



















## Shoppes of Lorton Valley


### BITES

	VEGGIE SPRING ROLL	\$7
GF	FRIED TOFU FINGERS tossed with blended spices	\$7
GF	GARDEN VEGGIE ROLL with RICE WRAPPER >> dipping sauce contains gluten & peanuts <<	\$7
	STEAMED PORK BUNS - ground pork with napa cabbage & scallion	\$7
	STEAMED VEGGIE DUMPLINGS w/ shiitake mushroom	\$8
	SAUTEED GARLIC EDAMAME, or plain \$6	\$8
	CRAB RANGOON - imitation crabmeat & cream cheese	\$8
GF	MIXED VEGETABLE TEMPURA >> dipping sauce contains gluten <<	\$8
	GF CRISPY SWEET & SOUR CAULIFLOWER	\$8
	PORK DUMPLINGS - pan-fried or steamed	\$8
	PAN FRIED FLAKY SCALLION PANCAKE	\$8
	GF JALAPENO GARLIC STEAK-CUT FRIES, or plain \$6	\$8
	GF SALT & PEPPER CHICKEN TENDERS w/ garlic & jalapeno	\$9
	TERIYAKI CHICKEN BITES	\$9
	TURKEY SPINACH SPICY WONTON with ginger scallion vinaigrette	\$10
	CRISPY FRIED TOFU w/ spicy mayo, mozzarella, mild cheddar & scallions	\$10
	PEKING DUCK ROLL w/ scallion & hoisin sauce	\$12
	MUSHROOM SHAPED LOADED POTATO CROQUETTE	\$12
	- topped w/ bacon, spicy mayo, sour cream & scallions	
	FRIED CHEDDAR CHEESE CURDS	\$12
	STEAMED PORK SOUP DUMPLINGS	\$12
	KUNG PAO CHICKEN TACOS	\$12
	STUFFED PORTOBELLO MUSHROOM WITH MINCED SHRIMP	\$12
	ROASTED SHISHITO "TWIST" PEPPER tossed in a garlic brown sauce	\$12
	CHICKEN SATAY SKEWERS >> dipping sauce contains gluten & peanuts <<	<i>NEW</i> \$13
	BLUE CRAB SEAWEED OPEN WRAP	\$14
	- served with cilantro, Japanese mayo, old bay spice & rice	
	CHOPPED MIX LETTUCE WRAP > <i>chopped mix ingredients cannot be substituted</i> <	\$14
	-chopped mix: dried tofu, cilantro, pickled cabbage, onions, edamame, jalapeno & pine nuts	
	- served w/ crispy fried sesame seed rice paper & romain lettuce	
	BARBECUE SPARERIBS	\$15
	GF FRIED CALAMARI	\$15
	CRISPY PORK BELLY WITH HICKORY BBQ SAUCE	\$15
	CHICKEN QUESADILLAS - bell peppers, onions, cheddar & mozzarella cheese <i>Substitute Duck +\$5</i>	\$16
	FRIED WINGS	
	Thai Glazed w/ Sweet Chili & Garlic	\$17
	GF Honey Old Bay	\$15
	GF Salt 'n Pepper w/ Garlic & Jalapeño	\$15
	GF General Tso's	\$15
	JUMBO SHRIMP COCKTAIL	<i>NEW</i> \$18

### RAW BITES


	!! SPICY SALMON SEAWEED OPEN WRAP (Fresh raw salmon)	\$14
	- Served with rice, lettuce & scallion	
	GF !! HOUSE NACHOS W/ GUACAMOLE & SPICY SALMON (Raw salmon) <i>Substitute Tuna +\$5</i>	\$14
	!! SALMON & TUNA SASHIMI CUCUMBER SALAD WITH BEET DRESSING	\$15
	GF !! TUNA POKE STACK w/ avocado, edamame & cucumber (Raw Tuna) >> dipping sauce contains gluten <<	\$16
	GF !! THE BAHAMIAN-STYLE SALMON CEVICHE WITH CRISPY SALMON SKIN	\$21
	- cucumber, red onions, cilantro & tomatos in fresh squeezed orange/lime citrus juices	

