



Welcome to Xian Sushi and Noodle!

Proudly serving hand-pulled noodles and fresh cut sushi to the community for 10+ years. Please ask your server for vegetarian/vegan/allergy modifications!

* This menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DIM SUM MENU

謹賀新年

Soup Dumplings 8.5

SHANGHAI SOUP DUMPLINGS
FILLED WITH PORK AND BROTH

Har Gao 7

SHRIMP DUMPLINGS WITH A THIN
TRANSLUCENT SKIN MADE FROM
WHEAT FLOUR AND TAPIOCA

Shumai 7

STEAMED PORK AND SHRIMP
DUMPLINGS ROLLED INTO AN OPEN
SPHERE

Char Siu Bao 8

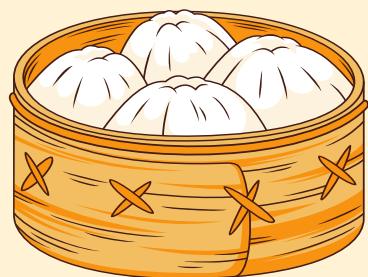
CHINESE STEAMED BBQ PORK BUNS

Egg Custard Bao 7

CHINESE STEAMED BAO FILLED WITH
SWEET CREAMY EGG CUSTARD

Lotus Sticky Rice 8.5

STICKY RICE WITH CHICKEN, CHINESE
SAUSAGE, ROASTED PORK, MUSHROOMS
WRAPPED IN A FRESH LOTUS LEAF





Drink Menu

⌘ Non-alcoholic Beverages ⌘

Iced Tea 3.25

Soda 3.25

(Coke, Sprite, Dr. Pepper, Diet Coke, Coke Zero)

Mexican Coke \$3.75

Ramune 3.25

(Orange, Strawberry, Original)

Topo Chico 3.25

Horizon Organic Milk 3.25

(Whole, Chocolate)

✦ Beer ✦

Bottled Beer 5.25

Kirin Light, Kirin Ichiban, Asahi Dry, Sapporo Premium, Dos Equis, Shiner Bock, Tsingtao, Non-alcoholic option available

✦ Red Wine ✦

Dark Horse Cabernet Sauvignon 5.75/20

California- With bold flavors of blackberry and cherry, aged to develop dark fruit flavors and dark roast aromas

Louis Martini Cabernet Sauvignon 8.50/22

Sonoma County- supple tannins, and notes of blackcurrant, cocoa, and caramelized oak.

Dark Horse Pinot Noir 5.75/20

California- raspberry, cedar and red-cherry flavors, light tannins

✦ White ✦

Dark Horse Chardonnay 5.75/20

California- baked apple and pear, layered with toasted oak, notes of caramel and brown spice

William Hill Chardonnay 6.75/20

Napa Valley- baked apple, supported by layered notes of toasty oak, caramel, and brown spice

Canyon Road Pinot Grigio 5.75/20

Italy- fruity, peach, mineral, lemon, lime, herb and grapefruit

Dashwood Sauvignon Blanc 7/24

New Zealand- gooseberry, citrus and fresh tropical fruit flavors

Ruffino Moscato D'asti 6.75/22

Italy- sage, citrus, orange blossom, and white stone fruit

J. Lohr Bay Mist Riesling 6.75/20

Monterey- exotic aromas of honeysuckle, ripe pear, Meyer lemon, and lychee

✦ Sake ✦

Sho Chiku Bai Junmai 9

house hot sake

Sho Chiku Bai Nigori 10

fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and rice custard

Sho Chiku Bai Ginjo 11

pear, melon, honeysuckle, custard, and nutmeg

Sho Chiku Bai Organic Nama 13

organic - macadamia nuts, banana bread and undertones of chocolate

Mio Sparkling Sake 13

sparkling sake, bright with aromas of peach, ripe persimmon, freesia, and fresh bread

