

SEASONAL SPECIALS

START


Sex on the Bay Oysters | Elderflower Mignonette | New Brunswick, Canada* | 3 each 

Steamed Pork Buns | Hoisin, Iceberg Lettuce | 10

Omelet | Local Mushrooms, Tasso Ham, Birchrun Hills Farm Equinox Cheese | 12

ENTREE


Wok Soft Shell | Lemongrass, Tamarind, Thai Basil, Chilies | 29

Steak Frites | Grilled Tenderloin Of Beef, Herb Butter, French Fries | 24 

Grilled Tea Smoked Salmon | Roasted Curry Cauliflower, Papadam | 23

Crunchy Soft Shell Crab Sandwich | Tartar Sauce, Vietnamese
Vegetable Salad, House Made Potato Roll | 17

SUSHI ROLLS

Maine Roll | Peekytoe Maine Jonah Crab, Avocado, Cucumber | 16 

Eel Roll | Eel, Avocado Outside, Peekytoe Crab, Cucumber, Crunch Inside | 19

Soft Shell Crab Roll | Avocado, Flying Fish Roe, Soy Wrap, Eel Sauce | 18

ARTISAN CHEESE PLATE

| Five Offerings Of Local Handcrafted Cheeses |
| Rated Best Cheese Plate in Philly by Philly Magazine 2014 |

Seven Sisters The Farm at Doe Run, PA | **Creamery Collection Batch #6** The Farm at Doe Run, PA |

Creamery Collection Batch #11 The Farm at Doe Run, PA | **Blow Horn** The Farm at Doe Run, PA |

Pepito Yellow Springs Farm, PA | Accompanied by Poached Quince | 19

| **Chef Patrick Feury** |

S H A R E

Dim Sum Bento For 2 | Vegetable Spring Roll, Edamame Dumplings, Pork Dumplings, Chicken Curry Dumplings | 17

Seafood Bento For 2 | Lobster Dumplings, Tuna Tartar*, Lobster Sliders, Shrimp Spring Roll | 24

Sushi Bento For 2 | Spicy Tuna Roll*, Maine Roll, Shrimp Tempura Roll, Yellow Fin Tuna Sushi*, Alaskan Wild Salmon Sushi* | 29

S T A R T

Chicken Curry Dumplings | Spicy Red Curry Peanut Sauce | 8

Pork Dumplings | Thai Chilies, Shiitake Sauce | 9

Crispy Potato Dumplings | Scallion, Seaweed Salad | 6

Vegetable Spring Roll | Mango Sauce, Avocado Green Tomato Sauce | 8

Branch Creek Baby Green Salad | Crispy Goat Cheese, Nectar Vinaigrette | 9

Edamame Dumplings | Chanterelle Mushrooms, Asparagus, Herb Sauce | 9

Crispy Calamari & Edamame | Shallots And Chilies, Duo Of Dipping Sauces:
Spicy Papaya & Tamarind Hoisin | 9.5

Roasted Foie Gras | French Black Truffle, Sushi Rice, Poached Baby Pears | 21 ^{GF}

Lobster Dumplings | Pickled Shiitakes, Lemongrass Lobster Sauce | 12.5

Tuna Tartare | Avocado, Cucumber, Wasabi Aioli, Soy Glaze, Organic Baby Greens* | 15

S O U P

Heirloom Tomato Lobster Bisque | 11

Shrimp Miso Soup | Bok Choy, Scallion | 7.5

SUSHI

Sushi Lunch | 5 Pieces Sushi | Salmon*, Tuna*, Bass*, Shrimp, Tea Smoked Salmon, And 1 Spicy Tuna Roll* | 18 (GF)

Sashimi Lunch | 3 Pieces Tuna*, 2 Pieces Salmon*, 2 Pieces Bass*, 2 Pieces Scallop* | 18 (GF)

Sushi And Sashimi Combo | Sushi | Tuna*, Salmon*, Shrimp, Bass* | Sashimi | 3 Pieces Tuna*, 2 Pieces Salmon*, 2 Pieces Bass*, One Spicy Tuna Roll* | 24 (GF)

Maki Lunch Special | Choose One | 14.95 (GF)

Crunchy Vegetable Tempura Roll And Tuna Avocado Roll*

| or | Spicy Tuna Roll* And Salmon Avocado Roll*

| * Indicates Raw Items | (GF) Indicates Gluten Free Items |

| Rolls |

Tuna* | 8.5 (GF)

Spicy Tuna* | 9 (GF)

Spicy Salmon* | 9 (GF)

Yellowtail, Scallion* | 10 (GF)

Tuna, Avocado, Cucumber, Flying Fish Roe | 10.5 (GF)

Salmon | Avocado* | 10.5 (GF)

Shrimp Tempura, Eel Sauce | 12.5

Toro | Flying Fish Roe, Soy Wrap* | 17 (GF)

| Vegetable Rolls |

Cucumber | 6.5 (GF)

Crunchy Vegetable Tempura | Soy Wrap | 8.5

| Sushi & Sashimi |

Spicy Tuna* | 4 (GF)

Tuna* | 4.5 (GF)

Black Bass* | 4.5 (GF)

Salmon* | 4.5 (GF)

Flying Fish Roe* | 4.5 (GF)

Salmon Caviar* | 4.5 (GF)

Shrimp | 5 (GF)

Yellowtail* | 5 (GF)

Day Boat Scallop | 6 (GF)

Salmon Caviar, Quail Egg* | 6 (GF)

Flying Fish Roe, Quail Egg* | 6 (GF)

Sea Urchin* | 8 (GF)

Bluefin Toro* | 14 (GF)

Eel | 6.5

SPECIALTY ROLLS

Maine Roll | Peekytoe Maine Jonah Crab, Cucumber, Avocado | 16.5 (GF)

