

STARTERS AND SMALL PLATES

FRIED SHRIMP

Shrimp deep-fried in light batter. Served with hot mustard, hot red sauce, and sesame seeds. 10.75

FRESH GREEN BEANS

Spicy Thai-style sautéed in a soy sauce glaze with chopped garlic and chili paste. 9.75

ASIAN-GLAZED PORK RIBS

Oven-roasted and glazed with hoisin barbecue sauce. Appetizer 10.75

CHINESE ROAST PORK

Pork tenderloin slow roasted in Chinese spices. Served with hot mustard, hot red sauce and sesame seeds. 9.25

TERIYAKI GRILLED SHRIMP

Shrimp grilled in teriyaki sauce and ginger. Served with hot mustard, hot red sauce, and sesame seeds. 10.75

WASABI SHRIMP COCKTAIL

Giant prawns, served cold with a very hot cocktail sauce containing wasabi (Japanese horseradish), lime juice and a hot chili sauce to give it an Asian twist. 10.75

BIG ISLAND WINGS

Chicken wings tossed in a spicy hot, tangy sauce. Served with ranch and blue cheese dressing. 11.25

GYOZAS (Japanese Pot Sticker)

Seasoned chicken and vegetables stuffing uniquely wrapped in an Asian pastry. 9.75

PORK WONTONS

Thin squares of dough filled with seasoned pork and deep-fried until crisp. Served with sweet and sour sauce. 7.75

SPRING ROLL

Seasoned ground pork and vegetables wrapped in thin dough and deep-fried. Served with sweet and sour sauce. 7.25

SHRIMP WON TONS

Deep-fried won tons filled with real cream cheese, shrimp and green onions. Served with sweet and sour sauce and hot mustard. 9.95

CHINESE CHOPPED CHICKEN IN CRISP LETTUCE CUPS

Seasoned chicken, mushrooms and water chestnuts. Served with crisp lettuce cups. Eat these like a taco! 10.45

EDAMAME APPETIZER

Steamed green soybeans served warm, seasoned with sea salt and black sesame seeds. 5.95

DYNAMITE SHRIMP APPETIZER

Tender shrimp in a crispy batter, tossed with an amazing East meets West triple chili sauce; one sweet, one Smokey and one Thai. The spice sits at the back of the palate while the flavors explode in the front! 10.75

SEARED AHI APPETIZER\*

Sesame seed encrusted Ahi tuna seared and sliced thin. Served rare with a creamy wasabi sauce. 14.45

CALIFORNIA ROLL (limited availability)

Avocado, crab and cucumber. Wrapped in rice and seaweed.

4 PC / 9.45 8 PC / 13.45

SALADS & VEGETABLES

(Big enough to share.)

CALIFORNIA CHINESE CHICKEN SALAD

Fresh greens with chicken, green onions, avocados, mandarin orange and chopped peanuts with miso Vinaigrette and rice sticks. 11.45

TOSSED GREEN SALAD

Topped with your choice of ginger, ranch, bleu cheese, Japanese oil and vinegar, honey mustard or Thousand Island dressing. 4.95

THAI-STYLE CAESAR SALAD

Try our Thai version of this classic salad. 9.45 With chicken 11.45

ASIAN CHICKEN SALAD

Fresh greens with chicken, mushrooms, green onions, red peppers, crunchy wonton strips and tomato wedges tossed in a honey mustard dressing. 11.45

CHICKEN TERIYAKI SALAD

Teriyaki glazed chicken breast, on a bed of fresh greens and vegetables. Served with Ginger dressing. 11.45

TERIYAKI SHRIMP SALAD

Teriyaki glazed shrimp, on a bed of fresh greens and vegetables. Served with Ginger dressing. 12.45

SEARED AHI SALAD\*

Seared Ahi tuna served on a bed of fresh greens with red grapes, glazed walnuts, red onion and dressed with a cucumber vinaigrette. 15.45

WOK-FRIED VEGETABLES

A variety of fresh vegetables quickly stir-fried and lightly seasoned. 10.75

NOODLE BOWLS

SIZZLING SZECHUAN BEEF

Beef tenderloin stir-fried with mushrooms and fresh tomatoes. Served over fresh noodles. 16.75

VEGETABLE FRIED NOODLES

Fresh vegetables stir-fried with soft Japanese noodles. 10.75

KUNG PAO CHICKEN NOODLE

Chicken, vegetables and peanuts with fresh noodles in a spicy brown sauce. Don't bite into the Chilies, they are very hot! 12.75

THAI CHICKEN COCONUT CURRY NOODLE BOWL

Chicken with fresh noodles stir-fried in a Thai coconut curry sauce with pea pods, broccoli, bok choy, sprouts, red bell peppers and mushrooms. 11.75

BURMESE SHRIMP NOODLES

Spicy hot noodle dish flavored with coconut milk, cilantro, thyme, lemon and lime, garlic and hot chilies. 14.75

SHRIMP FRIED NOODLES

Shrimp and fresh vegetables stir-fried with Japanese noodles. 13.75

PORK & CHICKEN FRIED NOODLES

Pork and chicken stir-fried with fresh vegetables and soft Japanese noodles. 11.75

SHRIMP AND NOODLES IN PEANUT SAUCE

Shrimp with fresh noodles stir-fried in peanut sauce with pea pods, broccoli, bok choy, sprouts, red bell peppers and mushrooms. 13.75

FRIED RICE

Vegetable Fried Rice 10.75

Pork Fried Rice 10.95

Chicken Fried Rice 11.45

Shrimp Fried Rice 12.75

SOUPS

Made with chicken broth, miso, fresh Japanese noodles and green onions.

