CHO-SEN CLASSIC APPETIZERS

Pu-Pu Platter (1 piece x 6 Types) 13.50 per person

A special combination of our favorite appetizers served on flaming platter

Egg Roll

4.50

Our version of the classic Chinese treat

Cho-Sen Dumplings (6 pieces) 11.00

Marinated ground veal in a tasty dough skin, steamed or pan-fried

Vegetable Dumplings (6 pieces) 9.50

Pan-fried or steamed, filled with tasty vegetables

BBQ Chicken Wings (6 pieces)

7.50

Chicken wings grilled in teriyaki sauce

Drumsticks "Pulkas" (6 pieces)

Crispy batter-coated chicken- yum, yum!

Scallion Pan Fried Pizza

9.50

A unique scallion pancake-you'll say "AH MEIN"

Spring Rolls (2 pieces)

6.00

Crispy vegetable-filled rolls

BBQ Tenderloin Beef 19.95

Delicious boneless spare ribs

Crispy Fried Wontons (6 pieces) 8.00

Chinese style kreplach, deep-fried with a delightful sweet and sour dipping sauce

Chicken Rounds (4 pieces)

9.50

Delightfully marinated chicken on the inside, with a tasty coating on the outside

BBQ Beef Skewers (4 pieces)

Tender cuts of beef, marinated and barbecued for a tasty treat

Sesame Noodles

10.00

Covered in a hearty sesame-peanut sauce

Asian Health Salad

8.00

Refreshing cold cabbage salad

Tempura Imitation Shrimp (4 pieces)

9.95

CHO-SEN CLASSIC SOUPS

Wonton Soup	5.00	Subgum Wonton Soup	5.50
Egg Drop Soup	5.00	House Special Vegetable Soup	5.50
Egg Drop with Wonton	5.00	Hot and Sour Soup	5.50
Chicken Noodle or Rice Soup	5.00	Chicken Corn Soup	5.50

CHO-SEN CHEF'S SPECIALITIES

General Tzo's Chicken 22.50

As the general ordered, tender chunks of boneless chicken, lightly batter-dipped, fried, and blended in our chef's incredible ginger sauce

Chicken Kew 22.50

Cubes of chicken sautéed with a garden full of mushrooms, broccoli and snow peas in a sauce to delight you.

Sesame Beef 28.00

Delicately coated chunks of prime tenderloin steak in our chef's special sauce topped with sesame seeds

House Special Lamb 26.95

Slices of marinated tender lamb with scallions, onions & vegetables in the chef's own secret sauce, served on a sizzling platter



Basket of Fortune and Mazel 25.50

Lightly fried boneless chicken, tender sliced veal and marinated beef stir fried with vegetables and presented in our chef's "secret" sauce, served in our incredible edible basket

Dragon and Phoenix 26.50

Tender chunks of prime-rib steak and succulent chicken sautéed and served on a "garden" of our choicest Chinese vegetables. Perfect for a prince or princess!

House Special Steak 40.00

Sliced prime-rib steak sautéed with mushrooms, water chestnuts, baby corn, broccoli and snow peas in a rich sauce, prepared on a sizzling platter at your table side

Crispy & Tender Chicken in Hot Sauce 22.50

Cubes of crispy and tender marinated chicken, sautéed together in an incredibly flavorful spicy sauce served with fresh steamed vegetables

Triple Crown Beef 23.50

Delicately sautéed slices of the finest cut tenderloin steak presented on a triple crown of fresh string beans, broccoli and snow peas served in light brown sauce

Peking Duck (For Two) 75.00

Allow us to treat you like the "CHO-SEN" one as our internationally acclaimed chef prepares this world famous Chinese meal, fit for royalty

CHICKEN

Chicken with Cashew Nuts 19.95

Diced chicken sautéed with mushrooms, water chestnuts & vegetables in a mild sauce with cashew nuts

Sweet and Sour Chicken 19.95

Deep-fried, breaded chicken chunks topped with pineapples and mixed pickled vegetables in our sweet and sour sauce

Lemon Chicken

19.95

Delicately fried batter-dipped fried chicken breast in our unique lemon sauce

Diet Chicken Breast 19.95

Delightful yet dietetic combination of grilled chicken breast with steamed garden Chinese vegetables

Chicken with Broccoli 21.95

Sliced chicken with jade green broccoli in a mild brown sauce

Kung Po Chicken 19.95

Diced chicken sauteed in a spicy brown sauce with mushrooms, waterchestnuts, vegetables and roasted peanuts

Hunan Chicken 19.95

Tender slices of chicken sautéed with fresh vegetables, peppers and mushrooms in spicy sauce

Szechuan Chicken 19.95

Diced chicken sautéed with red peppers and mixed vegetables in a hot and spicy brown sauce

