



漁 | 膳 | 房

YU SEAFOOD

海鮮專門店

膳

最完美的食材用最完美的態度與技術去對待，正是我們漁膳房的大廚們所奉行的原則。料理對我們來說，不單單隻是把食物做到美味，更是一門精深的學問和藝術。從處理食材、烹飪到擺盤，我們們都追求盡善盡美。除了調製出最美味的、符合華人飲食習慣的口味，我們更是注重不破壞食材本身的美味之處，並讓人從食中感悟養生之道。

我們注重菜品的多樣化，從早茶點心、午餐套餐到正餐，應有盡有，隻為了滿足消費者們不同的飲食需求。我們注重菜品背後的養生文化，特色推出燉湯系列，功效涉及補氣、健脾、補腎、清熱解毒、抗衰老等方面，可根據您不同的健康調理需求來選擇。所有的燉湯的食材均為真材實料，集聚草本精華，是健康飲食的不二之選。

在著所有美味的背後，是我們擁有兩名超過 30 年烹飪經驗的粵菜大廚以及後廚超過 30 人的團隊一起合作，給您帶來真正海鮮粵菜藝術。

* 1. Payment method: Cash & Debit. 2. Price does not include tax or tips. 3. Combo price varies according to the final seafood weight. 4. Please inform us before ordering if you have any allergies. 5. Bottle service is \$15 +tax per bottle. 6. One combo per table.

VIP



OYSTER

-
Geoduck [**Seasonal**]
.....
-
King Crab [**Seasonal**]
.....
-
A Grade Lobster [**Seasonal**]
.....
-
Turbot Fish [**Seasonal**]
.....
-
Green Bass [**Seasonal**]
.....
-
Dungeness Crab [**Seasonal**]
.....
-
Eel [**Seasonal**]
.....

.....
Oyster [**Seasonal**]
[Ask server for detail]
.....

SEAFOOD

JAPANESE
GOLDEN-EYE
SNAPPER



JAPANESE
RED SNAPPER



SASHIMI

Japanese Fishery [**Seasonal**]
[Ask server for detail]

Sashimi Platter
Small [**18 pieces**] [**\$78**]
Medium [**28 pieces**] [**\$98**]
Large [**38 pieces**] [**\$128**]

Lobster Sashimi [**5 lb up**]
Geoduck Sashimi
[Ask server for detail]



FIN SOUP

UHHKYNH7N

UHHKYNH7N

Premium Fin Soup [\$82.88/order]

Premium Fin Soup [\$48.88/order]
w/ Crab Meat

Premium Fin Soup w/ [\$43.88/order]
Abalone and Ginseng

CHINESE YAM, WOLFBERRY
WITH DANGSHEN AND
BLACK-BONED CHICKEN

STEWED SOUP

Wild Ginseng w/ Conch and Black-boned Chicken

Chinese Yam, Wolfberry w/ Dangshen and
Black-Boned Chicken

Ginseng w/ Chicken

Bitter Melon, Soy w/ Pork Rib

Watercress, Mangosteen w/ Dried Duck Gizzard

(All of above are required to pre-order one day prior to dine-in)

[\$ 128]

Fritillary Bulb, Snow Pear w/ Coconut and Partridge

Cordyceps Flower w/ Teal

Sea Yuzhu, Fig w/ Teal

(All of above are required to pre-order one day prior to dine-in)

[\$ 168]

Buddha's Temptation – the most prestigious cuisine

[Abalone, Ginseng, Shark Fin—all premium and luxury Chinese ingredient]

(All of above are required to pre-order one day prior to dine-in)

[Small | For 5 persons | \$498]

[Large | For 10 persons | \$988]

Add 1 person | \$98 / Each

APPETIZER

Jellyfish head w/balsamic vinegar sauce [\$16.98]

Wild snow fungus w /cucumber [\$12.98]

Pickled pepper lemon chicken feet [\$16.98]

Laksa beef shank [\$15.98]

Spicy Duck Tongue [\$16.98]

LAKSA BEEF SHANK

SPICY DUCK TONGUE

CHEF'S CHOICE

Peking Duck Slice [Whole: \$108]
[Diced Duck Meat w/ Lettuce]

