

CT APT CDC									
STARTERS Crispy Shrimp and Crab Roll (2)	9	SOUPS & SALADS							
Crispy Calamari	8	Miso Soup Wonton Soup	3						
Crispy Crab Ragoon (6)	8	Thai Chili Lemongrass with Chicken 5 Shrimp (lemongrass broth, mushrooms, red & green peppers with a touch of lime)	6						
Rock Shrimp Tempura w/ Veggies	10	Red Curry Seafood Soup (Curry soup broth with shrimp, squid, scallop)	6						
Chicken Lettuce Wrap	8	Ginger House	5						
	7		10						
Coconut Shrimp (4)	3.5		10						
Crispy Veggie Spring Roll (2)									
Edamame Standard Chicker (4) ()	5	POTSTICKERS	W. T.						
Satay Skewered Chicken (4) (w. peanut sauce)	7.5	Steamed Veggie Pork (Steamed or Pan Fried) 7	6						
Grilled Tender Short Ribs	10	Steamed Pork Shu Mai	7						
Kenny's Starters Sampler (Veggie Roll, Chicken Satay Skewer, Coconut Shrimp, Edamame, and Crispy C	14 Crab Ragoon)	Steamed Shrimp Kenny's Dim Sum Sampler (Steamed Shrimp, Veggie Polsticker, Pork Shu Mai)	9						
TICHIN 3 DIITI GUITI GUI									
DINNER ENTREES (Choice of Steamed White or	Brown Rice)								
Kenny's Delight -Stir fry w/ chicken, shrimp, scallops, beef and lobster tail & veggies									
Shrimp Tempura Platter -lightly battered shrimp with veggies, (no rice included)									
Peking Duckwhole roasted duck served with pancakes, plum sauce, cucumber, and scallions, (no rice included)									
Crispy Tilapia with Spicy Mango Sauce -crispy filet topped with diced fresh sweet mango and peppers in a spicy mango sauce									
Honey Walnut Jumbo Shrimp -lightly battered jumbo shrimp with japanese mayo, honey, and broccoli									
New York Strip with Black Pepper Sauce - Onions, scallions, peppers, and Kenny's mashed potatoes, (no rice included)									
Seafood Tempura Platter -shrimp, scallops, lobster tail and veggies, (no rice included)									
Chilean Sea Bass with Black Bean Sauce - served with shanghai baby bok choy									
Roasted Duck with Baby Bok Choy -half roasted duck with a	chef special sauci	2	20						
Mongolian Beef -stir fry with onions and scallions			16						
General Tao's Chicken -served with broccoli and spicy sweet a	asian sauce	14 Shrimp 1	18						
Sesame Chicken -classic sweet and sour sauce with broccoli									
Teriyaki Chicken -served with broccoli, onions, carrots, and fresh	mushrooms	15 Steak or Shrimp	18						
Fresh Mango Sauteed with Chicken -red and green peppers sautéed with fresh mango 15 Shrimp									
• Kung Pao Chicken -authentic spicy sauce with peanuts 14 Beef or Shrimp									
• Spicy Thai Chili Chicken 14 Beef or Shrimp									
 Served with water chestnuts, peppers, carrots, broccoli, and yellow squash Thai Red Curry Chicken served with carrots, onions, broccoli, spicy peppers, with coconut cream sauce 									
Thai Lemongrass Chicken served with onions, peppers, zucchini, yellow squash, baby corn, an	14 Beef or Shrimp	17							
Thai Basil Chicken	14 Beef or Shrimp	17							
served with onions, fresh mushrooms, peppers, baby corn, broccoli, Chicken and Broccoli -wok stir fry with broccoli in brown sauce	13 Beef or Shrimp	16							
VEGETARIAN ENTREES		FRIED RICE (Sub Brown Rice extra \$1.00)							
Kung Pao Tofu authentic spicy sauce with peanuts	12		11						
General Tao's Tofu with Mixed Vegetables	12		12 14						
Thai Red Curry Tofu w. Vegetables	12	Shrimp and Crab Meat NOODLES	16						
Coconut ceam sauce Thai Basil Tofu w. Vegetables	12		11						
Fried Tofu with Mixed Vegetables	12		12						
Tempura Vegetable (no rice included) 12 Curry Singapore Vermicelli - 14 Ve									
Sautéed Shanghai Baby Bok Choy 12 Choice of Chicken, Shrimp, or Beef									

SUSHI BAR SA	LADS	& STARTERS		VEGETARIAN SU	SHI	ROLLS	
Seaweed Salad			5				-
Spicy Sashimi Salad			9	Avocado	4.5	Shitake Mushroom	5 e) 4
Chef's Special Salad			9	Asparagus Cucumber	4	Oshinko Roll (Japanese Pickli Sweet Potato Tempura	e) 4 5
Spicy Kani Salad			6	Tamako (Egg)	4	Sweet Potato Tempura	9