### SALADS

GF	HOUSE GREEN SALAD with Miso Dressing	\$8
GF	SEAWEED SALAD	\$8
	- Shredded carrots, romaine lettuce & sesame seeds with balsamic vinegar	
	YAKISOBA NOODLE SALAD with SHRIMP TEMPURA	\$16
	- Romaine lettuce, mushroom, red onion, carrot, bell peppers w/ Mirin dressing	
	CRISPY BEEF SALAD	\$16
	- Sugar glazed crispy shredded beef over a bed of spring mix lettuce	

GF: Our gluten-free items are prepared in a common kitchen. While we take steps to minimize the likelihood of exposure to flour, our gluten-free items are not recommended for guests with Celiac or any other gluten sensitive disorder

!! This item may be served undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.
























 : Spicy    GF : Gluten Free

## DISHES

Add or substitute a protein, mixed vegetables or any combination options available for additional charge

- |                |                |                                |
|----------------|----------------|--------------------------------|
| - Chicken +\$5 | - Shrimp +\$6  | - A single vegetable item +\$2 |
| - Pork +\$5    | - Lamb +\$6    | - Mixed vegetables +\$5        |
| - Beef +\$6    | - Scallop +\$7 | - Fried Tofu +\$3              |

~~ Please ask a member of staff for more possible options ~~






	<b>EGG FRIED RICE</b> - egg, edamame, corn kernel, onions & bean sprouts	<b>\$12</b>
	<b>LO MEIN</b> - carrots, bean sprouts & onions	<b>\$12</b>
	<b>*MA PO TOFU</b> - edamame, corn kernel & onions	<b>\$12</b>
	<b>PAD THAI</b> - egg, onions, Thai basil, jalapeno, cilantro & lime >> <b>contains peanuts</b> <<	<b>\$12</b>
	<b>KIMCHI FRIED RICE</b> - egg, onions & bean sprouts	<b>\$12</b>
	<b>CURRY FRIED RICE</b> - egg, edamame, corn kernel, onions & bean sprouts	<b>\$12</b>
	<b>*GRILLED MIXED VEGETABLES with garlic butter</b>	<b>\$12</b>
	<b>SINGAPORE RICE NOODLE WITH CURRY</b> - egg, bell peppers, onions & bean sprouts	<b>\$12</b>
	<b>THAI FRIED RICE</b> - egg, Thai basil, pineapple, tomato & jalapeno	<b>\$12</b>
	<b>CHINESE ZHA JIANG MIAN</b> - egg noodles served w/ a soybean-based sauce - topped w/ bean sprouts, shredded carrot, cucumber & scallion	<b>\$12</b>
	<b>*CHINESE EGGPLANT STEAKS WITH GARLIC SAUCE</b>	<b>\$13</b>
	<b>CAULIFLOWER FRIED "RICE"</b> - egg, edamame, corn kernel & onions - add curry \$1 or kimchi \$2 options available	<b>\$13</b>
	<b>*GENERAL TSO'S FRIED TOFU</b>	<b>\$14</b>
	<b>*SAUTEED KUNG PAO CAULIFLOWER</b> - bell peppers, onion, celery, peanuts & Szechuan pepper	<b>\$14</b>
	<b>PORTOBELLO &amp; SHIITAKE MUSHROOM GARLIC FRIED RICE</b> - egg, lettuce, cilantro, edamame, corn kernel, onions & bean sprouts	<b>\$14</b>
	<b>DRUNKEN NOODLE</b> - zucchini, tomato, onions & Thai basil >> <b>contains peanuts</b> <<	<b>\$14</b>
	<b>*PENANG CURRY with coconut cream</b> >> <b>contains peanuts</b> << - mushroom, bell peppers, onions, Thai basil, bamboo shoot & zucchini	<b>\$14</b>
	<b>*SAUTEED MIXED VEGGIES WITH SCRAMBLED EGG IN WHITE WINE GARLIC SAUCE</b>	<b>\$14</b>
	<b>*JALAPEÑO CHICKEN</b> - bell peppers, jalapeno, bamboo shoots & onions	<b>\$16</b>
	<b>*CLASSIC GENERAL TSO'S CHICKEN</b>	<b>\$16</b>
	<b>*BRAISED PORK BELLY</b>	<b>\$16</b>
	<b>*KALE CHICKEN WHITE WINE GARLIC SAUCE</b>	<b>\$16</b>
	<b>*SWEET &amp; SOUR CHICKEN</b>	<b>\$16</b>
	<b>*CLASSIC BEEF &amp; BROCCOLI</b>	<b>\$17</b>
	<b>*CURRY BEEF</b> - bell peppers, onions & carrots with a hint of coconut cream in yellow curry	<b>\$17</b>
	<b>*SWEET COCONUT SHRIMP WITH CABBAGE SALAD</b>	<b>\$17</b>
	<b>*THAI BASIL BEEF</b> - red bell peppers, onions & Thai basil	<b>\$17</b>
	<b>*GRILLED CHICKEN THIGH STEAK WITH GRILLED MIXED VEGETABLES</b>	<b>\$17</b>
	<b>*SALT &amp; PEPPER BONELESS PORK CHOP w/ GARLIC &amp; JALAPENO</b>	<b>\$18</b>
	<b>*FLANK STEAK TIPS WITH GRILLED MIXED VEGETABLES</b>	<b>\$19</b>
	<b>*SEARED DUCK BREAST WITH TANGY LEMON SAUCE</b>	<b>\$19</b>
	<b>*MONGOLIAN LAMB WITH ONIONS &amp; SCALLIONS</b>	<b>\$19</b>
	<b>*CRISPY BEEF WITH SHREDDED CARROT, CELERY &amp; SCALLION</b>	<b>\$21</b>
	<b>SALMON THAI FRIED RICE</b> - egg, Thai basil, pineapple, tomato, rasins & jalapeno	<b>\$21</b>
	<b>CRAB CAKE WITH EGG FRIED RICE</b> <span style="float: right;"><b>NEW</b></span>	<b>\$23</b>
	- jumbo lump crabmeat w/ scallion & light old bay seasoning	
	<b>*TERIYAKI SEARED SALMON WITH GRILLED MIXED VEGETABLES</b>	<b>\$25</b>
	<b>*MISO SALMON WITH GRILLED ASPARAGUS</b>	<b>\$25</b>

