

# Bistro d' ASIA & Sushi Bar

1301 Orange Ave.  
Coronado, CA 92118

**Book an Event:**  
Phone: 619.741.7916  
Fax: 619.741.6577

**NewEvent@EMEvents.com**  
**www.EMEvents.com**

- ◆ Open 7 days
- ◆ Lunch & Dinner
  - ◆ Sun–Thurs 11:30am – 9:30pm
  - ◆ Fri–Sat 11:30am – 10:00pm
- ◆ Private Dining Options for Parties up to 40 guests
- ◆ Street parking is available in the vicinity of Bistro d'Asia
- ◆ Dress Code: Business Casual
- ◆ Patio dining
- ◆ Vegetarian friendly



- ◆ “Nestled on the island of Coronado, the Bistro d'Asia is a hidden gem” David Burger, CityEAT

With an audience of visitors and loyal locals, this popular eatery has high standards of excellence in both food and friendly service. Bistro d'Asia calls itself “deliciously Healthy” dining, and the fun menu reflects this effort with categories like Steamed, Grilled, Sizzled and Noodled. The myriad of Asian styles includes Korean, Vietnamese, Thai, Cantonese, Chinese and Japanese. A casually elegant restaurant perfect for all occasions, Bistro d'Asia is already a Coronado destination in its own right.

## Group Accommodations



**Private Room**

Bistro d'Asia's private room features sliding glass doors that offer complete privacy as desired.

**Without AV:**

30 Guests spacious  
40 Guests tight

**WITH AV:**

25 Guests spacious  
30 Guests tight

## Group Menus

### BASIC CUSTOM MENU

#### OPTIONAL APPETIZER SAMPLER

*(Please Add \$12.00 Per Person)*

##### Siam Lettuce Wraps

*Morsels of Chicken and Shrimp Stir-Fried with Mixed Veggies and Hoi Sen Sauce, Presented with Cool Lettuce Cups for Wrapping*

##### Singapore Pork Potstickers

*Pan-Fried Giant Pork Ravioli with Soy Ginger Sesame Sauce*

##### Vegetable Spring Rolls

*Vietnamese Style Spring Rolls Stuffed with Mixed Vegetables, Served with Fresh Mint and Sweet & Sour Dipping Sauce*

#### SOUP OR SALAD

*Choice of*

**Soup**

**Salad**

#### ENTREES

*All Entrees are Served with Rice and Vegetables.*

*Choice of*

##### Bangkok Spicy Beef

*Sliced Flank Steak Wok-Fried with Garlic, Chili Paste, Bamboo Shoots and Mushrooms*

##### Maui Volcano Beef

*Stir-Fried Tender Strips of Flank Steak in a Not-Too-Spicy Oyster Sauce, Served on a Broccoli Island*

##### Saigon Kung Pao Chicken

*A Velvety Chicken Breast is Diced and Wok-Fried with Fresh Garlic, Onion, Peanuts, Green Pepper, Chilies & Sweet Basil*

##### Pad Thai Rice Noodles

*Mei Fun Noodles Stir-Fried with Chicken and Shrimp, Bean Sprouts and Eggs in a Sweet and Sour Rich Sauce with Hints of Thai Basil and Crusted Peanuts*

#### DESSERT

#### COFFEE, ICED TEA

\$25.00 PER PERSON  
PLUS BEVERAGES, TAX AND 18% GRATUITY

*PRICES AND MENU ITEMS SUBJECT TO CHANGE*

### STANDARD CUSTOM MENU

#### OPTIONAL APPETIZER SAMPLER

*(Please Add \$12.00 Per Person)*

##### Siam Lettuce Wraps

*Morsels of Chicken and Shrimp Stir-Fried with Mixed Veggies and Hoi Sen Sauce, Presented with Cool Lettuce Cups for Wrapping*

