGI DON | \$28.95
eel over seasoned rice

🐟 CHIRASHI | \$31.95
12 pcs Variety of raw fish over
seasoned rice



REGULAR ROLL OR HAND ROLL



6 PCS PER REGULAR ROLL

AVOCADO ROLL | \$4.95

CUCUMBER ROLL | \$4.95

OSHINKO ROLL | \$4.95

SWEET POTATO ROLL | \$5.50

PEANUT AVOCADO ROLL | \$5.50

TOFU SKIN AVOCADO ROLL | \$5.50

CALIFORNIA ROLL | \$6.95

🐟 TUNA ROLL | \$7.95

🐟 SALMON ROLL | \$7.95

🐟 YELLOWTAIL ROLL | \$7.95

🐟 SPICY TUNA ROLL | \$8.95

🐟 SPICY SALMON ROLL | \$8.95

EEL AVOCADO ROLL | \$8.95

EEL CUCUMBER ROLL | \$8.95

🐟 ALASKA ROLL | \$7.95
Fresh salmon, cucumber,
avocado

BOSTON ROLL | \$7.95
Shrimp, cucumber, lettuce,
mayonnaise

🐟 PHILADELPHIA ROLL | \$8.95
Smoke salmon, cucumber,
cream cheese

SHRIMP TEMPURA ROLL (5pcs) | \$9.50
Shrimp tempura, caviar,
avocado, cucumber



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WAN FU SPECIAL ROLLS

8PCS PER ROLL

C1.BLACK DRAGON ROLL | \$13.95
in : eel,cucumber
out: avocado,black masago, eel sauce

C2.RAINBOW ROLL 🐟 | \$14.95
in : California roll
out: avocado,tuna,salmon & white fish

🌶️ C3.VOLCANO ROLL | \$15.95
in : deep fried assorted fish,cream cheese
out: spicy kani crunch,masago,eel sauce,
Spicy mayo,wasabi mayo

C4.SPIDER ROLL | \$14.95
fried soft shell crab,caviar,
avocado,cucumber with eel sauce

C5.CARDINALS ROLL | \$14.95
in : shrimp tempura,Cucumber,avocado
out: kani salad,masago

🌶️ C6.DYNAMITE ROLL 🐟 | \$15.95
in :tuna,avocado,jalapeno
out:yellowtail,tobiko

🌶️ C7.SWEET HEART ROLL 🐟 | \$15.95
spicy kani,spicy tuna,cream cheese,
avocado wrapped with soy bean
paper,top with spicy mayo

🌶️ C8.ULTIMATE SALMON ROLL 🐟 | \$17.95
in : spicy salmon,avocado,masago
out: sears salmon,ikura,scallions,
mayonnaise & eel sauce

🌶️ C9.WAN FU SIGNATURE ROLL | \$23.95
in : fried lobster tail,Kani,cream cheese,
out: eel,avocado w.chef's Special sauce

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POULTRY,seafood,shellfish,or EGGS
may increase your RISK of foodborne illness.

SAKE



HOUSE HOT SAKE

\$5.95(S) / \$10.95(L)

COLD SAKE



01. JUNMAI NAMA SAKE \$17

— ORGANIC NAMA (300ML)

Crisp, slightly dry, and full of natural rice flavor. Best served chilled.

02. GINJO SAKE \$17

— JASMINE FLOWERS (300ML)

Bright floral aroma with a clean, balanced finish. Versatile and food-friendly.

03. TAKARA JUNMAI GINJO SAKE \$15

— SIERRA COLD (300ML)

Light aroma with a crisp finish, perfect chilled. Pairs well with sushi and light appetizers.

04. JUNMAI NIGORI SAKE (300ML) \$18

Mildly sweet with notes of rice and coconut. Delicious with spicy or grilled dishes.

05. YUKI WHITE PEACH FLAVORED \$18

NIGORI SAKE (375ML)

Creamy texture with a fruity aroma. A great choice for guests who prefer sweeter drinks.

06. SPARKLING SAKE \$18

— MIO SHIRAKABE GURA (300ML)

Slightly sweet with delicate bubbles and fruity notes. Great as an aperitif



HOT TEA 茶 (POT) \$13.99

Dine in ONLY! Serves up to four guests

01. JASMINE TEA (茉莉龙珠)

It tastes subtly sweet, soft and smooth with a long-lasting fragrant.

02. BILUOCHUN GREEN TEA (明前碧螺春)

Picked from the core tea plantation around dongting mountain, it has a pale golden infusion with a delicate taste and herbaceous flavor.

03. CHRYSANTHEMUM TEA (秋意正浓)

It is regarded as a detoxifier, assisting to cleanse your blood of toxins, helps to lower the temperature of the body when suffering from most common physical complaints.

04. YUNNAN TEA (云南红针)

Has a uniquely intense taste.

05. PU'ER BLACK TEA (宫廷普洱)

The taste is smooth and mellow, while the texture is thick, yet wonderfully delicate. The aroma is multilevel, which has unique notes of oranges and lotus when you steep this tea.

06. TIE GUAN YIN OOLONG TEA (铁观音)

The tea liquor is bright, tastes mellow with a lingering fragrant in throat.

07. LONGJING GREEN TEA (西子藏春)

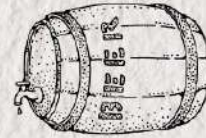
The light golden liquor has a fresh, lively character, complemented by a rich sweetness and a silky-smooth mouth feel.



