



Tea Tree
Asian Bistro

Monday - Thursday 11:30 am to 10 pm

Friday & Saturday 11:30 am to 11 pm

Sunday 11:30 am to 9 pm

Phone: 419.874.8828

Hors D'Oeuvres

辣 - Indicates Level of Spice

Seared Ahi Tuna*

Marinated in a delicious ponzu sauce & garnished with scallions.

TTAB's Sashim Appetizer*

Select two choices from Tuna, White Tuna, Salmon, Yellowtail sashimi platter.

Bacon-Wrapped Jumbo Scallops

Large scallops wrapped in smoky bacon and drizzled in a zesty tomato-basil sauce.

Asparagus Beef Maki

Sliced and seasoned grilled beef rolled with asparagus and scallions.

Heart Attack 辣辣辣

Halved and partially seeded Jalapenos stuffed with cream cheese and our signature spicy tuna mixture, then tempura battered, deep fried to perfection.

Kogani Age (Soft Shell Crab Tempura)

Lightly fried soft shell crab served with brown rice vinegar.

Shrimp Tempura

Large shrimp tempura served with a house tempura sauce.

TTAB's Lettuce Wrap

Black mushrooms, onions, carrots, celery, water chestnuts, peas & chicken stir-fried in our house special sauce.

Fried Calamari

Coconut Shrimp

Gyoza

(Steamed or fried dumplings)

Crab Rangoon

Edamame

(Soybeans)

Vietnamese Summer Rolls

Shrimp wrapped with fresh lettuce and rice vermicelli in rice paper, served with a side of homemade peanut dipping sauce.

Harvest Spring Rolls

Salads

Sunomono Salad (Alaskan King Crab & Shrimp or Octopus)

Sliced cucumber with shredded radish served in Japanese vinaigrette dressing.

Ika (squid) Salad 辣

Wakame (seaweed) Salad

House Salad

Served with citrus ginger dressing.

Soups

Miso soup and selection of our favorite sides with your choice of main entree.

Gourmet Seafood Soup

Tea Tree Asian Bistro Signature Hot & Sour Soup 辣

Tea Tree Asian Bistro Signature Egg Drop Soup

Won Ton Soup

Miso Soup

Lunch Bentos

Miso soup and selection of our favorite sides with your choice of main entree.

Sushi and Sashimi Bento

Beef Bulgogi Bento

Chicken Teriyaki Bento

Lunch

Includes A Choice Of Hot & Sour Soup, Egg Drop Soup, Or A House Salad

Seafood Splashdown

Scallops and shrimp stir-fried with mixed veggies in our house special brown sauce.

Shrimp With Vegetables / Beef / Chicken / Pork

Shrimp & chicken dishes are stir-fried in our white sauce, while the beef & pork dishes are stir-fried in our brown sauce.

Szechwan Jalapeño Shrimp / Beef / Chicken / Pork 辣辣辣

Jalapeños, green peppers, red peppers & onions sautéed in our flaming brown sauce.

Lunch Continued...

Princess Shrimp / Beef / Chicken / Pork 辣辣

Onions, red peppers, water chestnuts, bamboo shoots & peanuts stir-fried in our spicy-brown sauce.

Lava Shrimp / Beef / Chicken / Pork 辣辣

Onions & red peppers sautéed in our red-hot-chili brown sauce.

Roasted Almond Shrimp / Beef / Chicken / Pork

Onions, green peppers, bamboo shoots & almonds stir-fried in our brown sauce.

Mongolian Shrimp / Beef / Chicken / Pork

Green & white onions sautéed in our Signature Mongolian Sauce.

Cashew Shrimp / Chicken

Onions, zucchini, water chestnuts, bamboo shoots & cashews stir-fried in our delicious white wine sauce.

General Tso's Chicken 辣

Lightly breaded chicken stir-fried with white onions & broccoli in the General's Signature Sauce.

Almond Boneless Chicken

Lightly breaded chicken topped with our house special brown sauce & served atop a bed of cabbage.

Monk's Garden Feast

Mixed veggies stir-fried in our delicious white wine sauce.

Hunan Vegetable Delight 辣辣

Mixed veggies stir-fried in our house special brown sauce with a touch of sweet & spicy.

Fried Rice

Combo / Shrimp / Beef / Chicken / Pork / Vegetables

Pad Thai 辣

Pad Thai noodles stir-fried with chicken, bean sprouts, red peppers, topped with roasted crushed peanuts and fresh cilantro.

Chinese Prima Vera

Beef, bean sprouts, red peppers & mushroom stir-fried with Chinese lo mein in our special brown sauce.