Hana Sake 15

sake bursts with select aromas (Lychee, Pineapple or White Peach)

Soups and Salads

GF Miso Soup 3.75

Miso soup with seaweed, tofu and scallion

GF Seaweed Salad 6.5

Seaweed in Wakame dressing and garnished with sesame seeds

Green Salad 4.25

Spring mix, tomato, cucumber and carrot in our homemade pineapple ginger dressing

Spicy Kani Salad 6.5

Kani, cucumber and masago mixed in creamy spicy mayo sauce

Garlic Pickled Cucumber 4.25

Tangy cucumber salad

Appetizers

GF Spicy Chicken Liang-Pi 8.25

Recipe from Shaanxi, China Gluten free noodles tossed in Sichuan spicy sauce, served with chicken, cucumber, bean sprouts and cilantro

Spicy Chili Wontons (6) 8.75

A traditional dim sum from Sichuan. Pork and shrimp wontons served with chili oil, cilantro and peanuts

Rocky Shrimps 9.25

Famous recipe from Saitama, Japan. Fried shrimp tossed in sweet sauce over a bed of crispy wontons

Shrimp Tempura 9.25

Fresh shrimp, sweet potato and asparagus dipped in tempura batter and deep-fried until perfectly crispy. Served with house tempura sauce

Pork Gyoza 5.25

Fried gyoza, pan-fried available upon request

Karaage Chicken 8.5

Japanese fried chicken, served with our signature lobster sauce

Pork Buns (2) 7.75

Chinese bao buns served with signature roasted pork, cilantro, cucumber, peanut and hoisin sauce

Bok Choy 5.75

Traditional sautéed bok choy

GF Spicy Shredded Potato (GF) 4.25

Shredded chilled sliced potatoes in chili sauce

Edamame Gyoza 5.25

Pan-fried edamame gyoza

Fried Spring Rolls 5.25

Vegetarain crispy egg rolls, served with home-made pineapple ginger dressing

GF Edamame 5.25

Green Beans 5.75

Wok-fried green beans in garlic soy sauce

Sweet and Sour 8.5

Wok fried choice of protein in sweet sour sauce, garnished with broctoli, sesame seed, and chili pepper

• Chicken, Tofu

Salt & Pepper 7.5

Salt, white pepper and black pepper dry wok fried with jalepeños, onions and your choice of protein

• Tofu, Chicken (+\$2)

Sushi Bar Appetizers

*** Yellowtail Jalepeño 12.5**

Thinly sliced hamachi yellowtail topped with sriracha, ponzu sauce and jalepeño served with cucumber

*** Treasure Island 12.5**

Tuna, yellowtail, salmon and escolar island surrounded by avocados and dressed with ponzu sauce

*** Sushi Pie 12.5**

Pan-fried scallion pancake topped with fresh tuna, salmon, avocado, tempura flakes, masago and creamy mayo sauce

*** Spicy Lobster Dumplings 10.25**

Lobster stuffed fried dumplings topped with jalpeños, sweet chili mayo, guacamole and masago

Soft-Shell Crab Buns 10.95

Fried soft shell crab in a bao bun with lettuce, cucumber and signature lobster sauce

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Lunch Specials

Served with miso soup or house salad!

Sushi Bar Lunch

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* **Two Roll Lunch 13.45**

Pick any 2 rolls from our sushi lunch list

* **Three Roll Lunch 17.45**

Pick any 3 rolls from our sushi lunch list

* **Nigiri Lunch 14.25**

5 pc assorted nigiri and 1 roll from the sushi lunch list

* **Sashimi Lunch 15.5**

8 pc assorted sashimi and 1 roll from sushi lunch list

* **Sushi Combo Lunch 19.5**

4 pc assorted nigiri, 6 pc assorted sashimi and 1 roll from sushi lunch list

Lunch List

Tuna Roll California Roll Spicy Tuna Roll Salmon Roll Crunchy Roll Spicy
Salmon Roll Alaska Roll Vegetable Roll Spicy Yellowtail Roll Philly Roll Boston
Roll Eel Roll Cucumber Roll Sweet Potato Roll Shrimp Tempura Roll

