

LUNCH SPECIAL

Mon. - Fri.: 11:00am - 2:30pm (Except Holidays)

Served w. rice (fried, steamed or brown) & choice of garden salad or soup (clear or miso)

BENTO BOX (ALL DAY)

Four sections of box includes rice (fried, steamed or brown), california roll, & choice of garden salad or harumaki

Entrées

W. choice of tofu, vegetable, chicken, steak or shrimp

	Lunch	Bento Box
Pad Thai	\$11.95	\$15.95
Pad See-Ew	\$11.95	\$15.95
Pad Kee-Mao	\$11.95	\$15.95
Lo Mein	\$11.95	\$15.95
Thai Ginger	\$11.95	\$15.95
Spicy Basil	\$11.95	\$15.95
Broccoli Dish	\$11.95	\$15.95
Mixed Vegetable	\$11.95	\$15.95

Chicken Entrées

Home Made	\$11.95	\$15.95
Spicy Sesame	\$11.95	\$15.95
Tropical Mango	\$11.95	\$15.95
Pineapple	\$11.95	\$15.95
Spicy Tangerine	\$11.95	\$15.95

Hibachi or Teriyaki

Vegetable	\$12.95	\$15.95
Chicken	\$12.95	\$15.95
• Steak	\$14.45	\$17.95
Shrimp	\$13.45	\$16.95
Shrimp & Chicken	\$14.95	\$17.95
• Steak & Chicken	\$15.95	\$18.95
• Shrimp & Steak	\$16.45	\$19.45

 **SUSHI LUNCH** \$12.95
4 pcs of sushi & california roll
w. soup or salad

 **SPECIAL SASHIMI LUNCH** \$13.95
7 pcs of sashimi w. soup or salad

 Denotes Hot & Spicy

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CLASSIC SUSHI ROLLS (8PCS)

(Soy bean paper available, extra \$1.00)

