❄ Ye's Table Holiday Menu ❄

(978) 258 9038 125 Merrimack St, Methuen

To keep holiday orders moving quickly,

we are unable to take special requests at this time. Thank you!

HOT STARTERS

Chicken / Beef Skewer
Marinated in teriyaki sauce.

Chicken Fingers
Battered fried chicken served with a sweet sauce.

Egg Roll (2 pcs.)
Shrimp, vegetables and pork in an egg roll wrapper.

Organic Edamame

Peking Dumplings
Pork with bok choy and ginger scallions. Steamed or pan-fried.

Crab Rangoon
Crabmeat, cream cheese, onions and celery in a crispy thin wrapper.

Crispy Chicken Wings
Deep-fried wings marinated in garlic, ginger, curry and soy sauce.

Scallion Pancakes
Pan-fried flatbread with scallions, served with ginger sauce.

Spring Roll (2 pcs.)
Vegetarian deep-fried roll.

COLD STARTERS

Fresh Spring Roll
Steamed shrimp, rice noodles, lettuce and scallions wrapped in rice paper.

Japanese Style Guacamole Dip
Tuna, red onion, avocado and lime juice dip with sesame seeds, served with crispy chips.

Naruto
Your choice of crabmeat, tuna or salmon with avocado, wrapped in thinly sliced cucumber.

Shrimp & Salmon Ceviche
Avocado, onion, corn, tomatoes and cilantro in homemade ceviche sauce.

Floral Amberjack
Japanese amberjack with olive oil and jalapeño in ponzu sauce.

Kimchi Tuna
Seared tuna with Korean kimchi and miso kimchi sauce.

Spicy Tuna Apt
Tuna, avocado, sweet ginger and fish roe with crispy tempura bits in a spicy sauce.

Sushi Tacos (2 pcs.)
Spicy tuna with avocado and dried shallot, or spicy crabmeat with seaweed salad and mango.

Tuna Tataki
Sesame tuna, cucumber and lemon in plum sauce.

TRADITIONAL

Basil Chicken / Beef
Chicken or beef stir-fry with Thai basil, leek and onion in garlic sauce.

Black Pepper Chicken / Beef
Chicken or beef with onions and peppers in a black pepper sauce.

General Gao Chicken
Lightly-breaded fried chicken with spicy sweet and sour sauce.

Ginger Green Beans with Chicken / Beef
Stir-fried in a brown sauce.

Hunan Chicken / Beef
Sautéed with long hot peppers, shiitake mushrooms and broccoli.

Kung Pao Chicken
Diced chicken with peanuts, long hot peppers and celery. Stir-fried in a spicy sauce.

Ma La Niu Rau (Hot Clay Pot)
Sliced beef in a hot spicy sauce, served on cucumber, bok choy and bean sprouts.

Orange Flavored Chicken / Beef
Crispy chicken or beef cooked in homemade spicy orange sauce.

Cashew Chicken
Stir-fried with water chestnuts and celery in hoisin sauce.

Chicken / Beef with Broccoli
Sautéed in a brown sauce.

Colorful Vegetables with Chicken
Mixed vegetables and chicken in a white sauce.

Crispy Aromatic Chicken / Beef
Deep-fried in a spicy chili sauce.

Flank Steak Mushroom
Stir-fried with a brown sauce.

Lobster Sauce / Shrimp
Ground pork and peas in brown sauce; shrimp optional.

Mango Chicken
Stir-fried with vegetables in a wine sauce.

Mongolian Chicken / Beef
Stir-fried with onions, scallions and peppers.

Pepper Steak with Onions
Stir-fried in a brown sauce.

Sesame Chicken / Beef
Lightly fried until crispy in sweet and sour sauce.

Thai Curry Chicken / Beef
Sliced chicken or beef with onions, peppers and potatoes in a spicy curry sauce.

SEAFOOD

Red Lantern (Hot Clay Pot)
Shrimp, scallops, lobster meat, calamari and corn in a spicy Szechuan sauce.

Rosie Shrimp & Scallops
Sautéed with vegetables in a spicy brown sauce.

Salt & Pepper Crispy Shrimp
Lightly-breaded fried jumbo shrimp.

Seafood Platter
Shrimp, scallops, calamari and crabmeat cooked with vegetables in the chef's special sauce.

VEGETABLE DISHES

Dry Green Beans
Stir-fried with pickled vegetables. Seasoned with salt and pepper.

Chinese Greens
Sautéed with garlic.

Veggie Veggie
Assorted fresh vegetables in a white sauce. (Steamed version also available.)

RICE

Bacon Fried Rice
Egg fried rice with bacon.

Egg Fried Rice with Scallions

Pineapple Fried Rice with Thai Basil

Fried Rice with Bean Sprouts
Choice of chicken, pork, shrimp or vegetable.

