

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
- * **42nd 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**
salmon, tuna and fluke, tempura fried, with avocado, masago and scallions
- * **Spicy Tuna 16.50**
with avocado, scallions and tempura crunch
- * **Yellow Tail & Jalapeno 16.00**
with avocado, and topped with spicy salmon & tempura crunch
- * **Mock-Crab & Spicy Pineapple 16.00**
with tuna, yellow tail and salmon dressed in spicy mayo and a miso drizzle
- * **Spicy Soy Salmon 16.00**
salmon in a soy wrapper with avocado, banana tempura, spicy mayo and soy syrup

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	

<p>* Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.</p> <p>NYC Article 81</p>
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PAN-ASIAN MENU

2.18

Abigail'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	