



CONCERTO FUSION CUISINE

Concerto Fusion, *A united world of cuisine from the East and beyond...*

Hours

Mon. - Thurs: 11am - 10pm * Friday: 11am - 11pm
Saturday: 12 noon - 11pm * Sunday: 12 noon - 10pm

2 South Delmorr Avenue, Morrisville, PA 19067

TEL: 215-428-2899 FAX: 215-428-3899

www.concertofusion.com concertofc@yahoo.com

Concerto Prelude

© Soup

Cantonese Wonton Soup	Pt. \$3	Qt. \$5
🍴 Chicken Hot & Sour Soup	Pt. \$3	Qt. \$5
♣️ Miso Soup	Pt. \$3	Qt. \$5
Seafood Winter Melon Soup		Qt. \$7
🍴 Spicy Seafood Miso Soup	Pt. \$5.50	Qt. \$8
🍴 Shrimp in Red Curry Basil Soup	Pt. \$5.50	Qt. \$8
Chicken Cream Corn Soup	Pt. \$4	Qt. \$7
Cantonese Wonton Noodle Soup		Qt. \$6

Appetizers from the Sushi Bar

- 🍴 **Pepper Tuna Sashimi** - Seared tuna with a drizzle of ground pepper corn, served with ponzu Japanese soy vinegar sauce. **\$9**
- 🍴 **Seared Savory White Tuna Sashimi** - White tuna covered with Shichimi Japanese seven mixed pepper, lightly baked surface, medium rare cut in slices, served with angel hair daikon radish and sweet soy sauce. **\$11**
- **Garlic Tuna Sashimi** - Finest tuna sashimi covered with roasted sesame seeds, lightly baked surface, medium rare, cut in slices served with sweet & garlic soy sauce. **\$11**
- 🍴 **Sushi Bullet** - Seaweed rolled with assorted sashimi cooked tempura style, topped with spicy tuna, decorated with Oshinko Japanese pickles, black tobiko and green scallion. **\$15**
- ® 🍴 **Tuna or Salmon Tartar** - Chunks of tuna or salmon sashimi mixed with tobiko, scallions and spicy sauce. **\$9**
- ® **Sushi Pizza** - Green onion pancake topped with avocado mix, sliced tuna & yellowtail, served with light spicy fresh fruit sauce. **\$15**
- ® 🍴 **Eel Cake** - Sushi box with eel on top. Spicy tuna, tempura flakes inside. Served with seaweed nori **\$15**
- ® **Sushi Symphony** - Sliced yellowtail sashimi rolled with fresh red onions in a savory chefs special sauce. **\$11**

© Appetizers from the Kitchen

- Concerto Dim Sum Sampler** - 2 baby back ribs, 3 steam shrimp dumpling, 3 crab rangoon & 1 crawfish spring roll. **\$16**
- Crab Rangoon (5 pcs)** - Wonton wrapped cream cheese and crabmeat served with coconut dressing. **\$6**
- Concerto Signature Lettuce Wrap** Original or ♣️ Vegetarian Minced shrimp, chicken, Chinese sausages, baby clams, shitake mushrooms & jicama seeds served in a fresh lettuce cup. (Vegetarian option comes with shiitake mushrooms, baby corn, onions and jicama seeds) **\$8**
- Goat Cheese Ravioli (5 pcs)** - Imported goat cheese and crabmeat lightly fried, served with coconut dressing. **\$8**
- Stuffed Stone Crab Claw** - 2 pieces per order, lightly fried with shrimp stuffing. **\$9**
- ♣️ **Edamame** - Steamed fresh green soybean, tossed with five spices sea salt. **\$4**
- Crawfish Spring Roll (2 pcs)** - Louisiana crawfish, vegetable & vermicelli serve with spicy sweet chili sauce. **\$5**
- Spring Roll (2 pcs. ♣️ Vegetable or Shrimp & Pork)** - Fresh shredded vegetable and shrimp in a lightly fried crispy crepe skin, served with lime chili salsa. **\$3**
- Steamed Shrimp Dumpling (6 pcs)** **\$6**
- Steamed or Pan Fried Pork/Vegetable Dumpling (6 pcs) \$5**
- Baby Back Ribs (5 pcs)** - Baby pork ribs with Eurasian BBQ sauce and corn salsa. **\$8**
- Caribbean Phyllo Crusted Prawns** - Lightly fried Jumbo shrimp wrapped in phyllo, served with guacamole mango salsa. **\$8**
- Imperial Spider** - Lightly fried soft shell crab wrapped in phyllo, served with guacamole mango salsa. **\$8**
- Penang Satay Beef/Chicken on a Stick** - Malaysian style satay beef or chicken served on skewers in a spicy peanut sauce. **\$8/\$6**
- Shrimp Tempura Appetizers** - Lightly Tempura battered fried jumbo shrimp and vegetables. **\$7**