House Special Fried Rice
Stir-fried with shrimp, chicken, ham, onions and peas.

Steamed Brown Rice / White Rice

NOODLES

House Special Pan-Fried Noodles
Chicken, beef, shrimp and vegetables with crispy thin noodles in our house special sauce.

Lo Mein with Bean Sprouts
Stir-fried egg noodles with your choice of pork, chicken, beef, shrimp or vegetables.

Pad Thai
Thai rice noodles stir-fried with jumbo shrimp, chicken and vegetables, topped with crushed peanuts.

NOODLES WITH BROTH

Chicken Noodle Soup
Egg noodles and vegetables in pork broth.

Spicy Noodle Soup w/Seafood
Thick udon noodles with vegetables, scallops, shrimp and calamari in pork broth.

SALADS

Avocado Crabmeat Salad
Served with fish roe and avocado sauce.

Garden Salad
Mixed greens with ginger dressing.

Seaweed Salad with Tobiko

SOUPS

Egg Drop Soup

Hot & Sour Soup

Pork & Shrimp Wonton Soup

Miso Soup

Thai Tom Yum Soup w/Chicken

Thai Tom Yum Soup w/Shrimp



SUSHI

Nigiri Sushi: 2 pieces per order | Additional surcharge applies for Sashimi (3 pieces)

Botan Ebi (Japanese Sweet Shrimp)

Ebi (Cooked Shrimp)

Hamachi (Yellowtail)

Hokkigai (Surf Clam)

Hottategai (Scallops)

Ika (Squid)

Ikura (Salmon Roe)
Add-on: Quail Egg

Inari (Tofu Skin)

Kanikama (Crab Stick)

Kanpachi (Amberjack)

Madai Miyabi (Japanese Snapper)

Maguro (Tuna)

Saba (Mackerel)

Sake (Salmon)

Smoked Salmon

Snow Crab

Tako (Cooked Octopus)

Tobiko (Fish Egg)

Unagi (Eel)

Uni (1 pc. Japanese Sea Urchin)
Add-on: Quail Egg

Usubahagi (Unicorn Leatherjacket)

White Tuna

TRADITIONAL MAKI

Alaska Maki
Salmon, cucumber and avocado roll.

Avo-Cucumber Maki
Avocado and cucumber roll.

Avocado Maki

Boston Maki
Cooked shrimp, avocado, cucumber and lettuce roll.

California Roll
Crab stick, cucumber and avocado, topped with fish roe.

Futo Maki
Burdock root, gourd strip, egg omelette, pickled radish, cucumber and avocado roll.

Ika Ume-Shiso Maki
Squid with Japanese mint and plum sauce.

Kappa Maki
Cucumber roll.

Negi-Hamachi
Yellowtail and scallion roll.

Philly Maki
Smoked salmon, cucumber, scallions and cream cheese roll.

Sake Maki
Salmon roll.

Salmon Cucumber / Avocado

Shrimp Tempura Maki
Fried tempura shrimp topped with tobiko drizzled with eel sauce.

Spicy Hamachi Maki
Yellowtail with scallions in a spicy sauce.

Spicy Kanikama
Crab stick in a spicy mayo sauce.

Spicy Scallop Maki
Hokkaido scallop with fish roe and scallions in a spicy sauce.

Spicy Tuna / Salmon Maki

Spider Maki
Fried soft-shell crab tempura with avocado and cucumber, topped with fish roe.

Sweet Potato
Tempura sweet potato roll.

Tekka Maki
Tuna roll.

Tuna Avocado / Cucumber

Una-Avo Maki
Eel with avocado or cucumber.

Veggie Maki
Burdock root, cucumber, asparagus, shiitake mushrooms and tofu skin roll.

White Tuna Mango Maki

SUSHI ENTREES

Nigiri & Maki
6 pieces of salmon roll, 5 pieces of crabmeat Naruto, 5 pieces of assorted sushi nigiri.

Poke Bowl
Diced sashimi with sesame seasoning, mango, cucumber, avocado and seaweed, over sushi rice.

Sashimi Deluxe
18 pcs. of the chef's choice of sashimi, served with sushi rice. (Great choice!)

Sashimi for One
2 pcs. each of: tuna, salmon, amberjack, flounder and octopus, served with sushi rice

Sushi & Sashimi
8 pieces of salmon cucumber roll topped with tuna, 6 pieces each of assorted sashimi and sushi nigiri.

Grand Sushi & Sashimi Platter
For Two - 38 pcs. / For Three - 54 pcs.

Sushi Combination for One
4 pieces of Kiss the Fire roll, 4 pieces each of assorted nigiri and sashimi.

Sushi Deluxe for Two
8 pieces of spicy tuna roll topped with avocado, 12 pieces of sushi (2 pieces each of tuna, salmon, yellowtail, sweet shrimp, eel and Japanese snapper).

