



**A**  
**CONFESSION**  
*of*  
**a chop suey man**



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*

**APPETIZERS**

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

**SAMPLER (for 2 or more)**

- FEAST for 2 18.95  
*Egg rolls, crab Rangoon, pot stickers, BBQ ribs, vegetable spring rolls, shrimp tempura*

**SOUP**

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

**MEAT**

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

**POULTRY**

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

**SEAFOOD**

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

**VEGETABLES**

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

**RICE, NOODLES, MEIN**

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

**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**  
FRIENDSHIP RESTAURANT

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dining, delivery, take out  
private party, corporate catering

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

2830 N. Milwaukee • Chicago, IL 60618  
773.227.0970 • Fax: 227.0999  
200 N. Lake Front Dr. (DuSable Harbor)  
312.228.5080 • Fax: 312.228.5081  
www.friendshiprestaurant.com

## STARTERS

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

## SUSHI/SASHIMI

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

## SIGNATURE CUT MAKI all maki - 10 pcs

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

## SIGNATURE CUT MAKI all maki - 10 pcs

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



## ENTREES & BENTO BOX all entrees served with Miso soup

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

## MAKI-MONO

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



180° from ordinary Chinese