Crispy Fried Squab [Whole: \$48]

Marinated Duck w/Home Made Sauce [Half: \$34]

Fresh King Crab Meat Soup w/Fish Maw [\$52]

Stir Fried Dungeness Crab w/Malaysian Sauce [2.5lb: \$88]

CRISPY FRIED SQUAB

SPICY SHREDDED CHICKEN
W/SHAOXING WINE

Spicy Shredded Chicken w/Shaoxing Wine [Half: \$26]

Deep Fried Pork Ribs w/Chili Sauce [\$28]

Stew Chicken w/Basil Sauce [\$28]

Braised Chicken w/Chestnuts [\$28]





PEKING DUCK SLICE

.....
Sauteed Pumpkin & Yam w/Mushroom [\$24]
.....

Stir Fried Sea Cucumber w/Mushroom [\$52]
.....

Stir Fried Jumbo Prawns & Scallops w/X.O. Sauce [\$52]
.....

Yu Seafood Signature Dish w/Squid, Tofu & Peanuts [\$28]
.....

Deep Fried Eel w/Teriyaki Sauce [\$40]
.....

Stir Fried Beef w/Mushroom & Green Onion [\$32]
.....

Deep Fried Pumpkin & Yam Sliced w/Salted Egg [\$28]
.....

APPÉTIT
ION



PEA SPROUT BRAISED
IN BROTH

CHEF'S CHOICE

Cabbage – [Choice of Stir Fried w/ Garlic,
Braised in Broth or Scalded] [\$24]

Chinese Kale – [Choice of Stir Fried w/ Garlic,
Braised in Broth or Scalded] [\$24]

Pea Sprout – [Choice of Stir Fried w/ Garlic,
Braised in Broth or Scalded] [\$26]

Braised Pea Sprouts w/ Crab Meat [\$30]

Yu Seafood Signature Fried Rice [\$29]

Shrimp Paste Fried Rice [\$30]

Stir Fried Sticky Rice w/Preserved Meat [\$28]

Egg White Fried Rice w/ Dried Scallop
and Ginger [\$26]

Sauteed Deep Fried Crispy Noodle w/Pea Shoot,
Shrimp & Matsutake Mushroom [\$32]

