

GOLDEN BOWL





CHINESE CUISINE

SINGAPORE STYLE RICE NOODLE **OR**

(Shredded pork, shrimp, Napa cabbage, bean sprouts, green onion, curry spices)

UDON NOODLE

(Red pepper, bell peppers, white onion, Udon Noodle)

Chicken \$14.99

Shrimp \$16.99

Combination \$16.99

Beef \$15.99

Vegetables \$14.99

MU SHU SPECIALS

(Handmade pancakes filled with cabbage, bamboo shoots, black mushrooms, green onion, and egg, cooked in plum sauce)

Chicken \$14.99

Shrimp \$16.99


Combination \$16.99

Beef \$15.99

Vegetables \$14.99


CHICKEN \$14.99

 **Signature Kung Pao Chicken**
(peanuts, Szechuan sauce)

 **General Tso's Chicken**
(lightly battered, steamed broccoli, sweet and spicy sauce)

Cashew Chicken
(mushrooms, zucchini, celery, snow peas, savory brown sauce)


Honey Sesame Chicken
(steamed broccoli, honey, sesame sauce)


 **Orange Peel Chicken**
(lightly battered, orange peel sauce, fresh orange garnish)

Moo Goo Gai Pan
(chicken breast, snow peas, water chestnuts, bamboo shoots, zucchini, baby corn, carrots, white sauce)

Sweet & Sour Chicken with Pineapple
(lightly battered, bell peppers, white onion, pineapple, sweet & sour sauce)

Broccoli Chicken
(broccoli, carrot, brown sauce)

 **Hunan Style Chicken**
(green bell pepper, mushroom, carrot, baby corn, water chestnut, black sauce, spicy)

 **Szechuan Spicy Chicken**
(broccoli, mushroom, carrot, baby corn, black sauce, spicy)

 **Kung Pao Chicken**
(peanuts, dried red chilies, Szechuan sauce)

CHINESE CUISINE



CHEF'S SPECIALS

Crabmeat Fried Rice (with XO Sauce, egg, green onion, spicy umami seafood sauce)	\$20.99
China Town (beef, chicken, shrimp, mixed vegetables, savory brown sauce.)	\$17.99
Lemon Sauce Chicken (chicken, lettuce, lemon sauce)	\$16.99
Dragon and Phoenix (orange Peel Chicken and broccoli, carrot, sliced bamboo, water chestnut, snow pea, chicken, shrimp, white sauce)	\$18.99
Shrimp with Lobster Sauce (peas, carrot, broccoli, egg, shrimp, white sauce)	\$18.99
Sesame Honey Shrimp (black sesame, shrimp, pineapple, broccoli, cream sauce)	\$18.99
Pepper Steak (bell peppers, white onion, savory brown sauce)	\$16.99

FRIED RICE

(White and green onion, egg, soy sauce, black mushroom soy sauce)

Chicken \$12.99	Vegetables \$12.99	Basil Jalapeño Fried Rice \$13.99 (white and green onion, egg, basil, soy sauce, black mushroom soy sauce, basil spicy sauce)
Beef \$13.99	Combination \$14.99	
Shrimp \$14.99		

LO MEIN

(Napa cabbage, bean sprouts, carrots, white and green onion, lo mein sauce)

Chicken \$12.99	Vegetables \$12.99	Basil Jalapeño Grill Noodle \$13.99 (Napa cabbage, bean sprouts, carrots, basil, white and green onion, lo mein sauce, basil spicy sauce)
Beef \$13.99	Combination \$14.99	
Shrimp \$14.99		

WIDE RICE NOODLE

(Wide Rice Noodle, white and green onion, bean sprouts)

Chicken \$14.99	Vegetables \$14.99
Beef \$15.99	Combination \$16.99
Shrimp \$16.99	