 Rainbow Roll Avocado, tuna, salmon, tilapia on top of california roll	\$13.95	Eastern Eagle Roll Inside: shrimp tempura & cream cheese On top: avocado, eel sauce & crunch	\$13.95
Dragon Roll Eel, avocado & eel sauce on top of california roll	\$13.95	 Amazing Roll (Deep Fried) 	\$13.95
 Ichiban Roll 	\$13.95	Inside: spicy tuna & cream cheese On top: spicy mayo, eel sauce & masago	
 Tropical Mango Roll	\$14.95	 Fifth Street Roll	\$16.95
Inside: salmon & mangoes On top: avocado, mangoes & mango sauce		Inside: shrimp tempura & cream cheese On top: spicy crab meat & another layer of yellow tail then torched to crispy perfection	
 Dynamite Roll (Deep Fried) 	\$14.95	 Hwy 119 Roll	\$16.95
Inside: spicy tuna, spicy salmon, spicy yellowtail & avocado On top: spicy mayo & eel sauce		Inside: eel, avocado & spicy crab meat On top: tuna & yellow tail then torched to crispy perfection	
Godzilla Roll 	\$16.95	 Historic Downtown Roll 	\$16.95
Inside: eel, shrimp tempura, cream cheese, cucumbers & avocado On top: eel sauce, spicy mayo & crunch		Spicy tuna, spicy crab meat, cream cheese & avocado wrapped in soy paper On top: spicy mayo	
Crazy Roll 	\$13.95	Surf & Turf Roll 	\$16.95
Spicy crabmeat, eel sauce & spicy mayo on top of shrimp tempura roll		Inside: shrimp tempura & spicy crab meat On top: grilled teriyaki steak & eel sauce	
 Volcano Roll (5)	\$13.95	 Naruto Roll (Low Carb)	\$16.95
California roll (deep fried) On top: spicy crabmeat, masago & scallions		White tuna (escolar), salmon, tilapia & avocado wrapped in a thin sheet of cucumber	
Tiger Roll	\$13.95	Calamari Roll	\$13.95
Inside: shrimp tempura & cucumbers On top: eel, avocado & eel sauce		Inside: calamari tempura On top: avocado, Thai sweet chili sauce & crunch	
Spider Roll	\$11.95	Golden Dragon Roll	\$16.95
Inside: hand battered, deep fried soft shell crab, cucumbers & avocado On top: eel sauce		Inside: shrimp tempura & cream cheese On top: crabmeat, fresh mangoes, spicy mayo & eel sauce	
 Flaming Roll 	\$16.95	 Carolina Hurricane Roll (Deep Fried) 	\$16.95
Inside: shrimp tempura & cucumbers On top: tuna, salmon, avocado, eel sauce & spicy mayo		Inside: white tuna (escolar), yellowtail, tilapia, cream cheese & jalapeño On top: jalapeño & sriracha	
Mebane Roll 	\$14.95	Winter Roll	\$13.95
Inside: shrimp tempura & cream cheese On top: crabmeat, spicy mayo & crunch		Inside: crunch & spicy crabmeat On top: shrimp, avocado, spicy mayo & crunch	
 North Carolina Roll 	\$16.95	 Wolfpack Roll	\$15.95
Inside: spicy crabmeat, spicy tuna & asparagus On top: white tuna (escolar), salmon, masago, avoca- do, eel sauce & spicy mayo		Inside: hand battered, deep fried soft shell crab & cream cheese On top: spicy crabmeat, eel sauce, spicy mayo, crunch & masago	
 Hot River Roll 	\$16.95	 Rock N' Roll	\$16.95
Asparagus, white tuna (escolar), tilapia, salmon & tuna wrapped in soy paper On top: spicy mayo		Inside: crabmeat, shrimp tempura, avocado & cucumbers On top: torched salmon, eel sauce, spicy mayo & tobikos	
 V.I.P. Roll 	\$16.95	Vegan Roll	\$14.95
Inside: octopus, eel, shrimp, omelet & asparagus On top: crabmeat, spicy mayo, eel sauce & crunch		Inside: asparagus, tofu skin & seaweed salad On top: avocado, eel sauce & sesame seeds	
Ocean Roll	\$16.95	Kani Roll	\$14.95
Inside: deep fried oyster, cucumber On top: salmon, seaweed salad, masago, spicy mayo, eel sauce		Inside: crabmeat tempura & cream cheese On top: avocado, crabmeat, eel sauce, Thai chili sauce & crunch	
 American Dream Roll (Deep Fried) 	\$14.95		
Inside: cucumbers, crabmeat, cream cheese & tuna On top: spicy mayo & eel sauce			

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MAKI OR HAND ROLL (6PCS) CREATE YOUR OWN COMBO (ALL DAY)