Chiang Mai Noodles 辣辣

Chicken, bean sprouts, red peppers & baby corn stir-fried with Chinese lo mein in our Thai curry-coconut sauce.

Dinner (On The Grill)

Dayboat Scallops & Shrimp Scampi

Jumbo scallops paired with grilled shrimp and piled on a bed of sautéed spinach and red peppers then drizzled with a lemon-garlic scampi sauce.

The term "dayboat" refers to the scallops being caught and shipped in the same day for maximum freshness.

Angus Reserve Bone-In Strip Steak*

14oz USDA Choice grade tender, juicy bone-in strip steak grilled to perfection & served with a side of steamed vegetables

TTAB's Angus Reserve Delmonico Steak*

12oz USDA Choice grade ribeye marinated in TTAB's signature Asian BBQ sauce & served with a side of steamed vegetables.

Miso Glazed Cod

Tender filet of cod infused in miso and sake, broiled, baked with miso glaze and served with a side of steamed asparagus and broccoli.

Salmon Teriyaki

Large broiled filet of Norwegian salmon lightly encrusted in sesame seeds or large breast of grilled all white meat chicken drizzled with a sweet and tangy teriyaki sauce. Served with a side of sautéed vegetables.

Chicken Katsu

Tender chicken lightly breaded with Japanese Panko crust and served with a side of steamed vegetables and zesty tonkatsu sauce.

Chicken Teriyaki

Grilled chicken breast drizzled in a sweet but tangy teriyaki sauce served with a side of steamed vegetables.

Roasted Half Duck

Semi-boneless young duck served with plum sauce, set atop a bed of cabbage. Duck is flash-fried before serving for texture.

Dinner (On The Wok)

Volcano Scallops 辣辣

Stir-fried with asparagus, red peppers, bamboo shoots, straw mushrooms, spinach, and baby corn in our sweet & spicy sauce.

Lobster Canton Style

Stir-fried with asparagus, bamboo shoots, red peppers, pea pods, straw mushrooms, spinach & baby corn in a savory sauce.

Sizzling Seafood / Beef / Chicken / Pork

Zucchini, red peppers, mushrooms, baby corn, carrots, bamboo shoots & onions flamed table-side on a sizzling hot plate & topped with our special brown sauce.

Spicy Sautéed Calamari 辣辣

Tender calamari with green and red peppers, onions, bamboo shoots, and wood ear mushrooms in a red pepper chili sauce.

Bistro Hot Plate Beef

Fresh, tender, rib eye steak is thinly sliced & marinated in our Signature Asian BBQ sauce with mushrooms, peppers & onions. It is cooked to perfection by our chefs & served on a sizzling hot plate.

Caramelized Orange Beef 辣

Beef sliced thick with oranges, broccoli & onions stir fried in a sweet orange sauce.

Sesame Chicken

A generous portion of all white meat chicken stir-fried in a sweet brown sauce and dusted with roasted sesame seeds.

Basil Chicken 辣辣

All white meat chicken stir-fried with bean sprouts, baby corn, red peppers, and spinach in a spicy Thai basil sauce.

Spicy Twice-Cooked Pork 辣辣

First, boiled with Chinese spices, then stir-fried with cabbage, green peppers, mushrooms, onions & carrots in a spicy hoi-sin sauce.

Grand Marnier Mango-Apple Chicken

Mangos, apples & red peppers stir-fried in a Grand Marnier Sauce, served with rice.

Shrimp With Vegetables / Beef / Chicken / Pork

Shrimp & chicken dishes are stir-fried in our white sauce, while the beef & pork dishes are stir-fried in our brown sauce.

General Tso's Chicken 辣

Lightly breaded chicken stir-fried with white onions & broccoli in the General's Signature Sauce.

Almond Boneless Chicken

Lightly breaded chicken topped with our house special brown sauce & served over a bed of cabbage.

Tropical Chicken

Lightly breaded chicken & tropical fruits topped with our sweet & sour tropical sauce.

Tea Tree Signature Stir-Fry

Szechwan Jalapeno Shrimp / Beef / Chicken / Pork 辣辣辣

Jalapenos, green peppers, red peppers & onions sautéed in our flaming brown sauce.

Princess Shrimp / Beef / Chicken / Pork 辣辣

Onions, red peppers, water chestnuts, bamboo shoots & peanuts stir-fried in our spicy-brown sauce.

Lava Shrimp / Beef / Chicken / Pork 辣辣辣

Onions & red peppers sautéed in our red-hot-chili brown sauce.

Stir-Fried Almond Shrimp / Chicken / Pork

Onions, green peppers, bamboo shoots & almonds stir-fried in our house special brown sauce.

Mongolian Shrimp / Beef / Chicken / Pork

Green & white onions sautéed in our Signature Mongolian Sauce.

