

Starters

Crab Rangoon* 🍤🥥

Crispy wontons filled with a creamy crab and cream cheese mixture. Served with Asian slaw and duck sauce. | 14

Golden Chicken Fingers* 🍤🥥

Tender slices of white meat chicken, lightly battered and golden fried. Served with Asian slaw and duck sauce. | 17

BBQ Boneless Spare Ribs* 🍤

Tender strips of pork marinated in our house-made BBQ sauce. Served with pineapple salsa and duck sauce. | 16

Pork Dumplings*

Wok-fried dumplings filled with seasoned pork and fresh vegetables. Served with our house soy-ginger dipping sauce. | 15

Chicken Wings - Saugus* 🍤🌶

Kowloon's famous Saugus wings in a sweet garlic sauce. | 19

Chicken Wings* 🍤

Fried chicken wings. | 19

Night Market Popcorn

Chicken* 🍤🌶

Taiwanese-style popcorn chicken, tossed in five-spice seasoning and fried basil. Served with sweet chili sauce. The Chinese answer to Chick-fil-A. | 18

Seared Ahi Tuna* 🍤🌶🥥

Sesame-crust ed ahi tuna, seared rare, served with wasabi, pickled ginger, and our house soy marinade for dipping. | 24

Egg Roll* 🍤🥥

Crispy golden egg roll filled with a savory blend of shrimp and pork. Served with Asian slaw and duck sauce.

One Egg Roll | 10 Two Egg Rolls | 19

Edamame 🍤🌶🌱

Wok-sautéed and salted. | 8

Scallion Pancake 🍤🌱

Crispy and savory pancake. Served sliced, accompanied by a tangy ginger sauce. | 10

Soup

Pork Wonton* 🍤🥥

Delicate dumplings filled with savory ground pork and traditional seasonings. Topped with scallions and crispy onions. | 8

Salad

Dragon's Garden Salad 🌱🍤🥥

Seasonal Chinese salad. Ask your server about this week's feature. | 16

Add a protein:

Beef* | 8

Chicken* | 6

Shrimp* | 7

Tofu | 6

Noodles

Lo Mein 🍤

Your choice of protein stir-fried with pea pods, bean sprouts, onions, mushrooms, scallions, water chestnuts, and egg noodles in a savory soy sauce.

Choose your protein:

Beef* | 21

Chicken* | 15

Shrimp* | 18

Tofu | 14

Veggie | 14

Pad Thai 🍤🌱

Stir-fried rice noodles with our house Pad Thai sauce, wok-seared with fresh vegetables, egg, and crushed peanuts. Finished with crisp bean sprouts, scallions, and lime. Served with your choice of chicken, shrimp or tofu. | 19

Rice

Signature Fried Rice* 🍤

Classic fried rice featuring a savory blend of shrimp, ham, pork, peas, scallions, and egg. | 17

Pork Fried Rice* 🍤

Special fried rice featuring bbq pork, green onion, bean sprouts, and egg. | 15

White Rice 🍤🌱🌱

Steamed white rice. | 6

Entrées

General Gau Chicken* 🍤🌶

Golden-fried chicken tossed in a fiery-sweet General Gau sauce. | 17

Sweet & Sour Chicken* 🍤

Golden-fried chicken, pineapple and cherries tossed in a tangy sweet and sour sauce. | 15

Chicken & Broccoli* 🍤🥥

Chicken and broccoli stir-fried together in white sauce. | 18

Polynesian Cashew Chicken* 🌱

Coconut and cashew battered chicken breast, fried to a crisp golden finish. Served with our hot honey hoisin sauce. | 22

Beef & Broccoli* 🍤

Beef and broccoli stir-fried together in a rich and savory dark sauce. | 24

Teriyaki Steak

Skewer* 🍤🥥

Tender steak skewer, marinated for 24 hours in our signature teriyaki. Fire-grilled and glazed with teriyaki. Finished with crispy onions, toasted sesame, and green onion. | 26

Enter the Lobster* 🍤🥥

This dish is a star. Lightly battered fresh Maine lobster topped with ginger scallion sauce over savory garlic noodles. Served in-shell. | Market Price

Shrimp with Lobster Sauce* 🍤

Tender shrimp topped with a secret blend of black bean sauce, pork and scallions. | 22

Honey Walnut Shrimp 🍤🌶🌱

Crispy fried shrimp tossed in a silky honey sauce. Topped with candied walnuts and served with sautéed broccoli. | 22

Stir Fry String

Beans 🍤🥥🌱🌱

Crunchy green beans wok-tossed with a garlic sauce. | 14

Brussels Sprouts 🍤🌱🌱🌱🌱

Crispy fried Brussels sprouts tossed in Kung Pao sauce packed with peanuts, chili peppers, and sesame seeds. | 14

Kung Pao

Cauliflower 🍤🥥🌱🌱

Crispy, rice flour-battered cauliflower, wok-tossed in our fiery house-made Kung Pao sauce. Garnished with toasted sesame and scallions. | 18

