



Many-hued Chinese cooking styles exemplifies the rich history and culture of China.

From the northern Szechwan chili spices to a perfect marriage of ginger & scallion from southern Canton, the reward of it's perfumed aromas and taste is simply magnificent.

When I hear people referring to the art of Chinese cooking, now being represented by the popularity of the "China Buffet" restaurants...

I weep bitterly

As one of the iconoclasts who still like to cook Chinese with pride and joy, I would like to invite you to my restaurant, where your taste buds will witness an infinite richness of what Chinese cooking was meant to be.

If you wish to say that I am taking this cooking and eating business too seriously, you may.

Indeed, I am.

Are you?

-Alan-

Bow exactly at 63.2" eyes gazed on the floor exit room by moving backward

**A
CONFESSION
of
a chop suey man**

APPETIZERS

Wok Tossed Five Spice Calamari <i>with fried pineapple, sweet & sour sauce & basil oil</i>	8.95
Creamy Crab Rangoon <i>crabmeat, scallion & cream cheese</i>	5.95
Vegetable Spring Rolls <i>mixed fresh greens in crispy wrapping</i>	5.95
Old Fashioned Egg Rolls <i>filled with shrimp, pork and vegetables</i>	5.95
Pot Stickers <i>pan seared or steamed pork dumplings</i>	5.95
Bourbon BBQ Baby Back Ribs <i>1/2 slab homemade east meets west BBQ sauce</i>	8.95
Ying and Yang Panko Crab Cake <i>three mini Japanese style crab cakes with roasted red and yellow pepper aioli</i>	9.95
Shrimp Tempura <i>Asian pear salad, sweet & sour sauce with chili oil</i>	7.95

SAMPLER (for 2 or more)

FEAST for 2 <i>Egg rolls, crab Rangoon, pot stickers, BBQ ribs, vegetable spring rolls, shrimp tempura</i>	18.95
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SOUP

Miso Soup <i>boiled soy bean, soft tofu and dried seaweed</i>	3.95
Mushroom Consommé with Watercrest	5.95
Wonton Soup	5.95
<i>shrimp and pork dumpling with mushroom broth</i>	
Lobster & Crab Bisque	6.95
<i>slow cooked lobster with stone crab</i>	

MEAT

Flaming Szechwan Pork Tenderloin <i>marinated with Bacardi</i>	13.95
Peppercorn Beef Tenderloin <i>diced Filet Mignon with fried potato and pineapple, tossed in peppercorn sauce</i>	16.95
Sweet & Sour Boneless Porkchop <i>fruit chutney and balsamic reduction</i>	12.95
Salt & Pepper Crispy Beef <i>tossed with chili pepper and spicy sauce</i>	12.95
Shredded Ginger Beef <i>wok flashed beef strips w/ baby Szechwan long bean</i>	12.95
Sesame Beef <i>with caramelized sesame soy</i>	12.95
Mongolian Beef <i>stir fried with chili paste and scallion</i>	12.95
Choy Sum Beef <i>sautéed with Chinese broccoli</i>	12.95
Grilled Hong Kong Beef Tenderloin <i>grilled-wok tossed beef tenderloin with fresh greens</i>	21.95

POULTRY

Ginger Lime Red Curry Chicken <i>assorted root vegetables</i>	12.95
Spicy Honey Glazed Chicken <i>in grand marnier sauce</i>	11.95
Sesame Chicken <i>in caramelized sesame soy glaze</i>	11.95
Grilled Sake Chicken <i>grilled sake marinated chicken filet with sake garlic sauce</i>	12.95
Spicy Garlic Peanut Chicken <i>taking the traditional Kung Pao chicken to a new level</i>	11.95
The New Sweet & Sour Chicken <i>passion fruit and white wine reduction</i>	12.95
Mongolian Chicken <i>wok tossed with shallots, chili paste, sweet pepper & scallion</i>	11.95
Boneless Peking Duck <i>one half of oven roasted Peking Duck topped with Grand Mariner sauce</i>	17.95
Chicken 88 <i>blending the north and south Chinese cooking style into one and a touch of spice and chardonnay.</i>	12.95
Old Fashioned Moo Goo Gai Pan <i>trio-mushrooms, Asian greens and fresh pineapple</i>	11.95
Champagne Lemon Chicken <i>panko crusted with lemon champagne reduction</i>	11.95

