appetizers _____

edamame 5.95

boiled green soybeans, lightly salted

Bangkok roti 7.95

wheat flour Thai bread, pan fried to golden brown, served with vegetable yellow curry dip

veggie spring rolls 8.50

deep fried spring rolls stuffed with cabbage, celery, carrot & silver noodles served with sweet 'n' sour sauce

fried tofu 8.50

Thai style deep fried tofu served with cucumber and ground peanuts in sweet 'n' sour sauce

gyoza veggie 8.95

Japanese style vegetable dumplings deep fried or steamed

Ying's wings 10.95 (garlic style)

chicken wings marinated in garlic-cilantro seasoning, served with celery & blue cheese dressing

vegetable samosa 8.95

colorful mix of fresh peas, potatoes, carrots, mixed with yellow curry powder and palm oil, then wrapped in a spring roll triangle; served with sweet and sour sauce

scallion pancake 9.50

scallion, batter, pan fried and served with our special sauce

chive dumplings 9.50

steamed vegetarian chive dumplings with Thai special dark chili sauce

crispy chive cakes 9.50

prepared by traditional Thai recipe with fresh chives, tapioca starch and rice flour, then deep fried until golden brown and served with a special homemade sauce: 3 cakes cut into 12 cubical pieces

shumai (pork) 8.50 (shrimp) 9.95

Japanese dumplings deep fried or steamed with sesame dressing

takoyaki 9.95

ball-shaped egg, soy and wheat flour cakes, deep fried then served with honey-mustard sauce

Thai fish cakes 9.95

minced fish fillet with Thai spices, fried until golden brown, served with cucumber sauce and topped with crushed peanuts.

Ying's crab Rangoon 11.95

real crab meat, garlic, scallion and cream cheese wrapped with wonton skin, with homemade sweet 'n' sour sauce

salads

seaweed salad 7.95

assorted thin seaweed salad with homemade ginger-olive dressing

oriental chicken salad 15.95 (LIMITED AVAILABILITY)

grilled chicken breasts, tomatoes, cucumbers, carrot, served on top of mixed greens and bathed in homemade olive-ginger dressing, topped with crispy noodles

Ying's noodle salad** 17.95 (Yum Woon Sen) (LIMITED AVAILABILITY)

The hot & spicy Thai glass noodle salad "Yum Woon Sen" combines bean thread noodles with shrimp and chicken, seasoned w/ Thai herbs and spicy lime sauce

California salad 19.95 (SEASONAL)

assorted fruit, mix of shrimp, red onions, sliced avocado, mixed greens, bathing in olive oil and fresh lemon juice





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soup

miso soup 4.00

seaweed, firm silken tofu, scallion with special homemade broth prepared with soybean (miso) paste

wonton soup 5.50 (shrimp + pork)

Thai style wonton dumplings soup in clear chicken broth with baby bok choy chopped cilantro & scallions

dumpling soup 5.50

vegetable dumplings in broth with Napa cabbage

tom yum** 5.95 (shrimp, chicken or veggie/tofu)

Thai hot 'n' sour soup generously enriched with fragrant herbs such as fresh lemon grass, kaffir lime leaves, galangal, lime juice mixed with fish sauce, tomato, mushrooms & crushed chili peppers;

tom kha* 7.50 (shrimp, chicken or veggie/tofu)

Thai hot 'n' sour soup generously enriched with coconut milk, lemon grass, kaffir lime leaves, galangal, lime juice mixed with fish sauce, tomato, mushrooms & crushed chili peppers;

noodles

phad Thai (chicken)14.95 beef 16.95 (shrimp)17.95

stir-fried rice noodles with scrambled egg, chicken breast meat or fresh shrimp, tamarind juice, bean sprouts, garnished with crushed peanut, cilantro and a piece of lime; Thailand's national dish!!!