Sesame Chicken 22.50

Chunks of tender lightly fried chicken sautéed in our chef's special sauce with sesame seeds

Orange Flavored Chicken 22.50

Chunks of juicy chicken coated with water chestnut flour and crispy fried, blended with orange-peel flavored sauce

Chicken with Mixed Seasonal Vegetables 19.95

Mouth-watering slices of the most tender chicken with a hand picked selection of vegetables in a light brown sauce

Chicken with Mushrooms 19.95

Slices of juicy chicken with celery, snow peas and mushrooms in a sauce to savor

Chicken with Garlic Sauce 22.50

White meat chicken sautéed with water chestnuts in a special zesty garlic sauce

Shredded Crispy Spicy Chicken 22.95

Shredded crispy chicken sautéed with red and green peppers in spicy sauce

BEEF

Beef with Broccoli 23.95

Tender slices of beef with jade green broccoli in a mild brown sauce

Beef with String Beans 22.95

Slices of tender beef sautéed with fresh string beans in a mild brown sauce

Beef with Mushrooms 22.95

Slices of tenderloin steak sautéed with celery, snow peas and mushrooms in a sauce to savor

Hunan Beef 22.95

Tender slices of beef sautéed with fresh vegetables and mushrooms in our chef's spicy hot pepper sauce

Pepper Steak 22.95

Sliced tenderloin steak sautéed with green bell peppers and onions in a special sauce

Szechuan Beef 22.95

Shredded beef, delicately sautéed in a hot peppercorn sauce braised with celery, carrots and mushrooms

Beef with Mixed Seasonal Vegetables 22.95

Tendef slices of beef with a hand picked selection of the freshest vegetables sautéed in a light brown sauce

Shredded Crispy Spicy Beef 23.95

Shredded crispy beef, sautéed with red and green peppers in spicy sauce

Beef with Garlic Sauce 24.95

Slices of beef sautéed with water chestnuts in a flavorful garlic sauce

Orange Flavored Beef 28.00

Delicately coated chunks of prime tenderloin steak, sauteed with hot peppers in an aromatic orange-peel flavored sauce

Steak Kew 28.00

Tender cubes of rib-steak sautéed in a tantalizing sauce with mushrooms, baby corn, snow peas and mixed Chinese vegetables



VEAL

Moo Soo Veal 23.95

Shredded veal, cabbage and mushrooms, sauteed and rolled into pancakes (2 pcs)

Hunan Veal

Tender slices of veal sautéed with fresh vegetables, peppers and mushrooms in a spicy sauce to savor

Scallion Veal 23.95

Tender slices of veal lightly sautéed with garden-fresh scallions and onions in an unforgettable sauce

Veal with Garlic Sauce 25.95

Slices of veal sautéed with water chestnuts in a delectable zesty garlic sauce

Veal with Mixed Seasonal Vegetables 23.95

Tender slices of veal sautéed with a hand picked selection of the freshest vegetables in light brown sauce

Double Delight 25.95

Marinated sliced veal and sliced chicken sautéed in a zesty garlic sauce with a delightful array of Chinese vegetables

TRADITIONAL FROM THE ORIENT

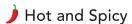
[All Available with choice of (A) Chicken | (B) Beef | (C) Veal | (D) Vegetable]

Lo Mein Noodles 17.50 Half Portion 11.50 Chow Mein 17.50

Fried Rice 17.50 Half Portion 11.50



Brown Rice \$1.50



FROM THE SEA

Steamed Sea Bass 33.00

Freshly steamed whole fish served in a flavorful ginger and scallion

Crispy Whole Sea Bass 33.00

Deep-fried Sea Bass with citrus-dressed minced vegetables sauce

Salmon Teriyaki 33.00

Served with julienne vegetables and sauteed onions

Broiled Salmon

33.00

Broil fresh salmon served with fresh vegeyables

FROM THE GARDEN

Moo Soo Vegetables 16.50

Shredded cabbage and mushrooms, sauteed and rolled into pancakes (2 pcs)

Home-Made Bean Curd with Mixed Vegetables 16.50

Lightly sauteed bean curd with broccoli, water chestnuts and mushrooms in a flavorful brown sauce

Garden of Delight

Nature's bounty of the freshest oriental vegetables sauteed in a white sauce

Jade Green Broccoli

Perfectly steamed or sautéed in garlic sauce

Eggplant with Garlic Sauce 16.50

Eggplant spears lightly deep fried in our own batter, mixed with a lively garlic sauce

Sauteed Triple Crown 16.50

Garden fresh broccoli, string beans and snow peas sauteed with fresh minced garlic