##### Singapore Pork Potstickers

*Pan-Fried Giant Pork Ravioli with Soy Ginger Sesame Sauce*

##### Vegetable Spring Rolls

*Vietnamese Style Spring Rolls Stuffed with Mixed Vegetables, Served with Fresh Mint and Sweet & Sour Dipping Sauce*

#### SOUP OR SALAD

*Choice of*

**Soup**

**Salad**

#### ENTREES

*All Entrees are Served with Rice and Vegetables.*

*Choice of*

##### Bangkok Spicy Beef

*Sliced Flank Steak Wok-Fried with Garlic, Chili Paste, Bamboo Shoots and Mushrooms*

##### Maui Volcano Beef

*Stir-Fried Tender Strips of Flank Steak in a Not-Too-Spicy Oyster Sauce, Served on a Broccoli Island*

##### Open Sesame Chicken

*House Specialty. Crispy Sliced Chicken Breast Tossed in a Caramelized Sesame Sauce*

##### Cantonese Crispy Pan Fried Noodles

*Mixed Vegetables, Shiitake Mushrooms and Bamboo Shoots Wok-Fried with BBQ Pork, Chicken and Shrimp in a Light Soy Sauce*

##### Hanoi Tuna

*Stir-Fried Tuna in a Cantonese Black Bean Sauce, Served on a Sizzling Hot Plate*

#### DESSERT

#### COFFEE, ICED TEA

\$34.00 PER PERSON  
PLUS BEVERAGES, TAX AND 18% GRATUITY

*PRICES AND MENU ITEMS SUBJECT TO CHANGE*

## Group Menus

### PREMIUM CUSTOM MENU

#### OPTIONAL APPETIZER SAMPLER

*(Please Add \$15.00 Per Person)*

##### **Peking Crispy Duck Breast**

*Succulent Peking Duck Spiced with Cinnamon, Clove and Star Anise, Accompanied by Small Steamed Lotus Buns, Hoi Sen Sauce, Cucumber and Scallions*

##### **Asian Lemon Shrimp**

*Tempura Shrimp Tossed with a Lemon Mustard Sauce Served with Crispy Shrimp Chips*

##### **Siam Lettuce Wraps**

*Morsels of Chicken and Shrimp Stir-Fried with Mixed Veggies and Hoi Sen Sauce, Presented with Cool Lettuce Cups for Wrapping*

##### **Singapore Pork Potstickers**

*Pan-Fried Giant Pork Ravioli with Soy Ginger Sesame Sauce*

##### **Vegetable Spring Rolls**

*Vietnamese Style Spring Rolls Stuffed with Mixed Vegetables, Served with Fresh Mint and Sweet & Sour Dipping Sauce*

#### SOUP OR SALAD

*Choice of*  
**Soup**  
**Salad**

#### ENTREES

*All Entrees are Served with Rice and Vegetables.*

*Choice of*

##### **Korean Steak**

*New York Steak Grilled with Caramelized Sesame Soy Sauce with Roasted Garlic and Charred Onion*

##### **Orange Peel Chicken**

*Lightly Dusted and Wok-Fried, Tossed with Fresh Orange Peel for a Mildly Spicy Citrus Combination*

##### **Open Sesame Chicken**

*Crispy Sliced Chicken Breast Tossed in a Caramelized Sesame Sauce*

##### **Firecracker Shrimp**

*Tempura Shrimp with a Spicy Green and Red Pepper Sauce*

##### **Dancing Scallops**

*Diver Sea Scallops Sautéed with Green Pepper, Lemon Grass and Sweet Onion in a Spicy Kung Pao Sauce*

##### **Cantonese Crispy Pan Fried Noodles**

*Mixed Vegetables, Shiitake Mushrooms and Bamboo Shoots Wok-Fried with BBQ Pork, Chicken and Shrimp in a Light Soy Sauce*

