

NOODLE BAR

Asian Bistro

Valley Rewards Club Discount 10%, River 10%, Mountain 15%, Summit 20%. Restrictions apply.

Appetizers

Edamame Sea Salt, Togarashi Pepper Seasoning	\$6.95
Beijing Potstickers Garlic, Chive and Dipping Sauce	\$10.95
Crispy Vegetable Spring Roll Served with our House Dipping Sauce	\$10.95
Chicken Lettuce Wrap Toasted Peanuts, Tofu and Fresh Lime	\$12.95
Asian Chicken Wings Spicy Gochugang Sauce, Sesame Seeds	\$15.95

Salad and Soups

Miso Broth Tofu and Green Onions	\$6.95
Hot & Sour Soup Rich Spicy Chicken Broth with Soft Tofu, Bamboo Shoots, Carrots, Shiitake Mushrooms and Egg	\$8.95
Wonton Soup Wontons stuffed with Pork and Shrimp in a Savory Broth	\$8.95
Asian Salad Crisp Greens, Carrot, Mandarin Orange, Scallions, Bell Pepper with House Dressing	\$14.95
Pho with Beef or Chicken Rice Stick Noodles, Fragrant Broth, Bean Sprouts, Limes and Thai Basil	\$15.95
Pho with Shrimp Rice Stick Noodles, Fragrant Broth, Bean Sprouts, Limes and Thai Basil	\$16.95
Pan Roast Tiger Shrimp with Basil, Garlic, and Mushrooms in a Spicy Pepper Cream Soup with Steamed Rice	\$17.95

Desserts

Green Tea Ice Cream Served with Whipped Cream and Almond Cookie	\$7.95
Matcha Green Tea Tart With Raspberry Compote and Coconut Sorbet	\$8.95
Mandarin Cheesecake Kiwi Fruit Coulis, Candied Almond and Mandarin Supreme	\$9.95

Rice and noodles

Chow Mein Chicken or Beef	\$16.95
Shrimp	\$17.95
Combination	\$19.95
Fried Rice Chicken or Beef	\$16.95
Shrimp	\$17.95
Combination	\$19.95
Chicken Teriyaki Rice Bowl	\$16.95

Entrees

All Entrées include Steamed Rice

Stir-Fried Tofu Broccoli, Bean Sprouts, Red Pepper, Onion and Fried Tofu	\$14.95
Orange Chicken Broccoli, Scallion, Spicy Pepper with Orange Sauce	\$16.95
 Mongolian Beef Scallion, Onions, Mushrooms with Mongolian Sauce and Bell Peppers	\$16.95
 Kung Pao Chicken Chicken, Green and Red Pepper, Baby Corn, Zucchini with Brown Sauce and Peanuts	\$16.95
Cashew Chicken Snow Peas, Bean Sprout, Red Pepper, Brown Sauce and Cashew Nuts	\$16.95
Lemon Chicken Scallion, Lemon Zest with Lemon Sauce	\$16.95
Beef or Chicken & Broccoli Beef or Chicken, Broccoli and Brown Sauce	\$16.95
Sweet & Sour Chicken Pineapple, Green and Red Pepper	\$16.95
 Kung Pao Shrimp Shrimp, Green and Red Pepper, Baby Corn, Zucchini with Brown Sauce and Peanuts	\$17.95
Substitute Fried Rice or Noodles	\$3.95
Add Vegetables	\$3.95



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Nigiri

Two pieces of Sushi over Rice served with Ginger and Wasabi

Masago (Flying Fish Roe)	\$10
Sake	\$10
Maguro	\$12
Hamachi	\$12
Unagi (Fresh Water Eel)	\$12

Rolls

Eight pieces cut, served with Ginger and Wasabi

Vegetarian	\$15
Cucumber rolled in Seaweed and Rice, topped with Sesame Seeds	
559 Roll	\$16
Crabmeat, Avocado, Cucumber, Sesame Seeds rolled in Seaweed and Rice	
Sakana Roll	\$16
Tuna, Salmon, Yellowtail and Scallions rolled in Seaweed and Rice, topped with Sesame Seeds	
Angry Tuna	\$17
Chef's Special Spicy Tuna Mix, Cucumber, rolled in Seaweed and Rice	
Ocean Roll	\$20
Crabmeat, Avocado and Cucumber rolled in Seaweed and Rice, topped with Tuna, Salmon, Yellowtail and Masago	
Shin Pu Roll	\$20
Chef's Special Spicy Tuna Mix, Cucumber, Fresh Water Eel, rolled in Seaweed and Rice, topped with Avocado	

Sashimi

Four slices of Raw, Fresh Fish, Daikon Radish, Shiso Mint Leaf, served with Ginger and Wasabi

Sake	\$11
Maguro	\$12
Hamachi	\$13

Special Rolls

Eight pieces cut, served with Ginger and Wasabi

Spider Roll	\$18
Tempura Fried Soft Shell Crab, Cucumber, Avocado, rolled in Seaweed and Rice, served with a Sweet Unagi Sauce and Noodle Bar Special Sauce	
Dragon Roll	\$19
Tempura Fried Shrimp and Cucumber rolled in seaweed and Rice, topped with Avocado and Unagi, served with a Sweet Unagi Sauce, and a Special Honey Sauce with a side of Ginger and Wasabi	
Red Dragon Roll	\$24
Tempura Fried Shrimp and Cucumber rolled in seaweed, Rice, topped with Avocado and Ahi Tuna, served with a Sweet Unagi Sauce and a Special Honey Sauce	
Double Dragon Roll	\$26
Tempura Fried Shrimp, Cucumber, Chef's Special Spicy Tuna Mix, rolled in Seaweed and Rice, topped with Avocado, Fresh Water Eel, Ahi Tuna, and Masago, served with a combination of Special Sauces	

