



Shoppes of Lorton Valley

BITES

	VEGGIE SPRING ROLL	\$7
GF	FRIED TOFU FINGERS tossed w/ blended spices	\$7
GF	GARDEN VEGGIE ROLL w/ RICE WRAPPER >> dipping sauce contains gluten & peanuts <<	\$8
	STEAMED PORK BUNS - ground pork w/ napa cabbage & scallion	\$8
GF	GREEN TOMATO TEMPURA drizzle w/ balsamic glaze & ranch dressing	\$8
	STEAMED VEGGIE DUMPLINGS w/ shiitake mushroom	\$8
	SAUTEED GARLIC EDAMAME (Plain \$6)	\$8
	CRAB RANGOON - imitation crabmeat & cream cheese	\$8
	PAN FRIED FLAKY SCALLION PANCAKE	\$8
GF	MIXED VEGETABLE TEMPURA >> dipping sauce contains gluten <<	\$9
	CRISPY SWEET & SOUR CAULIFLOWER	\$9
GF	PORK DUMPLINGS (Pan-Fried or Steamed)	\$9
	JALAPENO GARLIC STEAK-CUT FRIES (Plain \$7)	\$9
	SALT & PEPPER CHICKEN TENDERS w/ garlic & jalapeno	\$10
	TERIYAKI CHICKEN BITES	\$10
	TURKEY SPINACH SPICY WONTON w/ ginger scallion vinaigrette	\$11
	MUSHROOM SHAPED LOADED POTATO CROQUETTE	\$12
	- topped w/ bacon, spicy mayo, sour cream, & scallions	
	PEKING DUCK ROLL w/ scallion & hoisin sauce	\$13
	STEAMED PORK SOUP DUMPLINGS	\$14
	STUFFED PORTOBELLO MUSHROOM WITH MINCED SHRIMP	\$14
	CHICKEN SATAY SKEWERS (DARK MEAT) >> dipping sauce contains gluten & peanuts <<	\$14
	CANTONESE "WHITE-CUT" BONELESS CHICKEN BREAST w/ ginger garlic scallion sauce (served cold) NEW	\$14
	- served w/ a side of chopped salad mix of kale, celery, cucumber, & carrot	
	FRIED CHEDDAR CHEESE CURDS (Plain or spicy)	\$14
	KUNG PAO CHICKEN TACOS	\$14
	BLUE CRAB SEAWEED OPEN WRAP	\$15
	- served w/ cilantro, Japanese mayo, old bay spice & rice	
	CHOPPED MIX LETTUCE WRAP > chopped mix ingredients cannot be substituted<	\$15
	-chopped mix: dried tofu, cilantro, pickled cabbage, onions, edamame, jalapeno & almonds	
	- served w/ crispy fried sesame seed rice paper & romaine lettuce	
	BARBECUE SPARERIBS	\$15
	FRIED CALAMARI	\$16
	CRISPY PORK BELLY	\$16
	CHICKEN QUESADILLAS - bell peppers, onions, cheddar & mozzarella cheese Substitute Duck +\$5	\$16
	FRIED WINGS	
	GF Lemon Pepper Dry Rubbed	\$16
	GF Salt 'n Pepper w/ Garlic & Jalapeño	\$16
	General Tso's	\$16
	Thai Glazed w/ Sweet Chili & Garlic	\$17
	Bourbon Glazed w/ Coarse Black Pepper	\$17

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) Substitute Tuna +\$5	\$16
	!! TUNA POKE STACK w/ avocado, edamame & cucumber (Raw Tuna) >> dipping sauce contains gluten <<	\$16
	- Add a side of nacho chips +\$5	
	!! HOUSE MADE COLD-SMOKED SALMON CARPACCIO W/ SEAWEED SALAD (Fresh raw salmon)	\$21

SALADS

GF	HOUSE SALAD w/ Miso Dressing	\$8
GF	SEAWEED SALAD	\$9
	- Shredded carrots, romaine lettuce & sesame seeds w/ balsamic vinegar	
	YAKISOBA NOODLE SALAD w/ SHRIMP TEMPURA	\$16
	- Romaine lettuce, mushroom, red onion, carrot, & bell peppers w/ Mirin dressing	
	CRISPY BEEF SALAD	\$17
	- 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 +\$3
- Pork +\$5
- Lamb +\$6
- Mixed vegetables +\$5
- Beef +\$7
- Scallop +\$7
- Fried Tofu +\$3

