

SEASONAL FAVORITES

SMALL BITES

CRISPY ROAST DUCK SLIDERS WITH HOISIN GLAZE (3)	9.00
LITTLE NECK CLAMS OR BLUE MUSSELS (PLEASE SPECIFY TO SERVER) <small>-STEAMED IN GARLIC SAKE BROTH, WITH DICED SWEET ONION, MUSHROOMS & SPRINKLED WITH GREEN ONIONS</small>	9.00
KOREAN BBQ BEEF SHISH KABOBS	9.00
FIRECRACKER SHRIMP TACOS (2)	9.00
PANKO ZUCCHINI STICKS WITH GREEN TEA SEA SALT	7.00
CRISPY COCONUT SHRIMP WITH MANGO SALSA	6.00
TEMPURA ASPARAGUS FRIES	7.00
CRISPY SOFT SHELL CRAB(1)	7.00

MEALS & TACOS

BRAISED BEEF SHORT RIBS NOODLE SOUP BOWL <small>(TENDER BONELESS SHORT RIBS, SLOW BRAISED WITH FIVE SPICE SEASONING, WITH RICE NOODLES, DAIKON, BABY BOKCHOY, BEAN SPROUTS IN A SAVORY BROTH)</small>	13.00
KITCHEN SINK NOODLE SOUP BOWL <small>(COMBINATION OF PORK, BEEF, CHICKEN, JUMBO SHRIMP & MIXED VEGETABLES, WITH EGG NOODLES IN OUR HOUSE SOUP BROTH)</small>	13.00
*STIR FRIED MONGOLIAN LEG OF LAMB <small>(TENDER SLICE OF LEG OF LAMB, STIR FRIED WITH SWEET ONION, SCALLIONS AND CARROTS IN A SPICY MONGOLIAN SAUCE, SERVED ON TOP OF CRISPY RICE NOODLES)</small>	18.00
*LITTLENECK CLAMS IN SPICY BLACK BEAN SAUCE	14.00
GINGER TERIYAKI SALMON <small>(SUSHI GRADE FRESH SALMON, PAN GRILLED MEDIUM & TOPPED WITH A GINGER TERIYAKI GLAZE. SERVED WITH SAUTÉED GREEN BEANS AND SNOW PEAS)</small>	21.00
SEARED SESAME YELLOWFIN TUNA IN WASABI GLAZE <small>(SERVED WITH STEAMED BROCCOLI & SAUTÉED FRESH GREEN BEANS)</small>	21.00
*SPICY KOREAN BEEF BBQ TACOS (4) <small>(SERVED WITH SAUTÉED GREEN BEANS & SNOW PEAS)</small>	16.00
*SPICY MONGOLIAN LAMB TACOS (4) <small>(SERVED WITH SAUTÉED GREEN BEANS & SNOW PEAS)</small>	18.00
PAN-SEARED FISH TACOS WITH MANGO SALSA (4)	16.00

*DENOTE FOR SPICY DISHES

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES.

PRICES ARE SUBJECT TO CHANGE WITH ANY SUBSTITUTIONS OR CHANGES.
SOME ITEMS ARE AVAILABLE IN GLUTEN FREE COOKING. PLEASE ASK YOUR SERVER AND SPECIFY.

THANK YOU & WE HOPE YOU HAVE ENJOYED YOUR E-NOODLE'S EXPERIENCE
FOR CONTACT INFORMATION AND COMMENTS, PLEASE VISIT:

ENOODLESCONCORD@AOL.COM

SEASONAL FAVORITES

SUSHI CHEF

- TROPICAL HAWAIIAN ROLL** 18.00
SPICY TUNA AND CUCUMBER WRAPPED INSIDE AND TOPPED WITH AHI, BIGEYE TUNA, SLICED AVOCADO & MANGO. FINISHED WITH PONZU SAUCE AND MASAGO
- MIGHTY DUCK ROLL** 16.00
CUCUMBER, SCALLIONS, ASPARAGUS, PORTABELLO MUSHROOMS WRAPPED INSIDE AND TOPPED WITH SLICED CRISPY ROAST DUCK & AVOCADO, THEN DRIZZLED WITH EEL SAUCE AND SIRACHA DOT
- ELECTRIC EEL ROLL** 15.00
TEMPURA SHRIMP, KANI CRAB, JALAPEÑO PEPPERS & CREAM CHEESE INSIDE. TOPPED WITH SLICED AHI TUNA, BBQ EEL AND FINISHED WITH EEL SAUCE, MAYONNAISE, SIRACHA AND CHOPPED CILANTRO
- CYNDI'S TUNA NACHO** 15.00
6 PIECES OF WONTON CHIPS, 6 SLICES OF SEARED TUNA, TOPPED WITH HOUSEMADE GUACAMOLE & CRAB DIP, FINISHED WITH SWEET CHILI SAUCE
- RISING SUN ROLL (TEMPURA STYLE)** 16.00
BBQ EEL, CREAM CHEESE, KANI CRAB & JALAPEÑO PEPPERS WRAPPED INSIDE AND TOPPED WITH HOUSE CRAB SALAD. THEN DRIZZLED WITH EEL SAUCE, MASAGO AND SCALLIONS

SWEETS

- COCONUT CRÈME BRULÉE** 7.00
- JAPANESE MOCHI ICE CREAM CAKE** 4.00
(VANILLA, CHOCOLATE, RED BEAN OR GREEN TEA)
- E-NOODLES TEMPURA OREO WITH VANILLA ICE CREAM** 6.00
- HOT FUDGE CHOCOLATE CAKE WITH VANILLA ICE CREAM** 7.00

E NOODLES & CO.

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