JAPANESE CUISINE



SPECIAL ROLL

Ahi Tuna Tower \$18

(Rice, crabmeat, spicy tuna, Ahi, avocado, fish egg with spicy mayo, eel sauce, wasabi mayo, chili oil)

TG. NO.1 \$18

(Shrimp tempura, crabmeat, avocado, cucumber, top salmon, tuna, crabmeat, eel sauce, spicy mayo, sriracha)

Sunshine \$15

(Shrimp tempura, cream cheese, avocado, top crab stick, eel and spicy mayo sauce)

Dragon \$14

(California roll top with fresh water eel, eel sauce)

Rainbow \$14

(California roll top chef choice fish)

Philadelphia \$14

(Avocado, cream cheese, top salmon)

Black Tiger \$15

(Spicy crabmeat, cucumber, shrimp tempura, top fresh water eel, eel sauce, spicy mayo, crunch)

Salmon Lover \$15

(Shrimp tempura, avocado, cucumber, top salmon, eel, spicy mayo green onion fish egg)

Yellow Tail Delight Roll \$15

(Spicy tuna, cucumber, top Yellow Tail, jalapeño, ponzu sauce, green onion fish egg)

Little Gem Roll \$18

(Spicy Yellow with green onion, cucumber, top salmon, blue fin tuna, ponzu sauce, fresh wasabi)

Summer \$18

(Spicy tuna, cucumber, top blue fin tuna, ponzu, sriracha green onion)

Winter Roll \$18

(Shrimp tempura, cucumber, avocado, with soybean paper, top snow crab, eel sauce, spicy mayo, fish egg)

Crazy Salmon \$15

(Salmon avocado, top spicy salmon, spicy mayo, crunch)

Negitoro Roll \$20

(Blue fin tuna mix with chef special sauce, soy bean paper and fresh wasabi)

Dallas Star Roll \$18

(Soy bean paper wrap with snow crab, blue fin tuna, top salmon, tobiko)

Mango Lover \$18

(Shrimp tempura cucumber avocado topped with mango eel sauce crunch)

NO RICE ROLL

Fire \$18

(Spicy tuna, crab meat, spicy crab, shrimp tempura, jalapeño, spicy mayo, eel sauce, sriracha, top)

My Love \$18

(Crab meat, Rolling, Ahi tuna, avocado, top salmon, spicy mayo, soy master, fish egg, green onion)

No.3 \$18

(Cucumber, spicy tuna, salmon, tuna, Yellow Tail, ponzu sauce)


Sunrise \$20


(Salmon, rolling with mango, avocado, cucumber, and fish egg, eel sauce)

CHINESE CUISINE



BEEF \$16.99


 **Crispy Beef**
(lightly battered, spicy sauce)

 **Szechuan Beef**
(bell peppers, white onion, carrots, dried red chilies, Szechuan sauce)

Mongolian Beef
(green and white onion, savory brown sauce, served on crispy rice noodles)

Cashew Beef
(mushrooms, zucchini, celery, snow peas, savory brown sauce)

Broccoli Beef
(broccoli, carrot, brown sauce)


 **Hunan Style Beef**
(green bell pepper, mushroom, carrot, baby corn, water chestnut, black sauce, spicy)

 **Kung Pao Style Beef**
(peanuts, red chilies, Szechuan sauce)

Orange Peel beef
(lightly battered, orange peel sauce, fresh orange garnish)


SEAFOOD \$17.99

Shrimp & Snow Peas
(water chestnuts, white sauce)

 **Kung Pao Shrimp**
(peanuts, zucchini, celery, mushrooms, green onion, Szechuan sauce)

Salt & Pepper Prawns \$18.99
(lightly battered, spicy)

Broccoli Shrimp
(broccoli, carrot, brown sauce)

 **Hunan Style Shrimp**
(green bell pepper, mushroom, carrot, baby corn, water chestnut, black sauce, spicy)

Cashew Shrimp
(mushrooms, zucchini, celery, snow peas, savory brown sauce)