Sushi Regular
1 pc. each of: spicy tuna hand roll, tuna, salmon, amberjack, yellowtail, shrimp and surf clam

Unagi Don
Eel with cucumber, shiitake mushrooms and avocado over seasoned rice.

MAKI SPECIALTIES

Back Bay Maki
Tuna, salmon, yellowtail and jalapeño roll topped with scallops and avocado in a sweet momiji sauce.

Bill Teuber Maki
Spicy tuna and cucumber roll, topped with yellowfin tuna and fresh wasabi.

Black Dragon Roll (Cooked)
Shrimp tempura and cream cheese roll topped with grilled eel in eel sauce.

Blue Hawaiian
Tuna, white tuna, mango and jalapeño peppers topped with yellowtail, blueberry and chili sauce.

Boston Uncommon
White tuna, mango and avocado inside, topped with crunchy tempura bits and lobster meat in a spicy yuzu sauce.

Chef Maki
Tuna, salmon, yellowtail, crabmeat, fish roe, avocado and spicy mayo in a soy paper wrap.

Crazy Maki (Cooked)
Crispy shrimp tempura roll with avocado and cucumber, topped with caviar in a spicy eel sauce. (5 pcs.)

Daisy Maki (Cooked)
Cucumber, avocado and mango roll topped with smoked salmon, drizzled with mango sauce.

Dragon Maki
Spicy salmon roll topped with eel and avocado, garnished with fish roe.

Elyse Special Maki
Spicy cooked scallops and crabmeat roll topped with yellowtail and our special sauce.

Fetish Maki
Shrimp tempura and cucumber roll topped with Japanese amberjack, served with homemade spicy sauce. Also available non-spicy.

Gator Paradise
Cucumber, broccoli and fish roe roll, topped with spicy salmon, dried shallot and crispy kale.

Godzilla Maki
Our largest roll: crabmeat with avocado inside, loaded with eel on top and assorted fish roe. (10 pcs.)

Hawaiian Sunset (No Rice)
All raw: tuna, salmon, yellowtail, crabmeat and avocado in a rice wrapper, served with Thai sweet chili sauce.

High Protein
Spicy crabmeat with avocado and cucumber, topped with yellowfin tuna and salmon, served with wasabi and yuzu dressing.

Jade Maki
Yellowtail and cucumber roll topped with yellowfin tuna, served with wasabi sauce and wasabi fish roe.

Kickoff Roll (Cooked)
Shrimp and cucumber roll topped with onion, cilantro and crabmeat in a wasabi mayo sauce.

Caterpillar Maki (Cooked)
Eel and cucumber roll topped with avocado.

Kiss the Fire
Spicy salmon roll topped with jalapeño pepper, white tuna and yellowfin tuna.

Kizami Roll
Tuna, avocado and kizami wasabi roll, topped with seared amberjack, salmon roe, crispy flakes and scallions in yuzu sauce.

Ladybug Maki
Spicy salmon roll topped with white tuna, salmon roe, scallions and lemon.

Lobster Maki (Cooked)
Tender cooked lobster meat with mango and avocado on top of spicy crabmeat, served with colorful caviar and our chef's special sauce.

Ocean View
Eel, asparagus and cucumber roll, topped with salmon in a spicy eel sauce.

Old Fusion Maki SEASONAL
Shrimp tempura, cucumber and cream cheese, topped with A5 Wagyu beef and shallot in ponzu olive oil sauce.

Patriot Maki (Super Spicy)
Spicy Hokkaido scallops, fish roe and scallion roll, topped with sweet shrimp and avocado, served with a spicy sauce.

Phoenix Maki (Cooked)
Spicy crabmeat roll topped with seared salmon, fish roe and scallions in eel sauce.

Psycho Roll (Cooked)
Shrimp tempura, avocado, sweet potato tempura and mango in a sesame soybean sheet, served with mango and eel sauce.

Rainbow Roll
Avocado, cucumber and crabmeat inside, topped with assorted sashimi and colorful fish roe.

Red Dragon Roll
Crispy shrimp tempura roll topped with spicy tuna.

Snow Mountain Maki (Cooked)
Jumbo shrimp tempura roll topped with snow crab.

Super Diamond
Tuna and avocado roll with salmon on top and a layer of mango.

Tiger Roll
Spicy scallops, crab stick and avocado roll, topped with seared salmon, fish roe and jalapeños.

Tokyo Sunrise
Shrimp, mango and cucumber roll, topped with snow crab and avocado in sweet chili sauce.

Valentine Roll (Cooked)
Shrimp and avocado in a soybean sheet, topped with fresh pineapple and crunchy tempura crabmeat.

Volcano Maki (Cooked)
Eel and avocado roll topped with spicy crabmeat.

Hot & Spicy Extra Hot & Spicy

Consuming raw or undercooked seafood may increase your risk of foodborne illness.