

chinese

starters

spiciness can be modified to your comfort level

sichuan dumplings – house made chicken dumplings in a sweet and spicy soy garlic sauce 🌶️	5.95
pot stickers – pan seared, home made beef dumplings served with soy ginger sauce	5.95
crisp vegetable spring rolls – shredded vegetables, fried crisp in a golden spring roll shell, served with sweet and sour sauce	3.95
crab rangoon – cream cheese, scallions and crabmeat filling in crisp wonton wraps, served with sweet and sour sauce	5.95
crispy canton shrimp – wok crisped black tiger shrimp, tossed with a kitchen crafted sweet mayo and toasted sesame seeds	6.95
scallion pancakes – pan fried scallion flavored pancakes, served with ginger soy sauce	5.50
calamari tempura – tempura battered calamari served with sweet chili sauce	5.95

soups

chongqing style noodle soup – sliced whitefish fillets, slowly simmered in broth with cellophane noodles, pickled mustard greens and fresh chiles <i>“every table should experience this unique soup”</i>	13.95
vegetable and wonton soup – classic preparation with romaine lettuce, carrots and house made wontons	5.95

vegetables

harvest vegetables – broccoli, snow peas, napa cabbage, carrots and winter bamboo, wok tossed in light garlic sauce	8.50
kung pao tofu – tofu is wok crisped with spicy kung pao chili sauce 🌶️	8.95
sichuan string beans – pan fried string beans, wok tossed with sichuan marinated vegetables, drizzled with a spicy soy sauce and sichuan peppercorn oil 🌶️	9.95
shanghai bok choy – wok seared tender baby bok choy with garlic and sesame oil	8.95
sichuan gailan – chinese broccoli quick tossed with fresh garlic, dry chiles and sichuan peppercorn 🌶️	9.95

kids meal (under 12)

served with white rice

sweet & sour	chicken 6.95	shrimp 7.95
mongolian	chicken 6.95	beef 7.50
broccoli	chicken 6.95	beef 7.50

classic dishes

*spiciness can be modified to your comfort level
served with white rice
mix & match is your choice of chicken, beef, shrimp – combine any 2 or all 3*

kung pao – a sichuan classic – wok seared with blackened chiles, red and green peppers, button mushrooms and roasted peanuts, tossed with spicy kung pao chili sauce 🌶️	chicken 10.95 beef 11.95 shrimp 12.95 mix & match 13.95 scallops 14.95
yu shiang – a spicy blend of chili bean and garlic sauces, served with fresh ginger and scallions 🌶️	chicken 9.95 beef 11.95 shrimp 12.95 pork 9.95 scallops 13.95
orange peel – lightly battered and stir fried with fresh orange juice and candied orange peel 🌶️	chicken 10.95 beef 11.95 shrimp 12.95
sweet and sour sauce – the classic yin and yang flavors, red and green bell peppers, fresh fruit	chicken 10.95 shrimp 12.95
crispy sesame chicken – lightly battered chicken, wok crisped, tossed in a caramelized light spicy soy sauce, topped with toasted sesame seeds 🌶️	11.95
mongolian – a heartier northern style dish – soy and hoisin sauces with scallions and caramelized onions	chicken 10.95 beef 11.95 shrimp 12.95 mix & match 13.95
cashew dish – roasted cashews, water chestnuts, button mushrooms and snow peas	chicken 9.95 beef 10.95 shrimp 11.95 mix & match 12.95
broccoli dish – broccoli florets with soy based flavors	chicken 9.95 beef 10.95 shrimp 11.95 mix & match 12.95
general tao's – lightly battered chicken, wok tossed in a caramelized sweet and spicy soy sauce 🌶️	11.95