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Dragon Cocktails

Year of the Dragon (Mai Tai)

A classic Mai Tai, elevated. Captain Morgan White Rum and Smith & Cross Jamaican Rum, lime, Pierre Ferrand Dry Curaçao, orgeat, and fresh mint. | **13**

Hurricane

A New Orleans Classic. Captain White and Myers Dark Rum, shaken with fresh lime, orange, and pineapple juices, passionfruit purée, and a splash of grenadine for that signature island sunset. | **14**

Smokey Old Fashioned

Brown butter, Jim Beam, Cointreau & brown sugar syrup. Our take on a classic | **16**

Rum Runner

A tropical blend of Captain White, Myers Dark, and Cruzan Aged Rum, paired with banana and blackberry liqueurs, pineapple juice, and a splash of grenadine. | **14**

Asian Pearsuasion

Tito’s Vodka with lime and pear juice, complimented by Prosecco bubbles. | **14**

Miyagi Highball

“Balance, Daniel-san.” Crisp Suntory Japanese Whisky with a hint of peach, topped with soda for a light, clean and balanced finish that would make Mr. Miyagi proud. | **13**

The Chuck Norris

A bold twist on a classic mule with Mi Campo Reposado, spicy simple syrup, fresh lime, and a splash of agave, topped with ginger beer for a kick that hits hard but finishes smooth. | **14**

Bruce-Lee

A striking blend of Zacapa and Appleton rums with lychee, lemon, and orgeat, delivering a tropical punch that’s smooth yet powerful. | **16**

Poptail-Royale

A handcrafted boozy popsicle served with a split of Prosecco, poured tableside for a sparkling, boozy treat. Choose from Lemon & Garden Rosemary or Blueberry Elderflower. | **18**

Singapore Sling

A tropical classic with Gunpowder Gin, cherry, pineapple, lime, and a splash of bitters. The perfect island refresher. | **13**

Lychee Martini

A bright, floral martini blending vodka, St-Germain, lychee. A touch of lemon. Finished with a lychee garnish. | **14**

Scorpion Bowl (for 2)

Shareable tropical paradise for two. A potent blend of rums, vodka, and gin. Packed with pineapple, orange, cranberry, and a touch of grenadine. | **28**

More Bubbles No Troubles

Bright, botanical, and effortlessly refreshing. A mix of Aperol, St-Germain, and Rocky’s Botanical shaken with fresh lime, topped with a Moët & Chandon Champagne split for you to pour tableside. Finished with a splash of soda and a fresh rosemary sprig. This is the spritz that says, “more bubbles, no troubles.” | **38**

Beers

Bud Light 5	Zero Gravity Green State Lager 9
Sapporo 6	Tuckerman’s Pale Ale 6
Stoneface IPA 7	Bayside TsingTa 7
Citizen Cider Dirty Mayor Ginger 8	High Noon Pineapple 9
603 Scenic Session IPA 8	NA Athletic Golden Ale 6
Deciduous Simple Union Kolsch 8	

By the Glass

White

Bollini Pinot Grigio, Trentino Alto Adige, Italy 11
Nozzole “Le Bruniche” Chardonnay, Toscana, Italy 12
Artesa Chardonnay, Carneros, California 17
Drylands Sauvignon Blanc, New Zealand 15
Pacific Rim Riesling, Columbia Valley, Washington 13

Red

Pinot Noir Leese Fitch, Sonoma, California 11
Ramon Bilbao Rioja, Rais Baixas, Spain 13
Viticcio Ferraio Toscana Rosso IGT, Italy 11
Grounded Cabernet Sauvignon by Josh Phelps, Central Coast, California 10
Girl and Dragon Cabernet Sauvignon, North Coast, California 12

Sake

Chika Sake Cup 18
Yuki No Bosha Junmai Ginjo “Cabin in the Snow” 48
Murai Family Nigori Genshu Sake 37

Sparkling

Cantine Maschio Prosecco Extra Dry, Italy 17
Poema Brut Cava, Penedes, Spain 9
Belaire Rose Sparkling, France 18
Taittinger Brut La Francaise, France (Bottle Only) 146

Zero Proof Cocktails

Ichiban

A vibrant blend of tangy yuzu, spicy ginger beer, and a squeeze of lime. | **9**

Pho Margarita

Coconut water and tart cranberry juice balanced perfectly with lime and agave. | **7**

Mok Tai

A fusion of sweet tangerine and lime, complemented by nutty orgeat syrup. A splash of grenadine and sparkling seltzer. | **8**

Desserts

The Brookie

A delicious combination of brownie and cookie, served hot. | **8**
Add ice cream | **2**

Ice Cream Feature

Ask your server for today’s selection. | **6**

Great Fortune

A giant, chocolate-dipped fortune cookie, theatrically smashed tableside and served with vanilla ice cream. | **14**

Tea Service

Oolong Tea 6	Green Tea 6
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