

LUNCH MENU

HOSHUN TRIO Chicken, beef & shrimp in ginger soy reduction	9.5	RAINBOW SHRIMP Louisiana gulf shrimp mixed with bell peppers, snow peas, black mushrooms & Blanchés Au Natural in crystal crystal chowder <i>*serve with daily vegetables</i>	10
SWEET THAI CHILI CHICKEN All white meat chicken cutlets batter-fried & drizzled with a sweet & spicy Thai chili sauce <i>*serve with daily vegetables</i>	8	TOM TOM SHRIMP Generous portion of lightly batter-fried plump gulf shrimp & scallions in a spicy tomato ginger sauce <i>*serve with daily vegetables</i>	10
MALAYSIAN CURRY CHICKEN All-white meat chicken tossed with mixed vegetables garnished with fried onion rings <i>*serve with daily vegetables</i>	8.5	GOO LOU PORK An authentic thousand-year old recipe: pork sautéed in a sweet savory sauce <i>*serve with daily vegetables</i>	9
KUNG PAO CHICKEN Classic Spicy Szechwan Kung Pao White meat chicken stir-fried with bell peppers & onions <i>*serve with daily vegetables</i>	9	SUSHI LUNCH 5 PCS assorted sushi with a California Roll	10
PEPPER STEAK Beef, green bell pepper sautéed in a black bean sauce <i>*serve with daily vegetables</i>	9.5	SASHIMI LUNCH 8 PCS assorted sashimi	11

HOSHUN'S FAVORITE BENTO BOX

All bento boxes served with California rolls, fried rice, ginger salad, fresh fruits and one of the following entrées:

- **Chicken / Beef teriyaki** 9
- **Shrimp Tempura** 9.5
- **Salmon Teriyaki** 10
- **Sushi** 10
- **Sashimi** 11
- **BBQ Pork** 8.5

**Lunch soup available for \$1.50 extra*

BEVERAGES

COKE, DIET COKE, ROOTBEER, SPRITE, GINGIE ALE

ICED TEA/ HOT TEA

THAI TEA (NO REFILLS)

EVIAN BOTTLED WATER (1000ml)

PERRIER SPARKLING WATER (750ml)

RICE & NOODLES

HOUSE FRIED RICE 9

Classic egg-fried rice with green onions & bean sprouts with a choice of chicken, roasted pork, gulf shrimp or crawfish

(Shrimp or crawfish \$10; combo \$11)

HOUSE LO MEIN 9

Classic stir-fry lo mein with a choice of chicken, roasted pork, gulf shrimp or crawfish & mixed veggies

(Shrimp or crawfish \$10; combo \$11)

BEEF CHOW FAN 11

Seasoned beef steak stir-fried with bell peppers, onions, bean sprouts & scallions over extra wide rice noodles

SEAFOOD CHOW FAN 12

Sautéed calamari, gulf shrimp, lump crab meat & mussels tossed with bell peppers, snow peas, mushrooms & cabbage over extra with rice noodles

• **All Rice & Noodles available in Vegetarian** 9

VEGETARIAN

HEALTHY MIXED VEGGIES 10

Fresh broccoli, cauliflower, zucchini, snow peas, Chinese cabbage, baby corn & a variety of East-West mushrooms

ASIAN FRESH VEGGIES MKT

Fresh Asian veggies sautéed with garlic and house cooking wine

CRISPY TOFU STEAK 9

Flash-fried medium firm tofu steak topped with mixed vegetables

SEAFOOD UDON SOUP 9

Unique chicken stock infused with scallions and served with large gulf shrimp, lump crabmeat and mussels

PAD THAI NOODLES 10

Stir-fried Thai noodles mixed with veggies eggs, Thai-marinated chicken, gulf shrimp & lemon grass

SINGAPORE RICE NOODLES 10

Stir-fried rice noodles with glazed & roasted pork topped with gulf shrimp in curry sauce sides

YAKI SOBA 9

Stir-fried Japanese soba noodles with chicken, beef, shrimp, mussels, tossed with mixed veggies in Japanese Lemon soy sauce

YAKI UDON 10

Stir-fry Japanese Udon noodles with chicken, beef, shrimp, mussels, tossed with mixed veggies in Japanese lemon soy sauce

SIDES

ASPARAGUS IN XO SAUCE 7

SAUTEED BROCCOLI 5

EGGPLANT BASIL SPICE 6

STRING BEANS IN XO SAUCE 6

SAUTEED SPINACH 6

STARTERS

SOUPS 汤

IMPERIAL WONTON SOUP 5

Classic chicken broth soup with ground pork & shrimp wontons garnished with gulf shrimp

HOT & SOUR SOUP 4

Traditional hot & sour soup with pork, bamboo shoots & mushrooms in a savory broth