phad see eaw 14.95

pan fried flat noodles in a homemade sauce with chicken, egg, broccoli, Chinese broccoli and bean sprouts

chicken noodles 15.95

pan-fried flat noodles with chicken, bean sprouts, scallion, garlic, onion, scrambled egg and ground peanuts on the side, served on top of lettuce

phad kee mao* 16.95 "drunken noodle"

stir-fried flat noodles with flavorful Thai basil. Thai chili. garlic, white onion, red bell pepper, bean sprouts, ground chicken or beef, served over fresh of lettuce

(chicken, pork) 18.95 beef 19.95 / (shrimp) 20.95 wheat flour noodles stir-fried in Japanese sesame oil with baby bok choy, summer zucchini, Spanish onion, red and green bell pepper

bia bowl

Bangkok noodles

(chicken) 13.95 / beef 15.50 / (shrimp) 17.50 rice noodles with bean sprouts, cilantro, scallion and garlic oil with your choice of meat cooked to perfection in flavored broth:

aromatic goodness

Ying's ramen (pork only) 17.95

prepared in flavorful homemade pork stew-based broth with tender pork cuts, served over ramen noodles with marinated hardboiled egg and marinated fried tofu, topped with bean sprouts and baby Bok choy;



curry_____

MEAT:

chicken 16.95 vegetable or tofu 16.95 salmon 21.95, shrimp, beef 18.95 scallop 20.95 combination seafood 22.95 duck 26.95

vellow curry

rich coconut milk, cooked with your choice of meat, sweet potato, potato, served with a side of cucumber salad

Panana*

your choice of meat, lime leaves, coconut milk, Panang curry paste

pineapple curry*

prepared with red curry paste, Thai basil, pineapple, bell peppers in rich coconut milk

NOODLES or RICE:

Egg Noodles, Rice Noodles, Japanese Noodles, Udon Noodles, Buckwheat Noodles, Jasmine Rice or Brown Rice

rubv currv*

your choice of meat or vegetables with red curry paste in rich coconut milk, Thai basil, bamboo shoots, red bell peppers, served over egg noodles;

gang keaw wan** (green curry)

your choice of meat and japanese noodles or rice bathing in spicy Thai green curry paste with rich coconut milk, Thai basil, blended spinach, lemon leaves, bell pepper with steamed string beans, bamboo shoots and zucchini

Ying's wok stir-fried

MEAT:

chicken 16.95 vegetable or tofu 16.95 salmon 21.95, shrimp, beef 18.95 scallop 20.95 combination seafood 22.95 duck 26.95

Thai basil (Kapaw)**

sautéed with Thai basil leaves, onion, red bell pepper, string beans, full of flavor and spice;

garlic and pepper*

sautéed with garlic, ground pepper, fresh mushrooms, onions, scallion, celery and carrot

cashew nuts**

sautéed w/ homemade cashew sauce, carrots, mushroom, green onion, water chestnuts, topped with freshly roasted cashew nuts

NOODLES or RICE:

Egg Noodles, Rice Noodles, Japanese Noodles, Udon Noodles, Buckwheat Noodles, Jasmine Rice or Brown Rice

phad king

sautéed with fresh ginger, Spanish onion, scallion, fresh mushroom, carrots

mixed veggies

stir-fried zucchini, carrot, summer squash, mushroom, onion, celery, Bok Choy, Napa cabbage with oyster sauce and garlic;

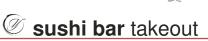
sweet'n'sour

stir-fried with pineapple, onion, cucumber, bell pepper in sweet'n'sour sauce:

steamed rice (side)

jasmine white rice (side order) 4.00 brown rice (side order) 4.50 sushi rice (side order) 5.00





fried rice (pork, chicken) 15.95 beef 16.95 shrimp 17.95 (combo) 20.95

tomato, onion, scallion, pea, carrot, egg, served with cucumber & a lime wedge

vegetarian fried rice 17.50

stir fried flavorful jasmine rice with scrambled egg, Thai chili paste, Thai pumpkin and assorted veggies, topped with cashew nuts

spicy fried rice (pork, chicken) 16.95 beef 17.95 shrimp 19.95

Thai basil, onion, peppers, garlic, chili, served with cucumber & a lime wedge, topped with an over easy egg

pineapple fried rice 20.95

shrimp, pineapple, onion, scallion, raisin and curry powder, topped with cashew nuts, served with grilled pineapple on the side