Served with soup (miso or clear) or salad

Pick Any 2 Rolls \$14.95 or Any 3 Rolls \$19.95

California Roll <i>Crabmeat, avocado & cucumbers</i>	\$7.25	 Alaska Roll <i>Salmon, avocado & cucumbers</i>	\$7.95
Shrimp Tempura Roll (5) <i>Shrimp tempura, cucumbers, & avocado w. eel sauce</i>	\$7.95	Vegetable Roll (5) <i>Cucumbers, asparagus, carrots & avocado</i>	\$7.25
 Tuna Roll	\$7.95	Crunchy Roll (5) <i>Shrimp tempura</i>	\$7.95
 Salmon Roll	\$7.25	Fantasy Roll <i>Crabmeat, cucumbers, & cream cheese</i>	\$7.95
 Yellowtail Roll	\$7.95	Cucumber Avocado Roll	\$6.95
Salmon Skin Roll <i>Deep-fried salmon skin & cucumbers</i>	\$7.25	Sweet Potato Roll <i>Hand battered & deep-fried w. eel sauce</i>	\$7.25
Eel Roll	\$7.95	Mango Avocado Roll <i>W. mango sauce</i>	\$7.25
Philadelphia Roll <i>Smoked salmon, cream cheese & avocado</i>	\$8.25	 Spicy Crabmeat Roll <i>Crabmeat, crunch, cucumbers & spicy mayo</i>	\$7.25
 Spicy Shrimp Roll <i>Hand chopped shrimp, cucumbers, crunch & spicy mayo</i>	\$7.95	Eel Cucumber Roll	\$7.95
 Spicy Tuna Roll <i>Hand chopped tuna, masago, scallions, crunch & cucumbers</i>	\$8.25	Shrimp Avocado Roll	\$7.95
 Spicy Salmon Roll <i>Hand chopped salmon, masago, scallions, crunch & cucumbers</i>	\$8.25	Spicy Crunch Roll <i>Kani crabmeat & crunch</i>	\$7.25
Cucumber Roll	\$6.25	 Tuna Avocado Roll	\$8.25
Avocado Roll	\$6.25	 Salmon Avocado Roll	\$7.95
Boston Roll <i>Shrimp, cucumbers, omelet & mayo</i>	\$7.95	 White Tuna Roll (Escolar)	\$7.95
		 Spicy Yellowtail Roll <i>Hand chopped yellowtail, masago, spicy mayo, crunch, cucumbers & scallions</i>	\$8.25
		Smoked Salmon Roll	\$7.25

DESSERT

Vanilla Ice Cream **\$2.99**

Chocolate Layer Cake **\$6.99**
Layers of warm, delicious dark chocolate & walnut, topped with vanilla ice cream

Mochi Ice Cream **\$3.99**
Green tea & strawberry

Tempura Ice Cream **\$5.99**

New York Style Cheese Cake **\$5.99**

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HIBACHI OR TERIYAKI

Entrees are grilled w. sautéed zucchini, onions, broccoli, carrots & mushrooms, also served w. rice (fried, steamed or brown) & choice of soup (miso or clear) or salad

• Rare cool, red center • Medium Rare warm, red center
• Medium warm, pink center
• Medium Well slightly pink center • Well Done no pink, brown throughout

Single Entrées

Combination Entrées

Vegetable	\$14.95	• Steak & Chicken	\$19.95
Chicken	\$15.95	• Steak & Shrimp	\$20.95
• Steak	\$17.95	• Steak & Scallop	\$21.95
Shrimp	\$16.95	Shrimp & Chicken	\$18.95
Scallop	\$17.95	Shrimp & Scallop	\$20.95
• Filet Mignon	\$30.95	Chicken & Scallop	\$19.95
Salmon	\$16.95	• Filet & Chicken	\$33.95
Additional Side Orders		• Filet & Shrimp	\$34.95
Chicken (4 Oz.)	\$6.50	• Filet & Scallop	\$35.95
• Steak (4 Oz.)	\$8.95	• Filet & Salmon	\$37.95
Scallop (5pc)	\$8.95	• Chicken, Steak & Shrimp	\$24.95
Shrimp (5pc)	\$7.95		
Vegetable	\$6.25		

KITCHEN SPECIAL

All served w. rice (fried, steamed or brown), either soup (miso or clear) or salad & your choice of tofu, vegetable or chicken (\$15.95), steak or shrimp (\$16.95)

🌶️ Spicy Basil Dish

A spicy & traditional Thai dish sautéed w. chili, onions, fresh basil leaves, bell pepper, mushrooms & carrots

🌶️ Mongolian Dish

Famous Mongolian dish stir fried w. onions, bell pepper, carrots & scallions

Asparagus Dish

Asparagus & carrots in brown sauce

Bell Pepper Dish

Bell pepper & onions in black pepper flavored brown sauce

Broccoli Dish

Broccoli & carrots sautéed in homemade sauce

Mixed Vegetable (Pad Pak)

Stir fried broccoli, bell pepper, onions, carrots, mushrooms & tomatoes in brown sauce

Ginger Style

Sliced ginger, bell pepper, onions, mushrooms, broccoli & carrots in a fresh ginger sauce