Mongolian Shrimp
(green and white onion, savory brown sauce, served on crispy rice noodles)


VEGETABLES \$13.99

 **Ma Po Tofu**
(soft tofu, spicy bean sauce)

 **Eggplant in Spicy Sauce**
(stir-fried with Szechuan garlic sauce)

Daily Greens
(garlic white sauce)

Famous Stir-Fried Green Beans
(wok-blistered with dried red onion)

 **Signature Kung Pao Tofu**
(fried tofu, celery, carrots, mushrooms, zucchini, peanuts, green onion, Szechuan sauce)

Natalie's Favorite Tofu
(steamed firm tofu, mushrooms, carrots, baby corn, snow peas, broccoli, water chestnuts, savory brown sauce)

SIDE ORDERS

House Fried Rice with Egg \$4
Steamed Rice \$3
Lo Mein Noodles \$5

Udon Noodles \$6
Steamed Broccoli \$6
Steamed Mixed Vegetables \$6



BAO & DUMPLING

BAOS

(Hand- Made Fluffy Buns of Different Sizes and Fillings)

Vegetable Bao (4) \$7.99

Pork Scallion Bao (4) \$8.99

(Steamed bun stuffed with ground pork, green onion.)

Beef Scallion Bao (4) \$8.99

(Steamed bun stuffed with ground beef, green onion)

Beef Panfried Bao (6) \$10.99

(Pan-fried bun stuffed with ground beef.)

Pork Panfried Bao (6) \$10.99

(Pan-fried bun stuffed with ground pork.)

Pork Xiao Long Bao (6) \$10.99

Chicken Xiao Long Bao (6) \$10.99

DUMPLINGS

(One color at a time with our Colorful Dumplings, use everyday vegetables to color-code our dumplings Spinach is ideal for green: Purple Cabbage is ideal for Purple and Carrot is ideal for Orange)

Beef Dumpling (8) \$10.99

Pork Dumplings (8) \$10.99

Chicken Dumpling (8) \$10.99



JAPANESE CUISINE

NIGIRI (2 PCS) / SASHIMI (3 PCS)

Salmon	\$8.00 / \$13.00	Toro	\$20.00 / \$31.00	Ebi	\$8.00 / \$13.00
Seared Salmon	\$9.00 / \$14.00	Uni	\$10.00 / \$30.00	Mackerel	\$8.00 / \$13.00
Smoked Salmon	\$9.00 / \$14.00	Kampachi	\$11.00 / \$16.00	Octopus	\$8.00 / \$13.00
Yellow Tail	\$9.00 / \$14.00	King Salmon	\$11.00 / \$16.00	Ikura	\$8.00 / \$13.00
Albacore	\$8.00 / \$13.00	Scallop	\$11.00 / \$16.00	Tobiko	\$8.00 / \$13.00
Blue fin Tuna	\$19.00 / \$28.00	Cajun Tuna	\$9.00 / \$14.00	Snow Crab	\$11.00 / \$16.00
Madai	\$11.00 / \$16.00	Fresh Water Eel	\$9.00 / \$14.00		

SASHIMI SPECIAL

Yellow Tail Carpaccio	\$18.50	Sashimi 24 pcs Combo	\$95.00
(Slice Yellow Tail sashimi 6 pcs with cilantro and jalapeño, green onion, ponzu sauce)		(Chef choice of premium fresh fish)	
Seared Ahi Tuna Special	\$18.50	Chirashi	\$32.00
(Seared Ahi Tuna with Cajun red pepper, top ponzu sauce, green onion)		(Ten pcs chef choice fresh fish and Ebi over sushi)	
10 pcs Sushi Sampler	\$35.00	5 pcs Sushi Roll Combo	\$25.00
(10 pcs of chef choice of premium fish)		(California spicy tuna roll)	
Sushi Roll Combo	\$35.00	6 pcs Sushi / 10 piece Sashimi Combo	\$45.00
(Blue fin tuna, salmon, Yellow Tail, madai with California / spicy tuna roll)			