Seoul's special

bibimbap 19.95

exotic vegetables steamed and bathed in sesame oil, marinated beef in homemade bulgogi sauce; kimchi (Korean Picked cabbage) and one over-easy egg on a bed of rice, served with spicy Korean chili paste

tofu bibimbap 18.95

Vegetarian. Exotic vegetables steamed and bathed in sesame oil, steamed silken tofu, kimchi (Korean Picked cabbage) and one over-easy egg on a bed of rice with Korean chili paste

tuna bibimbap 23.95

exotic vegetables steamed and bathed in sesame oil, thin sliced tuna sashimi (5pcs), kimchi (Korean Picked cabbage) and one over-easy egg on a bed of rice, served with spicy Korean chili paste

Korean wok stir-fried

Each dish is prepared with a special selection of vegetables: baby Bok choy, zucchini, red bell pepper, Spanish onions, Napa cabbage

MEAT: chicken 18.95 vegetable or tofu 18.95

shrimp, beef 20.95 scallop 22.95

combination seafood 23.95 half a duck 27.95

Oyster, Cashew*, Spicy Basil**, Garlic, Ginger scallion, Spicy Korean**, Szechwan* SAUCE:

NOODLES or RICE:

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Buckwheat Noodles, Egg Noodles, Rice Noodles, Udon Noodles, Japanese Rice or Brown Rice



nidiri "nigiri" = hand shaped sushi / fish over rice

1 pc per order (one piece)

1 pc per order (one piece)

tamago (omelet) 3.00 asparagus 3.00 avocado 3.00 vamagobo (burdock root) 3.00 oshinko (pickled turnip) 3.00 inari (sweet tofu) 3.00 shitake (black mushroom) 3.25 kanikama (crabstick) 3.50 ebi (cooked shrimp) 3.75

saba (mackerel) 3.50 maguro (tuna) 4.50 shiro maguro (white tuna) 4.50 sake (salmon) 4.50 izumi (tilapia) 4.25 tako (octopus) 4.75 takky (baby octopus) 5.50 hamachi (yellowtail) 5.50

smoked salmon 4.75 unaqi (smoked eel) 4.75 tobiko (flying fish roe) 4.00 red tobiko 4.25 areen tobiko 4.25 black tobiko 4.75 hotategai (scallop) MP ikura (salmon roe) MP uni (sea urchin) MP

sashimi "sashimi" = no rice / sliced fish

tamago (omelet) 3.00 avocado 3.50 oshinko (pickled turnip) 3.00 inari (sweet tofu) 3.25 shitake (black mushroom) 3.75 kanikama (crabstick) 6.00 (2pc) ebi (cooked shrimp) 6.50 (2pc) saba (mackerel) 3.75

maguro (tuna) 5.00 shiro maguro (white tuna) 5.15 sake (salmon) 5.00 hotategai (scallop) MP izumi (tilapia) 4.75 tako (octopus) 5.25 takky (baby octopus) 5.50 hamachi (yellowtail) 6.25

smoked salmon 5.75 unagi (smoked eel) 5.50 tobiko (flying fish roe) 4.75 red tobiko 5.00 green tobiko 5.15 black tobiko 5.25 ikura (salmon roe) MP uni (sea urchin) MP

hand roll "temaki" = hand roll = cone-shaped single roll

1 pc per order (one piece)

