

Appetizers

AH SIN

Golden Triangle.....8.00
Crispy fried won ton skins filled with lump crabmeat, cream cheese and scallions. Served with peach chili plum sauce

Beef Sashimi.....10.00
It's not just fish. Sashimi means "pierced flesh." In this case, wafered beef tenderloin with black sesame, green onions and a soy drizzle

Tempura Fried Calamari.....8.50
An international favorite, prepared with pan-Asian accents, Japanese eggplant and Thai spice vinaigrette

Maine Lobster and Vegetable Spring Roll....8.00
North Atlantic ingredients in the far Pacific style. Hand rolled with lobster and vegetable ragout

Chiang Mai Lettuce Wraps.....8.50
Soothing and cool to the palate. Minced chicken and vegetables with Hoisin Sauce

Satun Pork Spare Ribs.....7.50
Pleasantly mild by Thai standards. Honey glazed with a basil garlic crust

Peking Stuffed Chicken Wings.....6.50
A staple on the trade routes of Cathay. With teriyaki honey glaze

Indochine Foie Gras.....16.50
Taste how the French colonized the palates of Southeast Asia. Seared with mango and ginger chutney.

Soups

Szechwan Hot and Sour.....6.00
Chicken broth with pork, bamboo shoots, bean curd and mushrooms, with chili paste and rice vinegar

Ah Sin War Won Ton.....9.00
An Asian classic with Chef Sing's trademark twist. Chicken broth with roast pork, shrimp, scallops and assorted vegetables

Shrimp Dumpling.....8.00
Shrimp dumplings with bamboo shoots and vegetables in a light seafood broth

Tofu Udon.....6.00
The shogun swore by these thick Japanese noodles. Chicken broth with soy chicken and vegetables with a hint of cilantro and miso paste

Vietnamese Beef.....5.50
Hot and pungent. Shredded flank steak with pickled vegetables

Tom Kha Seafood Soup.....9.50
Shrimp, scallops, clams and mussels. With coconut milk, galaga ginger, dry chili, garlic and parsley

Salads

Sarawak Roasted Duck.....10.00
Sliced and fried crispy, with green onions, parsley and lettuce, Tossed with roasted nuts and spices

Laotian Shredded Papaya and Shrimp.....9.00
A dish with the characteristic tang of rural Laos. Jumbo shrimp, roasted peanuts, garlic and lime chili dressing

Pacific Rim Warm Asparagus.....7.50
Featuring asparagus and Enoki mushrooms. With California avocado, drizzled with sesame oil

Sing Ranong's Chicken.....7.00
The Burmese created this unique concoction in "the breadbasket of Asia." Shredded and roasted with soy, sesame oil, and chopped roasted cashews

Malaysian Lobster.....14.00
Hearty seafare in a torrent of flavor. Chunk Main lobster With mango and tropical fruit compote

AH SIN

Dim Sum

Shrimp Har Gau.....7.50
Steamed and soft, this translucent dumpling comes with garlic soy sauce

Pork Shumai.....6.00
Served with Chef Sing's trademark garlic and ginger sauce

Yazai Gyoza.....6.00
A vegetable dumpling served with garlic black bean sauce

Pork Riblettes.....6.00
Steamed with garlic, black beans and green peppers

Crispy Almond Crab Claw.....9.00
A culinary miracle. Stuffed and rolled in slivered almonds

Char Siu Bao.....6.00
Freshly baked honey bun overstuffed with chopped barbecued pork

Nor My Gai.....5.50
Sticky rice, pork, chicken, and Chinese sausage steamed in a lotus leaf

Chinese Sausage and Turnip Cake.....6.00
Savory and tender, this dish pleases both the eye and the plate

Malaysian Satay Bar

Each is flavored with it's own exclusive accents and comes with the Chef's selection of Oriental salads and compotes