HEARTY TOFU SOUP 4

Heart-healthy tofu soup with mixed veggies

MISO SOUP 3

Traditional Japanese soy bean broth with tofu, seaweed and scallions

SALAD 沙拉

SESAME CHICKEN SALAD 11

A tower of fried sesame chicken strips over organic field greens tossed with soybean sprouts, blanched snow peas & carrots in our honey peanut butter vinaigrette

SEARED AHI TUNA SALAD 14

6 oz sushi-grade pepper seared ahi tuna over sautéed white onion alongside our organic mixed greens; tossed with cherubs, piccolo oro tomatoes, chili bamboo shoots & garlic vinegar cucumbers in a Polynesian cilantro dressing

JAPANESE GINGER SALAD 3.5

Mixed organic greens with Japanese ginger dressing

SEAWEED SALAD 4.5

Marinated seaweed on top of mixed organic greens, served with balsamic vinaigrette dressing

SQUID SALAD 5.5

Marinated squid with veggies on top of mixed organic greens, served with balsamic vinaigrette dressing

APPETIZERS 頭台

VIETNAMESE SPRING ROLL 5

(Available in Vegetarian)

Gulf shrimp & pork wrapped with vermicelli noodles & basil in an opaque rice paper wrap

TOSSED THAI BEEF SALAD 8

Seared beef tenderloin on top of a romaine salad; mixed with basil, cucumbers, diced red chili peppers, tomatoes & garlic tossed in a green cilantro basil paste

FIVE—PEPPER CALAMARI 10

Lightly batter-fried squid tossed with red, green bell peppers, jalapeno peppers, white & black pepper

CHINESE EGG ROLLS 4

The best recipe for the classic egg roll from scratch: shrimp, ground pork, green onion & cabbage

POT STICKERS/ STEAMED DUMPLINGS 5

A family recipe of ground pork & shrimp mixed with cabbage, green onions & ginger served with a dark, green onion vinegar

SWEET BBQ PORK 5

Tender boneless strips of pork marinated in Ho-shun BBQ sauce

PEPPER TUNA 9

Seared Japanese chili pepper tuna with ponzu sauce, garnished with white radish

TUNA TATAKI 9

Seared tuna sashimi with ponzu sauce and chopped white onion

EDAMAME 4

Steamed & lightly salted soybeans

CRAB & CRAWFISH RANGOON 6

Sweet snow crab, cream cheese, and fresh crawfish

HOSHUN'S J-POPS 6

Jalapeno pepper stuffed with snow crab, cream cheese, and fresh crawfish tails

ENTREES

HOUSE SPECIALS

XOXO CONNECTION 19

Pure chemical-free U-10 scallops & plump gulf prawns stir fried in an XO oyster sauce

HOSHUN RACK OF LAMB 25

Seasoned & grilled rack of lamb served in Asian cracked pepper; served with a three layer avocado, mango & tomato salad

TON-PO LAMB 14

Hind-shank marinated & braised in a dark soy reduction, served over a bed of steamed cabbage

PUMPKIN SEED DUCK 17

Peking-style boneless backed duck with a crispy skin & pumpkin crust under a pool of rich plum sauce

HOSHUN RIBS 16

A three-part cooking process: steamed, fried & sautéed with our own secret spice combination & ingredients; served on a cushion of Opelousas sweet potato fritters & a trio of Chinese eggplant

CAJUN SPICES CRAWFISH 14

Crawfish tail, asparagus sautéed with Cajun spicy garlic sauce

SOFT SHELL CRAB *(Hong Kong Style)* 17

2 jumbo size soft-shell crabs served with Hong Kong style black bean sauce with mixed vegetables

PRAWNS WITH CANDIED PECANS 16

Lightly battered prawns mixed with fresh fruit, pecan served with chef special honey mayo sauce

SALT AND PEPPER PRAWNS 16

Wild jumbo prawns stir-fried in a salt and pepper mix, ginger, and green onions

FRESH MARKET FISH MKT

(FILET OR WHOLE FISH)

Served one of two ways: *(market price)*

- Steamed with ginger, green onion & soy
- Batter-fried & tossed in a tomato ginger sauce

FROM THE LAND

BEEF L'ORANGE 16

Stir-fried beef tenderloin in an orange zest & ginger sauce; flamed-reduced with Spanish orange liqueur

CRACKED PEPPER BEEF 17

Stir-fry beef tenderloin over a bed of summer squash, vine ripe tomatoes, mushrooms & snow peas

SPICY HUNAN BEEF 15

Popular spicy Szechwan beef dish served over Julian bell peppers, snow peas, soybean sprouts & spinach

BUTTER PEPPER MIGNON 16

6 OZ mignon sautéed with onions, bell pepper, Jalapeno, garlic in a butter pepper sauce

GOO LOU PORK 11

An authentic thousand-year old recipe: pork sautéed in a sweet savory sauce plated with a trop of fried tempura eggplants