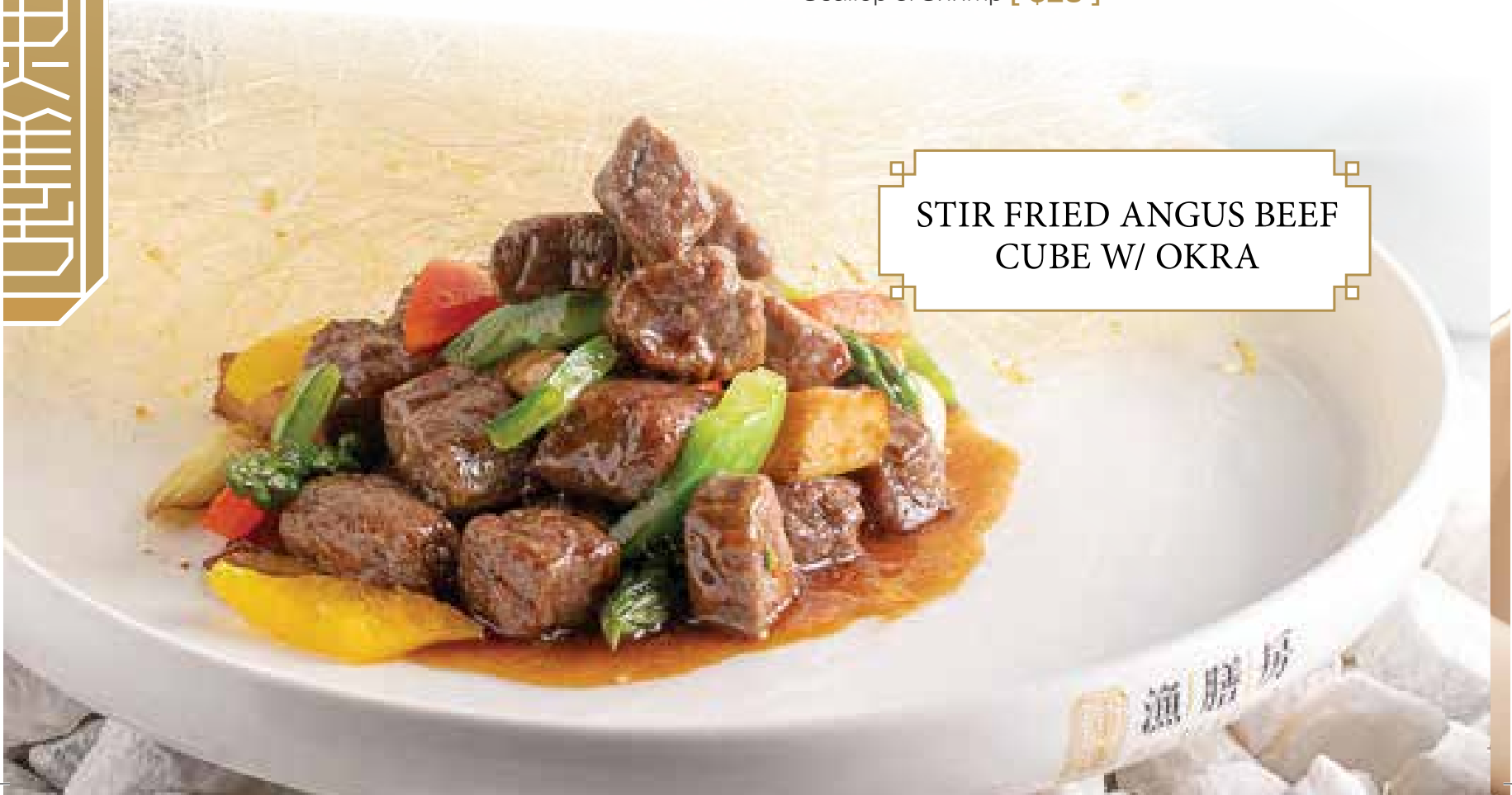
Stir Fried Rice Noodle w/Scallop &
King Mushroom [\$26]

Stir Fried Vermicelli w/ Leek Sprout, Noodle [\$26]

Steamed Garlic Seafood w/Rice [\$39]

Stir Fried Yi Mein w/Dry Scallops,
Enoki Mushroom & Bean Sprouts [\$26]

Stir Fried Noodle w/ Dried
Scallop & Shrimp [\$28]



STIR FRIED ANGUS BEEF
CUBE W/ OKRA

CHINA

CHINA

.....
Mixed Mushrooms & Bean Curd Stick
in Fresh Fish Soup [\$24]
.....

.....
Stir Fried Asparagus & Veal [\$32]
.....

.....
Stir Fried Angus Beef Cube w/Okra [\$36]
.....

.....
Deep Fried Pork Ribs w/X.O. Sauce [\$30]
.....

.....
Sauteed Grouper Fillet
w/King Trumpet Mushroom [\$48]
.....

.....
Baked Oyster w/Shrimp Paste [\$40]
.....

.....
Sauteed Osmanthus Clam
w/X.O. Sauce [\$42]
.....

.....
Grouper w/Luffa
in Fish Superior Soup [\$48]
.....

.....
Deep Fried Pork Ribs w/Plum &
Cinnamon Sauce [\$25]
.....

.....
Lamb Rack w/Teriyaki
Sauce [4pcs] [\$38]
.....

.....
Golden Pork Ribs w/Vinegar [\$28]
.....

.....
Braised Tamago Tofu
w/Assorted Mushroom [\$24]
.....