Garden Fresh String Bean



PRIX FIXE SPECIAL DINNER

\$29.50 per person

Choose one of our fabulous soups: Wonton, Egg Drop or Hot and Sour

Followed by one of our tantalizing appetizers: Egg Roll, Drum Sticks, Chicken Wings or Chicken Rounds

Then enjoy one our tempting entrees:

Lemon Chicken

Chicken with Cashew Nuts or Almonds

Sweet and Sour Chicken

Szechuan Chicken

Chicken with Broccoli

Chicken with Mixed Vegetables

Chicken with Mushrooms

Moo Soo Veal

Hunan Veal

Veal with Mixed Seasonal Vegetables

Hunan Beef

Beef with Broccoli

Beef with Mushrooms

Pepper Steak

General Tzo's Chicken

Sesame Chicken

Top it off with one of our tasty desserts: Fruit Sorbet, Fresh Fruits

Hot and Spicy



FROM THE GRILL

Broiled Rib Steak 40.00

Roast Half Long Island Duckling 35.00

Roast Half Spring Chicken 24.00

Grilled Chicken Breast 23.00

**All the above served with:

Tossed Salad, French Fries (or Baked Potato)
and Broccoli

FOR THE CHILDREN

[12 years and under]

Cho-Sen Chicken Nuggets with Fries 13.00 Hot Dog with A Bun and Fries 12.00 Meat Balls and Noodles 12.00

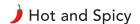
Minimum charge per person is \$9.95; shared plate charge per person is \$5.95.

We cannot be held responsible for personal property.

Minimum charge for Credit Cards is \$20.00

We accept: MC VC and AE

Not responsible for typographical errors



~ JAPANESE FOOD ~

APPETIZERS

Yaki-Tori 10.50

Marinated grilled chicken on skewers

Kushi-Yaki Combo 11.50

Beef and chicken barbecued on skewers

Sautéed Mushrooms and Eggplant 12.95 Edamame

8.50

Delicious Japanese soy beans

Tuna Tataki

14.95

Incredible slices of peppered tuna with Ponzu sauce

Tempura Imitation Shrimp (4 pieces)

9.95

SALAD

Japanese Garden Salad 5.00

Served with traditional ginger dressing

SOUP

Soybean Miso with Tofu 5.50

TERIYAKI ENTREES

[Served with julienne vegetables and sauteed onions]

Teriyaki Beef25.95Rib Steak Teriyaki40.00Teriyaki Chicken23.95Grilled Chicken Breast Teriyaki24.95

Teriyaki Veal 28.95



~ CHO-SEN ISLAND SUSHI BAR ~

APPETIZERS PORTIONS

A Sushi

12.95

3 pieces sushi and California roll

B Vegetable Sushi

9.50

Vegetable roll and 3 pieces vegetable sushi

C Maki Combo

10.50

Total of 2 rolls, 1 tuna-salmon roll & 1 California roll

D Sashimi

14.95

5 pieces of the chef's selection

ENTREE PORTIONS

Vegetable Maki Combo

12.95

Cucumber Roll, Avocado Roll & Vegetables Roll

Special Maki Combo

25.95

Rainbow Roll, Salmon Avocado, Tekka Maki, Spicy Tuna Hand Roll

Sushi & Sashimi Combo

27.95

Sushi 6 pieces, Sashimi 6 pieces & 1 California Roll

Sushi (Fresh Fish on Rice)

Regular 20.95

6 pieces with 1 California Roll

Deluxe 23.95

8 pieces with 1 Tuna Roll & 1 California Roll

Sashimi (Assorted Fresh Fish)

Regular 22.95 - 9 pieces

Deluxe 27.95 - 15 pieces

Crispy Rice

14.95

Choice of spicy tuna, salmon or yellow tail

ALA CARTE SUSHI / SASHIMI

Tuna	3.25	Yellow Tail	3.95
Tamago (Egg)	3.25	Masago	3.95
Fluke	3.25	Ikura (Salmon Roe)	4.25
Salmon	3.25	Toro (Fatty Belly Tuna)	Seasonal
Smoked Salmon	3.95		



SPECIAL ROLLS

Ichiban Sushi Chef's Specialties
[Cut into 8 Pieces]

Crazy Tuna Roll 10.95

Fresh tuna wrapped around spicy tuna and crunchies

Dragon Roll 10.95

Avocado wrapped around salmon Avocado

Fantastic Salmon Roll 10.95

Fresh salmon wrapped around spicy salmon

Cho-Sen Roll 10.95

Spicy yellow tail and crunchies wrapped in avocado

Rainbow Roll 10.95

A variety of fresh fish wrapped around California

Seafood Roll

8.95

Imitation crab, masago, avocado and mayo (all chopped)

