



SENSATIONAL SALADS


FUSION BLEND - spring greens married w/fruits & nuts; this salad explodes with tastes & textures | \$8
with grilled or fried chicken, add | \$2


GARDEN FRESH - this is a salad built with our freshest ingredients of the day & topped with cheese | \$8
with grilled or fried chicken, add | \$2

 THAI MOJITO SALAD
roasted rice powder in a refreshing spicy mint-lime vinaigrette
with grilled chicken | \$10 -or- with grilled steak | \$11

SOUPS

EGG DROP SOUP | \$3
 HOT n SOUR SOUP | \$3
WONTON SOUP | \$3

 TOM YUM SOUP - chicken | \$8 -or- shrimp | \$9
tomato, mushroom, onion and scallions thai hot & sour

 TOM KHA SOUP - chicken | \$8 -or- shrimp | \$9
just like the tom yum - but with coconut milk

MISO SOUP | \$8
soy paste broth with wakame seaweed, mushroom & tofu

APPETIZE YOUR SENSES

CHICKEN EGG ROLL (2) | \$4

CHICKEN SATAY (3) | \$8

CRAB RANGOON (6) | \$4

CRISP LETTUCE WRAP (4) | \$6

GYOZA (4)  (steamed or fried) | \$4

 KIMCHEE | \$4

SPRING ROLL (2) | \$4

 TAHITIAN WINGS (8) | \$7

TERIYAKI MEATBALL (4) | \$7


 TOFU ISLAND (4) | \$7

11
FUSION
APPETIZER
TRAY

2 of each
items:
egg roll,
crab
rangoon,
teriyaki
meatball,
tahitian
wing, and
chicken
satay


LUNCH - until 3pm ONLY	DINNER
Step 1: CHOOSE YOUR ENTRÉE	
Step 2: CHOOSE A PROTEIN TO "WOK" WITH YOUR ENTRÉE "when available"	
CHICKEN, BEEF, PORK, TOFU, or VEGETARIAN \$6.5 SHRIMP or 3-WAY (Chicken, Shrimp, & Pork) \$8.5	CHICKEN, BEEF, PORK, TOFU, or VEGETARIAN \$10 SHRIMP or 3-WAY (Chicken, Shrimp, & Pork) \$12 SEAFOOD FUSION (shrimp, scallops, crab) \$14


ENTRÉE - with rice


 BLUE PANANG CURRY - eggplant, holy basil, white & green onion, and button mushroom in our thai xi-tang coconut sauce


CASHEW & ALMOND - bokchoy, peapod, bamboo, chestnut, mushroom, and baby corn

CHOP SUEY - napa cabbage, bean sprouts, carrot, peapod, celery, mushroom, baby corn, and chestnuts

 GREEN CURRY - green pepper, onion, peapod, mushroom, baby corn, bamboo, pea, and chestnuts w/hints of kaffir lime


 JUNGLE CURRY - bell pepper, onion, peapod, holy basil, mushroom, baby corn, bamboo, carrot and water chestnut

 KUNG PAO - celery, bamboo, water chestnut, mushroom, and peanut in a sweet & smoky sauce


 MASAMAN CURRY - potato, chestnut, bamboo, onion, baby corn & mushroom in a peanut sauce

MONGOLIAN - white & green onions fried onto a bed of puffed rice noodles in a brown sauce (w/rice)


MOO SHUI (asian tortilla | no rice) - DINNER ONLY - cabbage, bamboo, eggs, & mushrooms served w/asian tortilla & hoisin sauce

 RED GANG CURRY - the most traditional curry made with the chef's secret technique

 SZECHUAN - mixed julienne style veggies in a sauce made from chili

 THAI SPICY SZECHUAN - bell pepper, onion, mushroom, broccoli, baby corn, bamboo, and water chestnuts in our szechuan coconut sauce


VEGETABLES - assorted veggies stir fried in a delectable brown sauce

 YELLOW CURRY - a mélange of vegetables sautéed in dry indian spices such as cumin & turmeric


ENTRÉE - SPECIAL with rice


ALMOND BONELESS CHICKEN - lunch \$8.5 | dinner \$14
breaded chicken placed on top of mixed veggies in a light sauce

BULGOLGI - lunch \$6.5 | dinner \$10
korean beef dish with a sweet fusion twist

 CHAO TALAY | \$18 - DINNER ONLY - shrimp, scallop, lobster tail & surimi crab with veggies in red gang curry

FLAMING STEAK | \$17 - DINNER ONLY - yes, it's true...
a steak on fire with the best mushroom ensemble (8 oz.)

