

SPECIALTY DRINKS

1. TROPICAL MARTINI

Tropical Martini Mix
\$9.50

2. WATERMELON MARTINI

Tropical Martini Mix
Pineapple Juice
Grenadine
\$9.50

3. APPLE MARTINI

Absolut Vodka
Melon Liquor
Apple Juice
Sour Mix
\$9.00

4. BISTRO GREEN TEA

Bacardi Light Rum
Melon Liquor
Pineapple Juice
Sprite
\$7.50

5. FORTUNE COOKIE

Glass of Tofu Ice Cream
Bacardi Light Rum
Leroux Crème De Cacao
Kahlua
\$8.00

6. MAI TAI

Bacardi Light Rum
Leroux Triple Sec
Pineapple Juice
Orange Juice
\$8.00

7. ZOMBIE

Bacardi Light Rum
Leroux Triple Sec
Pineapple Juice
Orange Juice
Grenadine
\$8.00

8. RED APPLE MARTINI

Crown Royal
Melon Liquor
Cranberry Juice
\$8.00

9. LONG ISLAND ICE TEA

Cuervo Silver Tequila
Smirnoff Vodka
Bacardi light Rum
Beefeater Gin
Sour mix
Splash of Coke
\$8.50

10. DEEP BLUE TEA

Cuervo Silver tequila
Smirnoff Vodka
Bacardi Rum
Beefeater Gin
Leroux Blue Curacao
\$8.75

11. BACARDI MOJITO

Bacardi Light Rum
Blended Sour Mix
\$8.50

12. LIME COSMO

Grey Goose Vodka
Lime Squeeze
Cranberry Juice
\$11.00

13. STRAWBERRY MARGARITA

Cuervo Silver Tequila
Leroux Triple Sec
Strawberry Puree'
Lime Squeeze
\$7.50

14. APPLE MOJITO

\$9.50

15. STRAWBERRY MOJITO

\$9.50

16. MANGO MARTINI

\$9.00

17. CRANBERRY MOJITO TWIST

\$9.50

APPETIZERS

BISTRO CHICKEN IN SOOTHING LETTUCE WRAPS

Quickly cooked chicken served with cool lettuce cups.

\$8.75

IMITATION CRAB WONTONS

Served with spicy plum sauce.

\$8.25

AVOCADO SPRING ROLL

Chunks of fresh avocado, sun-dried tomatoes, red onion, and cilantro.

Deep fried in a crisp chinese wrapper.

\$8.95

SALMON LETTUCE WRAP

Quickly cooked spiced salmon chunks served with cool lettuce cups.

\$9.75

BISTRO SPARE RIBS

Wok Seared with China Bistro's

Barbecue Sauce

\$8.75

HARVEST SPRING ROLL

Crispy spring roll filled with a blend of shredded vegetables

(2) \$4.50 (4) \$6.95

EDAMAME BEANS

\$3.95

SEARED AHI TUNA*

Rolled in Chinese spices, Wok seared and served cold with spicy sauce.

\$11.75

STUFFED MUSHROOMS

Calamatta olives, sun dried tomatoes fresh basil wrapped in a crusty sesame

shell and served with our

special tangy sauce

\$7.95

IMITATION CALAMARIS

Our delicious crispy calamaris are served with shredded scallions and a tangy spicy

cocktail sauce.

\$8.95

PEKING DUMPLINGS

Crescent shaped dumplings filled with

ground veal and vegetables

(fried or steamed)

\$6.75

SOUPS AND SALADS

HOT AND SOUR SOUP

Chicken, bean curd, bamboo shoots, & mushrooms, sparked with hot white

pepper and vinegar.

\$4.50

EGG DROP SOUP

The authentic Chinese taste, served in a vegetable broth.

\$4.50

FRESH TUNA SALAD

Mixed greens topped with seared sesame tuna in a house special

vinaigrette.

\$14.95

HOME MADE WONTON SOUP

Chicken, mushroom, & veal filled

wontons in chicken broth.

\$4.50

WARM DUCK SPINACH SALAD

Citrus soy dressing, Mandarin oranges, almonds and fried shallots.

\$14.95

ORIENTAL CHICEN SALAD

Garden vegetables, mixed greens and tossed with our light ginger vinaigrette.