🍴 Indicates Spicy ♣️ Indicates Vegetarian ☀️ Inside out for 50¢ Extra © Cooked ○ Partially Cooked ® Raw

Concerto Prelude Continued

Salad

- ♣️ Ⓜ️ Green Salad with Ginger Dressing \$4
- ♣️ Ⓜ️ Seaweed Salad \$5
- Ⓜ️ Seaweed Salad with Baby Tako (Octopus) \$8
- Ⓜ️ Kani Salad - Crabstick salad mixed with spicy sauce, tempura crunch, cucumber and tobiko. \$5
- Warm Wild Mushroom Salad - Wild mushrooms with mixed baby greens & honey mustard herb dressing \$7
- 🍷 Wok Fried Calamari Salad - Fried calamari with spring mix lettuce, served in lime chili plum sauce. \$7
- Aromatic Duck Salad - Roasted duck meat with baby spinach & jicama seeds, served with lime tamarind dressing. \$7

Matinee Features

Lunch Specials

© Platters

Served with steamed white, brown or egg fried rice (except #14).

Choice of Miso, Hot & Sour or Cantonese Wonton Soup.

1. Chicken or Beef Broccoli \$6
2. Wok Cashew Chicken or Shrimp \$6/7
3. Chicken, Shrimp or ♣️ Vegetable Chow Mein \$6/7/6
4. Pepper Steak and Onions \$6
5. Sweet & Sour Chicken \$6
6. Shrimp with Garlic Sauce \$7
7. Shrimp with Lobster Sauce \$7
8. Seafood Combo \$9
9. 🍷 General Tso's Chicken or ♣️ Bean Curd \$6.50
10. Sesame Chicken \$6.50
11. Mango Chicken, Shrimp or ♣️ Bean Curd \$7/8/7
12. Bangkok Basil Chicken or Shrimp \$7/8
13. Black Pepper Beef \$7
14. Lo Mein ♣️ Vegetable, Chicken, Shrimp, Beef or Pork \$6

Note: Actual ingredients may vary and if you should have any questions concerning the ingredients & the preparation of raw or cooked food please feel free to ask our manager.

"Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness."

Japanese Lunch Specials

All specials come with choice of Miso Soup, Hot & Sour Soup Cantonese Wonton Soup or Garden Salad.

- Ⓜ️ Sushi Lunch - Tuna roll with 5 pieces of sushi. \$11
- Ⓜ️ Sashimi Lunch - Chefs choice of sliced raw fish. \$13
- Ⓜ️ Sushi & Sashimi Combo - 4 pieces of sushi with 7 pieces of sashimi. \$15
- California Roll Lunch - 2 California rolls \$9
- Ⓜ️ Tekka Maki Lunch - 2 Tuna rolls \$10
- Maki Combo - Tuna, California & cucumber rolls. \$12

Lunch Bento Box

All bento boxes come with choice of Miso, Hot & Sour or Cantonese Wonton Soup, white or brown rice, Shumai Seaweed Salad and California roll.