fried rice and noodles

fried rice – wok fried vegetables and rice	chicken or vegetable 7.95 beef 8.50 shrimp 8.95 combo (all three) 9.50 pork 8.50
lo mein – bean sprouts, shredded cabbage, onions and shredded carrots, wok tossed with a rich soy and hoisin sauce	chicken or vegetable 7.95 beef 8.50 shrimp 8.95 combo (all three) 9.50 pork 8.50
wide rice noodles – locally made, fresh wide rice noodles, wok crisped and tossed with bean sprouts, snow peas, onions and red peppers in soy and hoisin sauces	chicken or vegetable 9.95 beef 10.95 shrimp 11.95 mix & match 12.95 pork 10.95
pad thai – stir fried rice noodles, wok tossed with bean sprouts, eggs, scallions, chiles and lime, topped with chopped peanuts 🌶️	chicken or vegetable 8.95 beef 9.95 shrimp 10.95 mix & match 11.95 pork 9.95

signature dishes

*spiciness can be modified to your comfort level
served with white rice*

black peppered garlic beef – a tl's specialty – beef tenderloin pieces, wok tossed in a black pepper, fresh garlic sauce, surrounded by broccoli florets 🌶️	13.95
crunchy garlic shrimp – black tiger shrimp, wok crisped and tossed with crunchy fresh garlic, diced onions, scallions and sweet red and green bell peppers 🌶️	15.95
honey glazed chicken – marinated chicken pieces, wok tossed in a honey and spicy soy glaze 🌶️	12.95
shanghai scallops – black sea scallops, wok crisped, tossed with fresh ginger, scallions and rice wine vinegar	14.95
tl's snapper – pan grilled red snapper fillet, topped with a sweet and spicy soy glaze 🌶️	15.95
honey sesame crispy beef – lightly battered beef, wok crisped, tossed in a caramelized light spicy soy sauce, topped with toasted sesame seeds 🌶️	12.95
snow mountain shrimp – lightly battered shrimp, wok crisped, tossed with a sweet peach flavored sauce, sprinkled with toasted sesame seeds	13.95
basil garlic chicken – chicken pieces, wok tossed with sweet basil, green and red bell peppers and button mushrooms 🌶️	12.95
spicy chili fish – a spice lover's delight – sliced whitefish fillets, stir fried and served with blackened chiles, snow peas, winter bamboo, mushrooms and smoked tofu in a spicy bean sauce 🌶️	13.95
shredded pork with chinese chives – marinated shredded pork with smoked tofu strips and stir fried chinese chives	11.95
dry stir fried shredded beef – shredded sliced beef, wok fried and tossed with spicy bean sauce, sichuan peppercorn oil, tender bamboo tips and scallions 🌶️	12.95
chendu snapper – a sichuan classic – sliced fresh snapper, wok seared with spicy bean sauce 🌶️	13.95
sichuan asparagus shrimp – a chinese delicacy – black tiger shrimp, sichuan marinated vegetables and asparagus, drizzled with a spicy soy and sichuan peppercorn oil	13.95
princess yang shrimp – named after a chinese beauty – battered shrimp, wok tossed in a spicy garlic sauce 🌶️	13.95
steamed halibut fillet – fresh halibut fillets are steamed to perfection, with broccoli florets, shredded ginger and scallions, light soy sauce	13.95
sizzling peppered beef – tender sliced beef, wok tossed with diced onions and green and red bell peppers, in a rich oyster and black pepper sauce – served tableside on a sizzling plate 🌶️	15.95

lunch starters

sichuan dumplings 🌶️	4.95
pot stickers	4.95
crisp vegetable spring rolls	3.00
crab rangoon	4.95
crispy canton shrimp	5.95
scallion pancakes	3.95
calamari tempura	4.95

lunch signature dishes

served with vegetable spring roll, soup and white rice

black peppered garlic beef 🌶️	8.75
crunchy garlic shrimp 🌶️	8.25
honey glazed chicken 🌶️	7.75
tl's snapper 🌶️	8.95
honey sesame crispy beef 🌶️	7.75
snow mountain shrimp	8.25
basil garlic chicken 🌶️	7.75
chendu snapper 🌶️	7.75
dry stir fried shredded beef 🌶️	7.75
sichuan asparagus shrimp	8.25
shredded pork with chinese chives	6.95
steamed halibut fillet	7.95

