

Please let your server know you are ordering from the Gluten Free Menu

APPETIZERS



LETTUCE WRAPS

Whole-breast diced chicken with green onions, served with chilled rice noodles, fresh Bibb lettuce wrappers, and spicy chile sauce. **\$7.45**

Substitute Tofu and mushrooms \$7.45

EDAMAME

Soybean pods are tossed with Asian spices to enhance their natural sweetness . . . **\$4.95**

SUMMER ROLLS (ASIAN SALAD WRAP)

Fresh lettuce, chicken, shrimp and herbs, chilled and rolled in a fresh rice paper wrapper. Served with sweet chile sauces. **\$6.95**

SOUPS

A deep bowl of homemade soup made with a flavorful broth



HOT AND SOUR

Traditional Chinese favorite with a touch of pepper.
CUP **\$2.95** BOWL **\$4.95**

TE KEI'S CHICKEN AND RICE SOUP

All-white chicken meat, white rice, fresh lemongrass and ginger, slow-simmered to produce a very special version of this traditional American soup.

CUP **\$3.50** BOWL **\$5.95**

SALADS



THAI CHICKEN SALAD

Wok chicken with Te Kei's special mixed greens, green onions, sugar snap peas, carrots and Fresno chiles. Served with our fresh homemade Miso vinaigrette. **\$9.95**

SMALL CAESAR SALAD

Crisp Romaine lettuce mixed with our house-made Caesar dressing and parmesan . . . **\$3.95**

DRESSING CHOICES:

Mandarin Vinaigrette · Miso Vinaigrette
Honey Mustard · Peppercorn Ranch

GRILLED SALMON SALAD

Grilled honey glazed Salmon filet on a bed of spring mix with radish sprouts, asparagus and grape tomatoes and sprinkled with fried onions. Served with our house-made Miso Vinaigrette. **\$9.95**

CHICKEN CHOP SALAD

Chilled chicken breast, shredded lettuce, cucumber, green onions, carrots and cilantro, mixed with our homemade Mandarin vinaigrette. **\$7.95**

TE KEI'S HOUSE SALAD

Mixed greens, carrots, grape tomatoes, radish sprouts, and your choice of dressing. . . **\$3.95**

RICE BOWLS

Every dish served with steamed white rice.

Substitute fried rice **.95**

TE KEI'S SPICY CHICKEN

Tender chicken breast, julienned carrots, chiles and mushrooms in a rich garlicky sauce.
Lunch **\$7.95** Dinner **\$10.95**



SWEET AND SOUR

Chicken in traditional citrus sauce tossed with fresh garden vegetables, ginger and a hint of apple cider vinegar.
Lunch **\$7.95** Dinner **\$10.95**
Sweet and Sour Shrimp **\$12.95**

BLACK PEPPER BEEF

Sirloin strips stir-fried with sliced mushrooms, bok choy, garlic, green onions and ginger, finished in a rich black pepper sauce.
Lunch **\$7.95** Dinner **\$10.95**
Substitute shrimp **\$12.95**

MOO GOO GAI PAN

Shrimp and chicken breast with bok choy, mushrooms, onion, ginger and garlic in a flavorful mild sauce. **\$10.95**



VEGETARIAN STIR FRY

Tofu stir-fried in a garlic chile miso sauce, with eggplant, mushrooms, broccoli, green beans, bell peppers and black beans. **\$8.95**



PEARL'S LEMON CHICKEN

Borrowed from Pearl's in New York City, this dish features chicken breast, carrots, green peppers, onions and pineapple in a tart lemon sauce.
Lunch **\$7.95** Dinner **\$10.95**
Substitute Shrimp **\$12.95**

GENERAL TSO'S CHICKEN

Tender chicken breast with chiles, green onions, ginger, garlic and peanuts in a spicy, slightly sweet sauce.
Lunch **\$7.95** Dinner **\$10.95**

CRISPY HONEY CHICKEN

Tender chicken tossed with mushrooms, bok choy and carrots in a delectable honey sauce.
Lunch **\$7.95** Dinner **\$10.95**

GINGER BASIL CHICKEN

Tender chicken, broccoli, mushrooms, red bell peppers and green onions in a ginger basil cream sauce. **\$12.95**

FRIED RICE

A classic combination of rice stir-fried with mushrooms, carrots, green onion, bean sprouts, garlic and egg. **\$7.25**
With chicken **\$9.25** With shrimp **\$11.25**

GLUTEN FREE

Te Kei's is providing this menu as a service to people with gluten intolerance (also known as Celiac disease). Gluten is a protein found in wheat, barley, rye and oats. We have used none of these grains in the preparation of items on this menu and have also eliminated gluten-containing sauces.