SCALDED CABBAGE



LAMB RACK
W/TERIYAKI SAUCE

YU SIAT 388



SEAFOOD

COMBO

8 Persons

Lobster & Dungeness Crab Combo

For 8
Persons

- Japanese Fish Sashimi
 - Assorted Sashimi Platter [15 pcs]
 - Premium Soup of the Day
 - Sea Cucumber Stuffed w/ Shrimp Paste [For 8]
 - A Grade Lobster [8lb]
[Tail] Sashimi
[Claws] Stir Fried w/ Maggie Sauce
 - Stir Fried Dungeness Crab w/
Garlic and Noodle Fish [5 lb]
 - Steamed Green Bass [3 lb]
 - Clam Stir Fried w/ Black Bean Sauce
 - Pea Sprout Braised in
Premium Fish Soup
 - Mixed Rice w/ Shark Fin
- [\$1078]

Turbot & Lobster & King Crab Combo

For 8
Persons

- Japanese Fish Sashimi
 - Assorted Sashimi Platter [15 pcs]
 - Premium Fin Soup
w/ Crab Meat [For 8]
 - Braised Sea Cucumber [For 8]
 - King Crab [7 lb]
[Body] Stir Fried w/ Maggie Sauce
[Claws] Steamed w/ Egg White and
Duck Yolk
[Tomalley] Stir Fried Egg w/
Dried Scallop
 - A Grade Lobster [6 lb]
[Whole] Stir Fried w/ Garlic and
Noodle Fish
[Tomalley] Stir Fried Rice
 - Steamed French Turbot [2 lb]
 - Pea Sprout Braised in
Premium Fish Soup
 - Sweet Papaya w/ Milk and Cubilose
- [\$1688]



STEAMED DUNGENESS CRAB
WITH GARLIC

**Eel & Peking Duck &
Lobster Combo**

**For 8
Persons**

Premium Soup of the Day [For 8]

Tiger Shrimp Braised in House Made
Mango Sauce [For 8]

Peking Duck Slice
Minced Duck Meat w/ Lettuce

Stir Fried Lobster w/ Garlic and
Noodle Fish [8 lb]

Steamed Dungeness Crab w/
Garlic [5 lb]

Steamed Eel w/ Black Bean Sauce [4 lb]

Steamed Green Bass [3 lb]

Clam Stir Fried w/ Black Bean Sauce

Pea Sprout Braised in Premium Fish
Soup

Mixed Rice w/ Shark Fin

[\$1098]

SEAFOOD

COMBO 10-12 Persons

Sashimi & Lobster &
King Crab Combo

For 10
Persons

Japanese Fish Sashimi
Assorted Sashimi Platter [15 pcs]
Premium Soup of the Day
King Crab [7 lb]
[Body] Steamed w/ Sake
[Claws] Steamed w/ Garlic
[Tomalley] Stir Fried Egg w/
Dried Scallop
A Grade Lobster [7 lb]
[Whole] Stir Fried w/ Garlic and
Noodle Fish
[Tomalley] Stir Fried Rice
Steamed Green Bass [3 lb]
Deep Fried Oyster w/
Honey Dressing [For 10]
Clam Stir Fried w/ Black Bean Sauce
Pea Sprout Braised in
Premium Fish Soup
[\$ 1468]

Sashimi & Lobster &
King Crab Combo

For 10
Persons

Japanese Fish Sashimi
Assorted Sashimi Platter [18 pcs]
Premium Soup of the Day
Braised Sea Cucumber [For 10]
King Crab [7 lb]
[Body] Stir Fried w/ Maggie Sauce
[Claws] Steamed w/ Garlic
[Tomalley] Stir Fried Egg w/
Dried Scallop
A Grade Lobster [8 lb]
[Whole] Stir Fried w/ Garlic and
Noodle Fish
[Tomalley] Stir Fried Rice
Steamed French Turbot [2 lb]
Pea Sprout Braised in Broth
[\$ 1698]

KING CRAB
BOILED WITH SAKE

ROYAL HAWAIIAN

ROYAL HAWAIIAN



**BRAISED SEA CUCUMBER
AND ABALONE**



**Sashimi & Abalone &
Lobster & King Crab Combo**

- Japanese Fish Sashimi
- Assorted Sashimi Platter [15 pcs]
- A Grade Geoduck [2 lb]
- [Body] Sashimi
- [Gall] Chilled and Salted
- Premium Fin Soup [For 10]
- Braised Abalone, Sea Cucumber [For 10]
- King Crab [8 lb]
- [Body] Stir Fried w/ Maggie Sauce
- [Claws] Steamed w/ Egg White and Duck Yolk
- [Tomalley] Stir Fried Egg w/ Dried Scallop
- A Grade Lobster [8 lb]
- [Whole] Stir Fried w/ Garlic and Noodle Fish
- Steamed French Turbot [2 lb]
- Pea Sprout Braised in Premium Fish Soup
- Mixed Rice w/ Shark Fin
- Sweet Papaya w/ Milk and Cubilose [For 10]