#### DESSERT

*Choice of Three (3) Desserts*

#### COFFEE, ICED TEA

**\$34.00 PER PERSON**  
**PLUS BEVERAGES, TAX AND 18% GRATUITY**

PRICES AND MENU ITEMS SUBJECT TO CHANGE

### \$75.00 ALL INCLUSIVE MENU

*Includes Food, Beverage, Two (2) Glasses of Wine, Tax and Gratuity*

#### APPETIZER SAMPLER

##### **Peking Crispy Duck Breast**

*Succulent Peking Duck Spiced with Cinnamon, Clove and Star Anise, Accompanied by Small Steamed Lotus Buns, Hoi Sen Sauce, Cucumber and Scallions*

##### **Asian Lemon Shrimp**

*Tempura Shrimp Tossed with a Lemon Mustard Sauce Served with Crispy Shrimp Chips*

##### **Siam Lettuce Wraps**

*Morsels of Chicken and Shrimp Stir-Fried with Mixed Veggies and Hoi Sen Sauce, Presented with Cool Lettuce Cups for Wrapping*

##### **Singapore Pork Potstickers**

*Pan-Fried Giant Pork Ravioli with Soy Ginger Sesame Sauce*

##### **Vegetable Spring Rolls**

*Vietnamese Style Spring Rolls Stuffed with Mixed Vegetables, Served with Fresh Mint and Sweet & Sour Dipping Sauce*

#### SOUP OR SALAD

*Choice of*  
**Soup**  
**Salad**

#### ENTREES

*All Entrees are Served with Rice and Vegetables.*

*Choice of*

##### **Korean Steak**

*New York Steak Grilled with Caramelized Sesame Soy Sauce with Roasted Garlic and Charred Onion*

##### **Orange Peel Chicken**

*Lightly Dusted and Wok-Fried, Tossed with Fresh Orange Peel for a Mildly Spicy Citrus Combination*

##### **Open Sesame Chicken**

*Crispy Sliced Chicken Breast Tossed in a Caramelized Sesame Sauce*

##### **Firecracker Shrimp**

*Tempura Shrimp with a Spicy Green and Red Pepper Sauce*

##### **Dancing Scallops**

*Diver Sea Scallops Sautéed with Green Pepper, Lemon Grass and Sweet Onion in a Spicy Kung Pao Sauce*

##### **Cantonese Crispy Pan Fried Noodles**

*Mixed Vegetables, Shiitake Mushrooms and Bamboo Shoots Wok-Fried with BBQ Pork, Chicken and Shrimp in a Light Soy Sauce*

#### DESSERT

*Choice of Three (3) Desserts*

#### COFFEE, ICED TEA

## Event Information

### Booking Information

Space may be confirmed on a definite basis as early as twelve months in advance. All dates are subject to space release approval from our Special Event Coordinator and considered definite upon receipt of deposit. Bistro d'Asia is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Bistro d'Asia will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit will be charged to a credit card. Deposits are based on the number of guests and estimate total cost of the event. Your deposit, in the specified amount, is due upon the signing of the contract. The final balance will be presented to the host at the conclusion of the event, payment in the form of credit card or cash only is accepted.

### Food and Beverage Estimate

Bistro d'Asia offers a variety of menus to fit your budget. A service charge of 18% will be added to all food and beverage items and tax will be calculated on 7.75% of subtotal. An extensive wine list will help to complete your event. No outside food or wine or any other beverages are permitted on premises.

### Cancellations

In the event of a cancellation, Bistro d'Asia requires a minimum notice of 48 hours. Deposits can be used towards a future event with 30 days of original event date.

### EME Rewards

**EME Appreciation Program** – Bistro d'Asia offers a gift certificate credit equivalent to 5% of food and beverage expenditure for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Bistro d'Asia.

In addition, earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice

### Parking

Street parking is available in the vicinity of Bistro d'Asia.

