

Sushi & Sashimi

Sushi or Sashimi - 2 pieces

Tuna	7.75
Yellowtail	7.50
Salmon	6.75
Smoked Salmon	7.25
Whitefish	6.25
Tobiko	6.25
White Tuna (Escolar)	7.75
Cajun Seared Salmon 🍣	6.95
Black Pepper Seared Tuna	7.95
Cajun Seared White Tuna 🍣	7.95
Octopus 🍣	6.50
Squid 🍣	6.00
Fresh Water Eel 🍣	7.50
Crabstick 🍣	6.25
Shrimp 🍣	6.25
Avocado 🍣 🌿	3.50
Asparagus 🍣 🌿	4.00

Sushi Rolls

Vegetable Roll 🍣 🌿	6.25
Avocado & Cucumber Roll 🍣 🌿	6.25
Eel & Cucumber Roll 🍣	7.95
California Roll cucumber, avocado, kani 🍣	6.75
California Tempura Roll 🍣	10.95
Alaskan King Crab California Roll 🍣	14.95
Philly Roll smoked salmon, cream cheese	7.95
Smoked Salmon Roll	7.50
Tuna Roll	8.25
Spicy Salmon & cucumber Roll 🍣	7.50
California Roll w/Tobiko	7.25
Yellowtail with Scallion Roll	7.75
Salmon Roll	6.95
Spicy Tuna & Cucumber Roll 🍣	8.95
Spicy Yellowtail & Cucumber Roll 🍣	8.50
Crunchy Spicy Tuna & Cucumber Roll 🍣	9.95
Crunchy Spicy Yellowtail & Cucumber Roll 🍣	9.75
Crunchy Spicy Salmon & Cucumber Roll 🍣	8.50
Salmon and Avocado Roll	7.95
Yam Tempura Roll	6.25

Now Serving Whole Grain Sushi

(WG add \$0.50 to each sushi or sushi roll)

extra avocado/cucumber/cream cheese 1.50

🍣 spicy 🌿 vegan 🍣 not raw

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Creative Sushi Rolls

Caterpillar Roll 🍣	14.75
eel & cucumber roll topped w/ avocado & sushi sauce	
Dragon Roll 🍣	14.95
California roll topped w. barbecued eel & sushi sauce	
Jumbo Shrimp Tempura Roll 🍣	13.50
shrimp tempura, cucumber roll and sushi sauce	
Lobster Tail Tempura Roll 🍣	17.75
with Japanese pickles, cucumber Lettuce, asparagus and three dipping sauces	
Potstickers Ninja Turtle Roll 🍣	15.75
eel, cucumber roll topped with shrimp, wasabi mayo sauce	
Sea Dragon Roll 🍣	14.95
shrimp tempura roll topped with seasoned crab pieces	
Spider Roll 🍣	14.95
fried soft shell crab roll with cucumber, asparagus, Japanese Pickles, lettuce, sushi sauce	
Crispy Spicy Tuna Tempura Roll 🍣	14.95
battered spicy tuna, Kani, avocado roll, three sauces and Tobiko	
Lucky Roll 🍣	16.95
shrimp tempura, cucumber roll topped with black pepper tuna, Cajun Salmon, tuna, orange marmelade & sushi sauce	
Rainbow Roll	14.95
California roll topped with tuna, salmon, white fish, shrimp and avocado, spicy cream sauce	
Crunchy Sea Treasure Roll	15.50
jumbo shrimp tempura roll topped with tuna	
Potstickers Angry Tuna Roll 🍣	14.75
black pepper tuna, avocado roll topped with spicy tuna & flakes, wasabi sauce	
Double Happiness Roll 🍣	16.50
tuna, salmon, avocado, soy paper roll topped with spicy tuna, honey-balsamic, spicy mayo sauce	
Double Luck Roll 🍣	15.95
big eye tuna, avocado, soy paper roll topped with Cajun salmon & spicy guacamole, two sauces	
Thai Spicy Tuna Roll 🍣	14.50
pineapple tempura roll topped with spicy tuna, tempura flakes, Thai sweet chili and wasabi cream	
Happy Samurai Roll	17.95
soft shell crab roll topped with tuna, salmon, spicy mayo and sushi sauce	
Volcano Roll 🍣	14.95
spicy tuna, kani, avocado roll topped with tempura flakes, tobiko and Sriracha sauce	
Rock 'n Roll 🍣	15.95
spicy big eye tuna sushi roll topped with rock shrimp tempura and spicy mayo sauce	
3-Way Tuna Roll 🍣	15.50
spicy tuna and cucumber roll topped with big eye Tuna and black pepper tuna, two sauces	
Tropical Roll 🍣	15.50
shrimp tempura, avocado soy paper roll topped with black pepper tuna, coconut flakes, coconut cream & sushi sauce	