Chicken.....8.50
With spicy peanut sauce

Beef.....8.50
With warm teriyaki glaze

Pork.....7.50
With apple cashew chutney

Giant Prawn.....13.00
With mango coconut sauce

Lamb.....11.00
With fresh minted yogurt sauce

Scallop.....13.00
With ginger soy sauce

Lobster.....15.00
With mango coconut sauce

Chef's Selection.....14.00
Beef, chicken and scallop with Thai chili sauce

Korean Short Ribs.....9.00
Marinated with soy sauce, sugar, garlic, ginger and green onions

Barbeque

Crispy Roast Duck Ped Makham.....14.00
With peach plum sauce

BBQ Pork Ribs.....10.00
With sesame glaze

Ranikhet Roast Suckling Pig.....12.00
A delicacy from the days of colonial Siam. With Asian pear compote

Chinese BBQ Pork (Chak Siu).....11.00
The Portuguese called it the "golden meat." Marinated with sesame glaze

Royal Siamese Gai Yang.....12.00
Chicken in the Ko Samet style, where barbecues light up the beach. With Thai hot and sweet sauce

Cantonese Creperie

*Our form of moo shu. Homemade Canton pancake, freshly made from our French irons.
Choose from:*

BBQ Pork (Chak Siu).....12.50

Chicken.....11.00

Vegetable.....9.50

Roast Duck.....14.00

Above served with Hoisin sauce and green onions

AH SIN Sushi

Nigiri

Hand pressed finger rolls (2 pieces per order)

Maguro Tuna	7.50
Hamachi Yellowtail	7.50
Hirame Flounder	7.00
Sake Salmon	7.00
Ebi Shrimp	7.00
Ama Ebi Sweet Shrimp	7.50
Hotate Scallop	7.00
Unagi Freshwater Eel	7.00
Masago Smelt Roe	6.00
Albacore White Tuna	7.50
Uni Sea Urchin	MK
Mirugai Giant Clam	MK
Toro Fatty Tuna	MK

Sashimi

Very thin slices served with soy sauce (5 pieces per order)

Maguro	14.00
Toro Fatty Tuna	MK
Hamachi	13.00
Ama Ebi	12.00
Hirame	12.00
Sake	12.00
Albacore	13.00

Hosomaki

Small with the filling in the center of the roll (6 pieces per order)

Tekka Maki	8.50
Traditional roll filled with tuna	
Kappa Maki	7.50
Traditional roll filled with cucumber	

Sushi/Sashimi Combo

Ah Sin Signature Combination	14.50
Assortment of Sashimi, Nigiri and Inside-Out Rolls	
Sushi Combo (8 pcs)	18.00
Tuna, Yellow Tail, Salmon, White Fish, Ebi, Masago, Tamago, Taco	
Sushi Comb (16 pcs)	28.00
Tuna, Yellow Tail, Salmon, White Fish, Ebi, Ika, Saba, Ikura	
Sashimi (8 pcs)	20.00
3 Tuna, 2 Yellow Tail, 3 Salmon	

Salad

Seafood Salad	10.50
Chef choice fishes with Ponzu, Shirasha, Togarashi, Sesame Oil	
Tataki Tuna Salad (8 pcs)	15.50
Sear tuna with mixed green salad.	
Cucumber Salad	4.50
Cucumber, seaweed, sweet vinegar, and sesame seeds.	

Hand Rolls

(1 piece per order)

California Roll	6.00
Spicy Tuna Roll	6.00
Unagi Roll	6.50
Tempura Shrimp Roll	6.50
Scallop Roll	6.50
Salmon Skin Roll	6.50

Rolls

Transpacific delicacies (8 pieces per order)