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SUSHI & SASHIMI

W. soup (miso or clear) & garden salad

 Chirashi Don:	\$19.95	 Sashimi Assorted Plate	\$23.95
<i>Chef choice of 9 pcs sashimi over rice</i>		<i>Chef choice of 12 pcs of sashimi</i>	
 Sushi Combo:	\$19.95	 Sashimi Deluxe Plate	\$29.95
<i>Chef choice of 6 pcs of sushi & california roll</i>		<i>Chef choice of 18 pcs of sashimi</i>	
 Sushi & Sashimi Combo	\$22.95	 Sushi Boat	\$33.95
<i>Chef choice 5 pcs of sushi, 8 pcs of sashimi & california roll</i>		<i>Chef choice of 8 pcs of sushi, 10 pcs of sashimi & california roll</i>	
Non-Raw Sushi	\$21.95	 Dinner for Two	\$54.95
<i>Shrimp, smoke salmon, crabmeat, eel, omelet & philadelphia roll</i>		<i>(Come with 2 soup and 2 salad)</i>	
 Tuna & Salmon Sushi	\$24.95	<i>Chef choice of 12 pcs of sushi, 12 pcs of sashimi & rainbow roll</i>	
<i>10 Pcs of sushi & california roll</i>			

NIGIRI SUSHI (2 PIECES)

(Sashimi extra \$1.00)

 Tuna (Maguro)		\$6.75	Eel (Unagi)		\$6.75
 Salmon (Sake)		\$6.45	 Tilapia		\$6.45
 Yellowtail (Hamachi)		\$6.75	 White Tuna (Escolar)		\$6.75
Shrimp (Ebi)		\$6.55	 Masago		\$7.45
Smoked Salmon		\$6.75	 Salmon Roe (Ikura)		\$8.75
 Octopus (Tako)		\$6.75	Tofu Skin (Inari)		\$6.00
Crab (Kani)		\$6.00	Omelet (Tamago)		\$6.00

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SALADS

Seaweed Salad \$6.95

Kani Su Salad \$6.95

Avocado Salad \$6.95

Garden Salad \$5.95

Grilled or Fried Chicken Salad \$11.45

Grilled or crispy chicken served w. lettuce, carrots, broccoli, mushrooms, cucumbers, tomatoes & shredded cheese

Carolina Shrimp Salad \$12.45

Grilled jumbo shrimp served w. lettuce, carrots, broccoli, mushrooms, cucumbers, tomatoes & shredded cheese

Tropical Salmon Salad \$13.95

Grilled salmon filet glazed w. teriyaki sauce & served w. lettuce, broccoli, mushrooms, cucumbers, tomatoes, carrots, pineapples, mangoes & shredded cheese



SOUP

Miso Soup \$3.95

Tofu, seaweed, & scallions in soy paste broth

Clear Soup \$3.95

Mushrooms & scallions in chicken broth

Tom Kha (Coconut Soup)
Chicken \$5.95 Shrimp \$6.95

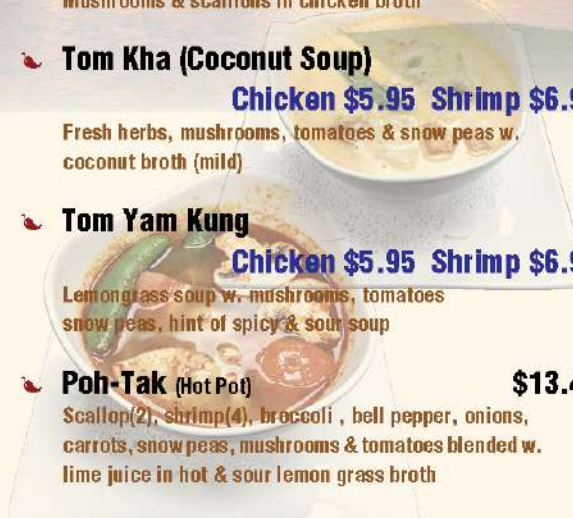
Fresh herbs, mushrooms, tomatoes & snow peas w. coconut broth (mild)

