



G.58 Cuisine

STARTERS

LOBSTER FRIED WONTONS 龍蝦脆雲吞

Four thin hand-made wonton skins folded around fresh steamed lobster tail meat, fried together until golden brown, giving each bite a mouth savoring crisp; everything is juicy and tasty in this simple, but popular appetizer.

CRAB CLAW WITH SHRIMP 蟹鉗蝦球

Three pieces of fresh crab claws mixed with minced shrimp and fried for a golden-brown exterior. Perfectly crisp outer crust wrapping a savory umami filling. Served with a sharp vinegar-based sauce with flavors of onion, ginger and cilantro.

CRISPY MANGO SHRIMP 芒果蝦

Three jumbo shrimp, served in a homemade mango salsa made of mango, pomegranate, and citrus for a bright fresh taste, texture is complemented with a crust on the exterior. A fruity burst to start your meal.

SALT & PEPPER CALAMARI 椒香魷魚須

Fresh calamari, wok fried for a deliciously crispy shell, and quickly tossed with celery, red bell pepper, and dried Szechuan peppercorns for a signature "salt and pepper" flavor. Uniquely spicy, with mouth-numbing flavors.

TENDER SHORT RIB 香辣小牛肉

Bite-sized cuts of short rib steak, baked and pan seared on the exterior, leaving the inside tender and juicy. Complemented with roasted peanuts and candied chili peppers, adding a crunch and mildly spicy-sweet finish.

G.58 CHA SHAO PORK 軟溜叉燒

G.58's take on a classic dish. 6 pieces of buttery pork belly, bite-sized and simmered in a sweet, homemade cha shao sauce made of bean curd and Chinese spices. A flavorful pairing that will melt in your mouth. Sauce contains peanuts.

KING OYSTER CRISPS 酥脆杏鮑菇

Thinly sliced king oyster mushrooms, sautéed and wok fried together with peanuts, cashews, chef's spices, spicy peppers, and chilis. Like chips, packed with a multitude of flavors that blend together deliciously.

SPRING ROLLS (DUCK / SHRIMP / VEGETABLE) 鴨肉/蝦肉/素菜春捲

Five homemade spring rolls. Choice of Duck, Shrimp or Vegetable filling; freshly wrapped with carrots, onions, mushrooms and cabbage blanched in-house. Crispy, fried until golden hot, and served with a sweet chili sauce.

JIANGNAN CHINESE SALAD 巧拌晚崧雪齋

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.

SOUPS

SHIZITOU MEATBALL SOUP 清燉獅子頭

A jumbo pork meatball braised until delicate, it melts in the mouth with a tender and delicious taste in a savory clear chicken broth with water chestnuts to provide a crisp texture to balance. Unique and one-of-a-kind, the aristocratic Braised Meatball Soup is a famous dish from Huaiyang, home to one of the four major Chinese culinary cuisines. Its literal translation, Lion's Head Meatball, points to the attention-grabbing look of the giant meatball.

SHRIMP & SCALLOP SOUP 脆米海鮮羹

A delicious housemade broth made of chicken, pork, and pumpkin. Simmered until thick, then cooked with fresh scallop, shrimp, carrots and barley. Topped with crispy rice for a nice texture. This soup is full of vibrant ingredients, making it a healthy and delectable dish to warm the soul and open the stomach-- perfect for the cool weather.

HOMESTYLE & SHARE FOR TABLE

JADE DOORNAIL SOUP BUNS 老北京門釘肉餅

Beijing-style stuffed buns. 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.

GLASS NOODLE CLAY POT 海皇粉絲煲

Thin vermicelli, mixed with savory bean sprouts, egg, squid, shrimp, shredded Korean Cabbage, and peppers. An enticing balance of ingredients and flavors, home from the South of China. Sauce contains oyster sauce.

STIR FRIED BROCCOLINI 蒜蓉芥蘭苗

Broccolini stir fried with a garlic-soy sauce. Complimented with small cuts of pork, and hints of Szechuan flavors. Crisp and fresh tasting, this shareable very light and has a delicious natural flavor. Sauce contains oyster sauce.

DRY POT CAULIFLOWER 乾鍋花椰菜

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

GOLD AND JADE STRING BEANS 乾煸芸豆絲

A staple vegetable dish made of fresh and thinly sliced Asian green beans, stir fried with Chinese black beans, spicy peppers and thinly sliced bacon over high flames. A harmonious dish that complements any entrée.

■ 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.



MEATS

JAPANESE WAGYU 和風神戶牛仔粒 ■

Premium Japanese wagyu steak, cubed and briefly pan seared before being sautéing with fresh shallots, king oyster mushrooms and bell peppers. Endlessly buttery, each ingredient complements the natural taste of wagyu.

BLACK TRUFFLE FILET 黑松露牛柳粒

Tender marinated Filet Mignon, sliced into sharable pieces, then wok-seared at high heat. Extremely juicy and bursting with flavors of garlic black truffle. The steak melts in your mouth, allowing you to taste hints of green onions and pepper.

SZECHUAN PAN SEARED STEAK 和味烹汁牛仔粒 ■

Quality Filet Mignon, pan seared with loads of fresh Szechuan peppercorn, dried chili peppers, and garlic. Tender, juicy pieces, interlaced with flavors of spice and rosemary, leaving a tingling, mouth numbing sensation.