SEAFOOD

Coconut/Blue Crab Crusted Salmon <i>with grilled eggplant and pumpkin teriyaki, red wine sauce</i>	14.95
Honey Walnut Shrimp <i>with Szechwan aioli and honey glazed walnuts</i>	13.95
Butter Lemon Sole Hong Kong Style <i>with garlic watercrest</i>	14.95
Spicy Garlic Shrimp <i>soy glazed garlic sauce</i>	13.95
Wok Tossed Shrimp & Baby Scallops w/ Black Bean Sauce <i>with steamed broccoli</i>	13.95
General "Tao" Shrimp <i>a classic Szechwan dish with sweet chili sauce</i>	13.95
Scallop and Shrimp (w/ dried Chili) <i>wok tossed with ginger, white wine and chili oil</i>	13.95
Cantonese Shrimp <i>with lobster sauce authentic Cantonese black bean sauce</i>	13.95
Seafood Combo in Bird's Nest <i>shrimp, sole, filet, baby scallops, sea scallops served in potato basket</i>	14.95
Curried-Lime Salmon <i>lemongrass, lime curry sauce</i>	14.95
Steamed Chilean Sea Bass <i>(Seasonal) with ginger scallion and sesame wine sauce</i>	21.95

VEGETABLES

Shanghai Bok Choy & Mushroom	11.95
Wok Tossed Watercrest & Garlic	11.95
Spicy Garlic Tofu w/Eggplant <i>sweet chili spicy sauce</i>	11.95
Temple's Feast <i>tofu, tofu sheet, trio mushrooms, glass noodles, Snow peas and lily flower buds</i>	12.95
Chinese Broccoli "Choy Sum" <i>with garlic, sesame soy and pink ginger</i>	11.95
Spicy Long Bean <i>with water chestnuts</i>	11.95
Kung Pao Eggplant w/Mushrooms <i>spicy Kung Pao sauce with peanuts</i>	11.95
Wok Tossed Garlic Spinach <i>light and healthy with a touch of lemon zest</i>	11.95

RICE, NOODLES, MEIN

Fried Rice <i>combination - add \$1.50 choice of shrimp, chicken, beef or bbq pork</i>	10.95
Chinese Sausage & Bacon Fried Rice	12.95
Pineapple Shrimp Fried Rice <i>fresh pineapple marinated in Alize Cognac, wok tossed with shrimp (no soy)</i>	11.95
Chicken Lo Mein <i>tossed with leeks, carrots, onions</i>	12.95
Singapore Rice Noodles <i>angel hair rice noodles with shrimp in curry spices</i>	12.95
Xo Brandy Beef Chow Fun <i>wok fried wide rice noodles with leeks & scallions</i>	12.95
Seafood Chow Mein Cantonese Style <i>shrimp, scallop, calamari, sole filet</i>	14.95

LUNCHEON

Served 12:00 PM - 2:30 PM
Monday - Saturday

All Luncheons are served with wonton soup and fried or steamed rice

HOUSE LUNCHEONS

Your Choice - \$8.95

MONGOLIAN BEEF
KUNG PAO CHICKEN
SPICY HONEY ORANGE CHICKEN
SHRIMP WITH FRESH GREENS
SESAME BEEF
SWEET & SOUR CHICKEN
HONEY WALNUT SHRIMP
SINGAPORE RICE NOODLES
BEEF CHOW FUN
PEPPER BEEF PAD THAI
CHICKEN CHOW MEIN
CHAMPAGNE LEMON CHICKEN
SALT & PEPPER BEEF