- © Chicken Teriyaki Box \$11
- © Salmon Teriyaki Box \$11
- © Chicken Tempura Box \$11
- © Shrimp Tempura Box \$11
- © Chicken Katsu Box \$11
- Ⓜ️ Sushi Box \$11
- Ⓜ️ Sashimi Box \$13

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Concerto Fusion Cuisine is a contemporary style restaurant that perfectly combines attractive ambiance with good food. The menu features traditional Asian or European cuisine harmoniously mixed with the spices and cooking styles of the other region. The feng-shui style decor combined with the in-door waterfall creates a dining experience that dazzles the eyes and ears as well as the taste-buds. The full-service bar and sushi bar also contribute to the diversity and atmosphere of the restaurant. We invite you to come and experience Concerto Fusion Cuisine for yourself!

**See you at 2 South Delmorr Ave in Morrisville PA
Across from the Dairy Queen.**

Concerto Maestro

© Star Entrees

All entrees come with choice of white or brown rice.

Concerto Trio Delight - Shrimp, scallops, lobster meat & fishcake with Spicy sea food paste and assorted shredded vegetables. **\$18**

Baked Mahi-Mahi - Served with okra, potato hash, and red onion in an orange/lemon citrus beurre blanc. **\$19**

Steak & Scallops - Pan fried seared scallops & cube cut steaks with pepper corn sauce, served with asparagus. **\$16**

Grilled Rack of Lamb - Served with a goat cheese lime soy emulsion, garnished with sun dried tomatoes, asparagus & red potatoes. **\$26**

Chilean Sea bass Hunan Style - Served with sautéed baby spinach & shiitake mushrooms in a soy lime tamarind emulsion sauce. **\$25**

Ocean Balacan - Sautéed shrimp, scallops and vegetables in a spicy Malaysian style shrimp paste sauce. **\$18**

Thai Red Snapper - Grilled red snapper filet served with artichoke and potatoes in Thai green curry sauce. **\$18**

Thai Green Curry Chicken - Grilled Chicken served with artichoke and potatoes in Thai green curry sauce. **\$16**

Pan Seared Chicken, Salmon or Rib Eye - Served with baby Spinach and red onions with a balsamic, fusion teriyaki reduction. **\$16/18/22**

Malaysian Flirtation (Mango Chicken or Shrimp) - Lightly Sautéed chicken or jumbo shrimp served in a mango chili sauce. **\$14/16**

Thai Salsa Beef (Black Pepper Beef) - Sliced tenderloin, marinated in a pepper corn sauce served with string bean. **\$13**

Salt and Pepper Prawns or Soft Shell Crab - Lightly Fried with salt, pepper and a touch of French style buttery flavor with an assortment of string beans. **\$18/20**

Bangkok Basil Chicken or Shrimp - With fresh mushrooms, carrots, sweet peas, zucchini and ginger. **\$14/16**

Wok Seared Duck - Marinated half boneless duck served with garden fresh lettuce sautéed and glazed. **\$18**

House Special Duck - Half boneless duck, fried until golden brown, served with sautéed vegetables. **\$18**

The Stir Fry De Tres - Shrimp, scallops & squid stir fry with mixed vegetables in an Asian dark sauce. **\$16**

Royal Lemongrass Rock Shrimp - Grilled jumbo shrimp with sautéed celery & mixed greens. **\$18**

Country Style Tofu - Quickly fried homemade style firm Tofu with vegetables, served with brown sauce. **\$13**

Vegetarian Treasure - Stir fried garden vegetables, Fresh Lily bulb, shiitake, abalone & enoki golden mushrooms, lightly infused with chicken consommé (for strict vegetarians we will cook with a vegetable consommé) **\$16**

Shrimp, Chicken or Vegetable Tempura - Lightly fried and battered tempura style. **\$16/14/12**

Chicken Katsu - Lightly breaded chicken, and fried crispy until golden brown, served with special katsu sauce. **\$13**

© Asian Signature Dishes

All entrees come with choice of white or brown rice.

