



NANI
RESTAURANT

美食 · 近在咫尺

(608) 826-9300

518 Grand Canyon Dr.,

Madison, WI 53719

Open 7 Days A Week

Sun - Thurs: 11am - 9pm

Fri - Sat: 11am - 10pm

小點	Small	\$4.50
中點	Medium	\$4.95
大點	Large	\$5.95
特點	Special	\$7.95

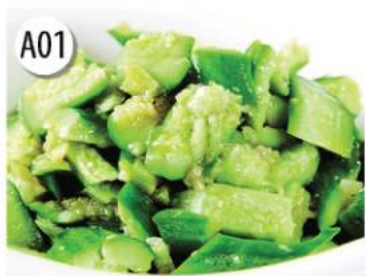
Vegetarian Gluten Free

*Tips will be automatically added to parties of 6 or more adults

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

Note:

 01 Nani's Shrimp Dumpling 大L GF	 02 柱黃蒸燒賣 中M GF	 03 鮮蝦豆苗餃 大L GF	 04 新潮州粉果 中M GF	 05 蔬菜蒸餃 中M GF	 06 鮮蝦韭菜餃 大L GF	 07 鮑汁鮮竹卷 中M GF	 08 家鄉蒸鯪魚球 中M GF	 09 山竹牛肉球 中M GF
 10 豉汁蒸排骨 中M GF	 11 好味醬蒸鳳爪 中M GF	 12 七彩牛百葉 中M GF	 13 咖喱墨魚仔 大L GF	 14 珍珠糯米雞 大L GF	 15 黑椒牛仔骨 特SP GF	 16 蜜汁牛仔骨 特SP GF	 17 柱候燜牛什 特SP GF	 18 牛腩腸粉煲 特SP GF
 19 排骨腸粉煲 特SP GF	 20 蓮藕燜花腩 特SP GF	 21 鮑汁鳳爪 大L GF	 22 臘味蘿蔔糕 中M GF	 23 蜜汁叉燒酥 中M GF	 24 安蝦咸水角 中M GF	 25 酥脆鮮蝦卷 大L GF	 26 芋絲炸春卷 中M GF	 27 蜂巢荔蓉芋角 中M GF
 28 羅漢腐皮卷 中M GF	 29 冬菜生煎包 中M GF	 30 京都鍋貼 大L GF	 31 紫菜蟹柳卷 大L GF	 32 香麻煎堆仔 小S GF	 33 金香蝦球 大L GF	 34 甘香粟米餅 中M GF	 35 香煎韭菜餅 中M GF	 36 酥炸南瓜球 中M GF
 37 生炒糯米飯 大L GF	 38 特式炸兩 中M GF	 39 牛肉腸粉 中M GF	 40 羅漢齋腸粉 中M GF	 41 叉燒腸粉 中M GF	 42 鮮蝦腸粉 大L GF	 43 金酥流沙包 大L GF	 44 叉燒燜餐包 中M GF	 45 貴妃奶黃包 中M GF
 46 豆沙包 中M GF	 47 蠔皇叉燒包 大L GF	 48 青菜粥 大L GF	 49 皮蛋瘦肉粥 大L GF	 50 咸豬骨菜乾粥 大L GF	 51 生滾魚滑粥 大L GF	 52 窩蛋牛肉粥 特SP GF	 53 手工小籠蒸包 大L GF	
 54 油條 \$3.95 GF	 55 蛋撻 中M GF	 56 香芒凍布丁 中M GF	 57 香滑椰汁糕 小S GF	 58 榴蓮班戟 特SP GF	 59 芒果班戟 大L GF	 60 黃金饅頭片 小S GF		



Appetizer 頭檔

☐ A01. Smashed Cucumber ★V	拍黃瓜	8.95
☐ A02. Edamame V	毛豆	6.95
☐ A03. Szechuan Mung Bean Noodle V	四川涼粉	8.95
☐ A04. Ox Tongue & Tripe w/ Chili Sauce	夫妻肺片	14.95