 FUSION FISH (mild spice) | \$15 - DINNER ONLY - brazilian talapia with a wasabi butter sauce

 GENERAL'S CHICKEN - lunch \$6.5 | dinner \$10
better than the one general tso makes

HAWAIIAN CHICKEN - DINNER ONLY
grilled chicken coved in exotic fruits | \$14

KARATE PORK CHOPS
two chops assembled over a delicious selection of stir-fried veggies & apple | \$16

LEMON CHICKEN - lunch \$8.5 | dinner \$14
luscious lemon sauce glazed over breaded chicken breasts

ROAST DUCK - DINNER ONLY
choose your sauce: honey flavored, garlic glazed, or red gang curry | \$18


SEAFOOD KOBE | \$18 - DINNER ONLY - lobster tail, shrimp, scallop & surimi crab in a savory, kobe oyster sauce


SEAFOOD SIZZLING DELIGHT | \$18 - DINNER ONLY - lobster, surimi crab, scallop, shrimp & mixed veggies

SESAME CHICKEN - lunch \$6.5 | dinner \$10

ENTRÉE - RICE | no noodles
FRIED RICE - chinese wok style has egg, carrot, onion, and bean sprouts

THAI FRIED RICE - a flavorful thai mountain soy with egg, carrot, onions, green onions, and bean sprouts

 CURRY FRIED RICE - just like the regular fried rice but infused with curry paste soy and green peas

 BASIL FRIED RICE - just like the thai fried rice, but infused with chili, holy basil and bell peppers

*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions

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	SEAFOOD FUSION (shrimp, scallops, crab) \$14

ENTRÉE - MYNT SELECTIONS with rice

EGG FOO YOUNG - DINNER SIZE ONLY - egg patties formed with onions & bean sprouts served in a garlic soy gravy

EMPRESS 

chicken or pork - lunch \$6.5 | dinner \$10
 shrimp - lunch \$8.5 | dinner \$12
 3-way (shrimp, pork and chicken) - lunch \$8.5 | dinner \$12

HONEY FLAVORED

chicken or pork - lunch \$6.5 | dinner \$10
 shrimp - lunch \$8.5 | dinner \$12
 3-way (shrimp, pork and chicken) - lunch \$8.5 | dinner \$12

SWEET n SOUR

chicken or pork - lunch \$6.5 | dinner \$10
 shrimp - lunch \$8.5 | dinner \$12
 3-way (shrimp, pork and chicken) - lunch \$8.5 | dinner \$12


TEMPURA - DINNER ONLY - 3 dipping sauce

chicken \$14 | shrimp \$16
 everything's hand battered and fried crisp in this japanese entrée

TERIYAKI - DINNER ONLY

steak \$17 | chicken \$15
 japan's SIGNATURE dish served with steamed lo mein egg noodles(no rice)


TOUR OF ASIA | \$21 - DINNER ONLY

taste the flavors of asia with a chinese (sweet & sour chicken), thai (satay), japanese (shrimp  sushi), korean (bulgogi), vietnamese (spring roll) items served beautifully as your entrée

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ENTRÉE - NOODLES | no rice


CHOW MEIN - homemade crunchy noodles w/sautéed nappa, sprouts, & celery in our chop suey sauce

 DRUNKEN NOODLE - DINNER ONLY - japanese noodles, garlic, bell peppers, mushroom, peapod, onion, tomatoes

LOMEIN NOODLE - soft egg noodles cooked to perfection with mixed veggies

PAD SEE LEWY - DINNER ONLY - wide rice noodles, broccoli, nappa, egg, onion, sprouts in a sweet soy gravy sauce w/peanuts

PAD THAI NOODLE - rice noodles cooked in tamarind and a sweet lemon-lime sauce w/peanuts


 PEANUT LAKSA NOODLE - DINNER ONLY - onion, mushroom, bamboo, waterchestnut, potato, baby corn tossed in a peanut curry served over hot flat rice noodles


THAI FRIED NOODLE - try dad's original recipe - rice noodles in a "garlicky, soy sauce" topped w/peanuts

BOWL of SEOUL | \$15 - DINNER ONLY - scallop & soba glass noodles married in korean bbq sauce w/sunny side up egg

FUSION PAPARDELLE | \$12 - DINNER ONLY - wide rice noodles w/chicken in cream sauce & italian cheese

SHANK YOUR NOODLE | \$15 - DINNER ONLY - tender broiled pork shank bedded on soft rice noodles in a garlicky tomato sauce

 TAN DAN NOODLE | \$12 - DINNER ONLY - mushroom, onion, carrot, stir-fried with stripped chicken and served over hot egg noodles in a spicy hunan sauce

All dishes with  Spicy MYNT
 Are prepared MEDIUM unless indicated otherwise



800 w. main street - lowell . michigan 49331
616 . 987 . 9307 - www.myntfusion.com



Price subject to change

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HOURS

Monday to Thursday - 11am to 8pm
 Friday - 11am to 10pm
 Saturday - 4pm to 10pm
 Sunday - Closed

JAPANESE STARTERS

SUSHI or SASHIMI – choose one protein from below: \$3.5

MAKI ROLL – choose one protein from below: \$7

EEL (unagi) | TUNA (magiro) | SALMON (sake) | SHRIMP (ebi)

CALIFORNIA ROLL

avocado, cucumber, surimi crab & toasted sesame | \$7

 **RED DRAGON ROLL**

surimi crab maki roll wrapped with spicy, sriracha tuna | \$12

LOWELL ROLL

a tempura maki with carrots, fried crisp ham and egg | \$12

VEGGIE MAKI ROLL

assorted veggies wrapped in nori & rice | \$7

RAINBOW ROLL

crab maki wrapped with all our different sashimi | \$13

BLACK WIDOW

soft shell crab tempura with crunchy greens, avocado, surimi crab and a mitsukan sweet soy | \$15

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