



LUNCH MENU

APPETIZER

SPRING ROLLS (DUCK / SHRIMP / VEGETABLE) 鸭肉/虾肉/素菜春卷 12/12/10

Three homemade spring rolls. A choice of Duck, Shrimp or Vegetable filling; freshly wrapped with carrots, onions, mushrooms and cabbage blanched in-house. Fried until crispy and golden; served with sweet chili sauce.

JIANGNAN CHINESE SALAD || 巧拌晚菘雪齑 15

Vibrant and fresh salad made with finely chopped cabbage, carrots, apple, cilantro, and orange zest. Tossed together with white vinegar and sugar then topped with thin sweet potato crisps for texture.

HOMESTYLE

WAGYU FRIED RICE / SHRIMP FRIED RICE || 和牛/鲜虾炒饭 25 / 22

An elegant-style fried rice sautéed with eggs, scallions, carrots, peas and onions. This fried rice can be made with either diced A5 wagyu steak, or shrimp. Wok fried at high heat for a beautiful rice texture. Delicious, classic, and great to share.

BEEF CHAO FEN RICE NOODLES 千炒牛河 22

Stir fried wide rice noodles with beef round steak, bean sprouts, eggs, onions, and scallions. A traditional comforting noodle dish, flavorful, fragrant and savory with just a hint of sweetness. Sauce contains oyster sauce.

PAN SEARED DUMPLINGS 猪肉锅贴 16

Four hand folded dumplings stuffed with pork, shrimp, egg and chives, then seared for a beautiful bottom crust. A perfected classic; a crispy exterior paired with a savory, juicy filling inside. Dish contains oyster sauce.

MEAT, SEAFOOD, AND VEGETABLES

BLACK PEPPER BEEF 黑椒牛肉 25

Tender thin slices of skirt steak marinated and seared in a savory black pepper sauce with bell peppers. A smooth, balanced sauce, with everything served on a sizzling cast iron to melt the aromatics together.

HUI SHAO BEEF 回勺牛肉 25

Thin slices of skirt steak prepared in a mildly spicy sauce with spicy Asian peppers, scallion, and garlic. Simmered in a wok over high flames for a slightly smokey finish, and wonderfully tender meat. Sauce contains peanuts/sesame.

PINEAPPLE SHRIMP || 菠萝咕咾蝦 25

Jumbo shrimp briefly wok fried for a crisp exterior, then sautéed with a sweet and tangy sauce of pineapple, onions, and bell peppers. Bursting with flavor and colorful notes of fruit and sweet and sour.

TWICE COOKED PORK || 外婆回锅肉 22

Tender pork belly steamed, then thinly sliced and wok-fried together with spicy green peppers, green onions, garlic, and bean curd sauce. Cooked twice to add an extra layer of tenderness and allow all flavors to marinate. Contains sesame.

SZECHUAN SPICE CHICKEN || / CITRUS CHICKEN 小炒辣子鸡 / 橙香鸡柳 18

1. This dish honors the classic street food flavors of China, Chicken is wok sautéed with Szechuan chilis, onions, spicy Asian peppers, and scallions. Savory with a unique mouth numbing spice.
2. Chicken tenderloin marinated with citrus peel and chef's spices, then breaded on its exterior before frying for a golden crispy crust. Tossed in a citrus-based sauce for a sweet and tangy taste, bursting with juicy flavors.

FISH FILLET (SZECHUAN / GARLIC ||) 傳統水煮魚 / 爆椒蒜香魚 29

1. Boiled fish fillet: Asian freshwater fish simmered and flavored in traditional spicy Szechuan pepper oil, with Korean cabbage, garlic, and onion to accentuate the flavor.
2. Garlic fish fillet: less of the Szechuan peppers and chili oil, but full of palette pleasers, with bok choy, wood ear mushrooms and beansprouts. Spicy, savory, and colorful. A great introduction to Szechuan spice. Contains nuts.

JIAO LIU FISH FILLET || 椒熘魚段 26

Asian fish fillet wok fried for a crispy, golden soft shell and a fluffy, tender interior. Glazed with a sweet and lightly tangy sauce made with bell peppers and chef's seasonings. Each bite tasty with a mild kick.

MAPO TOFU || 麻婆豆腐 18

A delicious staple from Sichuan, simmering silky tofu with spicy Szechuan chili peppers and peppercorns, scallion, and fermented bean curd sauce. A harmony of vibrant flavors, highlighted by mouth-numbing ma-la spices.

QIANYE TOFU WITH SQUID || 小鱿鱼千叶豆腐 23

Firm Qianye tofu, sliced thinly and sautéed with squid. A balanced blend of umami flavors with savory Asian spicy peppers, accentuated with garlic. Served in a fire-heated pot for a lightly smokey aroma with light spice. Contains nuts.

GARLIC SAUCE EGGPLANT || 長龍茄子 22

Fresh eggplant scored and flash-fried for a crisp exterior. Tossed in a savory garlic bean curd sauce with peppers, peas and carrots. The combination melts in the mouth, with a great texture and explosion of flavors. Contains oyster sauce.

DRY POT CAULIFLOWER || 千锅花椰菜 20

One of G.58's all-time favorites. Fresh cauliflower sautéed at high heat with scallion, thin sliced pork, spicy Chinese peppers, onion, garlic and a peanut based sauce. Deliciously savory with only a slight kick.

STIR FRIED CHINESE BOK CHOY || 清炒上海苗 20

Crisp, garden-fresh Chinese bok choy, sautéed with shiitake mushrooms and garlic for a natural, light taste. Balanced in texture and taste, perfect to accompany any meat or seafood dish with bold flavors or heavy sauces.

■ Dish is/can be made vegetarian upon request. ■ Dish is/can be made gluten-free upon request.

■ Spicy dish, may be available with less or more heat, please ask your server.