

## APPETIZERS

<b>A1</b>	<b>Blue Lake Green Bean Tempura ♥</b> with pickled ginger soy	<b>5.75</b>
<b>A2</b>	<b>Crispy Rolls (Cha Gio)</b> with pork, shrimp, mushroom, carrot, cellophane noodle wrapped in rice paper. Served with rice vermicelli, lettuce and dipping sauce	<b>6.75</b>
<b>A3</b>	<b>Tempura Prawns</b> large-size shrimps coated with flour and deep fried with vegetable oil. served with our dipping sauce	<b>7.75</b>
<b>A4</b>	<b>Crispy Floured Calamari</b> fresh squid marinated with pepper, salt and garlic then deep-fried. served with sweet chili sauce	<b>7.75</b>
<b>A5</b>	<b>Shrimp Pot Stickers</b> with shiitake mushrooms and curry sauce	<b>8.25</b>
<b>A6</b>	<b>Barbecued Shrimp Paste (Chao Tom)</b> on sugar cane served w/lettuce & dipping sauce	<b>8.25</b>
<b>A7</b>	<b>Thai Mussels</b> stir-fried with fresh garlic, shallots, green onions, chili pepper, dry coconut and peanut	<b>8.75</b>
<b>A8</b>	<b>Saigon Crepe (Banh Xeo)</b> rice pancake stuffed with shrimp, pork, bean sprout. Served with lettuce, mango and basil	<b>8.75</b>
<b>A9</b>	<b>Chicken Satay</b> slices of chicken breast meat marinated in sweet soy, garlic and spices. served with Indo peanut sauce	<b>7.75</b>
<b>A10</b>	<b>Mints Super Sampler Plate</b> with tempura prawns, crispy egg roll, calamari, barbecued shrimp paste on sugar cane, green bean tempura and green papaya salad	<b>16.5</b>

## SALAD ROLLS

<b>SR1</b>	<b>Vietnamese Rolls (Goi Cuon)</b> w/ lean pork, poached shrimp & peanut sauce	<b>6.75</b>
<b>SR2</b>	<b>Vegetarian Rolls (Goi Cuon Chay)</b> w/ tofu, rice vermicelli, shiitake mushroom, mint & peanut sauce	<b>6.75</b>
<b>SR4</b>	<b>California Summer Rolls</b> w/ avocado, cucumber, crab, wasabi & soy sauce	<b>9.25</b>
<b>SR5</b>	<b>Ahi-Tuna Rolls</b> w/ pan-seared ahi-tuna fillet, fresh mango & ginger soy sauce	<b>8.75</b>
<b>SR6</b>	<b>Spider Rolls</b> fried soft-shelled crab with spicy vinaigrette and pickle	<b>9.25</b>
<b>SR8</b>	<b>Kamikaze Rolls</b> with smoked salmon, hot spicy tuna and hot pepper, wasabi and ginger soy sauce	<b>9.25</b>
<b>SR9</b>	<b>Scorpion Rolls ♥</b> with grilled prawns, mango, green papaya with spicy vinaigrette	<b>8.75</b>

## SIDE DISHES

<b>SD1</b>	<b>Spicy Green Beans ♪</b> with shiitake mushroom and chili sauce	<b>6.25</b>
<b>SD2</b>	<b>Lemongrass Tofu ♪</b> with onion and shiitake mushroom	<b>6.75</b>
<b>SD3</b>	<b>Japanese Eggplant ♥</b> with garlic, green onion & spicy coconut sauce	<b>7.25</b>
<b>SD4</b>	<b>Curry Seasonal Vegetables</b>	<b>6.75</b>
<b>SD5</b>	<b>Stir-fried Spinach</b> with fresh garlic, shallots and cherry tomatoes	<b>6.75</b>



11088 Olson Drive, Suite A, Rancho Cordova, CA 95670  
Ph: (916) 635-2744 Fax: (916) 635-2455  
Lunch: Mon-Fri 11:00 am ~ 2:30 pm Dinner: Mon-Sat 5:00 pm ~ 9:00 pm  
Visit us @ www.mintsasia.com