\$11.95

SESAME CRUSTED CRILLED SALMON SALAD

Grilled salmon with sesame seeds and served with mixed greens and shredded vegetables and tossed in our house sauce, a real delight.

\$14.75

PLUM GRILLED CHICKEN CHINESE SALAD

Tossed in our chinese dressing sliced chicken breast, lettuce

bean sprouts, and sesame seeds.

\$14.25

PEANUT CHICKEN SALAD

House greens and vegetables tossed with peanut-lime dressing and toasted peanuts.

\$12.75

GRILLED SALMON SALAD

Grilled Salmon on top of baby letuce vegetables and tossed in our vegetable

soy ginger sauce.

\$14.75

CHICKEN CESAR SALAD

Traditional cesar salad topped with grilled chicken breast.

\$14.75

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk for food born illness.

CHICKEN AND DUCK

BISTRO SPICY CHICKEN

Lightly dusted and stir fried in a sweet Sichuan sauce.

\$15.75

KUNG PAO CHICKEN

Quick fried with peanuts, chili peppers and scallions. Our hot favorite!

\$15.75

MUSHU CHICKEN

A Chinese classic served with Hoisin sauce and thin pancakes.

\$15.75

BISTRO'S LEMON CHICKEN

Quick fried with broccoli in a tart citrus sauce.

\$15.75

ALMOND AND CASHEW CHICKEN

Stir-fried with bell peppers, onions, and mushrooms in a garlic soy sauce.

\$16.75

MONGOLIAN CHICKEN

Quickly cooked chicken with scallions and garlic.

\$15.75

MONGOLIAN BEEF

Quickly cooked steak with scallions and garlic.

\$16.75

SWEET AND SOUR BEEF

Stir-fried with pineapple, bell pepper, and onions in a sweet and sour sauce.

\$16.75

MUSHU BEEF

A Chinese classic served with Hoisin sauce and thin pancakes.

\$16.75

ORANGE PEEL BEEF

Tossed with chili peppers and fresh orange peel for a spicy/citrus combination

\$16.75

SPICY CHICKEN AND EGGPLANT

Stir-fried with fiery spices and scallions.

\$16.75

CHICKEN WITH BLACK BEAN SAUCE

Slices of chicken, stir-fried in black bean sauce.

\$15.75

SWEET AND SOUR CHICKEN

Stir fried with pineapple, bell peppers and onions in a sweet and sour sauce.

\$15.75

SESAME CHICKEN

Stir-fried diced chicken breast served with toasted sesame seeds and a sweet ginger sauce.

\$15.75

ROASTED DUCK

Served with mixed stir-fried vegetables and our three peppercorn sauce.

A nice spicy taste.

\$24.95

MEATS

SIZZLING STEAK

With roasted garlic and shallots served with a thick pepper sauce.

\$26.95

MONGOLIAN DUO

Beef & Chicken quickly cooked with scallions and garlic.

\$19.75

BEEF AND MUSHROOM

Toasted with caramelized onion and hoisin sauce.

\$18.75

CANTONESE ROASTED DUCK

Served with steamed Chinese buns, cucumbers, scallions, plums and Hoisan sauce.

\$24.95

GINGER CHICKEN WITH BROCCOLI

Served Cantonese style on a bed of fresh steamed broccoli.

\$16.75

CRISPY HONEY CHICKEN

Lightly battered and quick fried with a flavorful sauce.

\$16.75

DUCK A L'ORANGE

Roasted and glazed with our own citrus sauce

\$24.95

ORANGE PEEL CHICKEN

Tossed with fresh orange peel and chili peppers for a spicy/citrus combination.

\$15.75

SPICY CHICKEN ALA SICHUAN

Twice cooked with carrots resulting in a crispy texture unlike anything you are used to.

\$16.75

BEEF ALA SICHUAN

Twice cooked with carrots resulting in a crispy texture unlike anything you are used to.

\$16.75

BEEF AND BROCCOLI

Served Cantonese style on a bed of fresh steamed broccoli.

\$18.75

CHINESE PEPPER STEAK

Traditionally sauteed with onions bell peppers and bean sauce.

\$16.75

RIB EYE STEAK ROSSINI

Grilled steak served with mouth watering duck breast in velvet pepper sauce to die for.