Cashew Shrimp / Chicken

Onions, zucchini, water chestnuts, bamboo shoots & cashews stir-fried in our delicious white wine sauce.

Fried Rice

Combo / Shrimp / Beef / Chicken / Pork / Vegetables

Vegetarian Entrees

Hunan Vegetable Delight 辣辣

Mixed veggies stir-fried in our house special brown sauce with a touch of sweet & spicy.

Monk's Garden Feast

Mixed veggies stir-fried in our delicious white wine sauce.

Ma Po Bean Curd 辣辣

Carrots, onions & peas stir-fried in our red-hot-chili brown sauce.

Tea Tree Signature Noodles

Pan-Fried Lomein Splashdown

Shrimp and scallops with bean sprouts, onions, and green peppers stir-fried and served otop lomein noodles pan-fried for texture.

Pad Thai 辣

Pad Thai noodles stir-fried with chicken, bean sprouts, red peppers, topped with roasted crushed peanuts and fresh cilantro.

Chinese Prima Vera

Beef, bean sprouts, red peppers & mushroom stir-fried with Chinese lo mein in our special brown sauce.

Chiang Mai Noodles 辣辣

Chicken, bean sprouts, red peppers & baby corn stir-fried with Chinese lo mein in our Thai curry-coconut sauce.

Kid's Meals

Includes A Soft Drink Or Milk For Children Ages 12 & Under

Popcorn Shrimp / Tropical Chicken /Mozzarella Moon Sticks

Chicken Fingers & Fries / Macaroni & Cheese

Sushi Menu**- FROM OUR SUSHI BAR -****NIGIRI (2 pieces) / SASHIMI (3 pieces)**

1	BLUE FIN TUNA*
2	TUNA* (big eye tuna)
3	TORO* (fatty tuna)
4	SUPER WHITE TUNA*
5	HAMACHI* (yellow tail)
6	SAKE* (salmon)
7	TAI* (red snapper)
8	IKA (squid)
9	SABA (mackerel)
10	AMAEBI* (sweet shrimp)
11	HOTATE (scallop)
12	UNI* (sea urchin)
13	MASAGO* (smelt roe)
14	TOBIKO* (flying fish roe)
15	IKURA* (salmon roe)
16	EBI (shrimp)
17	KANI (crab meat)
18	ALASKAN KING CRAB
19	TAKO (octopus)
20	HOKIGAI (surf clam)
21	SMOKED SALMON
22	UNAGI (fresh water eel)
23	TAMAGO (egg omelet)
24	INARI (soybean pocket)
<u>VEGETABLE MAKI</u>	
25	AAC (asparagus, avocado, cucumber)
26	KAPA (cucumber)
27	VEGETABLE (pickled radish, kampyo, cucumber)
28	BLACK MUSHROOM
29	AVOCADO
30	OSHINKO (pickled radish)
31	ASPARAGUS

Sushi Menu Continued...

<u>REGULAR MAKI</u>	
32	CALIFORNIA (crab meat, cucumber, avocado)
33	SALMON*
34	YELLOW TAIL* (scallion)
35	TEKA* (tuna)
36	TUNA AVOCADO*
37	SPICY SALMON*
38	SPICY TUNA*
39	SPICY WHITE TUNA*
40	FUTO (crab meat, cucumber, egg, pickled raddish, etc.)
41	SABA (mackerel, ginger, scallion)
42	ALASKAN* (salmon, avocado, cucumber)
43	UNAGI (fresh water eel, cucumber)
44	EBI KYU (shrimp, cucumber)
45	PHILADELPHIA (smoked salmon, cream cheese, scallion)
46	AMIGO (shrimo, cream chheese, jalapenos)
47	SHRIMP TEMPURA (shrimp tempura, avocado)
48	TSUNAMI* (shrimp, crab meat, roe, scallion in spicy sauce)
49	SOFT SHELL CRAB (soft shell crab, tsunami mix, cucumber)
50	LOBSTER (tempura lobster, v tsunami mix, cucumber)
<u>HOUSE SPECIAL MAKI</u>	
51	BISTRO (tempura shrimp, cream cheese, asparagus, mango, avocado, nuts)
52	OHIO (smoked salmon, eel, cream cheese, avocado, spicy crab meat)
53	SAMURAI (Tempura Smoked salmon, eel, cream cheese, avocado, crab meat)
54	EBI CRUNCH* (california roll with shrimp and crunch)
55	ACTIVE VOLCANO (California roll topped with a mixture of baked spicy crab, shrimp, and scallop)
56	SUMO (soft shell crab, tempura shrimp, tsunami mix, avocado, cucumber, tempura crunch)
57	SUPER SPIDER* (deep fried soft shell crab mix with spicy mayo, roe over tempura spicy tuna)
58	RAINBOW* (california roll with assorted fish)
59	GEISHA* (white tua over spicy tuna, asparagus w/ tobiko)
60	SUPER LOBSTER (deep fried lobster, shrimp)
61	GINZA* (tuna, avacodo over tsunami, topped w/ roe)
62	SEX AND THE CITY* (seared steak and garlic over shrimp tempura)
63	MIAMI* (white tuna, salmon, over spicy tuna)
64	SUMMER* (white tuna, salmon, yellow tail, avocado, cream cheese, cilantro, special sauces)
65	LOVER* (shrimp tempura roll with spicy tuna)
66	DRAGON (eel, avocado, over shrimp tempura)
67	GOLDEN DRAGON (eel, avocado, over lobster tempura)
68	RED DRAGON* (eel, avocado, over spicy tuna)
69	BLACK DRAGON* (eel, avocado, over tsunami roll)
70	HOT MAMA* (spicy softshell crab, shrimp, scallop, deepfried with roe with spicy sauce)

