



NANI
RESTAURANT

美食 · 近在咫尺

(608) 826-9300

518 Grand Canyon Dr.,
Madison, WI 53719

V Vegetarian **GF** Gluten Free **P** Peanuts

*Gratuity of 18% will be added to
tables of 6 or more people

*圖片僅供參考，請以實物為準！
Actual dishes may vary!



Scan for Takeout Order
www.nani.restaurant

Note:

 01 GF Nani's Shrimp Dumpling \$7.95	 02 GF 柱黃蒸燒賣 \$6.95 Siu Mai (Pork & Shrimp Dumpling)	 03 GF 鮮蝦豆苗餃 \$7.95 Shrimp Dumpling w/ Pea Tip (Pea tip, shrimp & carrot)	 04 GF 新潮州粉果 \$6.95 Chaozhou Style Dumpling (Green chives, shrimp, pork, peanuts, water chestnut, carrot)	 05 GF V 蔬菜蒸餃 \$6.95 Vegetable Dumpling (Wood ear, black mushroom, bamboo shoot, carrot & cabbage)	 06 GF 鮮蝦韭菜餃 \$7.95 Shrimp Dumpling w/ Green Chive (Green chives, shrimp, carrot)	 07 GF 鮑汁鮮竹卷 \$6.95 Stuffed Bean Curd Skin w/ Pork & Shrimp	 08 GF 家鄉蒸鯪魚球 \$6.95 Homemade Fish Ball	 09 GF 山竹牛肉球 \$6.95 Beef Ball
 10 GF 豉汁蒸排骨 \$6.95 Spare Ribs w/ Black Bean Sauce	 11 GF 好味醬蒸鳳爪 \$6.95 Chicken Feet w/ Special Sauce	 12 GF 七彩牛百葉 \$6.95 Beef Tripe w/ Ginger Onion	 13 GF 咖喱墨魚仔 \$7.95 Baby Cuttlefish w/ Curry Sauce	 14 GF 珍珠糯米雞 \$7.95 Stuffed Sticky Rice in Lotus Leaf (Chicken, black mushroom, sausage & egg yolk)	 15 GF 黑椒牛仔骨 \$9.95 Short Rib w/ Pepper Sauce	 16 GF 蜜汁牛仔骨 \$9.95 Short Rib w/ Honey Sauce	 17 GF 柱候燜牛什 \$9.95 Braised Beef Varieties (Beef tripe, beef tendon, beef stomach & radish)	 18 GF 牛腩腸粉煲 \$9.95 Beef Brisket & Rice Noodle Roll in Pot
 19 GF 排骨腸粉煲 \$9.95 Spare Rib & Rice Noodle in Pot	 20 GF 蓮藕燜花腩 \$9.95 Braised Pork Belly w/ Lotus Root	 21 GF 鮑汁鳳爪 \$7.95 Chicken Feet w/ Abalone Sauce	 22 GF 臘味蘿蔔糕 \$6.95 Pan-Fried Turnip Cake	 23 GF 蜜汁叉燒酥 \$6.95 Baked BBQ Pork Turnover	 24 GF 安蝦咸水角 \$6.95 Deep-Fried Pork Dumpling	 25 GF 酥脆鮮蝦卷 \$7.95 Deep-Fried Shrimp Roll	 26 V 上海炸春卷 \$6.95 Deep-Fried Veggie Roll	 27 GF 雞肉鍋貼 \$7.95 Chicken Potsticker
 28 GF V 羅漢腐皮卷 \$6.95 Pan-Fried Vegetable Roll	 29 GF 冬菜生煎包 \$6.95 Pan-Fried Veg, Pork Bun	 30 GF 京都鍋貼 \$7.95 Pan-Fried Pot Sticker	 31 GF 紫菜蟹柳卷 \$7.95 Deep-Fried Crab Meat & Seaweed Roll	 32 V 香麻煎堆仔 \$5.95 Deep-Fried Sesame Ball	 33 GF 金香蝦球 \$7.95 Deep Fried Shrimp Ball	 34 GF 甘香粟米餅 \$6.95 Pan-Fried Corn & Pork Cake	 35 GF 香煎韭菜餅 \$6.95 Pan-Fried Green Chive Cake	
 37 GF 生炒糯米飯 \$7.95 Stir-Fried Sticky Rice	 38 V 特式炸兩 \$6.95 Rice Crepe with Deep Fried Chinese Donut	 39 GF 牛肉腸粉 \$6.95 Beef Crepe	 40 V 羅漢齋腸粉 \$6.95 Vegetable Crepe	 41 GF 叉燒腸粉 \$6.95 BBQ Pork Crepe	 42 GF 鮮蝦腸粉 \$7.95 Shrimp Crepe	 43 V 金酥流沙包 \$7.95 Baked Creamy Egg Yolk Bun	 44 GF 叉燒焗餐包 \$6.95 Baked BBQ Pork Bun	 45 V 貴妃奶黃包 \$6.95 Egg Yolk Paste Bun
 46 V 豆沙包 \$6.95 Red Bean Paste Bun	 47 GF 蠔皇叉燒包 \$7.95 BBQ Pork Bun	 48 GF V 青菜粥 \$7.95 Vegetable Congee	 49 GF 皮蛋瘦肉粥 \$7.95 Pork with Preserved Egg Congee	 50 GF 咸豬骨菜乾粥 \$7.95 Salty Pork Bone with Dried Vegetable Congee	 51 GF 生滾魚滑粥 \$7.95 Fresh Fish Paste Congee	 52 GF 窩蛋牛肉粥 \$9.95 Beef Congee with Egg	 53 GF 手工小籠蒸包 \$7.95 Xiao Long Bao (Pork & cabbage)	
 54 V 油條 \$4.50 Deep-Fried Dough Sticks	 55 V 蛋撻 \$6.95 Puffy Egg Custard Tart	 56 GF V 香芒凍布丁 \$6.95 Mango Pudding	 57 GF V 香滑椰汁糕 \$5.95 Coconut Pudding	 58 V 榴蓮班戟 \$9.95 Durian Crepe	 59 V 芒果班戟 \$7.95 Mango Crepe	 60 V 黃金饅頭片 \$5.95 Deep Fried Mantou Buns		