CHINESE
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open daily from 12:00pm to 10:00pm
friday & saturday to 10:30pm
sunday from 3:00pm to 10:00pm
sunday from 12pm to 10:00pm (Lake Front)

Friendship Chinese Restaurant

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STARTERS

Edamame	4.95
<i>boiled, salted Japanese soy beans</i>	
Seaweed Salad	5.95
<i>served with pickled cucumber</i>	
Suno Mono	8.95
<i>seafood salad served with mixed greens and tosa sauce</i>	
Sashimi Sampler	11.95
<i>chef's choice of 9 pcs of fresh cut raw fish</i>	
Grilled Hamachi	12.95
<i>grilled fatty yellowtail cheek with Asian pear salad</i>	
Hama Tuna Tower	10.95
<i>diced tuna, yellow tail, avocado, mango, and topiko</i>	
Blackened Tuna Salad	12.95
<i>seared yellow fin tuna, oyster mushrooms, spicy citrus sauce</i>	
Sushi Pearls	8.95
<i>5 different sushi balls with different toppings</i>	

SUSHI/SASHIMI

	2 Pcs	3 Pcs
Maguro <i>yellow fin tuna</i>	5.00	7.00
Hamachi <i>yellowtail</i>	5.00	7.00
Sake <i>Atlantic salmon</i>	4.00	5.00
Toro Hamachi <i>fatty yellowtail</i>	7.00	9.00
Shiro Maguro <i>tuna</i>	5.00	7.00
Suzuki <i>striped bass</i>	4.00	5.00
Hirame <i>fluke</i>	4.00	5.00
Zuke Sake <i>cured salmon</i>	5.00	7.00
Unagi <i>fresh water eel</i>	4.00	5.00
Ebi <i>tiger shrimp</i>	4.00	5.00
Sumo Ku Sake <i>smoked salmon</i>	4.00	5.00
Topiko <i>flying fish roe</i>	5.00	7.00
Masago <i>smelt roe</i>	4.00	5.00
Ikura <i>salmon caviar</i>	5.00	7.00
Uni	6.00	9.00

SIGNATURE CUT MAKI all maki - 10 pcs

Peter Jennings Favorite	14.95
<i>spicy salmon, crab meat, avocado, cucumber, topiko, topped with fresh salmon and jalapeno sauce</i>	
Caterpillar	13.95
<i>soft shell crab, cucumber, asparagus, avocado, red and black topiko, unagi sauce</i>	
Lake Front 200	13.95
<i>spicy tuna, tiger shrimp, tempura crunch, cream cheese, asparagus - wrapped in soy rice paper</i>	
Logan Square	13.95
<i>unagi, avocado, sweet potato tempura, spicy crab, unagi sauce and red topiko</i>	
Crunchy Spicy Cali	12.95
<i>spicy crab, shrimp tempura, avocado, cucumber, spicy mayo, eel sauce and tempura crunch</i>	
Green Goddess	12.95
<i>baked super white tuna, asparagus, spicy mayo, avocado, cucumber - topped with roasted garlic spinach</i>	
White Sox	13.95
<i>spicy tuna, shrimp tempura, super white tuna, asparagus, avocado, black topiko and spicy mayo</i>	
Chicago Cubs	13.95
<i>spicy yellowtail, crab meat, tuna, avocado, blue crunch, jalapeno and eel sauce</i>	
Red Dragon	14.95
<i>soft shell crab, big eye tuna, avocado, asparagus, cucumber, unagi sauce and red topiko</i>	
Blue Man Group	13.95
<i>tuna, salmon, super white tuna, cilantro - wrapped with blue crunch in a spicy citrus vinaigrette</i>	
Black Spider	13.95
<i>soft shell crab, asparagus, avocado, cucumber wrapped in black rice, topped with spicy tuna, black topiko and unagi sauce</i>	
Zebra	13.95
<i>shrimp tempura, spicy crab, avocado, cucumber - wrapped in black & white rice, topped with oyster mushroom and wasabi topiko, spicy mayo and unagi sauce</i>	