## Map & Directions



### **From the 5 Freeway Southbound:**

*Coming from Del Mar, Solana Beach, Oceanside, Orange County, etc*

- ◆ Take the 5 Freeway South.
- ◆ Take CA-75 towards Coronado.
- ◆ Follow CA-75 over the bridge and continue as it veers first right then left until you reach Orange Avenue.
- ◆ Turn Left on Orange Avenue and continue to B Street.
- ◆ Turn left on B Street.
- ◆ Bistro d'Asia is on the corner of B Street and Orange Avenue.

### **From the 5 Freeway Northbound:**

*Coming from Imperial Beach, Coronado, Mexico, or the Airport*

- ◆ Take the 5 Freeway North.
- ◆ Take CA-75 towards Coronado.
- ◆ Follow CA-75 over the bridge and continue as it veers first right then left until you reach Orange Avenue.
- ◆ Turn Left on Orange Avenue and continue to B Street.
- ◆ Turn left on B Street.
- ◆ Bistro d'Asia is on the corner of B Street and Orange Avenue.

### **From I 94 Westbound:**

*Coming from El Cajon etc.*

- ◆ Take I 94 westbound to the 5 Freeway
- ◆ Take 5 Freeway southbound.
- ◆ Take CA-75 towards Coronado.
- ◆ Follow CA-75 over the bridge and continue as it veers first right then left until you reach Orange Avenue.
- ◆ Turn Left on Orange Avenue and continue to B Street.
- ◆ Turn left on B Street.
- ◆ Bistro d'Asia is on the corner of B Street and Orange Avenue.

## Regular Dinner Menu\*

### ASIAN TEMPTATION

**Peking Crispy Duck Breast \$10.95**

*Succulent Peking Duck Spiced with Cinnamon, Clove & Star Anise,  
Accompanied by Small Steamed Lotus Buns,  
Hoisen Sauce, Cucumber and Scallions*

**Siam Lettuce Wraps \$8.50**

*Morsels of Chicken and Shrimp Stir-Fried with Mixed Veggies and  
Hoisen Sauce, Presented with Cool Lettuce Cups for Wrapping*

**Crispy Calamari \$7.50**

*Deep Fried to a Golden Crisp, Served in a Wonton Basket  
with an Asian Marinara Dipping Sauce*

**Singapore Pork Potstickers \$6.95**

*Pan-Fried Giant Pork Ravioli with Soy Ginger Sesame Sauce*

**Asian Lemon Shrimp \$9.95**

*Tempura Shrimp Tossed with a Lemon Mustard Sauce  
and Served with Crispy Shrimp Chips*

**Vegetable Spring Rolls \$5.50**

*Vietnamese Style Spring Rolls Stuffed with Mixed Vegetables,  
Served with Fresh Mint and Sweet & Sour Dipping Sauce*

**Vegetable Dumplings \$5.95**

*Filled with Mixed Vegetables, Served Pan-Fried or Steamed*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### SOUPS

**Velvet Egg Drop Soup**  
Cup \$2.95 ~ Bowl \$4.95

**Vegetarian Hot & Sour Soup**  
Cup \$2.95 ~ Bowl \$4.95

### SALADS

**Spicy Crackling Calamari Salad \$8.50**  
*Crispy Marinated Calamari Tossed with Mushroom,  
Green Pepper and Onion Over a Bed of Mixed Green Lettuces*

**Asian Caesar Salad with Grilled Chicken \$8.50/\$10.95**  
*Classic Caesar Salad with Crispy Wonton and Roasted Sesame Seed*

**Warm BBQ Duck & Spinach Salad \$7.95**  
*Confit of BBQ Duck with Spinach, Orange Segments  
and Water Chestnuts Tossed in Citrus Honey Mustard Dressing.*

**Thai Sweet and Sour Cucumber Salad \$5.50**

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

## Regular Dinner Menu\*

### VEGETARIAN ENTRÉES

**Buddha's Delight \$8.95**

*Traditional Chinese Buddhist Monk Specialty,  
A Mixture of Seasonal Veggies and Wood Ear Mushrooms  
Tossed with Bean Thread Noodles in a Vegetable Jus*

