

appetizers

Shanghai Spring Rolls (Beef or Vegetable) (2) Stuffed with shredded cabbage, carrots, celery	2.95
Crescent Lettuce Wraps (Chicken or Veggie)	7.95
Lemongrass Pepper Steak Cubes beef shoulder tenders marinated with fresh lemongrass and kecap manis (Indonesian sweet soy sauce) seared to perfection	11.95
Sweet Soy-Glazed BBQ Spare Ribs (4)	7.95
Charlie Chiang's Crab Wontons (6) Stuffed w genuine crab meat, crab sticks, cream cheese, scallions	6.95
Chicken Gyoza (Pan-fried or Steamed) (6)	6.50
Taipei Potstickers (Pork Dumplings) (6)	6.50
Szechuan 'Red-Oil' Dumplings (6)	5.50
Our wontons in a hot spicy oil with chopped scallions and sesame seeds	
Spicy Nutty Dumplings (6)	5.50
In a peanut butter sauce with scallions and sesame seeds	
Crispy Skin Shrimp Rolls (4)	8.95
Friends Combo (for two) Spring rolls, crab wontons, ribs, satay skewers and crispy skin shrimp rolls	15.95
Vietnamese Summer Roll (Chicken or Shrimp) (2) Carrots, lettuce, rice noodles in rice paper wrap, peanut-hoisin sauce	5.95
Hiyashi Wakame (Seaweed Salad)	5.95
Chicken Wings (5) (General Tso's , Sesame or Honey)	7.95
Satay Skewers (3) (Beef or Chicken)	5.95 / 7.95

soups

Hot & Sour Soup	<i>Vegetarian</i> 2.50	<i>Seafood</i> 4.00
Wonton Soup	2.50	
Egg Drop Soup	2.50	
Miso Soup	4.00	

salads

Pan-Seared Atlantic Salmon *	13.95
4 oz salmon filet pan-seared, edamame, steamed asparagus, blue cheese crumbles over spring mix	
Seared Ahi Tuna & Fresh Mango *	15.95
Sashimi tuna seared rare, encrusted with sesame, slices of fresh tropical mango, with spring mix	

pork

Charlie Chiang's Pork Special	11.50
Shredded pork sauteed in hot pepper sauce, garnished w broccoli	
Pork in Black Bean Sauce	10.95
Shredded Pork w/ Thai Chiles and Jalapeño	11.50

mixed meats

Hot & Spicy Duet (steak & scallop)	14.50
Kung Pao Duet (chicken & shrimp)	14.50
Hot & Spicy Trio (steak, chicken & shrimp)	15.50
Land & Sea Delight (steak, chicken, shrimp, scallop)	15.50
Triple Delicacy w Vegetables	15.50
Chicken, beef & jumbo shrimp stir-fried in chef's sauce	

= GLUTEN-FREE = SPICY

chicken

General Tso's Chicken OR Crispy Sesame Chicken	13.50
Chicken w Orange Peel	13.50
Honey Tempura Chicken Tenderloins Lightly battered & fried and sauteed w pineapple-honey sauce	12.95
Charlie Chiang's Chicken Tenderloins Chunks of chicken deep fried with broccoli, water chestnuts, carrots in a sweet, sour & tangy sauce	12.95
Sweet & Sour Chicken Tenderloins	11.95
Kung Pao Chicken contains peanuts	10.95
Chicken & Cashews	10.95
Chicken w Broccoli OR w Mixed Vegetables	10.95
Szechuan Chicken	10.95
Shredded chicken, hot-spicy sauce, bean sprout, red pepper & snow pea	
Imperial Chicken (White Wine Sauce - No Soy)	10.95
Mushroom Chicken (Moo Goo Gai Pan)	10.95
Da Cheng Chicken	10.95
Broccoli, celery, mushrooms, sweet red pepper in brown spicy sauce & hot peppers	
Chicken w String Bean OR w Asparagus	12.95
Red Pepper Rosemary Chicken	16.95
Diced thigh meat marinated in a "ma-la" infusion, lightly fried and wok'ed w/dried red peppers and fresh rosemary sprigs	

beef

Orange-Tangerine Steak	15.95
Hearty slices of tender flank steak, battered, fried and tossed with dried orange peels in chef's special spicy brown sauce	
Crispy Hot Beef	15.95
Tender beef strips fried crispy and tossed with green pepper, sweet red pepper & onion in a hot spicy taste	
Beef w/Broccoli OR w/Snow Peas	11.95
Szechuan Beef OR Beef w/Jalapeños	11.95
Green Pepper Steak	11.95
Manchurian Beef with spring onions & yellow onions	11.95
Kung Pao Beef contains peanuts	11.95
Beef w/Asparagus or w/String Beans	13.95
Charlie's Steak & Chinese Broccoli	19.95
Thick slices of choice grade flat-iron steak, seared and stir-fried with fresh portabellas atop leafy chinese broccoli in an intense oyster brown sauce	

jumbo shrimp

Salt & Pepper Fried Jumbo Shrimp	17.50
General Tso's Fried Jumbo Shrimp	15.95
Creamy Sesame Fried Jumbo Shrimp	18.95
Chef's Shrimp	14.50
Shrimp with broccoli & carrots in chef's wine sauce	
Shrimp w Snow Peas OR w Broccoli	14.50
Shrimp w Cashews OR w Mixed Vegetables	14.50
Kung Pao Shrimp contains peanuts	14.50