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Chef's Specials

Make your own sushi roll combo

Two Rolls \$28 Three rolls \$42 Four Rolls \$56

Rock 'n Roll 🍣	Crazy Caterpillar Roll 🍣
Tropical Roll 🍣	Jumbo Shrimp Tempura Roll
Angry Tuna Roll 🍣	Crispy Spicy Tuna Tempura Roll 🍣
Sea Dragon Roll	Double Happiness Roll 🍣
Rainbow Roll	Double Luck Roll 🍣

NEW 🍣 **New Style California Roll**

Alaskan King Crab, cucumber, avocado, cream cheese &
soy paper roll, Thai sweet chili and sushi sauces

NEW 🍣 **Crispy Angry Dragon Roll**

Shrimp tempura, cucumber & soy paper roll, topped with
tuna, salmon, jalapeño peppers, spicy mayo and sushi sauces

NEW 🍣 **Kung Pao Salmon Roll**

Spicy salmon and cucumber soy paper roll, topped with
peanuts, spicy garlic and sweet chili sauces

Triple Delight 🍣

Sliced beef, chicken and shrimp, broccoli, snow peas, string
beans, in a spicy soy- ginger sauce 21

Japanese Signature Dishes

Japanese Seaweed Salad 🍣 🌿 7.75

Crab Seaweed Salad 🍣 8.75

Crunchy Salmon Tempura Roll

barbecued Eel Sauce 13.25

Sashimi Combo nine pieces of sashimi 25.00

Sushi or Sashimi Sampler

five pieces of sushi or sashimi 14.00 / 16.00

Sushi Combo

six pieces of sushi & one California roll 19.00

Chef's Sushi and Sashimi Combination

four sashimi, four sushi & one tuna roll 29.00

California Tempura Roll 🍣

battered California roll, citrus ponzu sauce 10.95

Vegetable Combination 🍣 🌿

one vegetable roll & three vegetable nigiri 13.50

Potstickers Love Boat

sushi, sashimi & sushi rolls for two 115.00
for three 155.00



DINNER MENU

News Journal
Reader's Choice
2019 WINNER



Voted
#1 Asian Fusion

New Online Ordering Partners

For Delivery Services:

- UberEats
- GrubHub
- Postmates



Catering Service:

- ezCater

Call-in pick-up welcome!

PHONE (302) 731-0188

FAX (302) 731-9188

Online Order

www.potstickersasiangrill.com

e-mail: info@potstickersasiangrill.com

Restaurant Hours

Mon - SAT

11:00 AM to 9:00 PM

Sunday

12:00 Noon to 9:00 PM

Last seating 5 min before closing

Centre Pointe Plaza II


1247 New Churchmans Road, Newark, DE 19713

prices and menu items are subject to change w/o notice.

Appetizers

Potstickers

All Potstickers Are Made Fresh Daily and Pan Crisped or Steamed. Served with ginger-soy-vinaigrette & Asian pickles.