lunch classic dishes

*served with vegetable spring roll, and white rice
mix & match is your choice of chicken, beef, shrimp – combine any 2 or all 3*

kung pao 🌶️		crispy sesame chicken	6.95
chicken	6.25		
beef	6.75	mongolian	
shrimp	7.25	chicken	6.25
mix & match	7.95	beef	6.75
		shrimp	7.25
		mix & match	7.95
yu shiang 🌶️		broccoli dish	
chicken	6.25	chicken	6.25
beef	6.75	beef	6.75
shrimp	7.25	shrimp	7.25
mix & match	7.95	mix & match	7.95
orange peel 🌶️		general tao's 🌶️	6.95
chicken	6.25		
beef	6.75		
shrimp	7.25		
sweet and sour sauce			
chicken	6.25		
shrimp	7.25		

lunch fried rice & noodles

fried rice		wide rice noodles	
chicken or vegetable	6.25	chicken	6.95
beef	6.75	beef	7.50
shrimp	7.25	shrimp	7.95
combo (all three)	7.75	mix & match	8.50
pork	6.75	pork	7.50
lo mein		pad thai 🌶️	
chicken or vegetable	6.25	chicken	6.95
beef	6.75	beef	7.50
shrimp	7.25	shrimp	7.95
combo (all three)	7.75	mix & match	8.50
pork	6.75	pork	7.50

lunch vegetables

harvest vegetables	6.25
kung pao tofu 🌶️	6.25
sichuan string beans 🌶️	6.95
sichuan gailan 🌶️	6.95
shanghai bok choy 🌶️	6.50

lunch soups

chongqing style noodle soup	11.95
vegetable and wonton soup	4.95

appetizers

edamame – steamed soy beans 🍢 3.95

seaweed salad 🍢 4.95

yakitori – grilled chicken on a skewer 🍢 5.95

tuna avocado sumiso – diced big eye tuna and fresh avocado with sake-miso sauce, topped with daikon sprouts 6.95

poke salad – mixed seafood sashimi and chopped romaine, tossed lightly with spicy vinegar-ponzu sauce 🍢 8.95

cucumber sunomono – cucumber in rice wine vinaigrette 3.95

wakame sunomono – cucumber and seaweed sprouts in rice wine vinaigrette 4.95

unagi or octopus sunomono – char-grilled bbq eel or cooked octopus in rice wine vinaigrette 🍢 7.95

tempura shrimp and vegetables – 2 shrimp, 5 vegetables 🍢 6.95

bonito tataki – 4 pieces thick cut seared bonito with vinegar-ponzu sauce, topped with fresh ginger 8.95

baked mussels – 4 large half shell green mussels baked with japanese mayonnaise and crab meat, teriyaki sauce on top 5.95

deep fried soft shell crab – whale size whole soft shell crab tempura fried with tempura sauce on the side 🍢 8.95

goma-ae – spinach salad with sesame sauce 🍢 3.95

sautéed scallops – hokkaido wild caught scallop sautéed with button mushrooms in light soy butter sauce 🍢 6.95

sashimi sampler – 8 pieces – chef's fresh daily selection 9.95

sashimi carpaccio – thinly sliced fish with salt, pepper and virgin olive oil 10.95

asparagus beef roll – asparagus wrapped in thinly sliced n.y. strip steak, grilled to perfection, topped with toasted sesame seeds, served with teriyaki sauce 🍢 8.50

gyo-za – pan fried pork dumplings, japanese style thin dough 🍢 5.95

chilled spicy octopus salad – sliced octopus with shredded wood-ear mushrooms and fiddlehead fern in a spicy chili sauce, with toasted sesame seeds on top 🍢 4.95

grilled yellow tail or salmon jaw – with lemon wedge and salt 🍢 7.95

nigiri/sashimi

two pieces per order

tuna
maguro – big eye tuna 4.95
o toro – fatty tuna (1 piece) 6.95
super white tuna 4.95