REGULAR ROLL / HAND ROLL \$7.50

Avocado	Spicy Yellow Tail
Cucumber	(spicy Yellow Tail with green onion)
Tuna	Shrimp Tempura
Salmon	(shrimp tempura, avocado, cucumber, eel sauce)
Yellow Tail	Eel Avocado
California (crabmeat, avocado)	Veggie Roll (avocado, cucumber, radish)
Spicy Tuna (spicy tuna, cucumber)	

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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DRINKS



SOFT DRINKS \$2.89

Coke

Lemonade

Dr. Pepper

Ice Tea

Diet Coke

Orange Fanta

Sprite

Hot tea

FRUIT TEA \$6.99

Strawberry

Passion Fruit

Mango

Watermelon

SLUSH \$7.99

Strawberry

Passion Fruit

Mango

Watermelon

ALCOHOLIC BEVERAGES

BEER \$5

Shiner

Modelo

Blue Moon

Corona Extra

Budweiser

Heineken

Coors Light

Tsingtao

Asahi

Sapporo

Kirin Ichiban

SAKE

Ozeki Dry

Sake 180 ml Bottle: \$12

TASTING :Dry sake is a dry sake with a refreshing fruity flavor and tastes best when served chilled.

Awa Yuki Sparkling Sake

300ml Bottle:\$17

TASTING: Tempting flavors of tropical fruits, banana cream, hazelnut, vanilla and honeycomb with floral, fruity and mellow rice aromas.

Hana Awaka Peach Sparkling Sake

250ml Bottle: \$17

TASTING: Peach, peach, and more peach. Fans of the fuzzy-skinned fruit will rejoice at how much peachy goodness is packed into this refreshing bubbly sake.

Coconut lemongrass Nigori Sake

300ml Bottle: \$17

TASTING: This velvety Nigori saké is a fun blend of premium Ginjo saké and lush, all-natural creamy coconut and tangy exotic lemongrass infused flavor.

Snow Maiden Junmai Nigori Sake

300ml Bottle:18

TASTING: Bright and fresh with a lovely ricey and fruity combination. Flavors of honeydew melon, raw pumpkin, and radish. Creamy texture and full body.

WINE

Cabernet Sauvignon

Pinot Noir

Chardonnay

Sauvignon Blanc

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APPETIZERS

CHINESE

Vegetable Spring Rolls (4)	\$6.99
Cabbage, carrots, green onion, crispy wrapper, sweet & sour sauce.	
Beef Egg Rolls (4)	\$7.99
Beef, cabbage, carrots, green onion, crispy egg roll wrapper, sweet & sour sauce.	
Crab Rangoon (6)	\$7.99
Crab meat, green onion, cream cheese, crispy wonton wrapper, sweet & sour sauce.	
House-made Dumplings	\$9.99
Steamed or pan fried. cabbage, carrots, green onion, dipping sauce.	
Chicken Lettuce Wraps	\$11.99
Chicken, celery, carrot, water chestnuts, lettuce.	
Famous Pork Wontons in Szechuan Chili Sauce	\$10.99
Steamed handmade wontons, sweet and spicy sauce.	



JAPANESE

Edamame (Salted / Spicy)	\$6.99
Shrimp Tempura (5)	\$7.99
Calamari Tempura	\$8.99
Mini Ahi Tower	\$11.00
Takoyaki (4)	\$7.99

SOUP & SALADS

Avocado Salad	\$5.99	Hot & Sour Soup	\$4.99	\$6.99
Seaweed Salad	\$5.99	Egg Drop Soup	\$4.99	\$6.99
Cucumber Salad	\$4.50	Wonton Soup	\$4.99	\$6.99
Sashimi Salad	\$13.99	Vegetable Soup	\$4.99	\$6.99
		Chicken Mushroom Soup		\$9.99

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