Hand-pulled Noodles

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Xian Noodles 12.50

Known as "Fried Sauce Noodles" in China, served with a savory pork sauce, cucumbers, edamame, carrots, bean sprouts, cilantro and pork belly

Stir-fried Noodles 12.75

Stir-fried noodles in our signature sauce with napa cabbage, bell peppers, onions, eggs, and your choice of protein

• Chicken, Tofu, Beef (+\$.50), Shrimp (+\$1)

Dan Dan Noodles 13.75

Concoction of our house chili-oil sauce and signature beef broth, served with beef, bok choy, pickled vegetables, cilantro and bean sprouts

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Happy Hour

Happy Hour Monday-Friday 5:30PM-9:45PM, All day Saturday and Sunday

\$5 DRINKS

Beer

Kirin Light, Kirin Ichiban, Asahi Dry, Sapporo Premium, Dos Equis, Shiner Bock, Tsingtao, Non-alcoholic option available

Canyon Road Pinot Grigio

Italy- fruity, peach, mineral, lemon, lime, herb and grapefruit

Dark Horse Cabernet Sauvignon

California- Withbold flavors of blackberry and cherry, aged to develop dark fruit flavors and dark roast aromas

Dark Horse Pinot Noir

California- raspberry, cedar and red-cherry flavors, light tannins

Dark Horse Chardonnay

California- baked apple and pear, layered with toasted oak, notes of caramel and brown spice

Sho Chiku Bai Junmai

Hot Sake

\$7 Appetizers

Rocky Shrimps

Famous recipe from Saitama, Japan. Fried shrimp tossed in sweet sauce over a bed of crispy wontons

Shrimp Tempura

Fresh shrimp dipped in tempura batter and deep-fried until perfectly crispy. Served with house tempura sauce

* Spicy Lobster Dumplings

Lobster stuffed fried dumplings topped with jalpeños, sweet chili mayo, guacamole and masago

Crispy Wontons

Fried wontons stuffed with pork and shrimp and served with sweet chili mayo

* Ruby Tuna

Seared tuna wrapped around spicy kani and cucumber, garnished with seaweed masago and japanese dressing

* Seared Scallops

Seraed Hokkaido scallops served on top of spicy tuna and cucumber and eel sauce

* Yellowtail Jalepeño

Thinly sliced hamachi yellowtail topped with sriracha, ponzu sauce and jalepeño served with cucumber

* Green Phoenix

Spicy tuna topped with avocado, masago and ponzu sauce

* \$6 Sushi Rolls

Tuna Roll California Roll Spicy Tuna Roll Salmon Roll Crunchy Roll Spicy Salmon Roll Alaska Roll Spicy Yellowtail Roll Philly Roll Sweet Potato Roll Shrimp Tempura Roll

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Hand-pulled Noodles

Noodle Soups

Beef Hand-Pulled Noodles 14.25

12 hour beef-bone broth served with beef, cilantro, and bean sprouts

Red Braised Beef Noodle Soup 15.5

12 hour beef-bone broth combined with 12 hour braised beef broth, served with bok choy, potato, pickled vegetables and cilantro

Shoyu Ramen 15.5

12 hour sweet soy beef-bone broth served with seared pork belly, soy marinated egg, bok choy, bean sprouts and cilantro

Tonkotsu Ramen 15.5

8 hour pork bone broth served with seared pork belly, soy marinated egg, bok choy, bean sprouts and cilantro

Tom Yum Chicken Noodle Soup 14.25

6 hour chicken bone broth, coconut milk, tangy chili served with chicken, bell peppers, bean sprouts and cilantro