H1. salmon skin hand roll 6.00

deep fried salmon skin / cucumber / burdock root / eel sauce

H2. spicy tuna hand roll 6.95

chopped tuna mixed with spicy mayo sauce / cucumber / avocado / spicy mayo sauce

H3. negi hamachi hand roll 6.95

thin sliced yellowtail / scallion / spicy mayo sauce

H4. dancing eel hand roll 6.95

smoked eel / cucumber / burdock root / eel sauce

H5. shrimp tempura hand roll (2 hand rolls) 11.95 tempura shrimp / cucumber / avocado / Jap. squash /

diced raw scallop and tobiko mixed with spicy mayo sauce

burdock root / eel sauce

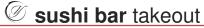
H6. spicy scallop hand roll 9.25

H7. ikura hand roll 9.00

salmon caviar

H8. spicy salmon hand roll 6.95

thin sliced salmon / cucumber / avocado / spicy mayo sauce



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hoso maki "hoso maki" = thin roll

cut into 8 pcs (eight pieces)

avocado maki 6.25 asparagus maki 6.25 kappa maki (cucumber) 6.50 kampyo maki (Jap. squash) 6.50

tamago maki (Jap. omelet) 6.00 oshinko maki (pickled turnip) 6.75 sake maki (salmon) 7.50 wakami maki (seaweed) 6.95 kanikama maki (crabstick) 6.95 ebi maki (cooked shrimp) 6.95 izumi maki (tilapia) 7.15

tekka maki (tuna)7.50 hamachi maki (yellowtail) 7.75 unagi maki (eel) 6.90

! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

special rolls (chef's special combination of ingredients)

cut into 8 pcs (eight pieces)

1. california roll \$7.95

(crabstick/avocado/cucumber/masago)

S2. J.B. Roll \$9.75

(salmon/cream cheese/scallion)

S3. philadelphia roll \$9.75

(salmon/avocado/cream cheese)

S4. New York roll \$9.75

(tuna/cucumber/cream cheese)

S5. spicy tuna roll \$9.75

(tuna/avocado/cucumber/sp. mayo)

S6. Boston roll \$10.75

(salmon/shrimp/avocado/cucumber/sp. mayo)

S7. east coast roll \$9.75

(eel/cucumber/scallion/sp. mayo sauce)

S8. kimono salmon roll \$10.25

(sm. salmon/oshinko/cream cheese/burdock root)

S9. four seasons' roll \$18.25

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(tuna / salmon / white tuna / white fish topped with four colors tobiko)

\$10. 'Only Better' roll \$15.95

(salmon/white tuna/avocado/ topped with orange tobiko)

S11. Miami sunset roll \$12.95

(white fish tempura / asparagus /lettuce/avocado topped w/ masago & sp.sauce)

S12. dancing eel roll \$15.50

(crab/avocado/cucumber topped with thin sliced eel)

S13, girls on the beach \$12.90

(asparagus / half salmon & half yellowtail inside topped with scallion and masago side by side)

S14. Cape Cod blue \$12.50

(red snapper/cream cheese/scallion/avocado / green tobiko on top)

S15. crab mix roll \$9.50

(crabstick / masago /mayonnaise /scallion)

S16. slim ladv \$10.00

(tuna / lettuce / avocado / asparagus topped with sesame seeds)

S17. volcano sunset \$18.25

(tempura shrimp / cuc inside topped with thin sliced avo & grilled dvnamite mix: crabstick /sp. mayo sauce / masago)

premium rolls (chef's specials with added value) cut into 10 - 12 pcs (ten to twelve pieces)

PR1. deep impact roll* \$18.25

(tempura shrimp/avocado/cucumber/spicy tuna on top)

PR2. dynamite roll** \$17.95

(salmon/yellowtail/avocado topped with sp. sauce, green & orange tobiko)

PR3. crazy roll \$17.50

(red snapper/white tuna/asparagus topped with orange masago)

PR4. rainbow roll \$18.50

(imitation crab meat/cucumber/avocado topped with tuna/salmon/white fish/avocado)

PR5. honeymoon chicken roll \$12.95

(chicken tempura/ cream cheese topped with honey mayo)

PR6. Texas tempura roll \$18.25

(eel/crabstick/Jap. squash/ crunch flakes rolled, then deep fried & topped with tamarind sauce)

PR7. spider roll \$19.50

(deep fried soft shell crab/cucumber/avocado/burdock root/ Japanese squash / lettuce topped with eel sauce and sesame seeds)

PR8. shrimp tempura roll \$16.75

(shrimp tempura/ cucumber/avocado/burdock root Jap. Squash topped with masago & eel sauce)

