



ASIAN FUSION

SPIRIT. ENERGY. LIFE FORCE.

The Chinese concept of CHI is an ancient belief shared with its East Asian neighbors Korea, Japan and Vietnam. Nourishing one's CHI, or life force, is essential to maintaining good health.

At CHI, we've created a unique concept that marries sustenance and the enjoyment of great cuisine with the importance of balance, harmony and wellness.

### AHI POKE JAR

Diced Ahi, avocado, mango, seaweed salad, soy-sesame dressing, wonton crisps

### SALMON SASHIMI

Lime & yuzu vinaigrette

### CRISPY EEL NORI TACO

Eel chirashi sushi, togarashi, roasted sesame seeds, eel sauce, scallion

### CRISPY RICE SPICY TUNA

Mini crispy rice cake, tuna, spicy creamy mayo, sushi sauce, jalapeño

### HAMACHI CARPACCIO

Sea salt, olive oil, yuzu citrus, ponzu, masago, jalapeño

### ORANGE DRAGON ROLL

Crispy shrimp tempura, topped with salmon, eel Mandarin sauce, scallions

### BOXED YELLOWTAIL

Creamy tuna sushi terrine, topped with yellowtail sashimi, ponzu, Scotch Bonnet

### SHRIMP OR PORK SHUMAI

Ponzu sauce

### FRAGRANT THAI SOUP

Hot & sour broth, shrimp, cilantro

### PORK OR CHICKEN CHAO

Sugar cane stick, sweet chili dip

### STEAMED PORK BAO BUN

Dipping sauce

### WONTON SOUP

Rich chicken stock, fine julienned ginger, scallion, bok choy, pork dumpling, sesame drizzle

### BBQ SPARE RIBS

Wok-seared, sweet & sour barbecue sauce, toasted sesame seeds, Asian slaw

### GREEN PAPAYA SALAD

Shredded raw vegetables, bitter greens, tomato, water chestnuts, basil, mint, papaya julienne, lime juice, palm sugar dressing

### CHICKEN SATAY

Peanut sauce, pickled sweet & sour cucumber

### SOFT SHELL CRAB OR CRISPY PORK BELLY STEAM BUN

Sriracha mayo, cilantro leaves

### FIRECRACKER SHRIMP

Shrimp & cream cheese spring roll, spicy-tangy dipping sauce

## SUSHI & SASHIMI

## DIM SUM & SOUPS

## SMALL PLATES



BALANCED LIFESTYLE Healthier preparations and lower calorie counts



VEGETARIAN



GLUTEN FREE Ask your server which item can be prepared gluten-free



LACTOSE FREE Ask your server which item can be prepared lactose-free

## STEAMED FRAGRANT JASMINE RICE

Available with all entrées

## FRIED RICE

Shimeji mushrooms, scallions, egg 🌿  
-also available with chicken or shrimp

## LO MEIN

Wok-seared egg noodles, shrimp, beef, fresh vegetables,  
savory soy sauce -also available 🌿

## PAD THAI 🌿

Wok-tossed rice noodles, egg, crushed peanuts,  
crispy shallots, cilantro, Thai spices -also available with chicken or shrimp

## MISO-GINGER GLAZED SALMON 🍷

White miso & ginger glaze, bok choy, mushrooms, sesame seeds

## THAI RED SEAFOOD & FISH CURRY

Prawns, white fish, squid, mussels, scallops, pumpkin,  
red curry paste, coconut milk, ginger, cilantro

## GENERAL TSO'S SPICY CHICKEN 🍷

Chicken breast, garlic, dried chili, sesame oil, scallion

## SWEET & SOUR PORK

Sweet & sour sauce, onion, peppers, pineapples, ginger

## KUNG PAO CHICKEN - *SIGNATURE DISH*

Chicken, peanuts, celery, scallions, Sechuan chili sauce,  
red chili pepper

## STIR-FRIED EGGPLANT 🌿

Sweet chili-soy glaze, soft Chinese eggplant, scallions, garlic

## SECHUAN PEPPER STEAK

Wok-fired, black pepper marinated flank steak,  
garlic Sechuan sauce, onion, bell peppers

## HIBACHI STEAK

Shitake mushrooms, stir fried vegetables, Teriyaki sauce

## WOK FRIED TOFU 🌿

Spicy red chili sauce, crispy tofu, steamed broccoli

## ORANGE DUCK

Steamed rice

## BANANA SPRING ROLL

## FRIED SESAME BALLS

Sweet black bean filling, green tea cream

## BAKED CHINESE EGG TART

Caramelized lychee salad

## MANGO PUDDING

Sago coconut cream, ginger lemongrass crisp

## BIG PLATES

## DESSERT

氣  
命  
氣