Unagi-Q Baked Fresh Water Eel with Cucumber	9.00
Baked fresh water eel with cucumber.	
California Roll	9.50
The legend. Crabmeat, avocado, cucumber and masago (smelt roe)	
Tempura Shrimp Roll	12.00
Shrimp tempura, cucumber and eel sauce.	
Spider Roll (6 pcs)	12.50
Soft shell crab, Gobo, cucumber, avocado, sprouts, spicy and mayo with soy drizzle	
Spicy Scallop Roll	12.00
Scallops, sesame oil, shiraska, masago, mayonnaise.	
Rainbow Roll	13.00
Hirame, sake, ahi, hamachi, ebi and avocado on top of California Roll	
Salmon Skin Roll	9.00
Spouts, gobo, Daikon.	
Spicy Tuna Roll or Yellow Tail Roll	11.00
Minced tuna, togarashi pepper, sesame oil, masago	
Vegetable Roll	8.00
Filled with cucumber, burdock root, avocado and Daikon sprouts.	
Philadelphia Roll	11.00
Inside out roll with smoked salmon, cream cheese and scallions	
Caterpillar Roll	18.00
Fresh water eel and cucumber inside with avocado on top	
Dragon Roll	18.00
California roll topped with freshwater eel and avocado	

Chicken

AH SIN

Beef

Chosin Sesame

Crusted.....13.00

Uncommonly good and sizzling hot. With light lemon and white wine sauce

Hokkaido Soy.....12.00

From an ancient Ainu recipe. With garlic, scallions and ginger oil

Wok Charred.....14.00

Wonderfully cooked with a pronounced variety of tastes. Pineapple and tangy sweet and sour sauce

Thai Chicken.....14.50

White meat and cashews flashed with Thai chili peppers and diced vegetables

General Tso's.....13.50

A legendary dish named for a legendary viceroy. Golden fried tenders, sautéed with onion and chili peppers in a sweet and sour sauce

Mongolian Beef.....16.50

A staple from Ulan Bator to Buryatia. Prime whole marinated steak with lo mein noodles

Tangerine Spice

Beef.....13.50

Sliced and crusted with Chen Pei (sun-dried tangerine peel), spices, wok-tossed with tangerine liqueur

Crispy Malaysian T-Bone.....25.00

Prime steak dusted with chestnut flour, wok-fried and topped with sautéed onions, green peppers, mushrooms, soy and burgundy sauce

Asian Marinated Pepper Steak.....13.00

Sliced sirloin, sweet onions, green bell peppers and tomato wedges with ginger and mushroom soy sauce

Beef and Broccoli.....12.50

A hint of ginger and sesame accentuates this traditional dish. Tender julienne strips and florets with soy and oyster sauce

Pork

Hyogo Sweet and Sour Tenderloin.....10.50

Taste why Japanese pork is as renowned as the nation's beef. Tempura fried with root vegetables, chili and sweet and sour sauce

Gilded Lily Pork Chops.....13.00

Thin center cut chops fried crispy and glazed with sweet chili and onion sauce

Tonkatsu.....14.00

Center cut loin cutlet breaded with panko crumbs and tangy steak sauce

Lamb

Mongolian Khorkhog.....17.00

Lamb chops topped with sautéed sweet curried onions

Vegetables

Kang Phet

Kai.....5.00

Wok fried green beans. With minced pork, onion, peanuts and chili sauce

Korean Steamed

Broccoli.....5.50

Prepared in the custom of old Seoul. With oyster sauce

Stir Fried Thai Eggplant.....6.50

Taste the dazzling array of Southeast Asian notes. Eggplant strips stir-fried with minced pork, garlic, basil, sugar and chili sauce

Oriental Vegetables and Tofu (Ma Poh Tofu).....6.00

A medley of pickled cabbage, cubed tofu, garlic, mushrooms, peas and carrots. With hot chili sauce

Sautéed Fresh

Asparagus.....8.00

The accents add a delicate perfume and an appealing color. With butter, sake and lemongrass

Yu Choi.....6.50

The most assertive of the choi, with a mustard-like tang. Served with garlic and oyster sauce. Please check with your server for seasonality.

