

Chef Yung Le's *Fusion*

Welcome to Yung Le's Fusion restaurant. Our goal is to serve each customer a creative menu consisting of fresh produce, meats and seafood in a comfortable atmosphere. Please let us know how we can enhance your dining experience. Most dishes can be custom tailored to your taste. Ask your server for vegetarian, hot and spicy variations.

Tables of 6 automatic 15% gratuity. Tables of 7 or more automatic 18% gratuity. 20% of tips are distributed to kitchen staff.

APPETIZERS

	Sampler - 2 Sate', 2 Pot Stickers, 2 crispy Rolls and 2 Samosas with a taste of Fusion Salad.	\$13
	Spare Ribs (6) - Miniature spare ribs baked in garlic pesto and garnished with cilantro.	\$5
V	Egg Roll Samosas (Vegetarian) (4) - Indian style fried rolls, filled with potatoes, peas, ginger and garam masala. Served with mint chutney.	\$5
	Crab Cakes (2) - Crab meat mixed with potatoes, chives, shallots, lightly breaded, sautéed and served with a corn mango salsa and a drizzle of Wasabi sauce.	\$6
	Sate (4) - Skewered Beef, Pork or Chicken, served with peanut sauce and a taste of Fusion Salad.	\$6
	Vietnamese Fresh Spring Rolls (2) - Rice wrappers filled with rice noodles, shrimp, vegetables. Served with Hoisin sauce with chopped peanuts and chili.	\$5
	Cha Gio (Crispy Rolls) (4) - Fried rolls filled with chicken, carrots, vermicelli noodles and mushrooms. Served with lettuce, mint and dipping sauce.	\$5
	Freshly made Pot Stickers (4) - Fresh potstickers filled with ground pork, Napa cabbage, cilantro and ginger served with soy rice vinegar and sesame oil.	\$5
	Vietnamese Dumplings (4) - Northern Vietnamese favorite. Rice crepe filled with diced chicken, shiitake mushrooms and shallots. Served with a mild dipping sauce and garnished with crispy shallots.	\$6

SOUPS

V	Tom Kha Gai (Small \$5) - Chicken, mushrooms, galangal, lemon grass, kifer lime leaves in a chicken coconut broth.	\$8
*	Tom Yum Goong (Small \$5) - Flavorful lemon grass, aromatic galangal, straw mushrooms and shrimp.	\$8
	Asparagus Crab (Small \$5) - [Seasonal] - Fresh asparagus with crab meat in pescetarian broth – mildly flavored with white pepper.	\$8
	Vietnamese Hot and Sour Soup (No half order) - A combination of fillet of fish, fresh pineapple, taro stem, tomatoes and bean sprouts, in a hot and sour broth.	\$8
	Soup de Jour - Offerings vary based on season and Chef's inspirations.	Market Price

NOTE: Please let your server know if you have any food allergies.

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V Indicates dishes that can be made **Vegetarian**

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SALADS

- V *** **Green Papaya Salad (No half orders)** - Shredded green papaya, with diced tomatoes, dry shrimp, fresh herbs, mixed in sugar lemon sauce, served on lettuce and topped with chopped peanuts. \$7
- *** **Royal Thai Salad (Half order \$5)** - Cubed chicken, English cucumbers, tomatoes, red onion, fresh herbs (basil and mint) tossed with our spicy Thai dressing on lettuce. (Add shrimp for \$3.) \$8
- Tropical Ahi Salad (No half orders)** - Seared rare Ahi tuna, mixed with tropical fruit tossed with lemon juice, olive oil and mint on a bed of spring mix. \$13
- V** **Fusion Salad (Half order \$5)** - Salad of shredded red cabbage, Jicama, carrots, tossed with chopped peanuts, fresh herbs and an oilless vinaigrette. Garnished with orange segments. \$8
- V** **Chinese Chicken Salad (Half order \$5)** - cubed chicken, shredded lettuce, carrots, crispy rice noodles, roasted peanuts, cilantro and sesame seeds. Served with house dressing. (Can be made with Tofu.) \$8
- *** **Larb Salad (No half orders)** - Diced chicken mixed with ground rice, onion, cucumbers, chili, lemon grass and mint leaves with spicy dressing. \$7⁷⁵