Vegetable Noodle Soup 14

Seaweed broth served with green beans, bell peppers, bok choy and tofu

Sauce Based Noodles

Dan Dan Noodles 15.5

Concoction of our house chili-oil sauce and signature beef broth, served with beef, bok choy, pickled vegetables, cilantro and bean sprouts

Xian Noodles 14.5

Known as "Fried Sauce Noodles" in China, served with a savory pork sauce, cucumbers, edamame, carrots, bean sprouts, cilantro and pork belly

Stir-fried Noodles 13

Stir-fried noodles in our signature sauce with napa cabbage, bell peppers, onions, eggs, and your choice of protein

• Chicken, Tofu, Beef (+\$1), Shrimp (+\$2.50), Combo (+\$3.50)

Cold Sesame Chicken Noodles 13.95

Savory sesame sauce with steamed chicken, cucumber, bell pepper, cilantro and peanuts. (Noodles served flash chilled)

Japanese Curry Shrimp Ramen 14.95

Japanese yellow curry served with bok choy, bean sprouts, edamame and cilantro. Choice of tempura shrimp or non-breaded shrimp

NOODLE SHAPES AND SIZES

Vermicelli Spaghetti Thick Spaghetti Fettuccine Pappardelle Triangle

• Gluten Free Option available •

Fried Rice

Side of Fried Rice 7

Wok-fried rice with onions, peas, carrots and eggs

Fried Rice Entrée 10.95

Wok-fried rice with onions, peas, carrots and eggs and your choice of protein

• Vegetable, Tofu, Chicken (+\$1), Beef (+\$2), Shrimp (+\$3), Combo (+\$4)

Sushi

A La Carte

* Nigiri (2PC) 6.95

* Sashimi (3pc) 7.95

☞ Kani Salmon Tuna Scallop Octopus Tobiko Red Clam Tomago Yellowtail Shrimp Escolar
Smoked Salmon Botan Ebi (+\$2) Freshwater Eel (+\$2)

Sushi Rolls

GF Vegetable Roll 7

Choice of avocado, cucumber, asparagus or all three

Sweet Potato Roll 7

Tempura sweet potato

California Roll 8

Kani, cucumber and avocado

Crunchy Roll 8

Spicy kani topped with tempura flakes and eel sauce

Salmon Skin Roll 8

Baked salmon skin with cucumber and eel sauce

GF Boston Roll 9.5

Steamed shrimp, lettuce, avocado, cucumber and Japanese mayo

Unagi Roll 10.5

Freshwater eel and cucumber topped with eel sauce

* **GF Maki Roll 8.5**

Choice of tuna, salmon or yellowtail

* **GF Alaska Roll 8.5**

Fresh salmon, avocado and cucumber

* **GF Philly Roll 8.5**

Smoked salmon, cream cheese, and cucumber

* **Spicy Roll 8.5**

Choice of tuna, salmon or yellowtail mixed with tempura flakes

Shrimp Tempura Roll 10.5

Shrimp tempura, avocado and cucumber topped with eel sauce

Super Spider Roll 13.5

Soft-shell crab tempura, avocado, cucumber and eel sauce

Dragon Roll 15.5

Kani, avocado and cucumber topped with freshwater eel and eel sauce

Caterpillar Roll 15.5

Freshwater eel and cucumber topped with avocado and eel sauce

* **GF Rainbow Roll 13.5**

Kani, avocado and cucumber topped with assorted fresh fish of the day

Sushi Entrées

Served with miso soup or house salad

* **Nigiri Plate 22**

8 pc assorted nigiri with one spicy tuna roll

* **GF Sashimi Plate 28**

15 pc assorted fresh sashimi

* **GF Combo Plate 30**

5 pc assorted nigiri, 11 pc assorted sashimi and a salmon avocado roll

* **GF Chirashi Plate 28**

Sashimi-grade assorted fish topped over freshly cooked sushi rice and garnished with sesame seed nori