Cold Dish 涼菜

A01. Smashed Cucumber ★V	拍黃瓜	9.95
A04. Ox Tongue & Tripe w/ Chili Sauce	夫妻肺片	15.95

Soup 湯羹

For 1 For 2-4 For 5-8

B01. Seafood Hot & Sour Soup ★	海鮮酸辣湯	5.95	11.95	17.95
B02. West Lake Minced Beef Soup ★	西湖牛肉羹	5.95	11.95	16.95
B03. Creamy King Crab w/ Fish Tripe Soup	蟹肉魚肚羹	7.25	17.95	27.95
B04. Wonton Soup	雲吞湯	5.95	11.95	17.95
B05. Vegetable & Tofu Soup V	蔬菜豆腐湯	5.95	10.95	14.95
B06. Seafood & Mushroom Chowder	海鮮菌菇湯	6.95	15.95	21.95

Chef Suggestions 廚師推薦

C01. Lamb Spine Hot Pot ★	大銅鍋羊蠟子	45.95
A. add a small plate of vegetable, raw vegetable 小份菜<白菜、豆腐>		5.00
B. add a large plate of vegetable, raw vegetable 大份菜<白菜、豆腐、木耳、腐竹、土豆、粉絲>		10.00
C02. Cumin Lamb Spine	孜然羊蠟子	29.95
C03. Spicy Numbing Stir-fry (for two) ★	麻辣香鍋 (兩人份)	39.95
(Beef, Lamb, Pork, Fish, Shrimp, Squid, Bean Curd, Wood Ear, Lotus Root)		
C04. Sichuan Style Fatty Beef & Mixed Vegetable Bowl	冒菜	29.95
(Fatty beef, pork blood, frozen tofu, vermicelli noodle, bean curd, seaweed, napa cabbage, bean sprouts)		
<肥牛、豬血、凍豆腐、粉絲、腐竹、海帶結、白菜、豆芽>		
C08. Spicy Chicken w/ Bones ★	歌樂山辣子雞	16.95
C09. Stir-Fried Chicken w/ Hot Chili	香辣仔雞	16.95
C10. Boiled Fish Fillet in Hot Chili Oil ★	沸騰魚香	21.95
C11. Lamb in Hot Chili Oil	沸騰羊肉	21.95
C12. Spicy Pork Intestine w/ Tofu	辣豆花肥腸	18.95
C13. Spicy Numbing Pork Intestine ★	麻辣肥腸	17.95
C14. Hot & Spicy Fish Fillet w/ Tofu	豆花魚片	20.95
C15. Hot & Spicy Beef w/ Tofu ★	豆花牛肉	20.95
C16. Seafood Soup with Pea Tip ★	上湯豆苗	22.95
C17. Seafood Soup with Napa Cabbage	上湯白菜	22.95