Sesame Chicken or Shrimp - Chunks of white meat chicken or jumbo shrimp lightly fried until crisp in an exquisite sesame sauce and served with broccoli. **\$13/15**

Wok Cashew Chicken or Shrimp - White Meat Chicken or Jumbo Shrimp and vegetables cooked in chef's special brown sauce with cashew nut. **\$10/13**

Chicken or Beef Broccoli - Chicken or Beef stirred fried with broccoli in chef's special brown sauce. **\$10/11**

General Tso's Chicken or Bean Curd - Tender chunks of chicken or bean curd marinated and quickly fried until crisp, blended in an unique spicy honey sauce and served with broccoli. **\$13/10**

Chicken or Shrimp Chow Mein - Shredded white meat chicken or jumbo shrimp stir fried lightly with shredded vegetables in a traditional white sauce. **\$10/13**

Sweet and Sour Chicken - Chicken fingers with sweet and sour sauce. **\$10**

Shrimp with Lobster Sauce - Jumbo shrimp cooked in Chef's special egg lobster sauce. **\$13**

Melting Snow Prawn - Jumbo shrimp lightly coated and sautéed with shiitake sauce, garnished with broccoli and Honey walnuts. **\$15**

Szechwan Chicken - White meat chicken and vegetable quickly sautéed and cooked in Szechwan style bean sauce. **\$13**

Garlic Jumbo Shrimp - Jumbo Shrimp with stir fried vegetables in spicy sweet and sour sauce. **\$13**

Eggplant in Garlic Sauce - Stir fried Chinese eggplant cooked in a spicy garlic sauce. **\$9**

Moo Shu Chicken, Pork or Vegetable - Traditional stir fry with shredded cabbage and vegetables in special plum sauce. **\$11**

© Noodle Dishes

Pad Thai Noodle - Thai style noodle stir fried in mild spicy sauce.

with Shrimp **\$13**
with Chicken or Vegetables **\$11/10**

Singapore Angel Vermicelli - Shrimp, Chicken, Vegetables Pork and Rice Noodle stir fried in curry flavor sauce. **\$9**

Lo Mein Noodle - Stir fried Egg Noodles and vegetables. with Shrimp, Chicken, Beef or

Vegetables **\$8.50**

Combination **\$9**

Chow Fun with Chicken, or Beef

- A flat broad noodle stir fried with vegetables. **\$9/10**

© Fried Rice




Mango Basil Fried Rice - Malaysian flavor fried rice. **\$9**
with Chicken, Shrimp or Both **\$11**

Pineapple Curry Fried Rice **\$9**
with Chicken, Shrimp or Both **\$11**

Fried Rice with Chicken, Shrimp, Pork, or

Vegetables **\$8.50**

House Special Fried Rice - Everything fried rice. **\$9**

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Chopstick Corner

Concerto Signature Rolls

- 🍣 **Amazing Roll** - Eel and avocado topped with spicy tuna & tempura flakes. **\$14**
- **Angel Roll** - Asparagus tempura and cucumber, topped with tuna yellowtail, salmon, eel, avocado & tempura flakes. **\$16**
- 🍣 **Concerto Signature Roll** - Tuna, salmon, yellowtail and avocado topped with snow crab and tobiko. **\$15**
- 🍣 **Deluxe Dragon Roll** - Shrimp tempura, cucumber and lettuce topped with avocado and tobiko. **\$12**
- 🍣 **Hawaiian Tropical Roll** - Eel, avocado and tobiko, wrapped in soy bean paper cooked tempura style. **\$12**
- 🍣 **Ocean King Roll** - Asparagus and Alaskan king crab topped with fresh lobster meat, avocado and tobiko. **\$20**
- **Red Dragon Roll** - Eel and cucumber topped with tuna, avocado and tobiko. **\$13**
- 🍣 **Rising Sun Roll** - Crabmeat and avocado topped with spicy salmon and crispy cellophane noodles. **\$11**
- 🍣 **Spider Web Roll** - Soft shell crab, avocado and cucumber topped with spicy tuna and tempura flakes. **\$16**
- 🍣 **Volcano Roll** - Crab, cucumber and avocado topped with spicy tuna and tempura flakes. **\$10**
- 🍣 **Yellowtail Guacamole Roll** - Yellowtail and scallions topped with guacamole mix, tobiko & spicy tropical sauce. **\$12**

Sushi and Sashimi A La Carte

2 pieces Sushi per order, 3 pieces Sashimi per order (50¢ extra)