CHEF SPECIALS

- Catch of the Day** - Grilled, steamed or sautéed fish. Served with rice and vegetables. Seasonal
- Ginger Crab** - Dungeness Crab (split in quarters) sautéed with butter, ginger, garlic, black pepper, oyster sauce and garnished with cilantro. Seasonal
- Tilapia Fillet** - Blackened or Pan seared topped with white wine sauce. Served with cumin rice and sautéed vegetables. \$15⁵⁰
- Sesame Salmon** - Fillet of salmon encrusted in crushed black and white sesame seeds, sautéed lightly in oil and baked. Served on bed of spring mix with Dijon vinaigrette and garnished with tropical fruits. \$17
- *** **Salmon Wrap** - Salmon wrapped in Banana leaves with pureed curry leaves and spicy green curry sauce is steamed and then grilled. Served with mango chutney. \$16
- Sesame Tuna Steak** - Tuna Steak encrusted in crushed black and white sesame seeds and seared. Served RARE with scallop potato and seasonal vegetable and drizzled with Wasabi sauce. \$17
- V** **Happy Pancake (Banh Xeo)** - A thin crispy crepe filled with shrimp, chicken, mung beans, mushrooms, and bean sprouts. Served with lettuce, fresh herbs and dipping sauce. \$14
- Pork Chop** - White marble pork chop, pan seared and braised in white wine sauce with chopped green olives, garlic, diced tomatoes and fresh thyme. Served with scallop potatoes and green vegetables. \$16⁵⁰
- New Orleans Shrimp** - Sautéed Wild Shrimp in garlic, rosemary, Cajun spice, white wine and butter, with Snow peas. Served with Cumin Rice. \$16

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CURRIES

- * **Salmon in Green Curry Sauce** - Seared salmon fillet with Shiitake mushrooms, snap peas, and tomatoes. Cooked in green curry paste & coconut milk. \$14
- * **Seafood Curry** - Salmon, prawns and scallops cooked in a flavorful sauce of lemon grass, kifer lime leaves and coconut milk. \$14
- * **Yellow Chicken Curry** - Chicken and potatoes stewed in a rich homemade curry paste and coconut milk. \$9
- * **Green Chicken Curry** - Chicken breasts with green beans, button mushrooms, bamboo shoots cooked in a green paste and coconut milk. \$9⁵⁰
- *** **Red Beef Curry** - Tender cubes of oven baked beef and potatoes simmered with broccoli in red curry paste and cream seasoned with dry spice. \$9⁵⁰
- *** **Lamb Curry** - Tender cubes of lamb cooked in curry spice, and potatoes. Served Indonesian style with tropical fruits, raisins and peanuts. \$13
- V * **Vegetarian Curry** - Blue lake beans, tofu, mushrooms in green curry paste, finished with coconut milk. \$8⁵⁰
- *** **Penang Chicken Curry** - Chicken, Red Bell Pepper, Kiffer Lime leaves, cooked in Penang curry paste, with Palm sugar and Coconut milk. \$11