\$39.95

ALL ENTREES SERVED WITH A CHOICE OF STEAMED BROWN OR WHITE RICE, AND CAN BE ORDERED MILD SEMI- HOT, OR HOT



ALL OUR DISHES CAN BE ORDERED MILD, MEDIUM OR HOT

FISH

KUNG PAO FISH

Quick-fried with peanuts, chili peppers and scallions. Our hot favorite.

\$18.95

LEMON PEPPER SALMON

Stir-fried with chives and bean sprouts.

\$18.75

STEAMED "FISH OF THE DAY"

With spring onions, soy and ginger

\$18.95

OOLONG MARINATED SEA BASS

Broiled and served with sweet ginger soy, baby corn and spinach.

\$24.95

ORANGE PEEL FISH

Tossed with hot chili pepper and fresh orange peel for a spicy citrus combination.

\$18.75

HOT FISH

Crispy slices of our fresh daily selection in a Sichuan sauce with stir-fried vegetables.

\$18.75

ASIAN PAELLA

A combination of three fish, imitation "crab" & "shrimp" stir-fried with vegetables and a splash of white wine served with a saffron rice. A hot one.

\$21.95

MONGOLIAN SALMON

Lightly battered and quick-fried with a flavorful sauce.

\$21.95

SALMON FILET MIGNON

Grilled rolled salmon with a spicy Eurasian sauce served on a bed of stir-fried vegetables.

\$21.95

NOODLES, MEINS AND RICE

DAN DAN NOODLES

Scallions, garlic and chili peppers stir fried with ground chicken nesting on hot egg noodles, garnished with shredded cucumber and bean sprouts.

\$13.95

GARLIC NOODLES

Egg noodles tossed with garlic and chili peppers. A mainland tradition.

\$9.95

CHOW MEIN

Egg noodles stir-fried with a choice of beef, or chicken.

\$13.75/ combo \$15.75

CANTONESE NOODLES

Noodles with choice of beef or chicken with onion & ginger.

\$12.95

SICHUAN CHICKEN NOODLES

Wok-seared ground chicken with chili peppers, green onions, and Sichuan spices tossed with egg noodles

\$12.95

DOUBLE PAN FRIED NOODLES

Semi-crisp noodles stir-fried with vegetables and served with a choice of beef or chicken.

\$ 12.95/ combo \$ 14.95

HONG KONG BEEF LOW MEIN

Wok-seared with chili peppers, green onions and Sichuan spices tossed with egg noodles.

\$13.95

VEGETABLES NOODLES

Soft noodles and silvered vegetables in a spicy vegetarian sauce.

\$11.75

BISTRO'S FRIED RICE

Mixed with eggs and soy, garnished with sliced scallions, choice of :

Vegetarian	Chicken	Beef
\$11.75	\$12.75	\$13.75
	Combo	
	\$14.75	

LOW MEIN VEGETABLES

Egg noodles stir-fried with mixed vegetables.

\$11.75

VEGETARIAN PLATES AND SIDES

SICHUAN STYLE ASPARAGUS

Quickly cooked with a Sichuan sauce.

\$7.95

CHINA BISTRO'S FEAST

Mixed vegetables (steamed or stir-fried)

\$8.95

STIR-FRIED SPICY EGGPLANT

Tossed with scallions and fiery sauce.

\$8.95

ORANGE PEEL VEGETABLES

Tossed with hot chili pepper and fresh orange peel for a spicy/citrus combination.

\$7.95

SPINACH STIR-FRIED WITH GARLIC

The name says it all.

\$6.50



ALL OUR DISHES CAN BE ORDERED MILD, MEDIUM OR HOT

SUSHI APPETIZERS

KANI SU

Imitation Crab, massago wrapped with cucumber in rice vinegar.

\$6.75

TUNA AND AVOCADO

Diced tuna, avocado, scallions, and sesame seeds, mixed with ponzu sauce.

\$9.95

SASHIMI THREE SALSAS

6 thin slices of yellow tail served with three spicy sweet and fiery salsas.

\$11.95

TUNA TARTAR WITH CAVIAR

Chopped fresh tuna mixed with scallions topped with caviar and served with a ponzu sauce.