For 10
Persons

[\$ 2488]

Premium Seafood Combo

- Japanese Fish Sashimi
- Assorted Sashimi Platter [15 pcs]
- A Grade Geoduck [2.5 lb]
- [Body] Sashimi
- [Gall] Chilled and Salted
- Premium Fin Soup [For 12]
- Braised Abalone, Sea Cucumber [For 12]
- King Crab [8 lb]
- [Whole] Stir Fried w/ Garlic and Noodle Fish
- [Tomalley] Stir Fried Egg w/ Dried Scallop
- A Grade Lobster [9 lb]
- [Body] Sashimi
- [Claws] Stir Fried w/ Ginger and Scallion
- Steamed French Turbot [2 lb]
- Lamb Rack in Teriyaki Sauce [12 pcs]
- Pea Sprout Braised in Broth
- Mixed Rice w/ Shark Fin
- Sweet Papaya w/ Milk and Cubilose [For 12]

For 12
Persons

[\$ 2688]

STEAMED GREEN BASS





STIR FRIED DUNGENESS CRAB WITH NOODLE FISH AND GARLIC

KING CRAB STIR FRIED WITH GARLIC

STEAMED FRENCH TURBOT

SUPREME KING CRAB

- Live Oyster [30 pcs]
- Japanese Fish Sashimi [2 Fishes]
- Sashimi Platter [30 pcs]
- A Grade Geoduck [3 lb]
- [Body] Sashimi
- [Gall] Chillied and Salted
- Premium Fin Soup [For 15]
- Braised Abalone, Sea Cucumber [For 15]
- King Crab [10 lb]
- [Whole] Steamed with Egg White and Duck Yolk
- [Tomalley] Stir Fried Egg and Dried Scallop

- A Grade Lobster [10 lb]
- [Whole] Stir Fried with Garlic and Noodle Fish
- Steamed French Turbot [2 lb]
- Lamb Rack in Teriyaki Sauce [For 15]
- Pea Sprout Braised in Broth
- Mixed Rice with Shark Fin
- Sweet Papaya with Milk and Cubilose [For 15]

[\$ 3088]

15 Persons



STIR FRIED LOBSTER
WITH NOODLE
FISH AND GARLIC

PREMIUM FIN SOUP

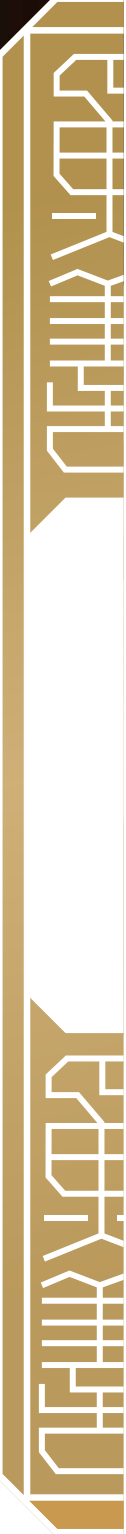
**DELUXE
SEAFOOD COMBO**

20 Persons

- Live Oyster [40 pcs]
- Japanese Fish Sashimi [2 Fishes]
- Sashimi Platter [30 pcs]
- A Grade Geoduck [3 lb]
- [Body] Sashimi
- [Gall] Chilled and Salted
- Premium Fin Soup [For 20]
- Braised Abalone, Sea Cucumber [For 20]
- King Crab [10 lb]
- [Whole] Steamed with Egg White and Duck Yolk
- [Tomalley] Stir Fried Egg and Dried Scallop

- A Grade Lobster [12 lb]
- [Whole] Stir Fried with Garlic and Noodle Fish
- Steamed French Turbot [4 lb]
- Lamb Rack in Teriyaki Sauce [For 15]
- Pea Sprout braised in Broth
- Mixed Rice with Shark Fin
- Sweet Papaya with Milk and Cubilose [For 20]

[\$ 3388]





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