



Take Out The Good China



RESOUNDING ASIAN CUISINE

# Sushi and Sashimi

<b>Tuna Shishitou</b> Shishitou Peppers, Diced Tomatoes, Masago, Kimchee Sauce . . . . .	18
<b>Wahoo Sashimi</b> Spicy Daikon Sauce, Wasabi Cream . . . . .	15
<b>Spicy Yellow Tail Sashimi</b> Jalapeño, Shiso Emulsion, Garlic Soy . . . . .	14
<b>Duo of Tuna and Salmon Tartare</b> Yuzu Cream, Garlic Soy, Sesame Cracker . . . . .	18
<b>Cobia Yuzu</b> Cobia, Masago, Yuzu, Yellow Pea Shoots, Cucumber, Cilantro . . . . .	14
<b>Tuna Tataki</b> Seared Tuna, Masago, Scallions, Cucumber, Sesame Seeds, Ponzu . . . . .	24
<b>Seaweed Salad</b> Marinated Chilled Seaweed with Soy, Sesame Seeds . . . . .	10
<b>Kani Kama and Cucumber Salad</b> Creamy Citrus Dressing, Masago, Sesame Seeds . . . . .	12
<b>Tuna Tempura</b> Seared Tuna, Masago, Scallions, Wasabi Cream, Kolchijan Sauce . . . . .	24
<b>Unagi and Salmon Tower</b> Barbecued Eel, Salmon, Avocado, Eel Sauce, Red and Wasabi Tobiko . . . . .	13
<b>SUSHI AND SASHIMI BY THE PIECE</b>	
Bigeye Tuna, Escolar, Salmon-All Natural, Octopus, Shrimp, Wahoo, Cobia, Sweet Egg . . . . .	4
Eel, Hirame, Salmon Roe, Sweet Shrimp, Red Tobiko, Wasabi Tobiko . . . . .	5
Hamachi, Sea Urchin . . . . .	6
Bluefin Toro . . . . .	15
<b>TRADITIONAL ROLLS</b>	
Regular, Inside Out, or as Hand Rolls	
California Roll, Cucumber Roll . . . . .	9
Tuna Roll, Salmon Roll, Eel Roll, Shrimp Roll, Spicy Tuna Roll, Salmon Skin . . . . .	10
Hamachi and Scallion Roll . . . . .	12
<b>SPECIALTY ROLLS</b>	
<b>Palm Beach</b> Baked Spicy Conch or Shrimp on a California Roll . . . . .	13
<b>Echo</b> Tempura Shrimp, Cucumber, Avocado, Red Tobiko in a Sesame Soy Sheet with Sriracha Sauce . . . . .	13
<b>Lobster Tempura</b> Tempura Caribbean Lobster Tail, Inside-Out with Masago, Lettuce, Asparagus, Japanese Mayonnaise, Wasabi Thai Chili Sauce . . . . .	23
<b>Spicy Salmon</b> Spicy Salmon, Asparagus, Inside-Out with White Fish on top, Wasabi Tobiko . . . . .	14
<b>Katsu</b> Eel, Asparagus, Salmon, Cream Cheese, in Panko . . . . .	13
<b>Hurricane</b> Tempura Shrimp, Alaskan King Crab, Asparagus, Inside-Out with Red Tobiko, Avocado . . . . .	16
<b>Rainbow</b> California Roll topped with Tuna, Salmon, Wahoo, Avocado . . . . .	12

<b>Spider</b> Panko Soft Shell Crab, Leaf Lettuce, Cucumber, Japanese Mayonnaise, Inside-Out with Masago, Sesame Seeds . . . . .	13
<b>Crispy Shrimp</b> Tempura Tiger Shrimp, Leaf Lettuce, Avocado, Japanese Mayonnaise, Inside-Out with Sesame Seeds . . . . .	13
<b>Eel Deluxe</b> Eel and Avocado on top of a California Roll . . . . .	12
<b>White Tiger Roll</b> Escolar, Shrimp Tempura, Eel, Inside-Out, Black Tobiko, Eel Sauce . . . . .	14
<b>Spicy Dragon Roll</b> Spicy Tuna Roll with Cucumber Inside-Out Topped with Avocado, Tempura Flakes, Spicy Mayonnaise, Eel Sauce . . . . .	14