Sushi Starter (4pcs Ch	ef's choic	e)	9	Garden (oshinko, asparagus, cucun		(avocado)	7
Sashimi Starter (4pcs (9	Galdeli (Osiiliko, asparagus, cucun	ioei, and	a avocado)	
Sasi ii ii Starter (4pcs	CHE 3 CH						
SUSH) or SASH	JMJ (two	pieces per order)		SUSHI ROLLS or	HA	ND ROLL	
COOKED				Cooked:		RAW:	
Egg (Tamago)	4	Surf Clam (Hokigai)	6	California	5	Alaska (salmon & avocado)	7
Crab Stick (Kani)	4.5	Eel (Unagi)	6.5	Spicy California	6	Tuna	6
Oshinko	4	Octopus (Tako)	5	Boston (lettuce & shrimp)	6	Tuna Avocado	7
Shrimp (Ebi)	6	Inari (Bean Curd Skin)	4	Spicy Boston Crab Stick Roll	7 5	White Tuna	6
FRESH RAW CU	τ			Spicy Crab Stick	6	Spicy White Tuna	7
Black Pepper Seared Tuna	7	Striped Bass (Suzuki)	5	Crab Stick w. Cream Cheese	6	Salmon	6
Yellowtail (Hamachi)	7.5	Fresh Salmon (Sake)	6	Shrimp	6.5	Yellowtail & Scallion	7
Scallops (Hotate)	7	Fluke (Hirame)	5	Spicy Shrimp	7	Spicy Salmon	7
White Tuna (Albacore)	7		5	Philadelphia (Smoked salmon & cream cha	eese) 7	Spicy Tuna	7
Tuna (Maguro)	7	Wasabi Flying Fish Roe Salmon Roe (Ikura)	5	Eel Cucumber	7	Spicy Yellowtail	7
	5			Shrimp Tempura	8	Black Pepper Tuna	7
Mackerel (Saba)		Fish Roe (Tobiko)	5	Spider Futomaki	10		
Squid (Ika)	5			(avocado, cucumber, crabstick, egg, squa			
Red Snapper (Tai)	5			oshinko, asparagus and yamagobo)			
SPECIALTYR	OLLS			PLATTERS (No sub	stitutio	one)	
Kenny's			22	Triple Sushi Platter			22
(Tempura lobster tail inside,	salmon, tun	a, yellow tail, shrimp, avocado o	n top)	(3 of each; Tuna, Salmon and Yellov	wtail)		
Volcano			14	Triple Sashimi Platter			22
(Tuna, crabmeat, fried with s	spicy sauce	and mayo on top)		(3 of each; Tuna, Salmon and Yellov	wtail)		22
Drunkin Buffalo (Steak with asparagus rolled	lin caru (aa)	d and ponzucauca)	15				
(Steak With asparagus rolled	III Seavvee	a and ponzu sauce)		Sushi Regular			24
(Shrimp tempura avocado	cream ches	ese, topped with crabstick and	16	(8 pieces of Chef Selection with Tu	iria roll)		
chef sweet sauce)	Crodin Cric	so, topped that electrical		Sushi Deluxe			28
Delaware Dream			20	(10 pieces of Chef Selection with 1	Tuna roll)		
(Tempura lobster tail roll top	ped with s	oicy salmon)		Sashimi Deluxe			30
Tiger			16	(15 pieces of Chef Selection)			
	mp, tobiko i	rolled with soy sheet spicy sauce of	on top)	0 1:0 1: :0 !!			33
Fancy Lobster 22				Sushi/Sashimi Platter (15 pieces Chef Selection with Tuna Roll)			
(Tempura lobster tail, avocad	do inside e	el over the roll and eel sauce on	top)	(10 pieces circi solocusi) municina	d Nony		
Pink Lady			16	Tuna Maniac			27
(Tuna, Salmon, yellow tail, crabstick avocado rolled with soy sheet)			(1pc tuna sushi & sashimi, 1pc black pepper sushi & sashimi, 1pc white tuna sushi & sashimi, tuna roll, and spicy tuna roll)				
Alligator			15				
(Sort snell crab and cucumo wasabi tobiko)	per roll with	seaweed and topped with spic	y tuna,	Salmon Lover			27
Monkey			15	(3pc salmon sushi and sashimi, spic	cy salmoi	n roll and philadelphia roll)	
	ed with tuna	a, salmon, yellow tail, cooked shrin		Sushi Beginner Platter			18
Dynamite			14	(Ebi, Eel, Kani sushi with Shrimp Ten	npura rol	Il and a California Roll)	
(Spicy yellow tail topped w	ith spicy tur	na)		Vegetarian Sushi Platter			15
Godzilla			15	(Tamako, Oshinko, Inari sushi with S	weet Po	tato roll and Cucumber roll)	
(Cooked shrimp, crabstick, salmo		wrapped in seaweed,		T.II. D. (T.)			
deep fried spicy mayo on t	top)			Tekka Don (Tuna)			17
Nagoya	1 74		14	Sake Don (Salmon)			17
(Tempura shrimp, crabstick t	opped with	n avocado and eel sauce)					
Dragon (Fel. cucumber topped w	ith avocad	and ed sauca)	14	Unagi Don (Eel)			17
(Eel, cucumber topped w	iu i avocadi	Janu eer sauce)		Chirashi			18
Rainbow (California Roll topped with	salmon tun	a white fish and avocado)	13				
				Kenny's Gigantic Boat for T		ell Chier Time Dell and Drich and Drich	76
Extra Spicy Mayo or Ee Substitued Brown Rice 6		P 1		(x5 pieces of sushi and sashimi w/	rvaska R	oll, Spicy Tuna Roll, and Rainbow Roll)	