

# APPETIZERS

- \* **Pepper Seared Salmon 15.00**  
mock-crab tempura, cilantro & spicy mayo with a ponzu dressed cucumber & mango salad
- \* **Spicy Asian Salad 15.00**  
tuna, salmon, avocado & cucumber  
tossed with spicy mayonnaise, with soy syrup and ponzu sauce
- Edamame 10.00**  
steamed Asian peanuts, tossed with soy, lime, sesame and sea salt
- Spicy Vegetable Salad 12.00**  
cucumber, carrots, mock-crab with masago, spicy dressing and tempura crunch

- \* **Sushi or Sashimi 8.50 – 2 pieces**  
Tuna            Yellowtail            Salmon Roe (+ 1.00)  
Salmon            Fluke            Striped Bass
- \* **CREATE YOUR OWN HAND ROLL \* CUT ROLL**  
**8.50 – 1 hand roll, or 6 piece cut roll**  
Salmon Roe\*Striped Bass\*Yellowtail\* (+ 1.00 ea)  
Tuna Fluke Salmon
- Additional Items (+ .75 each)**  
avocado\*cucumber\*scallion\*spicy sauce\*masago

## SPECIAL ROLLS

- \* **Green Tea 16.00**  
yellowtail & avocado, topped with salmon, spicy tuna tartar and sweet wasabi soy sauce
- California 13.00**  
cucumber, avocado & mock-crab
- \* **42<sup>nd</sup> Street 16.00**  
cucumber, avocado & mock-crab, topped with spicy tuna tartar
- \* **Double Double 16.00**  
tuna, salmon, mango & avocado in a soy wrapper, masago & tempura crunch, spicy mayo & soy syrup
- \* **Spicy Salmon 16.00**  
with tuna, avocado, cucumber, soy syrup & sesame
- Vegetable 13.00**  
assorted vegetables wrapped in seaweed and rice
- \* **Broadway 16.00**  
seaweed roll with tuna, yellowtail & salmon, cucumber, avocado, Japanese dressing and masago
- \* **Yellow Tail & Tuna 16.00**  
pineapple & avocado, with mango sauce and wasabi vinaigrette drizzle
- \* **Tempura Salmon 16.00**  
avocado, cucumber, spicy sauce and soy drizzle
- \* **Tempura Trio 16.50**  
tempura fried salmon, tuna and fluke, with avocado, masago and scallions
- \* **Spicy Tuna 16.50**  
with avocado, scallions and tempura crunch
- \* **Yellow Tail & Jalapeno 16.00**  
avocado, and topped with spicy salmon & tempura crunch
- \* **Mock-Crab & Spicy Pineapple 16.00**  
tuna, yellow tail and salmon dressed in spicy mayo and a miso drizzle
- \* **Tempura Yellow Tail 16.00**  
avocado & cilantro, wrapped in peppered tuna with a soy syrup drizzle

4.18

**GREEN TEA PLATTERS \* Chef's Selections**

- \* **Sushi 45.00**  
two cut rolls, four sushi pieces
- \* **Sashimi 48.00**  
twelve assorted fish pieces
- \* **Sushi & Sashimi 70.00**  
four sushi, six sashimi and two cut rolls
- \* **Ultimate 85.00**  
chef's finest selection of daily offerings with five special rolls, sashimi and Asian salad

*\* Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*

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# PAN-ASIAN MENU

*Abigael's Green Tea Lounge* proudly presents to you,  
a fusion of Thai, Vietnamese, Japanese, Korean and Chinese delicacies.  
We hope you enjoy the diversity of this menu.

## TASTINGS

**Hong Kong Peppered Steak 17.50**

wok-charred with sweet bell peppers, string beans and sesame in a classic garlic-pepper sauce

**Shanghai Dumplings 16.50**

handmade beef dumplings, seasoned with ginger, garlic and sesame;  
steamed and served with wok-charred shiitake mushrooms & string beans in a peppered sake-soy glaze

## MAIN COURSE SPECIALTIES

**Stir Fry Noodle Bowl 18.50**

with vegetables, bean sprouts, tofu & peanuts

**Vietnamese Chicken 28.00**

stir fried bell peppers, napa cabbage and bokchoy with coconut rice and sweet & sour sauce

**Steak Teriyaki 46.00**

wok charred with Asian vegetables and a classic Japanese sweet soy & ginger glaze

**Cashew Crusted Fish market price**

the day's daily catch, pan seared and served with wok-charred vegetables, jasmine rice and sweet soy syrup

## DRINK SPECIALS

**Bamboo Sakini 13.50**

Ketel One Vodka and Sho Chiku Bai Sake,  
with fresh cucumber

**Green Tea Cocktail 13.50**

Stoli Vanilla, melon liquor, lime and  
pineapple, with a splash of sweet & sour

### SAKE

**Sho Chiku Bai 6.00**

smooth, and full bodied; slightly dry

**Takara Sierra 14.00**

dry, crisp and smooth

**Sho Chiku Bai Ginjo 13.50**

dry and silky smooth with fruity aroma

**Sho Chiku Bai Nama 7.00**

fruity dry taste and a delicate flavor

**Sho Chiku Bai Nigori 13.50**

milky white in color, with a sweet flavor

**Yuki Nigori White Peach 20.00**

refreshingly sweet peach aroma,  
mello & smooth; cloudy white color