Shanghai Style Shrimp and Spinach	9.50
Peking Style Pork and Napa Cabbage	8.75
Buddhist (Vegetables)	8.50
Optional Vegan Buddhist 	8.50
Canton Style Chicken & Water Chestnuts	8.75
Xi'an Style Beef with onions	9.25

Potstickers Sampler





Shrimp, Pork, Beef, Chicken & Vegetables

For one (1 each) 8.95 for two 17.50 for three 24.95


Add Lobster Potstickers \$2.95 (1 pc)

String Beans and Avocado Tempura	8.95
wasabi cream and Thai chili sauces	
Scallion Pancakes(2) kimchee and soy ginger dipping sauce	7.75
Jumbo Shrimp and Vegetable Tempura	11.50
mirin-soy and sweet spicy sauce	
Chicken Lettuce Wrap	11.25
Vegetable Lettuce Wrap 	11.25
honey-soy emulsion, and butter lettuce	
Shrimp Spring Roll	8.25
honey-mustard and sesame-ginger dipping sauces	
Crispy Vegetable Samosas 	8.95
spicy pastry with mango-raisin chutney	
Seared Black Pepper Tuna 	15.50
citrus-ponzu sauce	
Hot or Cold Edamame Kosher salt  	7.50
Crispy Crab Wonton	7.95
plum sauce	
Tempura Calamari	9.00
chili cocktail dipping sauce	
Lobster Shiitake Potstickers	14.50
grilled pineapple, and lobster sauce	

Soups & Salads

Miso Soup	3.95
with yam tempura	
Wonton Soup	4.75
with shrimp toast	
Hot and Sour Soup 	4.95
with crab wonton	
Vegetable Soup 	4.75
with vegetable spring roll	
House Salad  	9.50
citrus dressing, and fresh fruits	
Shrimp Spring Roll Salad	10.75
sesame-ginger dressing	

 spicy  vegan

 Gluten Free option available upon request

Entrees

served with steamed white or brown rice

Sichuan Seafood Medley

whole lobster tail, jumbo shrimp and scallops, mixed vegetables, spicy ginger-soy sauce 27.95

Honey Glazed Prawns with Walnuts

honey cream sauce with walnuts 19.95

Crispy Sesame Chicken

caramelized sweet and sour sauce with string beans 17.50 shrimp 18.95

Sweet and Sour Chicken

Breaded chicken, sweet and sour sauce 17.50

Mango Chicken

sliced chicken, vegetables, mango sauce & walnut 18.25

Clay Pot Chicken

sliced chicken, vegetables, lemongrass basil Sauce 17.50

Kung Pao Chicken

diced chicken, mixed vegetables, peanuts, soy sa uce 17.95

General Tso's Chicken

classic crispy spicy chicken with broccoli 17.50

Jalapeno Chicken

classic crispy spicy chicken with jalapeno 17.50

Red Curry Coconut Chicken

diced chicken with pineapple, green & yellow squash
Chicken 18.50 Shrimp 19.7

Stir Fry Mixed Vegetable or Broccoli with Protein

Chicken 17.75 Beef 19.75 Shrimp 19.95

Mongolian Beef or Chicken

sliced beef, snow peas, onions, Chicken 17.75 Beef 19.95

Thai Spicy Beef with Basil

sliced beef, Thai chili, onion, basil, snow peas, water chestnuts, Kaffir lime leaves 19.95

Crispy Beef

Crispy beef morsels, broccoli, spicy ginger-garlic sauce 19.95

Honey Teriyaki Chicken or Salmon

with mixed vegetables
chicken 17.95 salmon 19.95

Ginger Salmon

Ginger essence, Broccoli 19.95

Spicy Korean Beef


sliced beef with eggplant, string beans, carrots, onions, and homemade Kimchi 19.95

Peking Duck

half 23.50 whole 45.50

Asian-spiced boneless Peking Duck, Chef's hoisin sauce, scallions, cucumber, duck crepe



 spicy  vegan

 Gluten Free option available upon request

*Gluten or food allergies? We can substitute items
Please specify when placing your order.*