Soup 湯羹

		For 1	For 2-4	For 5-8
☐ B01. Seafood Hot & Sour Soup ★	海鮮酸辣湯	4.95	10.95	16.95
☐ B02. West Lake Minced Beef Soup ★	西湖牛肉羹	4.95	10.95	15.95
☐ B03. Creamy King Crab w/ Fish Tripe Soup	蟹肉魚肚羹	6.25	16.95	26.95
☐ B04. Wonton Soup	雲吞湯	4.95	10.95	16.95
☐ B05. Vegetable & Tofu Soup V	蔬菜豆腐湯	4.95	9.95	13.95
☐ B06. Seafood & Mushroom Chowder	海鮮菌菇湯	5.95	14.95	20.95

Chef Suggestions 廚師推薦

☐ C01. Lamb Spine Hot Pot ★	大銅鍋羊蠔子	32.95
A. add a small plate of vegetable 小份菜<白菜, 豆腐>		4.00
B. add a large plate of vegetable 大份菜<白菜, 豆腐, 木耳, 腐竹, 土豆, 粉絲>		9.00
☐ C02. Cumin Lamb Spine	孜然羊蠔子	20.95
☐ C03. Spicy Numbing Stir-fry (for two) ★	麻辣香鍋 (兩人份)	29.95
(Beef, Lamb, Pork, Fish, Shrimp, Squid, Bean Curd, Wood Ear, Lotus Root)		
☐ C04. Sichuan Style Fatty Beef & Mixed Vegetable Bowl	冒菜	19.95
(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>		
☐ C05. Spicy BBQ Tilapia	風味烤魚	19.95
☐ C06. Spicy BBQ Sole Fish ★	風味烤大龍利魚	24.95
☐ C07. Spicy Crawfish	麻辣小龍蝦	19.95
☐ C08. Spicy Chicken w/ Bones ★	歌樂山辣子雞	14.95
☐ C09. Stir-Fried Chicken w/ Hot Chili	香辣仔雞	14.95
☐ C10. Boiled Fish Fillet in Hot Chili Oil ★	沸騰魚香	20.95
☐ C11. Lamb in Hot Chili Oil	沸騰羊肉	20.95
☐ C12. Spicy Pork Intestine w/ Tofu	辣豆花肥腸	17.95
☐ C13. Spicy Numbing Pork Intestine ★	麻辣肥腸	16.95
☐ C14. Hot & Spicy Fish Fillet w/ Tofu	豆花魚片	19.95
☐ C15. Hot & Spicy Beef w/ Tofu ★	豆花牛肉	19.95
☐ C16. Seafood Soup with Pea Tip ★	上湯豆苗	16.95
☐ C17. Seafood Soup with Napa Cabbage	上湯白菜	16.95



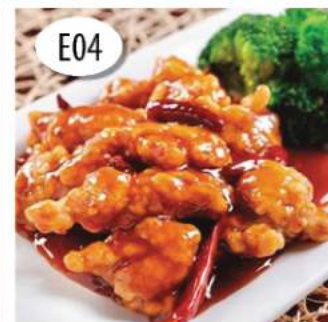
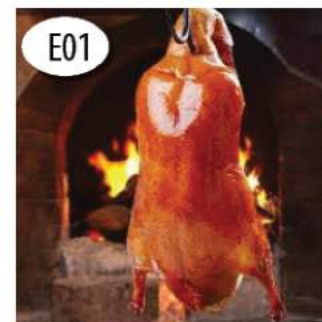
☐ C18. Spicy Beef Brisket in Clay Pot ★	蜀香牛腩	19.95
☐ C19. Spicy Lamb in Pot ★	乾鍋羊肉	17.95
☐ C20. Sweet & Sour Pork ★	鍋包肉	13.95
☐ C21. Boiled Live Fish w/ Pickled Cabbage	酸菜活魚	25.95
☐ C22. Sichuan Boiled Fish w/ Pickled Cabbage	重慶酸菜魚	17.95
☐ C23. Fried Tofu in Sesame Sauce V	香麻豆腐	13.95
☐ C24. Stir-fried Fatty Beef w/ Fried Buns ★	貼餅肥牛	19.95
☐ C25. Fresh Asparagus w/ Pork Tenderloin	鮮蘆筍裏脊絲	14.95
☐ C26. Fresh Asparagus w/ Shrimp ★	鮮蘆筍爆大蝦	19.95
☐ C27. Hunan Style Stir-fried Pork Belly ★	湘西小炒肉	13.95
☐ C28. Salty Pan Fried Pork Belly	鹽煎肉	13.95
☐ C29. Braised Pork Meatballs (6) ★	紅燒獅子頭	17.95
☐ C30. Sautéed Pork, Eggs, Cucumber & Wood Ears	老北京木須肉	14.95
☐ C31. Northeastern Mixed Stew ★	東北亂燉	14.95
(Pork Belly, Potato, Green Beans, Eggplant, Tomato, Vermicelli Noodles, Napa Cabbage)		
☐ C32. Braised Potato, Eggplant & Green Pepper V	地三鮮	12.95
☐ C33. Sautéed Vermicelli Noodles w/ Minced Pork	螞蟻上樹	13.95

