

# STARTERS

**FRESH GREEN BEANS (V, S)** 10.50  
Spicy Thai-style sauteed in a soy sauce glaze with chopped garlic and chili paste.

**GYOZAS - JAPANESE POT STICKERS** 10.50  
Seasoned chicken and vegetables stuffing wrapped in an Asian pastry.

**CALIFORNIA ROLLS**  
Avocado, crab, and cucumber. Wrapped in rice and seaweed. Served with wasabi and pickled ginger. *(limited availability)*

4 PIECE | 9.45      8 PIECE | 14.50

**EDAMAME (V, GF)** 7.95  
Steamed green soybean pods served warm, seasoned with sea salt.

**BIG ISLAND WINGS** 12.95  
Chicken wings tossed in a spicy hot, tangy sauce. Served with ranch dressing.

**SPRING ROLLS**  
vegetables wrapped in thin dough and deep-fried. Served with sweet and sour sauce. Vegetarian option available. \*contains eggs

SEASONED PORK 8.50  
VEGETARIAN (E) 7.95

**CHINESE CHICKEN LETTUCE CUPS** 11.95  
Seasoned chicken, mushrooms and water chestnuts. Served with crisp lettuce cups. Eat these like a taco!

**CHINESE ROAST PORK** 10.50  
Pork tenderloin slow roasted in Chinese spices. Served with hot mustard, hot red sauce and sesame seeds.

**ASIAN-GLAZED PORK RIBS** 11.95  
Oven-roasted and glazed with hoisin barbecue sauce. Appetizer portion.

**WONTONS**  
Deep-fried thin squares of dough. Served with sweet and sour sauce. (Shrimp Wontons include green onions and hot mustard)

SEASONED PORK 9.50  
SHRIMP AND CREAM CHEESE 11.95

**WASABI SHRIMP COCKTAIL** 11.95  
Giant prawns, served cold with a very hot cocktail sauce containing wasabi, lime juice and a hot chili sauce to give it an Asian twist.

**DYNAMITE SHRIMP** 11.95  
Lightly battered shrimp sauced with an amazing East meets West triple chili sauce.

**SEARED AHI TUNA** 15.50  
Lightly seared Ahi Tuna with a sesame seed crust.

# SALADS & VEGETABLES

**TOSSED GREEN SALAD (V, vg)** 5.95  
A mix of romaine and iceberg lettuce tossed with carrots, red cabbage, cucumbers and tomatoes and choice of dressing.

**RED GRAPES AND WALNUT SALAD (V)** 11.95  
Fresh greens with red grapes, glazed walnuts and red onion tossed in a cucumber vinaigrette.

**THAI CHICKEN CAESAR SALAD** 12.95  
Try our Thai version of this classic salad.

**CALIFORNIA CHINESE CHICKEN SALAD** 12.95  
Fresh greens with green onions, avocados, mandarin oranges and chopped peanuts with miso vinaigrette and rice sticks.

**TERIYAKI SALAD** 12.95  
Teriyaki glazed chicken, on a bed of fresh greens and vegetables. Served with Ginger dressing.

CHICKEN 12.95  
SHRIMP 13.95

**ASIAN CHICKEN SALAD (E)** 12.95  
Fresh greens with mushrooms, green onions, red peppers, crunchy wonton strips and tomato wedges tossed in a honey mustard dressing.

**SEARED AHI SALAD** 16.95  
Seared Ahi tuna served on a bed of fresh greens with red grapes, glazed walnuts, red onion and a cucumber vinaigrette dressing.

# SOUPS

**CUP OF SOUP** (SM) 3.95 (LG) 4.95  
Soup base made daily with miso and chicken stock, pork char siu, fresh Japanese noodles and green onions.

**WONTON SOUP** (SM) 6.95 (LG) 8.95  
Our house soup served along with tender wontons.

**POTSTICKER SOUP** (LG) 8.95  
Soup base made daily with miso and chicken stock, pork char siu, fresh Japanese noodles and green onions.

**GRILLED SHRIMP SOUP** (LG) 9.50  
Our house soup served along with tender wontons.

# ENTREE'S

**OSAKA**  
Your choice of shrimp, chicken or tofu, sautéed in our ginger sauce and fresh lemons. Served with a side of our Osaka (tangy mustard) sauce.

CHICKEN 16.50  
SHRIMP 19.95  
HALIBUT 22.95  
TOFU (V) 15.95

**GENERAL MUSTARDS**  
Your choice of Halibut or Chicken deep-fried and tossed with stir-fried mushrooms, pea pods, bok choy & green onions in a tangy sweet and sour glaze.

CHICKEN 16.50  
HALIBUT 22.95

**TERIYAKI**  
Your choice of thin strips of top sirloin beef, chicken breast or tofu in our ginger teriyaki sauce.

CHICKEN 16.50  
BEEF 17.95  
TOFU (V) 15.95

**MUSHROOM BEEF** 17.95  
Beef tenderloin wok-seared with mushrooms and fresh vegetables.

**SWEET AND SOUR**  
Your choice of strips of pork or tofu deep-fried to a golden brown and topped with pineapples and sweet and sour sauce.

PORK 15.95  
SHRIMP 19.95  
TOFU (V) 15.95

**MAUI CHICKEN** 15.95  
Deep-fried chicken breast topped with sweet and sour sauce, mandarin oranges, pineapple and coconut.