\$11.75

SEARED AHI TUNA

Rolled in chinese spices, wok seared & served cold with spicy mustard.

\$11.75

BISTRO SASHIMI PIZZA

Baked tortilla topped with thin slices of fresh tuna, sliced tomatoes, red onion and drizzled with an anchovy, mayo mirin sauce to try.

\$11.75

SASHIMI ALA FRANCAISE

4 slices of yellow tail topped with colors of masago.

\$11.95

TUNA YUKE

Chopped tuna with spicy sauce and sesame seeds.

\$9.95

TUNA TATAKI

Sliced seared tuna topped with chili peppers and ponzu sauce.

\$12.75

TUNA TIRADITO BISTRO STYLE

Enjoy the texture and flavor of raw tuna, enhanced by cilantro & chili paste.

(6 pieces of tuna with cucumber flower)

\$11.75

SALMON TIRADITO

Served with a hot teriyaki balsamic sauce. (6 pieces)

\$11.75

NEW CHINA BISTRO SUSHI ROLLS

ABRACADABRA ROLL

Avocado, fried shallots, coconut flakes and walnuts with sonoli sauce, eel, sesame sauce, & spicy mayo.

\$12.00

PASSION ROLL

No seaweed, tempura imitation crab, avocado, topped with coconut flakes and seasoned with a tri-color sauce.

\$8.75

ROCKY ROAD

Salmon, White Tuna, imitation crab, avocado, sun dried tomatoes topped with walnuts and coconut flakes.

\$11.75

DIESEL ROLL

White tuna, fresh figs, mango, avocado, & fried garlic.

\$12.95

BAKERY ROLL

Smoked salmon, cream cheese, scallions.

\$8.95

RAINBOW ROLL

California roll topped with 4 kinds of fish and avocado.

\$12.75

VEGETABLE ROLL

Avocado, asparagus, cucumber, spinach, and carrot.

\$6.95

CUCUMBER ROLL

\$4.95

THE WATERWAYS ROLL

Cooked salmon, cream cheese avocado topped with baked seafood, sonoli sauce and caviar on top.

\$10.95

SALMON CALIFORNIA ROLL

Cucumber, salmon, & avocado.

\$9.95

SOUTH BEACH ROLL

Imitation crab, cream cheese, avocado and tempura shrimp, garnished with eel, sonoli and chili sauce.

\$10.95

CARRIBBEAN ROLL

White Tuna, mango, shallots, avocado, stir-fried tomatoes, mushroom, carrots, walnuts and spinach.

\$11.80

CALIFORNIA ROLL

Imitation crab, cucumber, avocado with masago and sesame seeds.

\$8.95

SALMON ROLL

Salmon, cucumber

\$6.95

DYNAMITE ROLL

Cooked fish, imitation crab, mayo and masago.

\$10.50

IMITATION SHRIMP TEMPURA ROLL

Fried imitation shrimp, asparagus, avocado, scallions and massago

\$11.75

KOBE ROLL

Crab tempura, cucumber, spicy mayo

\$8.75

SPICY TUNA SANDWICH

Tuna & spicy mayo rolled in a sandwich shape

\$11.75

ATLANTIC OCEAN ROLL

Tuna, avocado, mango, special China Bistro cream and caviar sauces.

\$8.75

MIAMI KISS ROLL

China Bistro's Favorite.

\$12.95

MOUNTAIN TOP

Carrots, figs, red radish topped with avocado, cooked tuna and mango.

\$12.00

GREEN DRAGON ROLL

Fried imitation shrimps, avocado, cucumber, scallions, mayo, masago and seeds.

\$11.75

SALMON TEMPURA ROLL

Deep fried roll of salmon, imitation crab and asparagus.

\$11.75

SPICY CRUNCHY TUNA ROLL

Tuna, avocado, spicy sauce served with cilantro sauce.

\$11.75

SPICY CRUNCHY TUNA ROLL

una, avocado, spicy sauce served with cilantro sau

\$11.75

RED DRAGON

Avocado, cucumber, crab topped with tuna.

\$12.75

CHICKEN TERIYAKI ROLL

Deep fried roll of chicken and vegetables served with teriyaki sauce.