Tom Yam Kung
Chicken \$5.95 Shrimp \$6.95

Lemongrass soup w. mushrooms, tomatoes snow peas, hint of spicy & sour soup

Poh-Tak (Hot Pot) \$13.45

Scallop(2), shrimp(4), broccoli, bell pepper, onions, carrots, snow peas, mushrooms & tomatoes blended w. lime juice in hot & sour lemon grass broth



RICE IS NICE

Fried rice served w. your choice of
tofu, vegetable, chicken (\$13.95), steak, or shrimp (\$14.95)

Thai Style

Fried rice w. eggs, peas, carrots & bean sprouts in Thai-style seasoning

Japanese Style

Fried rice w. onions, peas, carrots & eggs stir-fried in Japanese seasoning

Spicy Basil Style

Authentic Thai fried rice w. basil leaves, peas, carrots, eggs & bean sprouts

Vietnamese Style

Fried rice w. bean sprouts, peas, carrots, eggs & a touch of yellow curry

Pineapple Fried Rice \$14.95

Tasty fried rice w. chicken, shrimp, eggs, pineapples, raisins, peas, carrots & bean sprouts

Combination Fried Rice \$14.95

A combination of chicken, steak & shrimp w. eggs, peas, carrots & bean sprouts in the Thai style seasoning

★ **Bibimbap (Korean style)** \$15.95

Famous Korean rice served w. sautéed & seasoned broccoli, mushrooms, carrots, bean sprouts, bbq steak, onions & a sunny side up egg on the top



LONG LIFE NOODLE

Noodle served w. your choice of
tofu, vegetable, chicken (\$13.95) steak, or shrimp (\$14.95)

Pad Thai

Traditional dish of stir fried rice noodle in slightly sweet tamarind & fish sauce w. bean sprouts, eggs & scallions, garnished w. crushed peanuts

Pad See-Ew

Flat rice noodle stir fried w. broccoli, carrots & eggs in special sweet brown sauce

Pad Kee Mao

Flat rice noodle stir fried w. eggs, basil leaves, onions, bell pepper & mushrooms in special spicy sauce

Drunken Noodle

Flat rice noodle stir fried w. eggs, broccoli, onions, bell pepper, mushrooms & carrots in sweet Thai sauce

Lo Mein

Sautéed w. bean sprouts, carrots & onions in chef's special sauce

Udon

Stir fried udon w. bean sprouts, carrots, onions & egg in Japanese style sauce



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CHEF SPECIAL

All served w. rice (fried, steamed or brown) & choice of salad or soup (miso or clear)

Home Made Chicken \$15.95

Sweet, slightly spicy, deep fried golden brown chopped chicken breast in general tso's sauce

Sizzling Combo \$19.95

Sautéed steak, chicken & shrimp w. onions, bell pepper, broccoli, mushrooms, carrots & tomatoes on a hot iron plate

Tropical Mango Chicken \$15.95

Sautéed chicken breast w. fresh mangoes, onions & bell pepper stir fried in sweet & sour mango sauce

Pineapple Chicken \$15.95

Delicious hand chopped fried chicken breast w. pineapples, bell pepper & onions in sweet red sauce

Spicy Tangerine Chicken \$15.95

Hand chopped fried chicken breast cooked in zesty tangerine sauce

Korean Bulgogi \$17.95

Our classic marinated grilled steak w. broccoli, zucchini, mushrooms, carrots & onions on a bed of crisp lettuce.