ALMOND CRUSTED CHICKEN 12

All-white meat chicken crusted with almonds, battered & deep fried; covered in citrus lemon sauce

ASPARAGUS CHICKEN IN XO SAUCE 12

Sautéed white meat chicken over a bed of asparagus cooked on XO sauce

GENERAL TSAO'S CHICKEN 12

A classic Chinese Favorite tossed in General Cho's sauce

FROM THE SEA

CRISPY GINGER PRAWNS 15

Generous portion of lightly batter-fried plump gulf Prawns & scallions in a tomato ginger sauce

KUNG PAO PRAWNS 15

Spicy Szechwan plump gulf prawns stir-fried with dried hot red peppers & Louisiana boiled peanuts

ORANGE PEEL PRAWNS 15

Stir-fried gulf prawns in an orange zest & ginger sauce; flame-reduced with Spanish orange liqueur

SUSHI BAR SPECIALS

CHEF'S SIGNATURE DISHES

(NEW YORK STYLE)

HAWAII WHITE TUNA 12

Torched white tuna sashimi with chef's signature white miso yuzu sauce over a bed of fresh asparagus

SEAFOOD MARTINI 11

Salmon, tuna, white fish, and masago in a spicy garlic sauce, then topped with fresh kiwi and strawberry.

YELLOWTAIL JALAPENO 12

Yellowtail sashimi, topped with Jalapeno salsa and yuzu ponzu dressing

FUJI TORO (BLUE FIN FATTY TUNA) 16

Thinly sliced toro sashimi with Japanese ponzu yuzu sauce

LOTUS WHITE FISH (USUZUKURI) 11

Thinly sliced white fish sashimi served with ponzu and Sriracha chili sauce and scallions

MANGO LOBSTER TARTAR 13

Chef's special lobster salad mixed with fresh mango and Strawberry sauce

YELLOWTAIL TARTAR 13

Minced yellowtail sashimi and red onions served with chef's special yuzu dressing, topped with Caviar

TASTE OF SUSHI 9

5 pieces of sushi (chef's choice)

TASTE OF SASHIMI 11

7 pieces of sashimi (chef's choice)

CHEF'S ENTREES

SUSHI ENTRÉE 16

8 pieces assorted sushi: tuna, salmon, white fish, white tuna, yellowtail & a California roll

SASHIMI ENTRÉE 22

15 pieces assorted sashimi: tuna, salmon, whitefish, white tuna & yellowtail

CHIRACHI 20

Traditional Japanese sashimi dinner over sushi rice (chef's choice)

SUSHI & SASHIMI COMBO 26

5 pieces sushi, 9 pieces sashimi with a spicy tuna roll (chef's choice)

LOVE BOAT FOR II 40

Assorted sushi & sashimi on a boat. (chef's choice) good for 2 people

CHEF'S SPECIAL ROLLS

PLAYBOY ROLL 14

Spicy tuna, shrimp tempura, & asparagus inside, topped with sushi shrimp and mango; flame-cooked with BBQ eel sauce at your table.

FLAMINGO ROLL 13

Sautéed spicy scallops, avocado & cilantro inside, topped with white tuna, jalapeno and spicy mayo sauce

SPICY GIRL ROLL 14

Seared pepper tuna with cucumber inside topped with lobster salad served with Japanese sashimi pepper and Sriracha chili sauce

THE SUPER DOME 14

Louisiana spicy crawfish roll topped with spicy tuna and snow crab served with spicy mayo, crunchy flakes and smelt roe

HOSHUN'S TREASURE 13

Shrimp tempura, cream cheese, and avocado inside topped with chef's special crunchy and bonito flakes

HARD ROCK ROLL 13

Shrimp tempura, snow crab, avocado, asparagus, smelt roe wrapped with soy paper serve with BBQ eel sauce

SNOW CRAB NARUTO 11

Snow crab, crab stick, smelt roe, avocado rolled in a cucumber wrap served with lemon creamy sauce

TIGER ROLL 14

Shrimp tempura, avocado inside topped with fresh salmon, tuna, and BBQ eel with eel and spicy mayo sauce and crunchy flakes

SAINT CHARLES ROLL 14

Spicy yellowtail, Japanese sashimi pepper, scallions inside topped with fresh salmon and tuna, served with chef's special wasabi mayo sauce

HAWAII NARUTO 14

Fresh salmon, tuna, yellowtail, crab stick, smelt roe, avocado in a cucumber wrap served with Japanese miso yuzu sauce

BUDDHA BELLY ROLL 15

Salmon, tuna, yellowtail, snow crab, smelt roe, avocado, bean sprout, mint leaf wrap in soy paper, side with eel, spicy mayo, creamy sauce and crunchy