PR9. crunchy roll* \$15.95

(salmon/crab/cream cheese lightly fried tempura style and then topped with sp. sauce)

PR10. alligator roll \$19.50

(shrimp tempura/avocado tobiko/ topped with giant eel)

PR11, caterpillar roll \$17.50

(eel/cucumber/tobiko topped with thin sliced avocado & eel sauce)

PR12. fire crunchy* \$18.25

(salmon/tuna/avocado/cucumber lightly fried tempura style, then topped with spicy & eel sauce)

PR13. seven davs' art* \$17.95

(sp. tuna kimchee / scallion / tobiko topped with 4pcs red snapper tempura, eel sauce & sesame seeds)

PR14, red dragon roll \$18.95

(scallop tempura/avocado inside topped w/ red tuna & red tobiko)

PR15. veggie tempura roll \$14.50

(tempura fried zucchini / broccoli / sweet pot. / taro / teriyaki sauce)

PR16. scorpion roll \$18.25

(eel/tobiko/cucumber/avo/topped with cooked shrimp & eel sauce)

PR17. tuna jalapeño roll** \$18.25

(crabstick tempura/avocado/cucumber topped with red tuna/cilantro/jalapeño spicy sauce)

PR18. ocean bomb roll** \$22.95

(tuna / salmon / octopus/ salmon roe/ red snapper / squid oshinko / seaweed salad / jalapeño inside topped with green tobiko / sp. mayo and sriracha sauce)

PR19. Johnnie B roll* \$18.25

(shrimp tempura/avocado inside topped with salmon/yellowtail/eel and spicy wasabi sauce)

PR20. Nantucket roll \$18.95

(scallop tempura/avocado/asparagus topped with salmon and eel sauce)

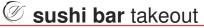
PR21. kimchee fighter*** \$18.25

(spicy tuna kimchee/avo/cucumber inside, fried tempura style & topped with sp. sriracha sauce)

PR22. birthday party \$18.25

(shrimp tempura/cream cheese/asparagus topped with masago caviar / thin sliced avocado and eel sauce)





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sushi starters

kani sunomono \$15.95

crabstick, avocado & tobiko wrapped with thin cucumber and dressed with ginger-vinaigrette

veggie naruto \$16.50

wakame, oshinko (pickled turnip), asparagus, carrot, avocado, kampyo (Jap. squash) wrapped in thin cucumber and bathed with ginger dressing

tuna naruto \$17.95

tuna, avocado & tobiko wrapped in paper thin cucumber served with flavorful ponzu sauce

tuna tataki \$22.95

thin cut seared tuna served with special ponzu sauce and vinegar dressing, served with a side of seaweed

inside-out rolls (= rice on the outside)

cut into 8 pcs (eight pieces)

white tuna / cucumber 8.00 tuna / cucumber 8.00 tuna / scallion 8.00 tuna / avocado 8.50 squid / cucumber 8.50 shrimp / cucumber 8.00

smoked salmon / cucumber 8.50 salmon skin / cucumber 8.00 yellowtail / scallion 8.25 yellowtail / cucumber 8.25 veggie maki (4 mixed veggies) 8.00 salmon / cucumber 8.00 salmon / avocado 8.25 eel / avocado 8.75 eel / cucumber 8.65 eel / cucumber / avocado 9.25 eel / asparagus 9.50

sushi sauce & sides

ADD ON ANY SUSHI:

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brown rice (substitute) \$2.00 avocado \$1.50 cucumber \$1.50 scallion \$1.50

cream cheese \$1.50 tobiko \$2.50 ginger (1oz) \$0.80 wasabi (1oz) \$0.80 soy sauce (1oz) \$0.50 add tempura (to rolls only) \$5.00 spicy mayo sauce (side) \$0.75 eel sauce (side) \$0.75 honey-mayo sauce (side) \$0.75 sriracha sauce (side) \$0.75 sushi rice (side order) \$5.00

!!! For customers with allergies: Before placing your order, please inform us if a person in your party has a food allergy!!!