AH SIN Seafood

Whole Crisp Fish Ikan Goreng Style.....21.00

You can't go wrong with Ikan Goreng. Striped bass wok-fried with spicy sweet and sour sauce and chop suey stir fried vegetables

Marianas Prawns.....19.50

Large and juicy prawns from the ocean depths. Lightly crisped and served with piquant spicy ginger and garlic

Shrimp and Scallop Tempura.....20.00

With sweet potatoes, asparagus, broccoli and eggplant. Served with traditional tempura sauce

Jumbo Prawns Grand Marnier Style.....21.00

Sautéed with the delicate orange flavor of the world's finest cognac and honey glazed spiced walnuts

Mussels and Clams

Okinawa.....16.00

An elaborate feast for the discriminating palate. Steamed in sake with garlic, basil and lotus root

Manila Littlenecks.....14.50

Sweeter and more flavorful than standard clams. Wok-fried with green onions, garlic and black bean sauce

Pad Ped Pla Muek.....16.00

Sizzling calamari and spicy chili paste on a chop suey bed

Indian Ocean Scallops.....19.50

A Bengali original. Jumbo sea scallops with sautéed diced fresh vegetables and spicy Indian curry

Sautéed Dungeness Crab.....Market Price

Sweet Washington crabmeat complemented by a memorable ginger scallion sauce

Featuring from our Live Tanks —

Dungeness Crab, Shrimp, Black Bass and Goby

Prepared specially by our chef

Market Price

Noodles & Rice

Chicken Stir-Fry with Mixed Vegetables.....9.50

With light Shikoku sauce

Shredded Beef Pan

Fried.....10.00

A succulent import from the remote Tibetan plateau.

Mindanao Tender Sautéed Pork.....10.00

A western Pacific dish with a continental pungency. With onion and peppers in a tangy sweet and hot sauce

Shrimp and Scallops

Tossed.....16.00

Two distinct seafoods in perfect balance. With red and yellow peppers in garlic black bean sauce

Lobster Chunks Wok-Fried.....19.50

This dish originated in torrid Indonesia. With lemongrass, soy, fish sauce and a touch of sesame oil

Enjoy any of the above with your choice of Udon, Pad Thai, Chow Fun, or Lo Mein

Vietnamese Glass Noodles.....16.00

Thick but translucent, made from green mung beans paste. Tossed with seafood, mint, lemongrass, garlic and fish sauce

Korean Soba Noodles.....14.50

Wok fried with giant prawns, green onions, garlic, soy and Korean hot sauce

Ah Sin Fried Rice.....10.50

A dish so tasty, we named the restaurant after it. With shrimp, chicken, beef and fresh sautéed vegetables

Desserts

**Orange Blossom Jasmine and Green
Tea Declination.....9.00**
Crème Brûlée

Banana Coconut Cream Pie.....9.00
Strawberries, ice cream, rum crème anglaise

Coconut Cream Soup.....9.00
Caramelized lychees, mango tofu

Nougat Glace.....10.00
With mango coulis, almond crystalline

Vanilla Tapioca.....8.00
Lychee beignets, strawberry jelly

White Chocolate Cream.....9.00
Coconut tuile, passion fruit and mango sorbet

Tropical Sorbet.....8.00
*An enchanting assortment. Mango, passion fruit, coconut,
raspberry, chocolate*

Tea

There are over 2000 varieties of tea. Although tea is produced in more than 25 countries, the major producers include China, India, Indonesia, Kenya, Malawi and Sri Lanka. It was during China's Tang Dynasty (6816-906 BC) that tea became the national beverage of choice. Buddhist priests are thought to have been responsible for spreading the cultivation of tea throughout China and Japan. The three main categories of tea are black, green and oolong. Within each of these categories there are many varieties. Black and green teas come from the same tea plant species, the difference being the processing procedure that each leaf undergoes. Black teas undergo several hours of oxidation before drying. Green tea is steamed immediately after picking to stop oxidation. Oolong (green/black) tea is partially fermented to preserve some of green tea's delicate flavor and add richer flavor of black tea.

Tea is the national drink of many Asian countries. Tea drinking has become one of life's most treasured enjoyments, and is regarded as a form of art in many Asian cultures.
Tea blends naturally and harmoniously with the everyday lives of many people