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Sushi

Signature Rolls

Half Roll: 5 pc (13.5)

Full Roll: 8 pc (16.5)

Rock n' Roll

Fried roll with kani, cream cheese, avocado, white fish topped with eel sauce, spicy mayo, wasabi mayo and tempura flakes

* Sumo Roll

Fresh salmon, tuna, yellow-tail, avocado and cucumber maki style

* Spicy Suzy

Spicy kani, cream cheese and jalepeños topped with spicy salmon, tempura flakes and spicy mayo

* Longhorn Roll

Salmon tempura, jalepeño and cucumber topped with seared seasoned escolar, avocado, sweet chili sauce and red tobiko

Crazy Roll

Fried roll with spicy lobster, cucumber, and avocado topped with honey wasabi mayo, eel sauce, masago and rice cracker

* Angry Crab

Crispy shrimp tempura and spicy tuna topped with spicy kani, spicy miso sauce, eel sauce and nori

* Golden Trio Roll

Salmon tempura, spicy salmon and avocado topped with fresh salmon, spicy miso, creamy mayo, and yuzu tobiko

Coconut Shrimp Roll

Coconut and bread crumb tempura shrimp with spicy lobster topped with avocado, coconut flakes, creamy wasabi mayo and eel sauce

* Red Dragon Roll

Spicy tuna and soft shell crab tempura. topped with fresh tuna, avocado, sweet chili mayo, eel sauce and red tobiko

* Out of Control Roll

Fresh salmon, tuna, yellowtail, avocado and asparagus topped with seared tuna, seared salmon, japanese mayo, spicy miso, eel sauce, masago and rice cracker

Sushi Platters

* Sushi Apps Platter 59

6x Seared Scallops, 6x Ruby Tuna, 6x Yellowtail Jalepeño, 8x Spicy Lobster Dumplings, 1x Sushi Pie

* Urumaki/Maki Platter 49

1x Rainbow Roll, 2x Spicy Tuna Avocado Roll, 1x Salmon Roll, 1x Shrimp Tempura Roll, 2x California Roll (feeds 2-6)

* Signature Roll Platter 99

1x Rock n' Roll, 1x Out of Control Roll, 1x Golden Trio Roll, 1x Coconut Shrimp Roll, 1x Red Dragon Roll, 1x Longhorn Roll, 1x Spicy Suzy (feeds 2-6)

* Sashimi/Nigiri Platter 89

20 pc assorted fresh nigiri, 20 pc assorted fresh sashimi, 1x Salmon Avocado Roll, 2x Spicy Tuna Avocado Roll (feeds 2-6)

* Ultimate Sushi Lover Platter 259

1x Sushi Apps Platter, 1x Urumaki/Maki Platter, 1x Signature Roll Platter, 10x Assorted Nigiri, 10x Assorted Sashimi (feeds 8-12)

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BENTO

BOX 16

*Served with miso soup
and house salad*

Starters:

Pork Dumplings

Fried Spring Roll

Vegetable Dumplings

Entrees:

Fried Wontons

Shrimp Tempura

Rocky Shrimps

Sweet and Sour Chicken

*Sushi Roll:

Tuna Roll

California Roll

Spicy Tuna Roll

Salmon Roll

Crunchy Roll

Spicy Salmon Roll

Alaska Roll

Vegetable Roll

Spicy Yellowtail Roll

Philly Roll

Boston Roll

Eel Cucumber Roll

Cucumber Roll

Sweet Potato Roll

Shrimp Tempura Roll

Kid's Meal 8.5

Little Sushi Fan

Xian Noodles

Stir-fried noodles
(chicken or beef)

Clear Beef Noodle
Soup

Dessert 5.75

Mochi Ice Cream (2)
(Strawberry, Vanilla, Green
Tea, Mango, Red Bean)

Tempura Cheesecake

Sesame Balls (6)

Tiramisu

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especially if you have certain medical conditions*