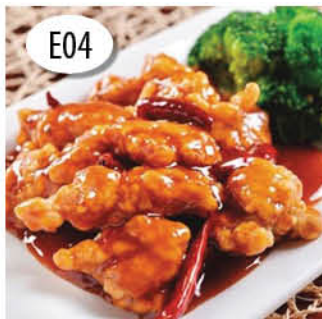
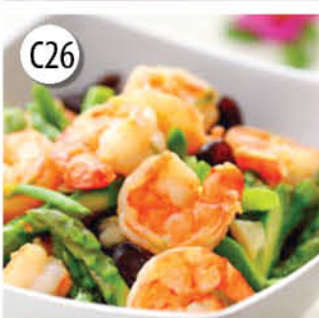
C18. Spicy Beef Brisket ★	蜀香牛腩	20.95
C19. Spicy Lamb in Pot ★	乾鍋羊肉	18.95
C20. Sweet & Sour Pork ★	鍋包肉	18.95
C22. Sichuan Boiled Fish w/ Pickled Cabbage	重慶酸菜魚	18.95
C23. Fried Tofu in Sesame Sauce	香麻豆腐	14.95
C25. Fresh Asparagus w/ Pork Tenderloin	鮮蘆筍裏脊絲	15.95
C26. Fresh Asparagus w/ Shrimp ★	鮮蘆筍爆大蝦	20.95
C27. Hunan Style Stir-fried Pork Belly ★	湘西小炒肉	15.95
C28. Salty Pan Fried Pork Belly	鹽煎肉	15.95
C29. Braised Pork Meatballs (6) ★	紅燒獅子頭	19.95
C30. Sautéed Pork, Eggs, Cucumber & Wood Ears	老北京木須肉	15.95
C32. Braised Potato, Eggplant & Green Pepper V	地三鮮	14.95
C33. Sautéed Vermicelli Noodles w/ Minced Pork	螞蟻上樹	14.95

Seafood 海鮮

D02. Live Dungeness Crab - pick cooking style ★	活螃蟹	Please ask for price
Steamed (Sauce on side) 清蒸 (配蘸醬) Ginger & Scallion 薑蔥 Salt & Pepper 椒鹽		
D03. Live Lobster - pick cooking style ★	活龍蝦	Please ask for price
Steamed 清蒸 Ginger & Scallion 薑蔥 Salt & Pepper 椒鹽		
Salad (reserve) 沙律 (預訂) Crispy Style 酥香 Spicy 香辣		
D04. Salt & Pepper Shrimp (Pick one - shell on or shell off)	椒鹽大蝦	20.95
D05. Salt & Pepper Squid ★	椒鹽魷魚	22.95
D06. Salt & Pepper Fish Fillet	椒鹽魚片	18.95
D07. Japanese Tofu Topped w/ Mixed Seafood	海皇粒扒玉子豆腐	22.95
D08. Boiled Fish Fillet ★	水煮魚片	20.95
D09. Spicy Dry Braised Fish	乾鍋魚片	19.95
D10. Seafood Delight	海鮮大燴	22.95
D11. Mixed Seafood w/ Mushroom	海鮮什菌煲	23.95
D13. Stir Fried Clam w/ Black Bean Sauce	豆豉炒蜆	21.95
D14. Kung Pao Shrimp	宮保蝦	20.95
D15. Shrimp w/ Ginger & Scallion	薑葱大蝦	20.95

Side 加菜

K01. White Rice	白飯	3
K02. Fried Rice	炒飯	5
K03. Lo Mein	撈麵	5



Chicken/ Duck 雞鴨

E01. Peking Duck - pick one (Two Courses) ★	北京烤鴨兩食	59.95
A. Crispy skin w/ buns + stir-fried duck meats w/ lettuce wrap		
B. Crispy skin and meats together w/ buns + duck soup		
E02. Sweet & Sour Chicken	酸甜雞	15.95
E03. Kung Pao Chicken	宮保雞	15.95
E04. General Tso Chicken ★	左宗雞	16.95
E05. Sesame Chicken	芝麻雞	15.95
E06. Chicken w/ Broccoli	芥蘭雞肉	15.95
E07. Taiwan Three Cup Chicken w/ Bones ★	臺灣三杯雞	15.95
E08. Stir-fry Chicken and Eggplant	雞粒茄子煲	15.95
E09. Moo Shu Chicken	木須雞肉	15.95
E10. Cashew Chicken	腰果雞	16.95