japanese appetizers

Hiyashi Wakame (Seaweed Salad)	6.50
Steamed Edamame	6.50
Ahi Tuna Poke Bites * (chopped tuna, scallion, ginger, shichimi, wonton crisps, sweet soy reduction, sesame oil)	12.00
Sashimi Appetizer * (5 pc - salmon, tuna, white tuna, or mixed)	10.00
Spicy Tuna Crystal Rolls (2) * spicy tuna, shrimp, avocado, cucumber, ooba, chives, mesclun, in rice flour wrappers, a side of house ponzu	14.00
Jade Spirals Salad expertly hand-cut cucumber spirals, seaweed salad, dried bonito ribbons, daikon threads, finished with house ponzu	8.00
Miso Soup	4.00

nigiri sushi

(2 pcs / order) (add \$2 for sashimi) *Subject to availability.*

Salmon (Namasake) *	6	White Tuna (Escolar) *	6
Tuna (Maguro) *	7	Blue Crab (Kani)	7
Yellowtail (Hamachi) *	6.5	Smelt Roe (Masago) *	5.5
Yellowtail Toro (Sunazuri) *	7	Spanish Mackerel (Sawara) *	6
Freshwater Eel (Unagi)	6.5	Boston Mackerel (Saba) *	6
Scallops (Hotate) *	6.5	Rockfish (Suzuki) *	6
Sweet Shrimp (Amaebi) *	6.5	Steamed Octopus (Tako) *	6
Seared Salmon Belly *	7	Spicy Tuna Tartare Cups	6.5
Spicy Scallop *	7	Salmon Roe (Ikura) *	6.5
Steamed Shrimp (Ebi)	5.5	Chef's Omelet (Tamago) *	5
Arctic Surf Clam (Hokkigai)	5.5	Albacore Tuna (Bincho) *	6
Flying Fish Eggs (Tobiko) *	6	Squid (Ika) *	6

sushi platters

Chirashi * (assorted sashimi displayed on a bed of sushi rice)	18
Double Mori * (spicy tuna roll + 4 pc nigiri + 9 pc sashimi)	29
Sushi Mori * (california roll + chef's choice assorted nigiri)	
REGULAR (9 pcs nigiri)	24
DELUXE (12 pcs nigiri)	30
Sashimi Mori * (chef's selection of the day's freshest)	
REGULAR (12-14 pc)	24
DELUXE (16-18 pc)	30
Tekka Don * maguro, spicy tuna sashimi 'scattered' on sushi rice	18

sushi rolls

Avocado	5.5
Salmon *	6
California	6
Blue Crab California	7
Spicy Tuna *	6.75
Tuna *	6.5
Tuna & Avocado *	7
English Cucumber	5
Spicy Salmon *	6.5
Eel w/Cucumber OR w/Avocado	7
Smoked Salmon (smoked salmon, cream cheese, cucumber)	6.5
Green Roll (asparagus, avocado, cucumber w/nori flakes)	6
Shrimp Tempura (shrimp, avocado, spicy mayo)	11
Rainbow * OR Dragon	14
Soft Shell Crab (soft shell crab, avocado, scallion, Thai sauce)	12
Shirlington	14
shrimp tempura w/asparagus, on top - avocado and spicy mayo	
Volcano *	14
fresh scallop, baked in the center of an avocado covered california	
Ono *	14
fresh tuna draped on a crab-avocado roll with tempura crunch, drizzled with spicy mayo, sweet BBQ eel glaze	
Dynamite *	14
white tuna roll cut and topped w/spicy mayo, blue crab claw meat, and tempura crunchies and then baked warm	
Kani Kane *	14
kanikama (crabstick) on a shrimp tempura roll, w/Japanese mayonnaise seared by torch and finished with masago and tobiko	
PING *	14
shrimp tempura, avocado, cucumber, covered w/eel, black and red tobiko, BBQ eel sauce, spicy mayo	
Lobster Tempura *	14
lobster tail tempura, sun-dried tomato strips, asian pear, asparagus, wasabi tobiko, housemade wasabi tartar sauce	
East Meets West *	16
shrimp tempura, asparagus, bacon inside, avocado, grilled salmon, crumbled bacon, spicy mayo, BBQ eel glaze	

* Items contain raw or undercooked foods. Consuming undercooked or raw seafood & shellfish may increase your risk of foodborne illness.

CONVENIENCE CORNER (delivery available ONLY as add-ons to a minimum food order)

Beer & Wine

Virginia ABC prohibits two-tier pricing for any item. Though we are happy to deliver our extensive dine-in list, we must charge the published dine-in price. Here is a list of beers and wines for off-premise only. Wednesdays, most bottles of dine-in wines are 1/2 price, while Thursdays, sake bottles are 1/2 price. We can honor those special prices for off-premise on those specific days. Have an ID ready, because drivers are REQUIRED to check before releasing the product.

Beers

Heineken (24-oz can)	5
Stella Artois (14.9-oz can)	4.5
Kirin Ichiban (22-oz btl)	6
Asahi (21.4-oz btl)	6
Sapporo (12-oz btl)	12 6-pk
Bud/Bud Light (16-oz can)	3
Founder's All Day IPA (12-oz can)	4
Sixpoint Craft Beer (16-oz can)	
Ask for selection	5

Sake

Gekkeikan Cap Ace (180 ml)	6
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Wines (750 ml)

Lagaria pinot grigio (Venezie, Italy)	12
Hidden Crush chardonnay (CA)	13
Piggy Bank sauvignon blanc (Chile)	12
Hob Nob pinot noir (France)	11
El Origen malbec (Mendoza, Argentina)	13
19 Crimes red blend (Australia)	12
Convenience Items	
1 Dozen Large White or Brown Eggs	m.p.
1/2 Gallon Whole, 2%, or Skim Milk	m.p.
Red Bull 8.4 oz	3
Coke, Diet Coke, Sprite (12-oz can)	5 (6-pk)