Spicy Sesame Chicken \$15.95

Deep fried chopped chicken breast in mild chef special sauce

Butterfly Shrimp \$17.95

Hand battered, lightly-fried jumbo shrimp, stir fried w. asparagus, bell pepper & onions in Japanese light brown sauce

MADAM CURRY

All curry dishes served w. rice (fried, steamed or brown) and your choice of tofu, vegetable, chicken (\$13.95), steak, or shrimp (\$14.95)

Red Curry

Thai mild curry simmered in coconut milk, bell pepper, onions & tomatoes

Panang Curry (Kang-Panang)

The most famous Thai mild curry prepared w. coconut milk, tomatoes, bell pepper, onions, broccoli, mushrooms & garnished w. wild lime leaves

Massaman Curry

Malaysia mild curry w. bell pepper, onions, broccoli, pineapples & cashews nuts in coconut milk

SIDE ORDER

Fried or Brown Rice	4.99
White Rice	3.99
Plain Lo Mein	5.99
Sushi Rice	4.99

BEVERAGE

Soda	\$2.75
Sweet Tea	\$2.75
Hot Tea	\$2.75
Thai Tea	\$3.99
Juice (Orange Or Apple)	\$2.99
Shirley Temple	\$3.99

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APPETIZERS (From Kitchen)

Vietnamese Shrimp Summer Roll \$4.95

Fresh lettuce, basil leaves, shrimp & noodle wrapped in rice paper w. zesty peanut sauce

Korean Steak Bulgogi Wraps \$6.45

Deep fried roll filled w. sliced steak, cream cheese & shredded cheese

Harumaki (3) \$5.95

Fried Japanese spring roll

Crab Puffs (6) \$7.95

Fried pastry wraps filled w. cream cheese & crab meat

Grilled Chicken Satay (4) \$8.45

Tender & marinated chicken grilled on skewer

Korean Kimchee \$5.95

Korean spicy cabbage

Home Made Gyoza (6) \$7.95

Japanese pot stickers, steamed or fried

Traditional Wings (10) \$13.95

Choice of hand battered fried wings or cooked in buffalo sauce.

Shu Mai (6) \$7.45

Small steamed dumplings hand folded into a purse shape typically stuffed w. shrimp

Shrimp & Vegetable Tempura \$11.45

4 pcs of shrimp tempura & 1 pc of broccoli, onion, zucchini, mushroom & sweet potato lightly battered & deep fried

Vegetable Tempura \$10.45

2 pcs each of broccoli, onion, zucchini, mushroom & sweet potato lightly battered & deep fried

Edamame \$5.95

Lightly salted soybean

Fried Chicken Tenders (4) \$8.95

Hand battered & served crispy golden brown

Fried Calamari \$10.95

Hand cut, battered, seasoned & deep fried, on a bed of crisp lettuce

Fried Oyster \$9.99

Hand battered & served crispy golden brown

Appetizer Combo \$16.95

4 crab puffs, 2 chicken satays, 4 gyoza & 4 harumaki

APPETIZERS (From Sushi Bar)

Double Down Crab Meat \$7.95

2 pcs of crab meat w. cream cheese in the middle & deep fried w. eel sauce

Amazing Jalapeño \$9.45

Spicy tuna & cream cheese wrapped inside then deep fried & topped w. spicy mayo & sriracha

Dragon Ball \$7.95

Spicy crabmeat & cucumbers wrapped w. avocado to form a ball shape then torched w. eel & spicy mayo sauce on the top.

Spicy Bang Bang Choice of:

Your choice of meat w. bang bang sauce, drizzled on top on a bed of crisp lettuce

Chicken (10) \$9.45

Shrimp (5) \$10.45

Ahi Tuna \$10.95

Peppered tuna lightly seared & served w. ponzu sauce (citrus base soy sauce) on top of cucumbers

Tuna Tataki \$10.95

Pieces of tuna & jalapeño w. ponzu sauce (citrus base soy sauce)

Salmon Tata (4) \$8.95

Salmon sashimi wrapped w. shredded jalapeño in ponzu sauce (citrus base soy sauce)

Sushi Sampler \$9.95

5 Pieces of sushi (1 tuna, 1 salmon, 1 yellowtail, 1 white tuna (escolar) & 1 tilapia)

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