🍣 Raw

Botan Ebi (Large Sweet Shrimp)	\$6
Hasmachi (Yellowtail)	\$5
Hirame (Fluke)	\$5
Hokkigai (Surf clam)	\$5
Ika (Squid)	\$4
Ikura (Salmon roe)	\$5
Maguro (Tuna)	\$5
Sake (Salmon)	\$5
Shiro Maguro (White Tuna)	\$5
Suzuki (Striped Bass)	\$5
Tobiko (Flying fish roe)	\$5
Uni (Sea urchin)	\$8
Mirugai (Giant Clam)	Market Price
Toro (Fatty Tuna)	Market Price

🍣 Cooked

Ebi (Shrimp)	\$4
Kani (Crabstick)	\$4
Saba (Blue Mackerel)	\$4
Sake Kunsei (Smoked Salmon)	\$5
Tako (Octopus)	\$5
Unagi (Eel)	\$6

A La Carte Rolls or Hand Rolls

- 🍣 **Alaskan Roll** - Salmon and avocado **\$5**
- **Alaskan King Crab Roll** - Cucumber and tobiko **\$6**
- 🍀🍣☀️ **Asparagus Roll** **\$4**
- 🍀🍣☀️ **Avocado Roll** **\$4**
- 🍣 **California Roll** - Crabmeat, cucumber & avocado. **\$4.5**
- 🍀🍣☀️ **Cucumber Roll** **\$4**
- 🍣 **Crunchy Roll** - Tempura crust with snow crab **\$6**
- 🍣 **Dragon Roll** - Eel & cucumber topped with avocado. **\$10**
- 🍣 **Eel Roll** - Eel and cucumber **\$6**
- 🍣 **Eel Special Roll** - Crabmeat, cucumber and avocado topped with eel. **\$8**
- **Iso Roll** - Salmon, avocado & tobiko wrapped in white tiger seaweed. **\$10**
- 🍣 **Mexican Roll** - Shrimp tempura, lettuce, tobiko cream cheese and cucumber. **\$8**
- 🍣 **Philadelphia Roll** - Smoked salmon, cucumber & cream cheese. **\$6**
- **Rainbow Roll** - Crabmeat, cucumber & avocado topped with assorted sashimi. **\$10**
- 🍣☀️ **Salmon Roll** **\$5**
- 🍣☀️ **Shrimp Tempura Roll** - Lettuce cucumber, tobiko. **\$6**
- 🍣 **Spicy Salmon Roll** **\$6**
- 🍣 **Spicy Tuna Roll** **\$6**
- 🍣☀️ **Spider Roll** - Soft shell crab tempura, lettuce cucumber and tobiko. **\$12**
- 🍀🍣 **Sweet Potato Roll** **\$4**
- 🍣☀️ **Tuna Roll** **\$5**
- 🍣☀️ **Yellowtail Roll** - Yellowtail and scallions **\$6**

Sushi Entrees

All entrees come with a choice of Miso Soup, Hot & Sour Soup, Cantonese Wonton Soup or Garden Salad

- 🍣 **California Roll Dinner** **\$14**
- 🍣 **Tekka Maki (Tuna) Dinner** **\$15**
- **Maki Combination Dinner** - Tuna, yellowtail & California rolls. **\$15**
- 🍀🍣 **Vegetarian Maki Combo Dinner** - Avocado asparagus and cucumber rolls. **\$12**
- 🍣 **Sushi Dinner** - 9 pieces sushi and spicy tuna roll. **\$20**
- 🍣 **Sashimi Dinner** - 18 pieces of chefs choice fish. **\$24**
- 🍣 **Sushi & Sashimi Combo** - 12 pieces sashimi, 4 pieces sushi and a Concerto Signature Roll. **\$26**

Concerto Bento Box

Served with Soup, Rice, California Roll, Seaweed Salad, Shumai and Shrimp Tempura.

- 🍣 **Chicken Teriyaki Box** **\$18**
- 🍣 **Salmon Teriyaki Box** **\$18**
- 🍣 **Chicken Katsu Box** **\$18**
- 🍣 **Eel Box** **\$18**
- 🍣 **Sushi Box** **\$18**
- 🍣 **Sashimi Box** **\$21**

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