## SPECIALTIES

<b>E1</b>	<b>Yellow Curry Chicken</b> with sweet yam, carrot and curry paste	<b>9</b>
<b>E2</b>	<b>Lemongrass Chicken ♥ ♪</b> with red bell pepper and onion	<b>9</b>
<b>E3</b>	<b>Grilled Chicken Breast with Steamed Vegetables</b>	<b>10</b>
<b>E4</b>	<b>Chicken in the Clay Pot</b> boneless chicken simmered in caramel sauce	<b>9</b>
<b>E5</b>	<b>Cashew Chicken</b> sautéed w/pineapple and served in hollowed, halved pineapple shell	<b>10</b>
<b>E6</b>	<b>Sesame Chicken</b> w/ Sweet and Sour Sauce	<b>9</b>
<b>E7</b>	<b>Shaking Beef (Bo Luc Lac) ♥ ♪</b> beef in cubes sautéed w/green onion, black pepper & garlic	<b>10</b>
<b>E8</b>	<b>Mango Beef ♥</b> sliced beef stir-fried with diced mango and red bell pepper	<b>11</b>
<b>E9</b>	<b>Slices of New York Steak</b> with potatoes, fresh garlic, black pepper and onion	<b>15</b>
<b>E10</b>	<b>Minced Pork</b> and sweet fresh corn sautéed with chopped green onion	<b>9</b>
<b>E11</b>	<b>Pork Chop</b> marinated with garlic, salt and pepper then pan-dried. Served with vegetables and house special sauce	<b>12</b>
<b>E12</b>	<b>Catfish in the Clay Pot (Ca Kho To)</b> simmered catfish in caramel sauce and fried shallot	<b>12</b>
<b>E13</b>	<b>Pan-Seared Ahi Tuna</b> with spinach, cherry tomato & ginger sauce	<b>15</b>
<b>E14</b>	<b>Pan-Seared Salmon ♥</b> with spicy green beans and ginger soy	<b>13</b>
<b>E15</b>	<b>Steamed Chilean Sea Bass ♥</b> served with lily buds, shiitake mushroom and fresh ginger, garnished with coriander	<b>20</b>
<b>E16</b>	<b>Sweet and Sour Chilean Sea Bass</b> sea bass filet coated with flour and deep-fried, then sautéed with pineapple, tomato and sweet and sour sauce	<b>17</b>
<b>E17</b>	<b>Pan-Seared Scallops</b> sautéed with Chinese greens and peanut curry sauce	<b>17</b>
<b>E18</b>	<b>Caramelized Shrimps (Tom Rim) ♥</b> large-sized shrimps in caramel sauce, green onion, fresh garlic, lettuce and pepper sauce	<b>14</b>
<b>E19</b>	<b>Mints Tiger Prawns ♥</b> oversized shrimps marinated w/ fresh garlic, black pepper then pan grilled. Served w/ house garlic noodles	<b>17</b>
<b>E20</b>	<b>Tangy Prawns ♥</b> with glazed walnuts, pineapple, green onion and sweet and sour sauce	<b>14</b>
<b>E21</b>	<b>Sautéed Shrimps, Squid, Scallop with Vegetables</b>	<b>14</b>

## SALAD & SOUP

<b>S1</b>	<b>Vietnamese Chicken Salad (Goi Ga)</b> chicken and shredded cabbage tossed with spicy vinaigrette, asian basil	<b>7.75</b>
<b>S2</b>	<b>Thai Shrimp Organic Green Salad</b> with carrot, cucumber & spicy peanut vinaigrette	<b>8.75</b>
<b>S3</b>	<b>Grapefruit Salad</b> shredded red cabbage and jicama tossed with house soy vinaigrette, glazed walnut and Thai basil	<b>8.50</b>
<b>S4</b>	<b>Green Papaya Salad (Goi Du Du)♥</b> poached shrimp tossed with spicy vinaigrette, shredded green papaya and basil	<b>8.75</b>
<b>S5</b>	<b>Grilled Lemongrass Chicken Salad</b> grilled chicken breast over bed of organic greens tossed with house vinaigrette	<b>8.75</b>
<b>SP1</b>	<b>Spicy and Sour Shrimp Soup</b> combination of shrimp, tomato, pineapple and tropical greens in a savory broth	<b>8.75</b>
<b>SP2</b>	<b>Tom Kar Kai Soup ♪</b> (Chicken coconut soup) chicken and mushroom cooked in coconut milk broth, seasoned w/ galanga, and lime juice	<b>8.75</b>
<b>SP3</b>	<b>“Lau” Combination Hot Pot</b> pork, chicken, beef, shrimp served with seasonal vegetable cooked in chicken broth	<b>20</b>
<b>SP4</b>	<b>Special “Lau” Seafood Hot Pot</b> shrimp, calamari, green shell mussels, scallop, served with mushroom, napa cabbage celery, cauliflower, broccoli cooked in chicken broth	<b>22</b>

## RICE

<b>SA1</b>	<b>Thai Crab Meat Fried Rice</b> with Dungeness crab, shiitake mushroom, egg & shallot	<b>10.5</b>
<b>SA2</b>	<b>Singapore Fried Rice</b> with shrimp, shitake mushroom, pineapple, egg, shallot and spicy tomato paste	<b>9.50</b>
<b>SA3</b>	<b>Garlic Rice ♥</b> jasmine rice stir-fried with fresh garlic, shiitake mushroom, and shallot	<b>6.50</b>
<b>SA4</b>	<b>Jasmine Steamed Rice</b>	<b>1.00</b>