Seafood 海鮮

☐ D01. Live Fish - pick cooking style ★	游水魚	M/P
Steamed 清蒸 Braised 紅燒 Poached 水煮		
Steamed w/ Spicy Sauce 剁椒 Deep Fried & Topped w/ Sweet & Sour Sauce 糖醋		
☐ 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	21.95
☐ D06. Salt & Pepper Fish Fillet	椒鹽魚片	17.95
☐ D07. Japanese Tofu Topped w/ Mixed Seafood	海皇粒扒玉子豆腐	21.95
☐ D08. Boiled Fish Fillet ★	水煮魚片	19.95
☐ D09. Spicy Dry Braised Fish	乾鍋魚片	18.95
☐ D10. Seafood Delight	海鮮大燴	21.95
☐ D11. Mixed Seafood w/ Mushroom	海鮮什菌煲	22.95
☐ D12. Mixed Seafood w/ Tofu ★	海鮮豆腐煲	21.95
☐ D13. Stir Fried Clam w/ Black Bean Sauce	豆豉炒蜆	20.95
☐ D14. Kung Pao Shrimp	宮保蝦	19.95
☐ D15. Shrimp w/ Ginger & Scallion	薑蔥大蝦	19.95
☐ D16. Steamed Shrimp w/ Garlic Sauce ★	蒜蓉開邊蒸大蝦	20.95
☐ D17. Sweet & Sour Shrimp	甜酸蝦	19.95

Side 加菜

☐ K01. White Rice	白飯	2
☐ K02. Fried Rice	炒飯	3
☐ K03. Lo Mein	撈麵	4



Chicken/ Duck 雞鴨

☐ E01. Peking Duck - pick one (Two Courses) ★	北京烤鴨兩食	43.95
A. Crispyskin w/ buns + stir-fried duck meats w/ lettuce wrap		
B. Crispyskin and meats together w/ buns + duck soup		
☐ E02. Sweet & Sour Chicken	酸甜雞	14.95
☐ E03. Kung Pao Chicken	宮保雞	14.95
☐ E04. General Tso Chicken ★	左宗雞	14.95
☐ E05. Sesame Chicken	芝麻雞	14.95
☐ E06. Chicken w/ Broccoli	芥蘭雞肉	14.95
☐ E07. Taiwan Three Cup Chicken w/ Bones ★	臺灣三杯雞	14.95
☐ E08. Stir-fry Chicken and Eggplant	雞粒茄子煲	14.95
☐ E09. Moo Shu Chicken	木須雞肉	14.95
☐ E10. Cashew Chicken	腰果雞	14.95

Beef/ Lamb 牛羊

☐ F01. Cumin Beef ★	孜然牛肉	19.95
☐ F02. Fatty Beef w/ Pickled Vegetable	酸湯肥牛	19.95
☐ F03. Beef w/ Broccoli	芥蘭牛肉	14.95
☐ F04. Beef w/ Black Pepper Sauce	黑椒鐵板牛肉	17.95
☐ F05. Stir-fried Beef w. Asparagus	蘆筍炒牛肉	19.95
☐ F06. Stir-fry Fatty Beef & Enoki Mushroom	山珍肥牛煲	20.95
☐ F07. Poached Sliced Beef in Hot Chili Sauce ★	水煮牛肉	19.95
☐ F08. Mongolian Beef	蒙古牛肉	17.95
☐ F09. Beef w/ Black Bean Sauce	豉椒牛肉	19.95
☐ F10. Cumin Lamb ★	孜然羊肉	19.95
☐ F11. Sautéed Lamb w/ Scallion	蔥爆羊肉	19.95
☐ F12. Mao Platter	毛血旺	21.95
(Pork Blood, Beef Tripe, Luncheon Meat)		