## RICELESS ROLLS

<b>Seafood Cucumber</b> Tuna, Salmon, Hamachi, Kani Kama, Masago, Asparagus, Scallions, wrapped in a Soy Sheet and Cucumber . . . . .	18
<b>Vegetarian Cucumber</b> Beet, Carrot, Kampyo, Asparagus, Daikon Sprouts, wrapped in a Soy Sheet and Cucumber . . . . .	12
<b>Eel Cucumber</b> Eel, Wahoo, Red Tobiko, Asparagus, wrapped in a Soy Sheet and Cucumber with Ponzu and Eel Sauce . . . . .	15

## Wind

<b>Small Plates to Start Your Journey</b>	
<b>Miso Soup</b> Scallops, Fresh Tofu, Enoki Mushrooms, Wakami . . . . .	10
<b>Chinese Hot and Sour Soup</b> Shredded Duck, Woodear Mushrooms, Bamboo Shoots, Tofu, Egg Thread . . . . .	9
<b>Wonton Soup</b> Wonton Dumplings, Bok Choy, Barbecue Pork, Ginseng-Infused Broth . . . . .	10
<b>Echo Salad</b> Tossed Mixed Greens, Asian Herbs, Cucumber, Carrot, Green Papaya, Cherry Tomato, Sesame Soy Ginger Vinaigrette . . . . .	10
<b>Satay</b> Beef, Chicken, Pork, Peanut Sauce, Sweet Soy Reduction . . . . .	11
<b>Tea-Smoked Duck Wings</b> Grilled Duck Wings, Kolchijan Glaze, Grilled Sushi Rice . . . . .	12
<b>Salt and Pepper Calamari</b> Sliced Calamari Steak, Scallions, Thai Chili, Crushed Black Pepper . . . . .	13
<b>Duck Negamaki</b> Peking Duck Breast, Scallions, Spicy Teriyaki . . . . .	12
<b>Tempura Oysters</b> Crispy Coldwater Oysters, Yuzu Cream, Red Tobiko . . . . .	16
<b>Charbroiled Pork Spareribs</b> Tender Ribs Brushed with Sweet Lime Chili, Pickled Jicama, Bouquet of Fresh Herbs and Greens . . . . .	13
<b>Shrimp Egg Rolls</b> Tiger Shrimp, Rainbow Shredded Vegetables, Crispy Egg Roll Skin, Chinese Mustard, Plum Sauce . . . . .	13
<b>Thai Shrimp and Chicken Rolls</b> Shrimp, Chicken, Asian Herbs, Lumpia Skin Wrap, Banana Sauce . . . . .	10

<b>Tempura Vegetables</b> Sweet Potato, Asparagus, Red Pepper, Broccoli, Shiitake Mushroom, Soy-Mirin Sauce . . . . .	12
<b>Crispy Jumbo Shrimp</b> Panko Breaded, Sweet and Sour Sauce, Wasabi Cream . . . . .	13
<b>DIM SUM SELECTIONS</b>	
Steamed Chicken Shumai (3) . . . . .	10
Steamed Shrimp Dumplings (3) . . . . .	11
Pan-Fried Pork Potstickers (4) . . . . .	11
Curried Beef Wonton (4) . . . . .	12
Seafood Dumplings (3) . . . . .	12
Lobster Rangoon (4) . . . . .	13

<b>Dim Sum Sampler for Two</b>	
Steamed Shrimp Dumplings and Chicken Shumai, Pan-Fried Pork Potstickers, Seafood Dumplings . . . . .	29
<b>Dragonfly Sampler for Two</b>	
Crispy Jumbo Shrimp, Pork Spareribs, Chicken Satay, Curried Beef Wontons . . . . .	29

## Earth

<b>Goodness from the Land</b>	
<b>Thai Roast Duck</b> Asian Vegetables, Lychee, Red Curry Sauce . . . . .	26
<b>Peking Duck for Two</b> Mandarin Pancakes, Cucumber, Scallions, Hoisin Sauce . . . . .	63
<b>Lemon Chicken</b> Lightly Breaded, Wildflower Honey-Lemon Sauce, Stir-Fried Vegetables . . . . .	25
<b>Vietnamese Roasted Chicken</b> Lemongrass Glaze, Wok-Seared Vegetables . . . . .	25
<b>Szechwan Peppercorn Steak</b> Filet Mignon, Szechwan Peppercorn, Red and Green Peppers, Shiitake and Enoki Mushrooms, Lychee, Garlic Soy . . . . .	43
<b>Braised Short Ribs</b> Sweet Red Pepper and Chili Fried Rice with Red Onion, Napa Cabbage . . . . .	28
<b>Mongolian Beef</b> Filet Mignon, Chinese Broccoli, Edamame/Taro-Stuffed Potato . . . . .	42
<b>Green Curry Beef</b> Beef Tenderloin, Bamboo Shoots, Broccoli, Snap Peas with Grilled Flat Bread . . . . .	28