SIGNATURE CUT MAKI all maki - 10 pcs

Friendship	13.95
<i>blue crab, tiger shrimp, cream cheese, avocado - topped with spicy crab, unagi sauce and chili oil</i>	
Chef "T" Special	13.95
<i>shrimp tempura, unagi, asparagus, avocado, masago, edamame sauce - wrapped in soy rice paper</i>	
Melted Mozzarella Shrimp	12.95
<i>shrimp tempura topped with mozzarella cheese, avocado, tempura crunch, and unagi sauce</i>	
Fire Cracker	12.95
<i>tuna, yellow tail, jalapeno, cilantro, spicy masago mayo, lime juice, chili oil - wrapped in soy rice paper</i>	
Magic Dragon	12.95
<i>shrimp tempura, unagi, cream cheese, avocado, cucumber, sesame and unagi</i>	
Oven Baked Volcano	13.95
<i>tiger shrimp, spicy crab, crispy plantain, cream cheese, avocado, cucumber</i>	
Asian Wasabi Crunch	13.95
<i>spicy tuna, salmon, pickled lychee, avocado, spicy mayo - topped with wasabi pea crunch</i>	
Garden Fresh	10.95
<i>asparagus, spinach, yamagopo, oshinko, avocado, cucumber and tempura crunch</i>	
Filet Mignon	14.95
<i>grilled sake marinated beef tenderloin, asparagus tempura, cucumber, avocado, with salsa & chili oil</i>	
Inari Maki	10.95
<i>sweet potato, kampyo, cucumber, avocado, inari, and roasted sesame seed</i>	
Nikki Godzilla	11.95
<i>shrimp tempura, scallion, cream cheese, avocado, spicy mayo, unagi sauce and tempura crunch</i>	
Rainbow	13.95
<i>Spicy tuna topped with salmon, super white tuna, tuna and tiger shrimp</i>	



ENTREES & BENTO BOX all entrees served with Miso soup

Assorted Sushi and Maki	21.95
<i>7 pcs of chef's choice sushi, 1 signature cut maki, miso soup, and seaweed salad</i>	
Assorted Sashimi (chef's choice)	21.95
<i>15 pcs of chef's choice fresh cut raw fish, sushi rice, miso soup and seaweed salad</i>	
Friendship Special for Two	38.95
<i>9 pcs of chef's choice sushi, 9 pcs of sashimi, 1 signature cut maki, miso soup and seaweed salad</i>	
Takka-Don	17.95
<i>12 pcs of fresh cut tuna over sushi rice, served with oshinko, miso soup and seaweed salad</i>	
Sake-Don	15.95
<i>12 pcs of fresh cut salmon over sushi rice with oshinko, miso soup and seaweed salad</i>	
Una-Don	14.95
<i>12 pcs of unagi over sushi rice, unagi sauce with oshinko, miso soup and seaweed salad</i>	
Bento 88	18.95
<i>2 pcs of chef's choice sushi, 2 sashimi, 1 signature cut maki, miso soup and Asian pear salad</i>	
Bento Diosa	24.95
<i>5 pcs of chef's choice sushi, 2 sashimi, 1 signature cut maki, miso soup and Asian pear salad</i>	

MAKI-MONO

California	7.95
Philly	7.95
Salmon Avocado	6.95
Asparagus Tempura	6.95
Spider	8.95
Unagi Cucumber	6.95
Spicy Tuna	7.95
Crunchy Spicy Tuna	8.95
Shrimp Tempura	7.95
Spicy Salmon	7.95
Crunchy Smoke Salmon	8.95
Avocado Cucumber	6.95



180° from ordinary Chinese