**Monk's Curry \$9.95**

*A Vegetarian Curry, Featuring Eggplant, Hard Spiced Tofu,  
Sweet Onion and Other Fresh Market Vegetables  
in an Exotic Thai Curry Sauce*

**Heavenly Noodles \$9.95**

*Pan-Fried Cantonese Noodles with Mixed Vegetables,  
Bean Sprouts and Three Kinds of Mushrooms*

**Szechwan Style Vegetables \$8.95**

*Fresh Vegetables in a Spicy Brown Sauce*

**Temple Style Eggplant \$10.95**

*Japanese Eggplant Stir-Fried with Garlic and  
Sweet Rice Vinegar in a Spicy Brown Sauce*

**Steamed Mekong Seafood \$14.95**

*Shrimp, Scallops and Mussels Steamed in an Aromatic Broth of  
Roasted Garlic, Fresh Tomato and Sweet Basil*

**Down Under Mussels & Spinach \$10.95**

*Deep Sea Green Mussels in a Spicy Asian  
Marinara Sauce with Steamed Spinach*

**Emerald Shrimp \$16.95**

*Steamed Tiger Shrimp and Broccoli  
in a Ginger Infused Light Soy Broth*

### WOKED ENTRÉES

**Maui Volcano Beef \$12.95**

*Stir-Fried Tender Strips of Flank Steak in a Not-Too-Spicy  
Oyster Sauce Served on a Broccoli Island*

**Saigon Kung Pao Chicken \$10.95**

*A Velvety Chicken Breast is Diced and Wok-Fried with Fresh  
Garlic, Onion, Peanuts, Green Pepper, Chilies and Sweet Basil*

**Lemon Chicken \$11.95**

*A Light Lemon Sauce Over Wok-Fried Chicken*

**Mongolian Style Beef \$11.95 / Chicken \$10.95**

*Flash-Fried Flank Steak or Sliced Chicken Breast Woked with  
Scallions and Garlic Served on a Bed of Crispy Rice Noodles*

**Orange Peel Chicken \$11.95 / Shrimp \$15.95**

*Lightly Dusted and Wok-Fried, Tossed with Fresh Orange  
Peel for a Mildly Spicy Citrus Combination*

**Sizzled Bangkok Spicy Beef \$14.95**

*Sliced Flank Steak Wok-Fried with Garlic,  
Chili Paste, Bamboo Shoots and Mushrooms*

**Hanoi Tuna In Two Styles \$14.95**

*Stir-Fried Tuna in a Thai Red Curry Sauce or  
in a Cantonese Black Bean Sauce, Served on a Sizzling Hot Plate*

**Waikiki Pineapple Chicken \$12.95**

*Hawaiian Style Sweet & Sour Chicken with Fresh Pineapple & Tomato.*

**Waikiki Pineapple Chicken \$11.95**

*Hawaiian Style Sweet & Sour Chicken with Fresh Pineapple & Tomato.*

**Firecracker Shrimp \$15.95**

*Tempura Shrimp with a Spicy Green and Red Pepper Sauce*

**Grilled Hong Kong Steak \$20.95**

*Grilled New York Flambéed with Brandy (Tablesides)  
Served Benihana Style on a Sizzling Hot Plate*

**Kobe Chicken Steak \$14.95**

*Sizzling Teriyaki Chicken Breasts  
Served on a Bed of Bean Sprouts and Mushrooms*

**Korean Steak \$20.95**

*New York Steak Grilled with Caramelized  
Sesame Soy Sauce with Roasted Garlic and Charred Onion*

## Regular Dinner Menu\*

### NOODLED

**Chow Fun Marco Polo / Seafood \$10.95 / \$14.95**

*Fresh Wide Rice Noodles Stir-Fried with Beef and Chicken in a Black Bean Tomato Sauce with Snow Peas and Fresh Tomato*