salmon
sake – scottish salmon 4.95
sake wa kunsei – smoked salmon 4.95
sake toro – fatty salmon 5.50

white fish
madai – japanese snapper 5.50
hirame – halibut 4.50
suzuki – striped bass 4.50

yellow tail
hamanchi – yellow tail 5.50
hiramasa – australian yellow tail 5.50
hamachi toro – fatty yellow tail 5.95

noodle soups

udon shrimp – 2 pieces shrimp, 5 pieces tempura with vegetables and udon noodles 9.95

nabeyaki udon – shrimp, scallops, mussels, crab, spinach and udon noodles 10.95

bbq pork ramen – a soy based soup 10.95

🍢 cooked 🍢 spicy

japanese

classic makimono

veggie lover's roll
avocado 3.95
cucumber 3.95
mixed vegetable 4.50

spice lover's roll
spicy tuna 5.50
spicy crab 🍢 5.50
spicy yellow tail 5.50

spicy salmon 5.50
spicy scallop 7.50

california roll – the classic combination of crabmeat, avocado and cucumber with masago topping 🍢 5.50

bbq eel roll – char-grilled bbq eel and cucumber 4.95

spider roll – fried whale size soft shell crab, cucumber and avocado, 10 pieces 🍢 11.95

philly roll – scottish salmon, avocado and philadelphia cream cheese 5.50

jb roll – smoked salmon, philadelphia cream cheese and avocado 5.50

rainbow roll – california roll with assorted sashimi layered on top, 8 pieces 10.95

tuna and avocado roll – big eye tuna and avocado 4.95

salmon and avocado roll – scottish salmon and avocado 4.95

salmon roll – scottish salmon 4.50

tuna roll – big eye tuna 4.50

negi hamachi roll – yellow tail and scallion 5.50

boston roll – black tiger shrimp, avocado and japanese mayonnaise 🍢 4.95

tempura roll – black tiger shrimp tempura, cucumber, crab and avocado 🍢 6.50

sushi entrees

sushi deluxe – 9 pieces sushi and 6 pieces california roll 21.95

sashimi deluxe – 18 pieces 22.95

sushi & sashimi combination – 4 pieces sushi, 8 pieces sashimi, 6 pieces california roll 23.95

chirashi – 15 pieces of sashimi over a bowl of sushi rice 19.95

tuna or salmon don – 12 pieces tuna or salmon sashimi over a bowl of sushi rice 20.95

sushi regular – 7 pieces sushi, 6 pieces california roll 17.95

rolls feast – 18 pieces – spicy tuna, spicy crab & california roll 14.95

crab and lobster – 10 pieces whale size whole soft shell crab roll, 8 pieces crunchy lobster roll 23.95

spicy trio – 18 pieces – spicy tuna, spicy salmon, spicy crab 15.95

cpt – 17 pieces of most popular rolls – california, philadelphia and tempura 16.95

sushi premium – 3 pieces big eye tuna, 3 pieces scottish salmon, 8 pieces rainbow roll 23.95

americans' favorite sushi – 3 pieces big eye tuna, 3 pieces scottish salmon, 3 pieces char-grilled bbq eel and 6 pieces spicy tuna roll 22.95

four season's tray for 2 – 12 pieces sushi, 8 pieces sashimi, 6 pieces california roll, 6 pieces spicy tuna roll, 6 pieces philadelphia roll 49.95

kitchen entrees

served with white rice

teriyaki – grilled with japanese teriyaki sauce 🍢
chicken 12.95 beef 15.95 salmon 15.95

tempura – deep fried in tempura batter 🍢
shrimp – 9 pieces 15.95
vegetable – 12 pieces 11.95
shrimp and vegetable – 7 pieces shrimp and 7 pieces vegetable 15.95

combination dinner – classic teriyaki preparation of chicken, beef or salmon, with 6 pieces california roll, 2 pieces shrimp and 5 pieces vegetable tempura 🍢
chicken 15.95 beef 17.95 salmon 17.95

black cod miso – black cod steak marinated 48 hours with grilled miso and sake 🍢 21.95

