

## STARTERS TO SHARE

first course for two or more people

### Banana Pesto Hummus

chickpeas, tahini, banana, pesto, olive oil, naan, papadam, fried plantains 14

### Crispy Calamari

smoked pepper harissa sauce 15

### Mixed Grill

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

### Lettuce Wraps

local organic beef, finger hot peppers, crunchy thai basil, local bibb lettuce, spicy sweet soy 18

### Pu Pu Grille

Chinese pork & apple spring rolls, pan - fried beef dumplings, tempura vegetables,  
xinjiang style lamb kabobs, wonton shrimp, pineapple sweet chili sauce 25

### Mie NYu Dim Sum

wasabi & local blue crab gyoza, black bean wonton shrimp, organic beef shumai,  
pineapple sweet chili, soy ginger vinaigrette, japanese mustard 23

## CHEF'S TASTINGS

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

### Fire Cracker Ahi Tuna Tartar

chili pepper, soy, habanero masago, sesame wonton, lemongrass oil 7

### Ginger Miso Littleneck Clams

Virginia littleneck clams steeped in a Japanese style ginger miso shrimp broth, habanero tobiko 8

### Chorizo Stuffed Medjool Dates

organic beef chorizo, apple wood bacon, smoked pepper harissa sauce 7

### Lamb Kabob

Virginia natural lamb, scallion, oregano, garlic, mint walnut pesto, tzatziki, mini pita 8

### Japanese Pork "Katsu"

local, all natural pork cutlet breaded with panko & shichimi, housemade tonkatsu sauce & nori emulsion 7

## SALADS

### Bombay Peanut Salad

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

### Grilled Mie NYu Cobb

thai red snapper, local scallops, shrimp, mixed greens, roasted peppers, goat cheese, tomato vinaigrette 15

## SANDWICHES

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

### Jumbo Lump Crab Cake Sandwich

kewpie remoulade, sesame challah bread 14

### Silk Road Burger

organic beef, cashel blue, caramelized red onion, brioche roll 12

### Cuban Pork Sandwich

citrus mojo, sour pickles, jalapenos, ciabatta bread 12

## PITAS

### Falafel

tomato relish, tzatziki, arugula, basil balsamic vinaigrette 9

### Tandoori Chicken Kabob

roasted garlic hummus, tzatziki, apricot raisin couscous 11

### Lamb Kabob

tomato confit, saffron, tzatziki, roasted garlic hummus, cinnamon apricot couscous 13

## 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

**Monday through Thursday from 5:00 pm to 7:00 pm; Friday and Sunday from 4:00 pm to 7:00 pm**