Sushi Menu Continued...

SUSHI PLATTERS (served with miso soup & house salad with citrus ginger dressing)	
71	SUSHI REGULAR* (5 pc of nigiri & california roll)
72	SUSHI SUPREME* (8 pc of nigiri & tsunami roll)
73	SASHIMI REGULAR* (12 pc of four varieties of sashimi)
74	SASHIMI SUPREME* (18 pc of six varieties of sashimi)
75	SUSHI & SASHIMI COMBO* (6 pc of nigiri, assorted sashimi, tuna roll)
76	CHIRASHI* (assorted fish & veggie over a bed of sushi rice, topped with sauce)
77	KOREAN CHIRASHI* (Assorted shredded fish & vegetables over a bed of sushi rice, with a side of spicy sauce)
78	UNA JU (broiled eel over a bed of sushi rice, topped with sauce)
79	Tuna Festival* (2 pcs big eye tuna nigiri, 2 pcs super white tuna nigiri, teka maki, spicy tuna maki.)
80	I Love Salmon* (2 pcs salmon nigiri, 2 pcs smoked salmon nigiri, philadelphia roll, spicy salmon maki.)
<p>Sushi Party Trays To Go</p> <p>60 pcs: 2-California, 2-Spicy Tuna, Philadelphia, Ebi Crunch, Hot Mama, Dragon, Ohio Maki \$80</p> <p>74 pcs: 2-Super Spider, 2-Bistro, Super Lobster, Black Dragon, Geisha, California, Active Volcano \$120</p>	

Drinks

ALL NATURAL SMOOTHIES

(All Natural, 100% RDA Vitamin C, Kosher Certified)

Strawberry / Raspberry / Banana / Piña Colada / Peach / Mango

SOFT DRINKS

PERRIER SPARKLING MINERAL WATER

EVIAN BOTTLED WATER

THAI ICED TEA (seasonal)

COFFEE –REGULAR & DECAF

THE REPUBLIC OF TEA (ICED TEAS / HOT TEAS)

Raspberry Quince / Pomegranate Green Tea / Blueberry Green Decaf

Republic Darjeeling / Ginger Peach Decaf

PREMIUM BLOOMING HOT TEAS

Jasmine Dragon Pearl

Component: White Tea & Jasmine

Health Benefits: Good for digestion, anti-bacterial, anti-oxidant, anti-aging & longevity.

Calms nerves & relaxes the body to reduce stress.

Jasmine Fairy

Component: White Tea, Jasmine & Lily

Health Benefits: Good for digestion, anti-bacterial, anti-oxidant, anti-aging & longevity.

Calms nerves & relaxes the body to reduce stress.

Drinks Continued...

Shang Hai Sunset

Component: White Tea & Marigold

Health Benefits: Good for digestion, anti-bacterial, anti-oxidant, anti-aging & longevity.

Enhances immune function & treats stomach irritation & cramps.

First Love

Component: White Tea, Jasmine & Chrysanthemum

Health Benefits: Good for digestion, anti-bacterial, anti-oxidant, anti-aging & longevity.

Calms nerves & relaxes the body to reduce stress. Enhances vision & helps reduce fever.

Wild Love

Component: White Tea & Tea Tree Flower

Health Benefits: Good for digestion, anti-bacterial, anti-oxidant, anti-aging & longevity.

Calms nerves & relaxes the body to reduce stress.

Snow In May

Component: White Tea, Lily & Osmanthus

Health Benefits: Good for digestion, anti-bacterial, anti-oxidant, anti-aging & longevity.

Nourishes skin & soothes the throat & lungs.

*Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.