

## STARTERS TO SHARE

first course for two or more people

### Zataar Hummus with Ful

roasted garlic & zataar hummus  
ful: braised Egyptian fava beans, garlic, tomatoes, lemon  
naan bread 16

### Mixed Grill

sweet soy & ginger beef sausage, tandoori chicken kabobs, raita sauce  
lamb merguez sausage, grilled pita bread 21

### Lettuce Wraps

local natural beef, finger hot peppers, crunchy thai basil, Chinese scallion pancakes, bibb lettuce,  
spicy sweet soy sauce 18

### Pu Pu Grille

Chinese pork & apple spring rolls, pan - fried beef dumplings, tempura vegetables, xijiang style lamb kabobs,  
sesame breaded stuffed crab claws, pineapple sweet chili sauce 25

### Mie N Yu Dim Sum

sweet shrimp stuffed bean curd, organic beef shumai,  
tea smoked bbq pork buns, soy ginger vinaigrette 23

## CHEF'S TASTINGS

one or two as an individual appetizer or select several to share with the table

### Bombay Peanut Salad

Asian greens, grape tomatoes, pickled shallots, local curried peanuts, papadam basket, toasted cumin vinaigrette 6

### Sunomono Blue Crab Salad

salad of edamame, jumbo lump blue crab, cucumber, asian greens, pickled quail egg & soba noodles  
with a rice vinegar dressing 10

### Tokyo Style Ray & Oyster

sesame & shichimi breaded Choptank Sweets Oysters (Chesapeake Bay, VA – farm raised),  
seared ginger-soy Chesapeake Ray sushi hand roll 8

### Shaoxing Spicy Clams & Smoked Pork

A dozen local littleneck clams sautéed with chilis, garlic, dark soy, shaoxing wine, scallions, and local, all natural pork 10

### Spicy Szechuan Beef with Mung Bean Starch Noodles

local all natural dried beef marinated in chili oil, cilantro, scallion & sesame 8

### Char Masala Lamb Kabobs

Virginia all natural lamb, charred vegetables, roasted coriander yogurt 8

### Tea Smoked Szechwan Pork Loin

local, all natural pork loin, braised scallions & Chinese cabbage 8

## SANDWICHES

choice of sides: yucca fries, local greens or soba noodle salad

### Black Pepper Crab Cake Sandwich

yuzu mayo, spicy daikon slaw, bibb lettuce, sesame potato bun 14

### Cannon Hill Organic Burger

local organic ground beef, caramelized onion, local virginia cheese, sesame potato bun,  
choice of house made bacon, house made tasso ham or local fried egg 12

### Korean Bulgogi Sandwich

marinated all natural beef, house made kimchee, ciabatta, bibb lettuce, sunchang aioli 12

## PITAS

### House Made Falafel

tomato relish, tzatziki, roasted garlic hummus, arugula, basil balsamic vinaigrette 9

### Tandoori Chicken Kabob

roasted garlic hummus, tzatziki, cinnamon apricot couscous 11

### Lamb Kabob

tomato confit, saffron, tzatziki, roasted garlic hummus, cinnamon apricot couscous 11

## FRIED RICE

### Steak & Egg

local beef, sunny side up organic egg, thai basil, bean sprouts, chili, scallion 12

### Wild Mushroom & Tofu Fried Rice

sushi rice, asparagus, corn, bok choy, ginger, mushroom soy 11

### Madras Curry Shrimp

garlic, ginger, red onions, organic eggs, scallions, bell peppers, mint 12

## Happy Hour... Mie NYu Style

Stop by our Hong Kong Bar and Lounge for our *After Work menu and drink specials*.

Enjoy Chef Tim Miller's Dim Sum creations which are perfect for sharing.

After Work menu prices start at \$3

Choose from bottled beer for \$4.25, a signature martini or a glass of red or white wine for only \$5.45 each.

After work menu and specials are available in our bar only on

**Tuesday through Friday from 5:00 pm to 7:00 pm**

**Sunday & Monday from 5:00 pm to 11:00 pm**