Pork 豬肉

☐ G01. Pickled Vegetable w/ Pork Casserole ★	梅菜扣肉	14.95
☐ G02. Twice Cooked Pork ★	回鍋肉	14.95
☐ G03. Shredded Pork w/ Spicy Garlic Sauce	魚香肉絲	14.95
☐ G04. Sweet & Sour Pork Ribs ★	糖醋排骨	14.95
☐ G05. Roasted Pork in House Sauce ★	紅燒肉	14.95
☐ G06. Minced Pork w/ Rice Wrap	薄餅醬肉	14.95
☐ G07. Eggplant w/ Minced Pork	肉末茄子	14.95
☐ G08. Moo Shu Pork	木須豬肉	14.95

★ 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	14.95
☐ H02. Macau Style Pork Belly ★	澳門燒腩仔	14.95
☐ H03. BBQ Pork Tenderloin ★	蜜汁叉燒	14.95
☐ H04. BBQ Pork Spare Ribs	燒排骨	14.95
☐ H05. BBQ Platter for Two ★	燒味兩拼	15.95
Pick any two (Duck, Pork Belly, Pork Tenderloin or Spare Ribs)		
☐ H06. BBQ Platter for Three	燒味三拼	20.95
Pick any three (Duck, Pork Belly, Pork Tenderloin or Spare Ribs)		

Vegetable 蔬菜

☐ I01. Garlic Water Spinach ★V	蒜蓉通心菜	13.95
☐ I02. Garlic Pea Tips ★V	蒜蓉豆苗	16.95
☐ I03. Garlic Chinese Broccoli V	蒜蓉芥蘭	13.95
☐ I04. Garlic Baby Bok Choy V	蒜蓉青江菜	11.95
☐ I05. Chinese Broccoli w/ Oyster Sauce ★V	蠔油芥蘭	13.95
☐ I06. Baby Bok Choy w/ Shitake Mushroom V	香菇菜膽	14.95
☐ I07. Hot & Sour Sliced Potato V	酸辣土豆絲	11.95
☐ I08. Japanese Tofu in Abalone Sauce ★V	鮑汁玉子豆腐	16.95
☐ I09. Ma Po Tofu V	麻婆豆腐	11.95
☐ I10. Braised Tofu V	紅燒豆腐	11.95
☐ I11. Stir-fried String Beans ★V	乾煸四季豆	11.95
☐ I12. Stir-Fried Cabbage V	手撕包菜	11.95
☐ I13. Eggplant w/ Garlic Sauce ★V	魚香茄子	13.95
☐ I14. Stir-fry Mixed Vegetables ★V	炒什錦時蔬	13.95

Rice/ Noodle 粉麵飯

☐ J01. Stir-fried Rice Noodle & Beef ★	乾炒牛河	13.95
☐ J02. Seafood Chow Mein ★	海鮮炒麵	14.95
☐ J03. Singapore Mei Fun (Shrimp & BBQ Pork) ♡	星洲炒米粉	13.95
☐ J04. Beef Brisket Noodle Soup	牛腩麵	13.95
☐ J05. Noodle w/ Tomato & Egg V	西红柿雞蛋打鹵麵	11.95
☐ J06. Noodle w/ Peking Sauce	老北京炸醬麵	13.95
☐ J07. Young Chow Fried Rice (Shrimp & BBQ Pork) ★	揚州炒飯	13.95
☐ J08. Seafood Fried Rice	海鮮炒飯	14.95
☐ J09. Shrimp Fried Rice	蝦炒飯	11.95
☐ J10. Beef Fried Rice ★	牛肉炒飯	11.95
☐ J12. Chicken Fried Rice	雞肉炒飯	11.95
☐ J13. Vegetable Fried Rice V	蔬菜炒飯	10.95
☐ J14. Beef Lo Mein ★	牛肉撈麵	13.95
☐ J15. Beef Brisket Mei Fun	牛腩米粉	13.95
☐ J16. BBQ Pork Fried Rice	叉燒炒飯	11.95
☐ J17. Combo Fried Rice (Chicken, Shrimp, Pork)	本樓炒飯	14.95