Beef/ Lamb 牛羊

F01. Cumin Beef ★	孜然牛肉	20.95
F02. Fatty Beef w/ Pickled Vegetable	酸湯肥牛	20.95
F03. Beef w/ Broccoli	芥蘭牛肉	16.95
F04. Beef w/ Black Pepper Sauce	黑椒鐵板牛肉	18.95
F06. Stir-fry Fatty Beef & Enoki Mushroom	山珍肥牛煲	21.95
F07. Poached Sliced Beef in Hot Chili Sauce ★	水煮牛肉	20.95
F08. Mongolian Beef	蒙古牛肉	18.95
F09. Beef w/ Black Bean Sauce	豉椒牛肉	20.95
F10. Cumin Lamb ★	孜然羊肉	20.95
F11. Sautéed Lamb w/ Scallion	葱爆羊肉	20.95

Pork 豬肉

G01. Pickled Vegetable w/ Pork Casserole ★	梅菜扣肉	18.95
G02. Twice Cooked Pork ★	回鍋肉	17.95
G03. Shredded Pork w/ Spicy Garlic Sauce	魚香肉絲	15.95
G05. Roasted Pork in House Sauce ★	紅燒肉	15.95
G06. Minced Pork w/ Rice Wrap	薄餅醬肉	15.95
G07. Eggplant w/ Minced Pork	肉末茄子	15.95
G08. Moo Shu Pork	木須豬肉	15.95

★ Popular Dishes Spicy V Vegetarian
Some spicy dishes may be made non-spicy upon request

Barbeque 燒臘

H01. BBQ Duck (Half) ★	挂爐燒鴨	19.95
H02. Macau Style Pork Belly ★	澳門燒腩仔	16.95
H03. BBQ Pork Tenderloin ★	蜜汁叉燒	15.95
H04. BBQ Pork Spare Ribs	燒排骨	15.95
H05. BBQ Platter for Two ★	燒味兩拼	16.95
Pick any two (Duck, Pork Belly, Pork Tenderloin or Spare Ribs)		
H06. BBQ Platter for Three	燒味三拼	21.95
Pick any three (Duck, Pork Belly, Pork Tenderloin or Spare Ribs)		

Vegetable 蔬菜

I02. Garlic Pea Tips ★V	蒜蓉豆苗	17.95
I03. Garlic Chinese Broccoli V	蒜蓉唐芥蘭	14.95
I04. Garlic Baby Bok Choy V	蒜蓉青江菜	12.95
I05. Chinese Broccoli w/ Oyster Sauce ★V	蠔油芥蘭	14.95
I06. Baby Bok Choy w/ Shitake Mushroom V	香菇菜膽	15.95
I08. Japanese Tofu in Abalone Sauce ★V	鮑汁玉子豆腐	17.95
I09. Ma Po Tofu V	麻婆豆腐	15.95
I10. Braised Tofu & Vegetable V	紅燒豆腐	12.95
I11. Stir-fried String Beans ★V	乾煸四季豆	13.95
I12. Stir-Fried Cabbage V	手撕包菜	13.95
I13. Eggplant w/ Garlic Sauce ★V	魚香茄子	14.95
I14. Stir-fry Mixed Vegetables ★V	炒什錦時蔬	14.95

Rice/ Noodle 粉麵飯

J01. Stir-fried Rice Noodle & Beef ★	乾炒牛河	16.95
J02. Seafood Chow Mein ★	海鮮炒麵	16.95
J03. Singapore Mei Fun (Shrimp & BBQ Pork)	星洲炒米粉	14.95
J04. Beef Brisket Noodle Soup	牛腩麵	14.95
J05. Noodle w/ Tomato & Egg V	西紅柿雞蛋打鹵麵	12.95
J06. Noodle w/ Peking Sauce	老北京炸醬麵	14.95
J07. Young Chow Fried Rice (Shrimp & BBQ Pork) ★	揚州炒飯	16.95
J08. Seafood Fried Rice	海鮮炒飯	15.95
J09. Shrimp Fried Rice	蝦炒飯	15.95
J10. Beef Fried Rice ★	牛肉炒飯	13.95
J12. Chicken Fried Rice	雞肉炒飯	12.95
J13. Vegetable Fried Rice V	蔬菜炒飯	11.95
J14. Beef Lo Mein ★	牛肉撈麵	14.95
J15. Beef Brisket Mei Fun	牛腩米粉	14.95
J16. BBQ Pork Fried Rice	叉燒炒飯	12.95
J17. Combo Fried Rice (Chicken, Shrimp, Pork)	本樓炒飯	15.95

