



LUNCH MENU

APPETIZER

- SPRING ROLLS (DUCK / SHRIMP / VEGETABLE)** 鸭肉/虾肉/素菜春卷 12/12/9
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** ■■ 巧拌晚崧雪齋 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** 干炒牛河 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.
- JADE DOORNAIL SOUP BUNS** 老北京门钉肉饼 4 buns for 16
Soup bun stuffed with juicy marinated angus short rib and onion, then seared top and bottom for a beautiful crust. The name refers to the ancient gold doornails that were used to decorate royal jade doors. 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.
- SWEET BEEF STIR FRY** 啫啫牛肉煲 25
Tender, premium short rib steak, sliced and stir fried with cilantro stems in an oyster sauce for a sweet-savory taste. Light nutty flavor, highlighted by hints of ginger. Contains peanuts.
- TOMATO BEEF POT** 罐焖牛肉 25
Delicious, comforting dish made by simmering potatoes, carrots, king oyster mushrooms, Chinese dates, short rib, and tomatoes. The stew gives hints of sweet and sour, complimenting a hearty, flavorful base.
- CRISPY PORK BELLY WRAP** 金牌脆皮五花肉卷 24
Fried sliced pork belly delicately dusted with cumin seasoning and rice flour for a crispy, tasty exterior. Served with fresh cucumber and thinly made pancakes to eat as a delicious combination wrap.
- PINEAPPLE SHRIMP** 菠萝咕咾蝦 ■ 25
Jumbo shrimp briefly wok fried for a crisp exterior, then sauteed 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 that extra layer of tenderness and allow all flavors to marinate.
- SZECHUAN SPICE CHICKEN** ■ / **DIAOSHAO CHICKEN** 小炒辣子鸡 / 吊烧鸡 18 / 28
 - This dish honors the classic street food flavors of China, Chicken is wok sauteed with Szechuan chilis, onions, spicy Asian peppers, and scallions. Savory with a unique mouth numbing spice.
 - In a similar preparation to our Peking Duck, this chicken is marinated and coated on its exterior before roasting in the oven. The skin becomes very crispy, and the meat is juicy with savory flavors to complement.
- FISH FILLET (SZECHUAN / GARLIC ■ / FRIED)** ■■ 傳統水煮魚 / 爆椒蒜香 / 香辣魚片 29/29/27
 - 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.
 - 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.
 - Fried fish fillet: Asian fish fillet wok fried for a golden soft shell, and a fluffy, tender interior. Tossed with dried chili peppers, salt and pepper, and chef's seasoning for a light spice in each bite.
- QIANYE TOFU WITH SQUID** ■■ 小鱿鱼千叶豆腐 23
Firm Qianye tofu sautéed with squid, umami garlic and savory Asian spicy peppers. Slightly smokey with light spice.
- 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. The combination melts in the mouth, with a great texture and explosion of flavors.
- DRY POT CAULIFLOWER** ■■■ 干锅花椰菜 20
One of G.58's all-time favorites. Fresh cauliflower sauteed at high heat with scallion, minced pork, spicy Chinese peppers, onion, garlic and a peanut based sauce. Deliciously savory with only a slight kick.
- GOLD AND JADE STRING BEANS** ■■■ 干煸芸豆丝 20
A well-balanced vegetable dish made of fresh sliced Asian green beans, stir fried with Chinese black beans, spicy peppers, and thin-sliced bacon. Quickly sauteed with fire, and paired perfectly with any entrée, fantastic to share.
- WOK FRIED BROCCOLI** ■■■ 小炒西兰花 20
Broccolini stir fried with a garlic-soy sauce. Complimented with red peppers, small cuts of pork, and hints of Szechuan peppers. Crisp and fresh tasting, this shareable has a delicious natural flavor. Sauce contains oyster sauce.

■ 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.

Consuming meats, seafood, poultry and eggs may increase the risk of foodborne illness.

A 20% gratuity will be added to all parties 4 or larger, and on holidays.