\$10.75

TUNA ROLL

\$6.95

SPECIAL ROLLS

FOUR SEASONS

Tuna, avocado, negihoma,
cucumber topped with four different
flavors of masago
\$11.75

TUNA BOW WOW

Tuna, challots, jalapeno, scallions topped
with soy bean and masago.
\$11.75

TIGER ROLL

Tuna, salmon, avocado topped ikura
\$11.75

SALMON SKIN ROLL

Salmon skin, scallions, eel sauce.
\$8.00

CALIFORNIA TEMAKI

Imitation crab, avocado, cucumber
and masago.
\$5.50

VEGETABLE TEMAKI

Mixed vegetables.
\$3.50

MIAMI HEAT TEMAKI

Salmon, tuna, avocado and topped
with spicy, sesame sauce.
\$5.75

IMITATION CRAB

\$2.25

TUNA

\$2.25

IMITATION SHRIMP

\$2.25

SAUCE

\$3.00

SPLASH

White fish tempura, avocado, mayo
with masago and seeds
\$11.75

SALMON NINO

Avocado, cucumber topped with
salmon.
\$8.95

VOLCANO ROLL

California top with baked mix
imitation crab.
\$11.95

SPIDER ROLL

Imitation crab tempura, lettuce,
cucumber, scallions and masago.
\$11.75

SUSHI TEMAKI

HAND ROLLED SHAPED CONE

TEKA HAND ROLL

Tuna and scallions.
\$5.50

SPICY TUNA TEMAKI TEMPURA

Tuna, spicy sauce with scallions
\$5.50

SUSHI NIGIRI

BALLS OF RICE WITH TOPPING

HAMACHI

Yellow tain
\$2.25

SMOKED SALMON

\$2.25

EXTRAS

VEGETABLE

\$2.50

CRUNCHY ROLL

Salmon, avocado, scallions, mayo
deep fried.
\$10.75

CRUNCHY CREPE ROLL

White fish, avocado, caviar, rolled in a hot
crispy thin french crepe.
\$12.00

JALAPENO ROLL

Imitation shrimp tempura, chipotle mayo,
cucumber, scallions, jalapeno topped with
avocado.
\$11.75

BISTRO ROLL

Salmon skin, tuna, cucumber, avocado,
imitation crab salad, lettuce.
\$11.75

SALMON TEMAKI

Salmon and scallion.
\$5.50

SPIDER TEMAKI

Salmon and scallion.
\$5.50

SALMON SKIN TEMAKI

Salmon skin crunchy, avocado, spicy
sauce with scallions.
\$5.50

SALMON

\$2.25

SALMON ROE

\$2.25

MASAGO

\$2.25

RICE

\$2.50

BEVERAGES AND BEER

SAPPORO 12 oz
\$5.00

HEINEKEN
\$5.00

ASAHI 12 oz
\$5.00

CORONA
\$5.00

BUD OR BUD LIGHT
\$4.00

KIRIN ICHIBAN
\$5.00

AMSTEL LIGHT
\$5.00

SAKE

SHO CHIKUBAI SERVED
Bottle: \$ 8.75
Half Bottle: \$5.00

PREMIUM GINGO SAKE
300 ML
\$11.75

NON ALCOHOLIC BEVERAGES

SAN PELEGRINO
Bottle: \$ 5.75
Half Bottle: \$ 4.25

ICED TEA
\$2.50
Free Refill

EXPRESSO
\$2.25

PERRIER
Bottle: \$5.75
Half Bottle: \$ 4.25

SOFT DRINKS
\$2.50
Free Refill

CAPUCCINO
\$3.50

LEMONADE
\$2.50
Free Refill

HOT GREEN TEA
Cup \$1.75
Tea pot \$ 3.00

PANNA WATER
Bottle: \$5.75
Half Bottle: \$ 4.25

DESSERT

THE GREAT WALL OF CHOCOLATE
Six layers of rich chocolate cake frosted and served with raspberry sauce
\$8.95

BANANA SPRING ROLL
Six warm crispy bites with ice cream drizzled with chocolate and raspberry coulis
\$7.95

CHOCOLATE SOUFFLE'
Served with ice cream
\$9.95

TIRAMISU
Our favorite.
\$8.95

CHEESECAKE
\$8.95

MOUSSE
Mango or Strawberry.
\$8.95