## NOODLES

### HOT NOODLES

<b>N1</b>	<b>Mongolian Beef</b> over crispy rice noodles and vegetables	<b>9.75</b>
<b>N2</b>	<b>Pad Thai ♥</b> rice noodles sautéed with chicken, shiitake mushroom, tofu, and bean sprout and peanut (add \$1 for Shrimp instead of chicken)	<b>8.75</b>
<b>N3</b>	<b>Crab Cellophane Noodles</b> stir-fried with chicken, shiitake mushroom, fresh garlic and onion	<b>10.5</b>
<b>N4</b>	<b>Mints Garlic Noodles ♥</b> egg noodles stir-fried with parmesan cheese and garlic sauce	<b>6.25</b>
<b>N5</b>	<b>Crispy Brown Noodles</b> beef, shrimp, calamari, and vegetables served over crispy brown noodles	<b>9.75</b>
<b>N6</b>	<b>Mints Special Chow Mein</b> with chicken and vegetables (add \$1 for shrimp instead of chicken)	<b>8.50</b>

### COOL NOODLES (Vermicelli)

<b>SP1</b>	<b>Vermicelli Noodle w/ Egg Roll</b> with bean sprout and chopped mint	<b>7.75</b>
<b>SP3</b>	<b>Grilled Pork w/ Egg Roll</b>	<b>8.50</b>
<b>SP5</b>	<b>Grilled Shrimp w/ Egg Roll</b>	<b>8.75</b>
<b>SP7</b>	<b>Grilled Chicken w/ Egg Rolls</b>	<b>8.25</b>

## LUNCH SPECIAL

M-F 11:00AM – 2:30PM

**RICE PLATES** *Served with Salad and Jasmine Steamed Rice or Garlic Noodle*

<b>R1</b>	<b>Lemongrass Chicken</b> 𠄎 with bell pepper and onion	<b>7.75</b>
<b>R2</b>	<b>Yellow Curry Chicken</b> with sweet yam and carrot	<b>7.75</b>
<b>R3</b>	<b>Sesame Chicken</b> with sweet and sour sauce	<b>7.75</b>
<b>R4</b>	<b>Kung-Pao Chicken</b> 𠄎 with zucchini and chili sauce	<b>7.75</b>
<b>R5</b>	<b>Cashew Chicken</b> with pineapple and seasonal vegetables	<b>7.75</b>
<b>R6</b>	<b>Grilled Chicken and Shrimp</b>	<b>8.25</b>
<b>R7</b>	<b>Grilled Chicken and Egg Roll</b>	<b>8.25</b>
<b>R8</b>	<b>Grilled Pork and Egg Roll</b>	<b>8.25</b>
<b>R9</b>	<b>Grilled Pork and Shrimp</b>	<b>8.25</b>
<b>R10</b>	<b>Shaking Beef</b> ♥ 𠄎 with garlic, onion and black pepper	<b>8.75</b>
<b>R11</b>	<b>Grilled Shrimp and Egg Roll</b>	<b>8.25</b>
<b>R12</b>	<b>Caramelized Shrimp</b> ♥ with garlic, onion and pepper sauce	<b>10.75</b>
<b>R13</b>	<b>Pan-Seared Salmon</b> ♥ with green bean and ginger sauce	<b>10.75</b>
<b>R14</b>	<b>Sautéed Mixed Vegetables and Tofu</b> with green cabbages, carrot	<b>7.75</b>
<b>R15</b>	<b>Spicy Green Beans</b> 𠄎 with shiitake mushroom and shallots	<b>7.75</b>
<b>R16</b>	<b>Japanese Eggplant</b> ♥ with green onion in coconut sauce	<b>7.75</b>
<b>R17</b>	<b>Lemongrass Tofu</b> x with onion and shiitake mushroom	<b>7.75</b>
<b>R18</b>	<b>Sautéed Shrimp &amp; Vegetables</b> with green cabbages, carrot and oyster sauce	<b>9.75</b>
<b>R19</b>	<b>Mango Beef</b> ♥ with diced mango and red bell pepper	<b>9.75</b>
<b>R20</b>	<b>Curry Vegetables</b> 𠄎 with shallot & coconut sauce	<b>7.75</b>
<b>R21</b>	<b>Chicken Eggplant</b> with straw mushroom, chili coconut sauce	<b>8.75</b>
<b>R22</b>	<b>Ginger Beef</b> 𠄎 with green onion and hot pepper sauce	<b>8.75</b>
<b>R23</b>	<b>Beef Asparagus</b> with onion	<b>8.75</b>
<b>R24</b>	<b>Sautéed Shrimps, Squid, Scallop</b> with vegetable	<b>10.75</b>
<b>R25</b>	<b>Sautéed Beef with broccoli</b>	<b>8.75</b>
<b>R26</b>	<b>Lemongrass Tofu and Green Bean</b> w/ straw mushroom, onion, and red bell pepper	<b>7.75</b>
<b>R27</b>	<b>Sautéed Eggplant and Tofu</b> with onion and soy sauce	<b>7.75</b>
<b>R28</b>	<b>Chicken Mushroom</b> with onion and baby corn	<b>8.75</b>
<b>R29</b>	<b>Tangy Prawns</b> ♥ with pineapple and glazed walnuts	<b>10.75</b>