Canapé Spicy Tuna*, Spicy Salmon* | Inside Avocado, Cucumber | 11.5 (GF)

Yellowtail Two Ways* | Outside Yellowtail, Inside Spicy Yellowtail, Avocado | 15.5 (GF)

Nectar Soy Wrap Roll* | Tuna, Black Bass, Salmon, Avocado, Flying Fish Roe, Spicy Mayo | 16 (GF)

Chilled No Rice Sushi Roll* | Tuna, Salmon, Black Bass, Avocado, Flying Fish Roe, Cucumber | 15 (GF)

Seared Tuna Roll* | Sesame Crusted Seared Tuna Outside, Spicy Salmon Inside, Crunch, Eel Sauce | 17.5

Tea Smoked Salmon, Spicy Peekytoe Crabmeat* | Asparagus, Crunch | 16

Canapé Spicy Yellowtail*, Spicy Toro* | Inside Avocado, Flying Fish Roe, Cucumber | 16 (GF)

Mango Roll | Shrimp Tempura, Seared Sesame Salmon, Eel Sauce, Spiced Mayo | 17*

Inside Outside* | Peekytoe Crab Inside, Salmon, Tuna, Black Bass, Avocado Outside | 22 (GF)

Eel Roll | Outside: Eel, Avocado, Inside: Peekytoe Crab, Cucumber | 19

King Kong Roll | Grilled Filet Mignon & Nova Scotia Lobster Crusted With Sea Salt, Shiso, Cucumber | 25

Sushi | Or | **Sashimi Appetizer** | Tuna*, Salmon*, Bass*, Scallop*, Shrimp, Tea Smoked Salmon | 18 (GF)

Sushi Deluxe Entrée | Sea Urchin*, Salmon Roe*, Tuna*, Salmon*, Yellowtail*, Shrimp,

Tea Smoked Salmon | 35 (GF)

Sashimi Deluxe Entrée | Tuna*, Salmon*, Yellowtail*L, Bass*, Scallop*, Salmon Roe* | 35 (GF)


LAND

Pork Tenderloin Sandwich | Gruyere Cheese, Chinese Broccoli, Rosemary Potato Bread | 11

Crispy Chicken | Serrano Chilies, Black Bean, Thai Basil, Chinese Broccoli Tips | 15

Moo Shu Pork, Leeks | Shiitake, Bean Sprouts, Sweet Peppers, Serrano Chiles, Cucumber Salad, Pancakes | 17

Vietnamese Beef Tenderloin Petite Sandwiches | Rosemary Potato Bread | 16

Braised Beef Short Rib | Chili Fried Potatoes | 16 

Wok Chili Tenderloin Of Beef | Thai Basil, Scallions, Assorted Chili Peppers | 21

LAND AND SEA

Wok Amish Chicken and Gulf Shrimp | Vietnamese Lime Basil Sauce | 17.5 

Sea Salt Crusted Shrimp, Scallop, Beef Tenderloin | Zucchini, Asparagus, Windy Acres Chilies | 29

Grilled Tea Smoked Salmon | Roasted Curry Cauliflower, Papadam | 23

NOODLE

Nectar Lo Mein, Smoked Wild Boar | Chinese Sausage, Chinese Broccoli, Green Onion | 8

Chicken Pad Thai | 12 


Shrimp Pad Thai | 16 

RICE

Saffron Infused Basmati Fried Rice | Light Curried Chicken | 9.5

Nectar Vegetable Fried Rice | Ginger Egg | 8

Pork and Chinese Sausage Fried Rice | 9.5

Seafood Fried Rice | Crab, Shrimp, Scallops | 15 

Lobster Fried Rice | Fresh Yellow Corn, Red Peppers | 16 

VEGETABLE

Wok Windy Acres Baby Vegetables | Garlic Sauce | 9

Chinese Eggplant, Tofu | Baby Chinese Broccoli Tips, Black Bean Sauce | 9

Wok Tofu "Kung Pao" Style | Peanuts, Chilies, Baby Sweet Peppers | 10

LUNCH

| Approach Love And Cooking With Reckless Abandon | Dalai Lama |

| EXPRESS LUNCH |

| 14.95 | Plus Supplement Where Applicable |

| Choice Of Soup Or Salad |

Heirloom Tomato Lobster Bisque | \$2 Supplement |

Shrimp Miso Soup | Bok Choy, Scallion

Branch Creek Baby Green Salad | Crispy Goat Cheese, Nectar Vinaigrette

Crispy Potato Dumplings | Scallion, Seaweed Salad

| Choice Of Entrée |

Pork Tenderloin Sandwich | Gruyere Cheese, Chinese Broccoli, Rosemary Potato Bread

Crispy Chicken | Serrano Chilies, Black Bean, Thai Basil, Chinese Broccoli Tips | \$5 Supplement |

Pork and Chinese Sausage Fried Rice

Nectar Vegetable Fried Rice | Ginger Egg

Saffron Infused Basmati Fried Rice | Light Curried Chicken

Salmon*, Tuna* Or Spicy Tuna Sushi Roll* ®

Branch Creek Baby Green Salad | Crispy Goat Cheese, Nectar Vinaigrette

Nectar Lo Mein | Smoked Wild Boar, Chinese Sausage, Baby Greens

Vietnamese Beef Tenderloin Petite Sandwiches | Rosemary Potato Bread | \$4 Supplement |

Moo Shu Pork | Leeks, Shiitake, Bean Sprouts, Sweet Peppers, Serrano Chiles, Cucumber Salad, Pancakes | \$6 Supplement |

Lobster Fried Rice | Fresh Yellow Corn, Red Peppers | \$6 Supplement | ®

| *Indicates **Raw** Items |

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