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

	EGG FRIED RICE / CURRY FRIED RICE / PICKLE FRIED RICE	\$13
	- egg, edamame, corn kernel, onions, & bean sprouts	
	LO MEIN - carrots, bean sprouts, & onions	\$13
	*MA PO TOFU - edamame, corn kernel, & onions	\$13
	PAD THAI - egg, onions, Thai basil, jalapeño, cilantro, & lime >> contains peanuts <<	\$13
	KIMCHI FRIED RICE - egg, onions, & bean sprouts	\$13
	*GRILLED MIXED VEGETABLES w/ garlic butter	\$13
	- add Grilled Chicken Thigh Steak \$7 / Flank Steak Tips \$9	
	SINGAPORE RICE NOODLE w/ CURRY - egg, bell peppers, scallion, & bean sprouts	\$13
	THAI FRIED RICE - egg, Thai basil, pineapple, tomato, & jalapeño	\$13
	CHINESE ZHA JIANG MIAN - egg noodles served w/ a soybean-based sauce	\$13
	- topped w/ bean sprouts, shredded carrot, cucumber, & scallion	
	YAKI UDON (Stir-fried Japanese udon noodle w/ teriyaki sauce)	\$13
	- portobello mushroom, Shanghai bok choy, & zha cai (pickled mustard green stem)	
	*BROCCOLI & CAULIFLOWER w/ GARLIC SAUCE	NEW \$14
	CAULIFLOWER FRIED "RICE" - egg, edamame, corn kernel, & onions	\$14
	- add curry \$1 <u>or</u> kimchi \$2 options available	
	*GENERAL TSO'S FRIED TOFU	\$14
	*SAUTEED KUNG PAO CAULIFLOWER - bell peppers, onion, celery, peanuts, & Szechuan pepper	\$14
	PORTOBELLO & SHIITAKE MUSHROOM GARLIC FRIED RICE	\$15
	- egg, lettuce, cilantro, edamame, corn kernel, onions, & bean sprouts	
	DRUNKEN NOODLE - zucchini, tomato, onions, & Thai basil >> contains peanuts <<	\$14
	*PENANG CURRY w/ coconut cream >> contains peanuts <<	\$14
	- mushroom, bell peppers, onions, Thai basil, bamboo shoot, & zucchini	
	*SAUTEED MIXED VEGGIES w/ SCRAMBLED EGG IN WHITE WINE GARLIC SAUCE	\$16
	*JALAPEÑO CHICKEN - bell peppers, jalapeno, bamboo shoots, & onions	\$17
	*CLASSIC GENERAL TSO'S CHICKEN	\$17
	*BLACK PEPPER CHICKEN - coarse black pepper, celery, & onions	\$17
	*BRAISED PORK BELLY	\$17
	*KALE CHICKEN WHITE WINE GARLIC SAUCE	\$17
	*SWEET & SOUR CHICKEN	\$17
	*CLASSIC BEEF & BROCCOLI	\$18
	*CURRY BEEF - bell peppers, onion, & carrots w/ a hint of coconut cream in yellow curry	\$18
	*THAI BASIL BEEF - red bell peppers, onion, & Thai basil	\$18
	*SALT & PEPPER BONELESS PORK CHOP w/ GARLIC & JALAPEÑO	\$18
	*SWEET COCONUT SHRIMP w/ CABBAGE SALAD	\$18
	*SEARED DUCK w/ TANGY LEMON SAUCE	\$19
	*MONGOLIAN LAMB w/ ONION & SCALLION	\$19
	*CRISPY BEEF w/ SHREDDED CARROT & SCALLION	\$21
	CHOPPED SALAD WITH MARINATED BEEF SHANK (<i>beef served cold</i>)	NEW \$21
	- Salad mix: red bell peppers, red onions, cucumber, cilantro, & tomato w/ wasabi dressing	
	SALMON THAI FRIED RICE - egg, Thai basil, pineapple, tomato, raisins, & jalapeño	\$22
	CRAB CAKE WITH EGG FRIED RICE	\$24
	- jumbo lump crabmeat w/ scallion & light old bay seasoning	
	*TERIYAKI SEARED SALMON w/ GRILLED MIXED VEGETABLES	\$25
	UNADON (JAPANESE EEL RICE BOWL) - topped w/ seaweed salad, cucumber, & eel sauce	\$28
	BRAISED BONE-IN LAMB SHANK - served w/ steamed cauliflower, corn kernel, & edamame	NEW \$31
	*Dishes served w/ steamed white rice, fried rice +\$5 <u>or</u> lo mein +\$5	
	RAMEN	
	MISO RAMEN NOODLE IN A GROUND SOYBEAN BROTH	\$22
	- topped w/ slices of braised pork belly, 1 soft-boiled egg, corn kernel, portobello mushroom, & scallion	
	Additional toppings: 2 slices pork belly +\$6, 1 soft-boiled egg +\$2	
	SOUPS FOR TWO	
	MISO SOUP WITH SEAWEED, TOFU, & SCALLION	\$9
	MIXED VEGETABLE SOUP <i>add protein or noodle options available</i>	\$9
	THAI TOM YUM GOONG LEMONGRASS SOUP <i>add protein or noodle options available</i>	\$10
	KIMCHI SOUP <i>add protein or noodle options available</i>	\$10
	CHICKEN CORN SOUP	\$10
	TOMATO EGG CUCUMBER SEAWEED TOFU SOUP	\$12
	CRABMEAT & ASPARAGUS SOUP - chicken broth base with egg white	\$14
	SWEETS	
	FRIED BANANA	\$7
	STEAMED PEACH SHAPE BIRTHDAY BUNS w/ RED BEAN PASTE	\$7
	STEAMED EGG CUSTARD BUN	\$7
	MANGO STICKY RICE	\$8
	FRIED SUGAR DONUTS w/ CHOCOLATE DRIZZLE	\$8