PAN SEARED LAMB CHOPS 爆香惹味小羊排 ■

New Zealand lamb chops, pan seared with red wine until it has a perfect crust, then sautéed and coated with a colorful blend of Chinese flavors, including tastes of cumin, celery, onion, cashews, and chef spices. An ever-loved delicious taste of China.

SCALLION DANCING LAMB 老北京炙烤小嫩羊 ■

10-11 oz. of thin-sliced lamb prepared old school style, sautéed with spicy green & red peppers and highlighted with chives, garlic, cilantro, and cumin. A multitude of classic Chinese spices served sizzling on cast iron to fuse their flavors together.

CLASSIC PORK BELLY (SPICY / SWEET) 經典紅燒肉 ■■

26 oz. of large cuts of pork belly that have buttery fat and tender meat. Braised with Chinese cooking wine until delicate, bronzed with a sweet or spicy sauce made from rock sugar, plum, scallions, peppers, and garlic. Choice of spicy or sweet.

WHOLE ROAST PEKING DUCK 果蔬烤鴨

A traditional Chinese specialty and delicacy since the Imperial Era. Our authentic roast Peking Duck boasts of buttery, crisp skin that is dark gold in color and juicy, tender duck meat, flavorful without being greasy. We cook our duck to perfection with proper preparation cooking methods that are centuries old. We pride ourselves on the best Peking Duck in NC; Roasted Duck has become a symbol of Chinese culture and a world-renowned cuisine enjoyed in the past and in the years to come.

Our whole duck takes around 1 hour and 20 minutes to prepare. Served with 16 thin, handmade wraps, fresh cut vegetables, and two sauces: citrus vinegar and traditional black bean. Our duck is roasted fresh; it is timed to your reservation to ensure the quality of the skin and meat. Walk-in orders are more than welcome as well, ask your server about the cooking time if you are interested!

Extra pancakes may be ordered separately and will have their own price. Please ask your server if desired.

SEAFOOD

TEMPURA LOBSTER TAIL 避風塘龍蝦尾 ■

Tempura lobster tail wok-fried and tossed with ginger, pepper, garlic and Asian breadcrumbs. This is a dry/crispy style dish, light and tasty, with a slight kick from the peppers. This lobster is perfect to share and mix with rice, vegetables and others.

CHILEAN SEA BASS (CLAY POT / KUNGPAO ■) 石鍋銀鱈魚 / 宮爆銀鱈魚

1. Our deliciously tender and fluffy sea bass fillet, sautéed in a slightly spicy, sweet brandy sauce. Notes of onion, garlic, and scallion, and torched with flames for a final smoky sear. Served with bell peppers and broccoli.

2. Tender seabass fillet, marinated and sautéed with Szechuan pepper oil sauce, scallions, dried chili peppers, and crispy roasted peanuts. The peppers give a mouth numbing/tingling kick and provide an authentic taste of kung pao style flavor and spice.

SEAFOOD SUPREME 秘制酒烹尚三鮮 ■

A reimagining of an old favorite. Sea scallops, shrimp and fish fillet tossed in a soy-based abalone sauce with onions and peppers. A savory, served sizzling then flambéed briefly with Chinese liquor for increased aromatics.

SCALLOP WITH BRUSSEL SPROUTS 扇貝小炒皇

Fresh sea scallops stir fried with brussel sprouts and mushrooms. Sautéed and simmered in a reduced broth with onions, and red bell peppers. A very delicious flavor highlighting the natural umami, savory, and sweet flavors of the ingredients.

BLACK PEPPER SHRIMP 黑椒口蘑燒蝦球

Jumbo shrimp sautéed with mushrooms, red peppers and asparagus. Cooked with the bright and fresh taste of onions, and accentuated by a light sauce of black pepper and garlic. Savory with a slight kick, and a well-balanced flavor profile.

HONEY CITRUS SHRIMP 橙香脆皮蝦

Fresh shrimp is wok fried and can be eaten with the shell for a melt-in-the-mouth crispiness. The meat is xian, paired with the lightly sweet and citrusy sauce made from honey, ginger, and orange peels. Succulent flavor with a perfect texture.

SCALLION SEA SCALLOPS 蒜蓉粉絲蒸帶子

Three large premium sea scallops pan seared and marinated with garlic-soy. Each scallop is placed over a bed of vermicelli noodles, bell peppers, and scallions. Steamed together to bring out aromatics for a savory, soothing comfort dish.

FISH FILLET (GARLIC ■ / TRADITIONAL SZECHUAN) (20 OZ.) 爆香蒜香魚 / 水煮魚片 ■■

1. Tender fish fillet that melts in the mouth, simmered in home-made Szechuan chili oil, Bok choy, wood ear mushrooms, beansprouts, and garlic. Spicy, savory, and colorful. A great introduction to Szechuan spice, less spicy than the traditional.

2. Traditional style fish fillet, made with Korean cabbage, peppercorns, chili oil, and Szechuan peppers. Very spicy and fragrant, the fish is boiled in fresh home-made Szechuan chili oil, giving the fish and the cabbage aromatic spice.

****Disclaimer - this entrée is very hot, and oil is used to flavor the fish but not for straight consumption.****

Consuming raw or undercooked 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.

Maximum card split is 3 ways, ask your server about card splitting fees if you wish to use more cards.