



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	6.95	11.95	17.95
☐ B02. West Lake Minced Beef Soup ★	西湖牛肉羹	6.95	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	6.95	11.95	17.95
☐ B05. Vegetable & Tofu Soup V	蔬菜豆腐湯	6.95	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



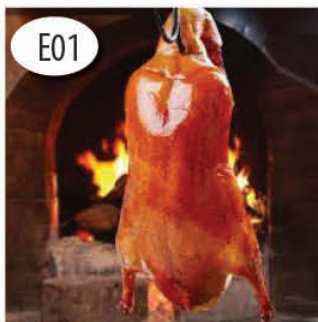
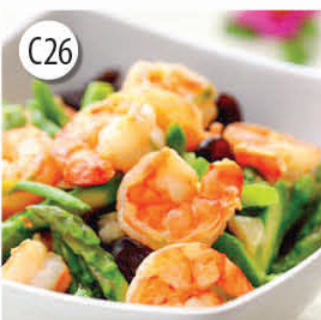
☐ C18. Spicy Beef Brisket ★	蜀香牛腩	20.95
☐ C19. Spicy Lamb in Pot ★	乾鍋羊肉	18.95
☐ C20. Sweet & Sour Pork ★	鍋包肉	18.95
☐ C22. Sichuan Boiled Fish w/ Pickled Cabbage	重慶酸菜魚	18.95
☐ C23. Fried Tofu in Sesame Sauce	香麻豆腐	15.95
☐ C25. Asparagus w/ Pork Tenderloin	鮮蘆筍裏脊絲	17.95
☐ C26. Asparagus w/ Shrimp ★	鮮蘆筍爆大蝦	20.95
☐ C27. Hunan Style Stir-fried Pork Belly ★	湘西小炒肉	17.95
☐ 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	16.95

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		
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 Filet	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	薑蔥大蝦	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	蔥爆羊肉	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	16.95
☐ G05. Roasted Pork in House Sauce ★	紅燒肉	16.95
☐ G06. Minced Pork w/ Rice Wrap	薄餅醬肉	16.95
☐ G07. Eggplant w/ Minced Pork	肉末茄子	16.95
☐ G08. Moo Shu Pork	木須豬肉	16.95

★ Popular Dishes 辣 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	18.95
☐ H03. BBQ Pork Tenderloin ★	蜜汁叉燒	17.95
☐ H04. BBQ Pork Spare Ribs	燒排骨	17.95
☐ H05. BBQ Platter for Two ★	燒味兩拼	19.95
Pick any two (Duck, Pork Belly, Pork Tenderloin or Spare Ribs)		
☐ H06. BBQ Platter for Three	燒味三拼	24.95
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	14.95
☐ 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	13.95
☐ I11. Stir-fried String Beans ★V	乾煸四季豆	14.95
☐ I12. Stir-Fried Cabbage V	手撕包菜	14.95
☐ I13. Eggplant w/ Garlic Sauce ★V	魚香茄子	15.95
☐ I14. Stir-fry Mixed Vegetables ★V	炒什錦時蔬	15.95

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	15.95
☐ 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	15.95
☐ J12. Chicken Fried Rice	雞肉炒飯	12.95
☐ J13. Vegetable Fried Rice V	蔬菜炒飯	13.95
☐ 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	14.95
☐ J17. Combo Fried Rice (Chicken, Shrimp, Pork)	本樓炒飯	16.95