ENTREES

- Shaken Beef** - Cubed, marinated NY Steak, wok seared, served on a bed of spring mixed salad. Lime ginger sauce on the side. \$14⁵⁰
- Pepper Steak** - NY Steak, pan-seared or grilled with green pepper shallots and red wine sauce. Served with scallop potatoes and green beans or broccoli. \$17
- V **Pumpkin Seed Pesto Chicken** - White chicken breast with pumpkin seed pesto, sautéed with green and yellow onions. (Can be made with Tofu.) \$10
- * **Rau Ram Chicken** - A unique flavor of Viet Nam. Sliced chicken breasts, sautéed with lemon grass, ginger, garlic, chili, finished with Rau Ram herbs. \$10
- *** **Lamb and Spinach (Saag)** - Tender cubes of Lamb meat marinated in non-fat yogurt, oven baked with spinach and cream, seasoned with ginger, garlic and dry spices. \$13
- * **Chicken Thai Basil** - Chicken sautéed with Jalapeno peppers, tamarind sauce, finished with basil. \$9⁵⁰
- * **Bali Chicken** - Baked chicken marinated in galangal, candle nuts, lime leaves, shallots and lime juice. Served with Cumin Rice. (Add spinach \$1.) \$11
- V **Stir Fried Beans** - Sautéed crisp green beans in shrimp sauce. Garnished with crispy shallots. (With chicken or tofu add \$2, with shrimp add \$3.) \$8
- Caramelized Prawns** - Sautéed prawns in caramelized sugar, fish sauce, garlic, ginger and black pepper. Garnished with sliced English cucumber. \$12⁵⁰

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CHINESE FAVORITES

	Lemon Chicken - Lightly breaded crispy strips of chicken tenders served in a tangy lemon sauce.	\$9
	Broccoli Beef & Cashews - Sliced beef, wok seared with broccoli and cashews.	\$10
V *	Kung Pao Chicken - White chicken meat stir fried with bell peppers, onions and roasted peanuts. (With shrimp add \$3.)	\$10
*	Mongolian Beef - Sliced Beef, wok seared, Julienne leeks and scallions served on crispy noodles.	\$10
	Sweet and Sour Pork - Traditional favorite, lightly breaded pork with vegetables in a sweet tangy sauce. (Can be made with chicken.)	\$9
V	Eggplant - Sautéed Chinese eggplant with ginger, garlic, Jalapeno pepper and miso vinegar sauce. Garnished with scallions. (With tofu or chicken add \$2.).	\$8
V	Stir Fried Vegetables - Bok Choy, bean sprouts, broccoli, Shiitake mushrooms, with garlic, Hoisin and Oyster sauce.	\$7

NOODLES

V	Chow Mein - Egg noodles fried with broccoli, bok choy, tomatoes, bean sprouts and scallions. [Combo \$12, Shrimp add \$3, Chicken, beef, pork or tofu - Add \$2.]	\$7 ⁵⁰
V *	Pad Thai with Shrimp - Rice sticks, shrimp, beansprouts, green onions and eggs, mixed with lemon and fish sauce. Garnished with chopped peanuts.	\$10
	Mi Quang - Rice noodles wok fried with garlic, garlic chives, bean sprouts, five spice pork tenderloin and prawn.	\$10
	Viet Nameese Barbeque Pork - Barbecued slices of pork sirloin and crispy rolls, warm rice noodles, shredded lettuce, mint, cilantro and chopped peanuts. Topped with vinaigrette. (Add shrimp \$3)	\$10 ⁵⁰
V *	Wasabi Noodles - Buckwheat noodles tossed with chopped scallions, ginger, garlic, julienne cucumbers and slices of pork tenderloin. Seasoned with chili flakes and Wasabi.	\$12

RICE SPECIALS and SIDES

	Fried Rice - Made with coconut infused Jasmine Rice, stir fried with egg, cabbage, peas and carrots. Garnished with crisp shallots. [Combo \$12, Shrimp add \$3, Chicken, beef, pork or tofu - Add \$2.]	\$8
	Rainbow Rice - Red, Brown and Black Rice, stir fried with shallots, garlic, mushrooms, Jalapeno peppers, corn and lemon grass.	\$8
	Steamed Rice - Per Serving	\$1 ⁵⁰
	Cumin Rice	\$2
	Steamed Broccoli - Garlic with lemon juice and Oyster sauce.	\$5

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