Suzuki Roll 12.95

Spicy salmon, cucumber, peppered tuna on top, avocado in between

Phoenix Roll 13.95

Imitation crab, cucumber, masago, salmon, yellow tail, tuna, fluke, smoked salmon on top, avocado in between

Macinta Roll

12.95

Smoked salmon, cucumber, Spicy mayo, salmon, tuna on top

Regency Roll 14.95

Tuna avocado inside with spicy chopped cucumber, imitation crab, salmon, mango, crunchies, masago and seaweed on top

AROUND THE WORLD ROLLS

Alaska Roll

7.95

Salmon, cucumber, avocado

Vancouver Roll

7.95

Broiled salmon skin, cucumber

Tempura Roll

8.95

Salmon avocado battered fried

Crunchy Roll

7.95

Imitation crab, mayo, avocado, cucumber, crunchies

Norway Roll

7.95

Broiled smoked salmon, tomato, cucumber



TRADITIONAL ROLLS

Cucumber Roll	4.95	Yellow Tail Roll	6.50
Avocado Roll	4.95	Salmon Avocado Roll	6.50
Oshinko Roll (Pickle)	4.95	Futomaki Roll	6.50
Sweet Potato Roll	5.25	Smoked Salmon Roll	6.50
Vegetable Roll (Inside-Out)	5.50	Salmon Skin Roll	6.50
Tuna Roll	5.95	Spicy Tuna Roll	6.50
Salmon Roll	5.95	Tuna Avocado Roll	6.50
California Roll	5.95		

COOKED ROLL

Ozumo Roll (4 pieces)

8.95

Salmon, imitation crab, yellow tail, seaweed outside

Spider Roll (4 pieces)

7.95

Imitation crab, mayo, crunchy, masago, cucumber, seaweed outside

Crazy Horse (4 pieces)

8.95

Salmon skin, imitation crab, tamago, masago on the outside

American Dream (8 pieces)

12.95

Imitation crab, yellow tail, salmon, boston lettuce, spicy mayo, sesame seed outside (jumbo roll)

VEGETABLE ROLL

Garden Roll

9.95

Tomatoes, lettuce, carrot, cucumber, avocado, oshinko, mango on top (cut into 8 pieces)

Nin Jin Roll 7.95

Cucumber, oshinko, carrot, avocado on top (cut into 8 pieces)

Love Boat (For 2) 59.95
"Your Ship Has Come In!"

16 Pieces, Sushi & Sashimi Combo, 2 Special Maki Rolls



WHITE WINES

Herzog Bordeaux Chateneuf 24.00

Mild, semi-dry French wine with a fresh, fruity bouquet

Baron Herzog Sauvignon Blanc 24 00

A crisp and whisper - smooth wine, refreshingly flavored

Baron Herzog Chardonnay 27.00

A wine with full body, noble character and instinct flavor

Bartenura Moscato D'Asti (Bottle Only) 27.00

Wine on the sweet side, with fruit flavors kept alive by the decent acidity. The palate bubbles and tingles maintains it's balance

RED WINES

Teal Lake-Shiraz 23.00

Light & distinctive for its spicy cherry & anise flavors, which echo nicely on the soft finished

Baron Herzog Cabernet Sauvignon 26.00

A full rich wine of unmistakable elegance & depth

Baron Herzog-Merlot 26.00

Ripe strawberry, tea jam & light coffee aromas, well, integrated oak & plum flavors make this soft & velvety merlot a charming wine with a long, flavorful finished

BLUSH / ROSE WINES

Baron Herzog White Zinfandel 19.00

Light, refreshing and a touch of sweetness. Excellently suited for cocktails

Corkage Fee 10.00/per bottle All our wines are Meyushal

COCKTAILS + MOCKTAILS

[All Classic Mixed Cocktails Available | All Selections Available Alcohol-Free]

Pina Colada

12.00

The world's most famous drink

Mai-Tai 12.00

A blend of rums with 3 kinds of juice-one will take you a long way!

Cho-Sen Punch

6.00

A non-alcholic crowd pleaser for young and old!

Banana Daiquiri

12.00

Blended fresh banana with rum and pineapple juice, an ideal drink for banana lovers

Strawberry Daiquiri

12.00

As strawberries are seasonal, so is this delights!

Sake

10.00

B	E	E	R

Corona / Corona Light 7.50 Heineken - Holland 7.50

BEV	ERA	GES
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Fruit Juices	4.00	Iced Tea	3.50
Soda	3.00	S Pellegrino (1 Litre)	8.00
Kiddie Cocktail	3.00	Best Health's Soda	3.00

CHO-SEN TREATS

French Pastry Fruit Sorbet Fortune Cookies (6 Pcs) 3.95 2.95 2.50