**Cantonese Crispy Pan Fried Noodles \$10.95**

*Mixed Vegetables, Shiitake Mushrooms and Bamboo Shoots Wok-Fried with BBQ Pork, Chicken and Shrimp in a Lite Soy Sauce*

**Pad Thai Rice Noodles \$10.95**

*Mei Fun Noodles Stir-Fried with Chicken and Shrimp, Bean Sprouts and Eggs in a Sweet and Sour Rich Sauce with Hints of Thai Basil and Crusted Peanuts*

**BBQ Duck Chow Mein \$9.95**

*Strips of BBQ Duck Stir-Fried with Soft Cantonese Noodles in a Not Too Spicy Thai Sauce*

**Singapore Style Rice Noodles \$10.95**

*Classic Angel Hair Rice Noodles Stir-Fried with Curry (or No Curry-Amoy Style). Shrimp, Bean Sprouts and BBQ Pork*

### ACCOMPANIMENTS

**Spinach Sauté with Garlic \$5.95**

**Snow Peas and Woked Mushrooms \$5.95**

**Steamed Broccoli and Oyster Sauce \$6.50**

**Mister Chan's Garlic Noodles \$6.50**

**Five Vegetables Fried Rice \$5.50**

**BBQ Duck or Chicken Fried Rice \$6.50**

**BBQ Pork Fried Rice \$7.50**

**Special Fried Rice \$8.95**

*BBQ Pork, Shrimp and Chicken*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### SUSHI

**Chef's Choice Sashimi \$13.50**

*Mixed Sashimi of today's Fresh Fish (3pcs each)*

**Martini Sashimi \$18.00**

*Chef Choice of Sashimi mixed in a Martini Glass*

**Ahi Poki in Martini Glass \$12.50**

*Ahi Tuna, Seaweed Salad, Sesame oil and red chili*

### SALADS

**Spicy Sashimi – mixed sashimi, seaweed & sprout \$11.50**

**Seaweed Salad with Cucumber \$5.50**

**Edamame – steamed soy bean \$2.95**

### SPECIAL ROLLS

**Sunset – crab, cucumber & salmon w/ lemon \$10.00**

**Mystic – tuna, yellowtail & avocado in a cucumber \$10.00**

**Lizard – shrimp tempura, crab & avocado w/ tobico \$9.00**

**Riceless – spicy tuna & masago topped w/ yellowtail \$10.00**

**Citrus Spicy Scallop – crab, avocado & cucumber \$8.00**

**Mango Albacore – shrimp tempura w/ avocado \$10.50**

**California – crab, cucumber & avocado \$5.75**

**Rainbow – Calif. w/ tuna, shrimp & salmon on top \$10.50**

**Volcano – crab, smoked salmon & baked \$9.50**

**Hawaiian – California w/ spicy tuna on top \$10.00**

**Spider – softshell crab, avocado & cucumber \$10.00**

**Veggie – avocado, sprouts, lettuce & gobo \$5.50**

**Philadelphia – smk salmon, cream cheese & cucumber \$6.50**

**Double Double – shrimp temp & crab w/ ebi outside \$10.00**

**Unagi Eel – eel, cucumber & crab \$6.75**

**Flaming – spicy tuna, masago & cucumber \$8.00**

**Hurricane – crab w/ seared tuna & avocado on top \$10.50**

**Super California – California w/ masago on top \$6.50**

**Shrimp Tempura Roll -\$10.00**

**Cucumber Roll \$3.50**

### HAND ROLLS

**Spicy Tuna \$5.00 Spicy Scallop \$5.00**

**California \$4.50 Eel \$4.50**

### TEKKA MAKI – 6 pcs

**Salmon \$4.50**

**Tuna \$4.75**

**Yellowtail \$4.75**

\*MENU ITEMS & PRICES SUBJECT TO CHANGE