## Fire

<b>Open-Flame Wok</b>	
<b>Seared Ginger Beef</b> Diced Tenderloin, Soya, Ginger, Butter Lettuce, Stir-Fried Vegetables, Crispy Sweet Potatoes . . . . .	31
<b>Beef with Broccoli</b> Sliced Tenderloin, Broccoli, Garlic Soy Sauce . . . . .	30
<b>Hunan Cashew Chicken</b> Cashews, Water Chestnuts, Spicy Hunan Sauce . . . . .	24
<b>Thai Curry Chicken</b> Mango, Eggplant, Snow Peas, Sweet Potato, Thai Basil . . . . .	24
<b>Sesame Chicken</b> Toasted Sesame, Sweet Garlic Honey Sauce . . . . .	24
<b>Szechwan Beef</b> Crispy Sliced Tenderloin, Green Beans, Toasted Sesame Seeds, Spicy Szechwan Pepper Sauce . . . . .	30

<b>Egg Foo Yong</b> Shrimp, Scallions, Shredded Cabbage, Traditional Brown Sauce . . . . .	18	
<b>Orange Beef</b> Beef Tenderloin, Eggplant, Green Beans, Orange Peel . . . . .	30	
<b>Moo Shu of the Day</b> Mushrooms, Scallions, Cabbage, Bamboo Shoots, Mandarin Pancakes, Hoisin Sauce . . . . .	21	
<b>Vegetarian Happy Family</b> Stir-Fried Asian Vegetables, Tofu, Mushrooms, Cantonese Sauce . . . . .		18
<b>Hong Kong-Style Noodles</b> Crispy Chow Mein or Soft Lo Mein		
Shrimp . . . . .	26	
Pork . . . . .	22	
Chicken . . . . .	22	
Beef . . . . .	29	
Combination . . . . .	28	
<b>Pad Thai</b> Rice Noodles, Shallots, Bean Sprouts, Chives, Tofu, Egg, Thai Basil, Roasted Peanuts		
Shrimp . . . . .	26	
Pork . . . . .	22	
Chicken . . . . .	22	
Vegetarian . . . . .	18	
<b>Water</b>		
Fruits of the Sea		
<b>Cantonese Black Cod</b> Steamed, Black Beans, Chinese Wine, Ginger, Scallions, Toasted Garlic . . . . .	26	
<b>Salmon Teriyaki</b> Salmon-All Natural, Charbroiled, Stir-Fried Vegetables, Cilantro, Ginger . . . . .	26	
<b>Miso Sea Bass</b> Chilean Sea Bass, Miso, White Asparagus, Bonito Flakes . . . . .	33	
<b>Seared Sea Scallops</b> Jasmine Plum Sake Glaze, Warm Thai Salad . . . . .	28	
<b>Crispy Whole Red Snapper</b> Black Bean Sauce, Chinese Sausage, Fried Rice . . . . .	39	
<b>Phuket Curry Shrimp</b> Tiger Shrimp, Mango, Eggplant, Snap Peas, Sweet Potatoes, Thai Basil . . . . .	28	
<b>Sweet and Sour Halibut</b> Crispy Tempura, Sweet and Sour Sauce, Vegetable Chop Suey . . . . .	28	
<b>Vietnamese Seared Fluke</b> Lemongrass Broth, Chinese Broccoli, Enoki Mushrooms, Glass Noodles . . . . .	29	
<b>Sides</b>		
<b>Wok-Fried Green Beans</b> Shiitake Mushrooms, Sweet Chili Sauce, Roasted Peanuts . . . . .	10	
<b>Bok Choy and Shiitake Mushrooms</b> Wok Sautéed, White Wine Sauce . . . . .	10	
<b>Chinese Broccoli</b> Wok Sautéed, Garlic Sauce . . . . .	9	
<b>Szechwan Vegetables</b> Napa Cabbage, Bok Choy, Asparagus, Red Pepper, Carrot, Chili Bean Sauce . . . . .	9	
<b>All Entrees Served with Steamed Jasmine Rice.</b>		



RESOUNDING ASIAN CUISINE

Entertaining at home? Call us about sushi-boats and in-home catering.

**To place an order or for reservations,  
please call 561-802-4222.**

Gift Cards available for all occasions.

230A Sunrise Avenue | Palm Beach, Florida 33480

**[www.echopalmbeach.com](http://www.echopalmbeach.com)**

Hours of operation, menu and prices subject to change. Days of the week vary by season.

3/11