\*These dishes served w/ steamed white rice, fried rice +\$4, lo mein +\$5



## RAMEN

<b>MISO RAMEN NOODLE IN A GROUND SOYBEAN BROTH</b>	<b>\$20</b>
- topped w/ slices of braised pork belly, 1 soft-boiled eggs, corn kernel, portobello mushroom & scallion Additional toppings: 2 slices pork belly +\$6, 1 soft-boiled egg +\$2	

## SOUPS FOR TWO

	<b>MISO SOUP WITH SEAWEED, TOFU &amp; SCALLION</b>	<b>\$8</b>
	<b>MUNG BEAN THREAD SOUP (CELLOPHANE/GLASS NOODLE)</b> <i>add protein options available</i>	<b>\$8</b>
	<b>MIXED VEGETABLE SOUP</b> <i>add protein or noodle options available</i>	<b>\$8</b>
	<b>THAI TOM YUM GOONG LEMONGRASS SOUP</b> <i>add protein or noodle options available</i>	<b>\$8</b>
	<b>CHICKEN CORN SOUP</b>	<b>\$8</b>
	<b>KIMCHI SOUP</b> <i>add protein or noodle options available</i>	<b>\$8</b>
	<b>CRABMEAT &amp; ASPARAGUS SOUP</b> - chicken broth base with egg white	<b>\$12</b>

## SWEETS

	<b>FRIED BANANA</b>	<b>\$7</b>
	<b>STEAMED PEACH SHAPE BIRTHDAY BUNS WITH RED BEAN PASTE</b>	<b>\$7</b>
	<b>STEAMED EGG CUSTARD BUN</b>	<b>\$7</b>
	<b>MANGO STICKY RICE</b>	<b>\$8</b>
	<b>FRIED SUGAR DONUTS WITH CHOCOLATE DRIZZLE</b>	<b>\$8</b>