Cocktails

Zombie	\$9.95
Light rum ,myer's rum,amaretto,orange juice,pineapple juice,cranberry juice	
Gin Julep	\$10.95
Beefeater gin,Malibu,sweet&sour mix,sparkling water,simple syrup,cucumber slice,mint leaves	
The Toshiro(季)	\$12.95
Japanese whiskey,sugar syrup,orange bitters	
Blue Hawaii	\$9.95
Malibu,blue curacao,pineapple juice	
Miss Deer	\$9.95
Grey goose,peach schnapp,orange juice,cranberry juice	
Sangria	\$9.95
Red wine,brandy,orange juice,seltzer	
Margarita (Original/Mango)	\$9.95/\$11.95
Tequila,triple sec,sweet&sour mix,lime juice	
Lemon Drop Martini	\$9.95
Ketel one citru,triple sec,sweet&sour mix,simple syrup	
Saketini	\$10.95
Roku japan gin,sake,dry vermouth,simple syrup	
French Martini	\$9.95
Raspberry vodka,chambord,pineapple juice	

Drink Menu



Bud Light	\$4.50
Budweiser	\$4.50
Michelob Ultra	\$4.95
City Wide	\$4.95
Yuengling	\$4.95
Corona	\$4.95
Heineken	\$4.95
Sapporo	\$5.95
Kirin	\$5.95
Tsingtao	\$6.95
Singha(Original Thai Beer)	\$6.95



Wine

\$7.50 Glass/ \$23 Bottle

Sauvignon Blanc
Pinot Grigio
Chardonnay
Moscato
Cabernet Sauvignon
Merlot
Pinot Noir
Plum Wine



Beverage

(NO REFILL)

SODA	\$2.75
Coke/Diet Coke/Sprite/Ginger Ale /Root Beer/Lemonade/Orange Soda /Dr.pepper/Diet Dr.peper	
JUICE	\$2.75
Orange/Apple/Cranberry	
ICE TEA	\$2.95
Sweet Tea/Unsweet Tea/Arnold Palmer	
SHIRLEY TEMPLE	\$3.50
THAI ICE TEA	\$4.25
JAPANESE SODA	\$3.99
Original/Strawberry/Melon	



LUNCH PLATE

Monday - Friday from 11:00am to 2:30pm

(All lunch plate will served with fried rice or white rice)

Choice of appetizer:

2 crab rangoon or 1 egg roll

POULTRY

SWEET SOUR CHICKEN	\$11.95
ALMOND OR CASHEW CHICKEN	\$11.95
 KUNG PAO CHICKEN	\$11.95
CHICKEN WITH VEGETABLES	\$11.95
MOO GOO GAI PAN	\$11.95
GARLIC CHICKEN	\$11.95
CHICKEN WITH BROCCOLI	\$11.95
 SZECHUAN CHICKEN	\$11.95
 GENERAL TSING CHICKEN	\$11.95
SESAME CHICKEN	\$11.95
ORANGE CHICKEN	\$11.95
 HOT BRAISED CHICKEN	\$11.95

BEEF

BEEF WITH VEGETABLES	\$12.95
BEEF WITH BROCCOLI	\$12.95
GREEN PEPPER BEEF	\$12.95
 KUNG PAO BEEF	\$12.95
 SZECHUAN BEEF	\$12.95

SEAFOOD

SHRIMP WITH VEGETABLES	\$12.95
 KUNG PAO SHRIMP	\$12.95
ALMOND OR CASHEW SHRIMP	\$12.95
 YU-SHIANG SHRIMP	\$12.95
SHRIMP WITH BROCCOLI	\$12.95

VEGETABLES

WAN FU VEGETABLES DELUXE	\$10.95	SAUTÉED BROCCOLI & MUSHROOM	\$10.95
 BROCCOLI WITH GARLIC SAUCE	\$10.95	TOFU WITH MIX VEGETABLES	\$11.95





SUSHI LUNCH

served with miso soup or salad

-  **SUSHI LUNCH** | \$14.95
Assorted 6 pcs of sushi & 1 California roll
-  **SASHIMI LUNCH** | \$16.95
9 pcs assorted raw fish
-  **SUSHI & SASHIMI COMBO** | \$19.95
4 pcs sushi, 6 pcs assorted sashimi & 1 California roll
- UNAGI DON** | \$14.95
Broiled eel over rice

MAKI ROLL SPECIALS

served with miso soup or salad



- CHOICE OF ANY 2 ROLLS FROM BELOW** | \$12.95
- CHOICE OF ANY 3 ROLLS FROM BELOW** | \$16.95

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| CUCUMBER ROLL |  ALASKA ROLL |
| AVOCADO ROLL |  PHILADELPHIA ROLL |
| OSHINKO ROLL | BOSTON ROLL |
| SWEET POTATO ROLL | EEL AVOCADO ROLL |
| PEANUT AVOCADO ROLL | EEL CUCUMBER ROLL |
| CALIFORNIA ROLL |  SPICY TUNA ROLL |
|  TUNA ROLL |  SPICY SALMON ROLL |
|  SALMON ROLL | SHRIMP TEMPURA ROLL (5pcs) |
|  YELLOWTAIL ROLL | |



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