**ASIAN TACOS** 14.95  
Chicken and vegetables or just vegetables in a curry sauce with warm tortillas and a spicy peanut sauce.

VEGETABLES 14.50

**SPICY CARAMEL GINGER CHICKEN** 15.95  
Deep-fried chicken breast topped with a sweet chili caramel ginger sauce garnished with crushed peanuts.

**DEEP FRIED HALIBUT** 22.95  
Halibut deep-fried to a golden brown with your choice of Fireworks sauce, tartar sauce, or malt vinegar.

**ALMOND CHICKEN** 15.95  
Our version of this traditional Chinese dish is a deep-fried chicken breast topped with a light sauce and roasted almonds.

# WOK FIRED

**GARLIC SHRIMP** 19.95  
Shrimp stir-fried with mushrooms, tomatoes, onions, and pea pods mixed with a spicy black bean sauce.

**SINGAPORE BEEF (GF)** 17.95  
Beef tenderloin sautéed in a Singapore butter with mushrooms, onions and green and red bell peppers.

**PEPPER SEARED HALIBUT WITH ASIAN SALSA (GF)** 22.95  
Halibut sautéed in butter, lemon and chilies, coated in a mild salsa of bell peppers, garlic, onions, black beans and sesame seeds.

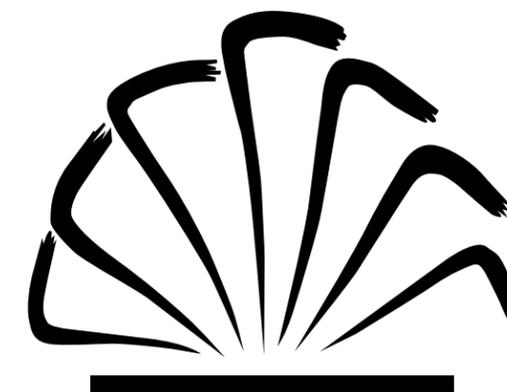
**LEMON AND PEPPER HALIBUT (GF)** 22.95  
Halibut sautéed in butter, lemon and pepper.

**BEEF AND BROCCOLI** 17.95  
Beef Tenderloin stir-fried with broccoli and other fresh vegetables in oyster sauce.

**BONG BONG CHICKEN** 15.95  
Chicken breast stir-fried with fresh vegetables in a light wine sauce.

**ASIAN SEARED CASHEW CHICKEN** 15.95  
Chicken breast stir fired with mushrooms, pea-pods, red peppers and roasted cashew nuts in a wine sauce.

**SPICY CHICKEN PEANUT BOWL** 15.95  
Chicken breast sautéed with red peppers, mushrooms, and onions in a spicy peanut sauce. Served over white rice, topped with peanuts and green onions.



# NOODLES & FRIED RICE

## FRIED NOODLE

Fresh vegetables stir-fried with soft Japanese noodles.

PORK & CHICKEN	13.95
SHRIMP	15.95
VEGETABLES (vg, E)	11.95

## SIZZLING SZECHUAN BEEF 17.95

Beef tenderloin stir-fried with mushrooms, onions and fresh tomatoes. Served over fresh noodles.

## THAI CHICKEN COCONUT CURRY NOODLE BOWL 14.50

Chicken and noodles stir-fried in a Thai coconut curry sauce with pea pods, broccoli, bok choy, red peppers, and mushrooms.

## KUNG PAO CHICKEN NOODLES 14.50

Chicken, vegetables and peanuts with fresh noodles in a spicy bean sauce. Don't bite into the Chilies, they are very hot!

## PHAD THAI

Rice Noodles with fresh vegetables and eggs cooked in a savory tamarind sauce, topped with peanuts and fresh cilantro.

CHICKEN	14.95
SHRIMP	16.95

## SHRIMP AND NOODLES IN PEANUT SAUCE 15.95

Shrimp & noodles stir-fried in peanut sauce with pea pods, broccoli, bok choy, red peppers & mushrooms.

## SHRIMP BURMESE NOODLES (vg, E) 15.50

Spicy hot noodle dish flavored with coconut milk, cilantro, thyme, pineapple, lemon, lime, garlic and hot chilies.

## FRIED RICE

Stir-fried rice with broccoli, zucchini, onions, carrots & cabbage with your choice of seasoned white or brown rice. Flavored with a light soy, ginger sauce.

PORK	11.50
CHICKEN	11.95
SHRIMP	12.95
VEGETABLES (vg)	11.50

# FOOD RESTRICTIONS

Please refer to your server about any special request or accommodation. Items referring to a specific diet will be marked as follows:

vg= Vegetarian    S=Spicy    GF= Gluten Free  
V=vegan    E=contains egg

\*All proteins can be substituted with Tofu

## OUR STORY

Betty and Nancy Tokumoto grew up experiencing the diverse cultures of Japan, Thailand, and Hawaii. Both sisters loved to cook and shared a passion for fusing the flavors of their youth on the Pacific Rim with the West.

In 1978, this passion became a vision. With hard work, Nancy and Betty along with Betty's husband, Dave Hall, saw their vision become a reality with the opening of the first Mustard Seed Asian Cafe in Missoula Montana.

For more than 40 years, their culinary creations have delighted Mustard Seed fans. The inspiration and passion that Betty, Nancy and Dave began with is what drives Mustard Seed today.



**MUSTARD SEED**  
www.mustardseedweb.com



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