Vegetables

Wok-Seared String Beans and Broccoli 9.95  

Buddha's Delight with or without tofu 10.95  

Eggplant with Garlic Sauce  9.95 

Vegetable Curry  9.95

Tofu Steak General Tso's sauce 10.95 

Noodles & Rice

Pad Thai, Singapore Curry and Fried Rice contains eggs

Pad Thai

jumbo shrimp, chicken and vegetables 18.95
vegetarian 14.25


Singapore Curry Noodles

vegetarian 12.95 chicken 14.25

Lo Mein Noodles

chicken or pork 13.95 beef or shrimp 15.50
vegetarian 12.75 combo 17.95

Potstickers Fried Rice

chicken or pork 13.95 shrimp or beef 15.50
vegetarian  12.75 combo 17.95

Lobster Fried Rice diced whole lobster tail 17.95

 spicy  vegan

Cocktails

SPECIALTY MOJITOS	Glass
Classic	9.5
Flavored	9.5
CLASSIC COSMOS	10
FLAVORED COSMOS	
-w/ Double Cross, Ketel One, or Grey Goose	11
PREMIUM HOUSE MARTINIS	Classic 10
-with Absolut, Tito's, or Tanqueray	11
-w/ Grey Goose, Ketel One, or Bombay Sapphire	11
LEMON DROP MARTINI	9
POTSTICKERS RUMTINI	9
MANGO MARTINI	9
MANGO LEMONADE	9
PATRON BREEZE	9
DRAGON FRUIT PASSION	10
GREY GOOSE MOSCOW MULE	11
ALL THE KINGS	10
OLD FASHIONED MADE YOUR WAY	11
-choice of Maker's Mark, Knob Creek or Basil Hayden bourbons - includes muddled orange & cherry, simple syrup, & bitters	

Drink Menu

White Wines		Glass	Bottle
Pacific Rim Sweet Riesling, Ca		9	36
Chateau St. Michelle Riesling		8	32
Dark Horse Pinot Grigio. Ca		8	32
El Portillo Sauvignon Blanc, Argentina		8	32
Matua Sauvignon Blanc, NZ		10	40
Blackstone Chardonnay, Ca		8	32
Kendall Jackson Chardonnay, Ca		11	44
Red Wines		Glass	Bottle
Hob Nob Pinot Noir, France		9	36
La Crema Pinot Noir, Ca		15	58
Blackstone Merlot, Ca		8	32
Blackstone Cabernet Sauvignon, Ca		8	32
Robert Mondavi Private Select Bourbon Barrel Cabernet Sauvignon, Ca		11	44
7 Moon Red Blend, Ca		8	32
Belleruche Cotes Du Rhone, France		10	40
Beer on Draft		Glass	
DOGFISH HEAD 90 MIN IPA			8
SAPPORO			8
BLUE MOON			6
YUENGLING			6
Beer by Bottles		Bottle	
COORS LIGHT			5
MICHELOB ULTRA			5
HEINEKEN			5
HEINEKEN LIGHT			5
STELL ARTOIS			6
TSING TAO			6
SAPPORO - 22 OZ CAN		9	
Fine Sake & Plum Wine		Glass	Bottle
WINTER WARRIOR		10	30
PANDA CUP (180 ML glass jar cam)			12
SUZAKU		8	24
BRILLIANT JADE		10	32
TYKU CUCUMBER		8	25
MOONSTONE COCONUT LEMONGRASS		7	21
GEKKEIKAN PLUM WINE	5 (3 OZ)	7 (5 OZ)	32
WARM GEKKEIKAN SAKE	5 (5.5 OZ)	8 (11 OZ)	
PURPLE HAZE	6 (5.5 OZ)	10 (11 OZ)	
Non-Alcoholic Drinks		Glass	
Fresh Brewed Ice Tea			3
Juice, Soda, Lemonade			3
Flavored Sweet Iced Tea			
-Black, Raspberry or Green			3
Coffee or Hot Tea			3.5
Bottle Water (FIJI OR PELLEGRINO)			4 (btl)