🍢 cooked 🍢 spicy

lunch sushi bar

sushi lunch A – 4 pieces chef's fresh daily selected sushi, 6 pieces california roll 9.95

sushi lunch B – 6 pieces chef's fresh daily selected sushi, 6 pieces california roll 12.95

california roll combo – 6 pieces california roll, 5 pieces tempura roll 🍢 8.95

three spicy – 18 pieces – spicy california, spicy tuna, spicy super white tuna roll 🍢 11.95

spicy trio – 18 pieces – spicy tuna, spicy salmon, spicy crab 🍢 13.95

spicy tuna roll combo – 6 pieces spicy tuna roll, 6 pieces california roll 🍢 9.95

sashimi lunch – 10 pieces – chef's fresh daily selected sashimi 12.95

chirashi lunch – 10 pieces – chef's fresh daily selected sashimi over sushi rice 12.95

cpt – most popular 3 rolls – california, philadelphia and tempura 13.95

spicy crab roll combo – 6 pieces spicy crab roll, 5 pieces tempura roll 🍢 9.95

california and spicy crab – 6 pieces california roll, 6 pieces spicy crab roll 🍢 9.50

kitchen lunch box

served with white rice and 3 pieces california roll

chicken teriyaki 🍢 7.95

beef teriyaki 🍢 8.50

salmon teriyaki 🍢 8.95

tempura shrimp – 2 pieces tempura shrimp, 5 pieces vegetables 🍢 8.50

char-grilled bbq eel 🍢 8.95

black cod miso – black cod steak marinated 48 hours with grilled miso and sake 🍢 10.95

lunch noodle soups

udon shrimp 6.95

nabeyaki udon 7.95

bbq pork ramen noodle 8.95

signature rolls

tl's sakura roll – crabmeat, shrimp, cream cheese, avocado and cucumber, topped with baked japanese mayo, 8 pieces 🍢 8.95

crunchy lobster – lobster with wasabi flavored mayo, coated with a crunchy tempura flake topping, 8 pieces 12.95

hand grenade – nori wrapped shrimp with sushi rice, topped with spicy garlic mayo, baked atop an orange slice 🍢 5.95

dragon roll – 2 black tiger shrimp tempura with cream cheese, topped with char-grilled bbq eel and teriyaki sauce, 10 pieces 🍢 12.95

snow crab roll – spicy crab roll with snow crab on top, drizzled with honey wasabi sauce, 8 pieces 🍢 12.95

volcano roll – spicy super white tuna, avocado and cream cheese, tempura fried with honey mustard sauce 🍢 7.50

kamikaze – tempura flakes mixed with spicy mayonnaise and big eye tuna on top of belgian endive 🍢 6.95

godzilla roll – nori wrapped char-grilled fresh water eel, romaine lettuce and cream cheese, coated with tempura flake topping, drizzled with honey wasabi sauce, 10 pieces 🍢 11.95

chicago fire – riceless tempura fried spicy tuna with sesame chili oil and vinegar-ponzu sauce, 8 pieces 🍢 9.95

triple k.c. – scottish salmon, smoked salmon, crabmeat and cream cheese, wrapped in a thinly sliced cucumber sheet, drizzled with a sweet rice wine emulsion 9.95

kids meal (under 12)

classic teriyaki preparation of chicken, beef or salmon with white rice and 3 pieces of gyo-za

chicken 6.95 beef 7.95 salmon 7.95

🍢 cooked 🍢 spicy



TL'S FOUR SEASONS

chinese and japanese cuisine

*harmonization of mix and match
beautiful blends of color, aroma, flavor and presentation*

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7 days

lunch and dinner

mon - thu

11:30am - 10:00pm

fri - sat

11:30am - 10:30pm

sun

12:00pm - 9:30pm