Cup of Soup 3.50

Bowl of Soup 4.50

with roast pork tenderloin 7.50

with 3 potstickers 8.50

with shrimp 8.50

Small Wonton Soup 6.25

Large Wonton Soup 8.25

LARGE PLATES

(Served family style with Mustard Seed seasoned rice. White rice and brown rice also available.)

SHRIMP & SEAFOOD

WOK SEARED GARLIC SHRIMP

Shrimp stir-fried with mushrooms, tomatoes, onions, and pea pods mixed with a spicy black bean sauce. 18.75

SEAFOOD STIR-FRY

Scallops, halibut, shrimp and fresh vegetables. 18.75

HOT AND SPICY SHRIMP & PEPPERS

Shrimp and bell peppers, stir-fried in a hot chili and sesame sauce. 18.75

SWEET AND SOUR SHRIMP

Shrimp deep-fried in light batter and topped with pineapple and sweet and sour sauce. 18.75

GINGER HALIBUT

A generous portion of Halibut prepared in a wok, Osaka style, with lemon and our ginger sauce served with rice. 19.75

SHRIMP GINZA

Shrimp stir-fried with ginger fresh vegetables in a savory mild hot sauce. 18.75

SHRIMP OSAKA

Shrimp sautéed in butter, ginger sauce, and fresh lemons. Served with a tangy mustard sauce. 18.75

FIREWORKS SHRIMP

Shrimp deep-fried in a light batter with a spicy hot tomato sauce flavored with sherry and Asian chilies. 18.75

PEPPER SEARED HALIBUT WITH ASIAN SALSA

Halibut sautéed in butter, lemon and chilies, coated in a mild salsa of bell peppers, garlic, onions, black beans and sesame seeds. 19.75

DEEP FRIED HALIBUT

Halibut deep-fried to a golden brown served with your choice of Fireworks sauce, tartar sauce or malt vinegar. 19.75

GENERAL MUSTARD’S HALIBUT

Halibut deep-fried and tossed with stir-fried mushrooms, peapods, bok choy, bell peppers and green onions in a unique sweet and sour glaze. 19.75

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## BEEF & PORK

### **SWEET AND SOUR PORK**

Strips of pork deep-fried to a golden brown and topped with pineapple and sweet and sour sauce. 14.75

### **BEEF TERIYAKI**

Thin strips of beef top sirloin sizzled in ginger and teriyaki sauce. 16.75

### **BEEF AND BROCCOLI**

Beef Tenderloin stir-fried with broccoli and other fresh vegetables in oyster sauce. 16.75

### **MUSHROOM BEEF**

Beef tenderloin wok-seared with mushrooms and fresh vegetables. 16.75

### **ASIAN GLAZED PORK RIBS**

Oven-roasted and glazed with hoisin barbecue sauce 17.75

## CHICKEN

### **MAUI CHICKEN**

Deep-fried chicken breast topped with sweet and sour sauce, mandarin oranges, pineapple and coconut. 14.45

### **CHICKEN OSAKA**

Chicken breast sautéed in butter, ginger sauce and lemons. Served with a tangy mustard sauce. 15.45

### **BONG BONG CHICKEN**

Chicken breast stir-fried with fresh vegetables in a light wine sauce. 14.45

### **ASIAN SEARED CASHEW CHICKEN**

Diced chicken breast, mushrooms, pea-pods, red peppers and roasted cashew nuts in a wine sauce. 14.45

### **HOT AND SPICY CHICKEN & PEPPERS**

Chicken breast and fresh green and red bell peppers stir-fried in a hot chili and sesame sauce. 14.45

### **ALMOND CHICKEN**

Our version of this traditional Chinese dish is a deep-fried chicken breast topped with light gravy and roasted almonds. 14.45

### **ASIAN TACOS**

Chicken and vegetables in a curry sauce with warm tortillas and a spicy peanut sauce. 12.95

### **CHICKEN TERIYAKI**

Chicken breast grilled in our teriyaki and ginger sauces. 14.75

### **FIREWORKS CHICKEN**

Deep-fried boneless breast of chicken topped with a spicy hot tomato sauce flavored with sherry and Asian chilies. 14.45

### **SPICY CARAMEL GINGER CHICKEN**

Deep-fried chicken breast topped with a sweet chili caramel-ginger sauce garnished with crushed peanuts 14.45

### **GENERAL MUSTARD'S CHICKEN**

Chicken breast deep-fried and tossed with stir-fried mushrooms, pea pods, bok choy and green onions in a unique sweet and sour glaze. 15.45

### **SPICY CHICKEN PEANUT BOWL**

Chicken breast sautéed with red bell peppers, mushrooms and onions in a spicy peanut sauce. Served over white rice, topped with peanuts and green onion. 14.95



# TAKE-OUT AND DELIVERY

## THE MUSTARD SEED AT SOUTHGATE MALL

On Brooks St, Paxson Street Entrance

Take-out and Delivery Service call: 542-7333

Restaurant: 542-7333

[www.mustardseedweb.com](http://www.mustardseedweb.com)

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Lunch & Dinner delivery available 7 days a week.  
No minimum delivery purchase.  
Small delivery fee applied.

Prices and menu subject to change.