## BEVERAGES, SAKE, & BEERS

<b>Soft Drinks (with Refills)</b> Pepsi - Diet Pepsi - Mountain Dew - Sierra Mist - Mug Root beer - Orange Soda	<b>2.25</b>
<b>Passion Fruit Iced Tea (with Refills)</b>	<b>1.99</b>
<b>Thai Iced Tea</b>	<b>2.50</b>
<b>Fresh Lemonade</b>	<b>2.50</b>
<b>Hot / Iced Vietnamese Coffee</b>	<b>2.75</b>
<b>French Roast Coffee (Regular or Decaf.)</b>	<b>2.25</b>
<b>Italian Sodas</b> Vanilla, Melon, Blackberry, Cherry, Strawberry, Raspberry, Passion Fruit, Mandarin Orange, Coconut, Mango, Banana, Kiwi, Grape	<b>2.25</b>
<b>Gekkeikan Sake (Warm)</b>	<b>(S) 4.99 (L) 6.99</b>
<b>Haiku Sake (Chilled)</b>	<b>6.99</b>
<b>Horin Premium Sake (Chilled)</b>	<b>14.99</b>
<b>Nigori Unfiltered Sake (Chilled)</b>	<b>6.99</b>
<b>Beers On Tap</b> Kirin Ichiban Lager, Sierra Nevada Pale Ale, Samuel Adams Lager, Widmer Hefeweizen	<b>3.25</b>
<b>Beers Bottled</b> Châu Tiên (Vietnam), Singha (Thailand), Tsing Tao (China), Sapporo Draft, Guinness Draught, Heineken, Amstel Light, Pilsner Urquell, Corona Extra, Claushaler (Non Alcoholic)	<b>3.75</b>
<b>Budweiser, Bud Light</b>	<b>2.99</b>
<b>GREEN TEA</b>	
<b>Dragon's Well (Organic)</b> A classic of teas. Long flat green leaves brew jade color liquor with fresh vegetative aroma and flavor.	<b>3.25</b>
<b>Pi Lo Chun (Green Snail Spring)</b> Lovely light tea with surprising full flavor. Sixty thousand or more little buds go into each pound of tea. Some say this tea is so delicate it should be sprinkled on top of the water and allowed to spiral down.	<b>3.99</b>
<b>Puerh Tea</b> This aged Puerh tea is famous for its deep rich and smooth "aged" flavor yet possesses a cleasing alter taste. It is also known for lowering blood pressure and cholesterol. Specially good alter a heavy meal	<b>3.5</b>
<b>SCENTED GREEN TEA</b>	
<b>Jasmine Dragon Phoenix Pearls</b> ♥ Comprised of the top two leaves and bud of the tea plant that has undergone the Yin Hao process of jasmine scenting and then rolled into a pearl. These Pearls will slowly open at the bottom of your cup as you enjoy their aromatic enticement. This tea doesn't get bitter and happily takes more hot water when needed. A gentle and aromatic tea.	<b>3.99</b>
<b>COLONY TEA</b>	
<b>Green Oolong</b> This tea is from FuLian province. It is picked earlier than normal QoLong and is lighter. This tea is easier for beginners to enjoy because of its light texture	<b>2.99</b>
<b>Ti Kuan Yin w/ Rose Buds</b> Beautiful curled leaves produce a fragrant cuppa with peachy notes. This tea will steep multiple times with each cup bringing out different characteristics.	<b>3.75</b>
<b>BLACK TEA</b>	
<b>Mango Ceylon (Organic)</b> Sweet aromatic mango fruit with a full Ceylon leaf combine to make a delicious tea that is always well received hot or iced.	<b>2.75</b>
<b>HERBAL TEA</b>	
<b>Chrysanthemum</b> Herbal tea Yellow blossoms dried and infused like tea. This tea has numerous pharmacological uses	<b>3.5</b>
<b>NO CAFFEINE TEA</b> Natural Herb Tea: Chamomile, Ginger Tea	<b>2.99</b>