MSG FREE

Some people have a reaction to Monosodium Glutamate (MSG). Our entire menu is MSG-free with the exception of the following items: Korean BBQ Sauce, Tempura Vegetables, Tempura Shrimp, Ranch Dressing and Eel Sauce.



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SPECIALTIES

WOK-SEARED SALMON

An 8 oz. salmon, wok-seared and placed on wasabi potatoes with mushrooms, broccoli, green onions and green peppers in a ginger-basil pesto sauce, garnished with parsnips. \$19.95

HONEY GLAZED SALMON

Fresh salmon brushed with our special honey glaze and grilled. Served with wasabi mashed potatoes and fresh steamed vegetables. \$17.95

SUSHI



BEVERLY HILLS ROLL

Crabmeat, avocado, cucumbers, cream cheese and sesame seeds. \$6.95

BLACKENED CHICKEN ROLL

Cajun blackened chicken, green onions, cream cheese. \$5.45

* TUNA ROLL

The freshest yellowfin tuna, cucumber and tobikko. \$6.95

SWAN LAKE ROLL

Shrimp, avocado, spinach and spicy sauce. \$6.45

* CHERRY STREET ROLL

Salmon, crabmeat, cream cheese and pineapple. \$6.95

* SALMON ROLL

Salmon, cream cheese, snap peas and tobikko. \$6.95

* DRAGON ROLL

Tuna, asparagus, cream cheese, chili paste, avocado and green onions (extra spicy). \$9.95



TOKYO ROLL

Crab, blackened chicken, cream cheese, avocado and spicy sauce. \$7.45

MOTOWN ROLL

Blackened chicken, cream cheese, avocado, and asparagus. \$6.45

* PHILLY ROLL

Salmon, cream cheese and avocado. \$6.45



TE KEI ROLL

Shrimp, cream cheese, red chile and spicy sauce. \$6.45

MARSHMALLOW ROLL

Avocado, cucumber, spicy sauce, and roasted cream cheese. Garnished with red chiles. \$5.95

THE ULTIMATE ROLL

Crab meat, shrimp, asparagus and spicy sauce topped avocado, tobikko and fresh yellow fin tuna. \$9.95

* STONE ROLL

Blackened Salmon, Crab, Eel, cream cheese \$9.95

* 314 ROLL

Blackened Salmon, Eel, grilled jalapeno, asparagus, sesame seeds. \$9.95

* Substitute soy wrapper for \$1.00

SASHIMI & NIGIRI

- * AHI TUNA NIGIRI (MAGURO) \$5.95
- * SALMON NIGIRI (SAKE) \$4.95
- * AHI TUNA SASHIMI \$8.95
- * SALMON SASHIMI \$7.95
- * EEL NIGIRI (UNAGI). \$6.50

SASHIMI is fresh, raw, chilled and sliced delicate pieces of fish. Served with soy sauce and wasabi. NIGIRI sushi is a slice of fish, pressed by hand onto a pad of rice. Nigiri sushi contains a hint of horseradish and is meant to be dipped in soy sauce. They are always served in pairs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

KID'S MENU

- SWEET AND SOUR CHICKEN \$5.25
- CHICKEN FRIED RICE \$5.25
A classic kid's favorite
- LEMON CHICKEN \$5.25

SIDE DISHES

- WASABI MASHED POTATOES \$1.95
- SZECHUAN GREEN BEANS \$1.95
- STEAMED VEGGIES \$1.95
- BLACK BEAN RICE \$1.95

ASIAN TEAS

- JASMINE. \$2.45
A lightly floral-scented green tea complements our flavorful meals.
- OO LONG TEA \$2.45
A delicate, flowery blend is considered "the champagne of teas."
- GREEN TEA \$2.45
Subtle chestnut flavor. Good throughout the day as a picker-upper.
- GINGER PEACH TEA \$2.45
Sweet peach, with a hint of ginger.
- RED TEA \$2.45
Blend of rooibos, cinnamon, orange, clove and a hint of lemon.



Te Kei's Chef favorites

* Spicy



Extra spicy