



@veekoorestaurants
veekoorestaurants.com
Berwyn | Bryn Mawr | Royersford
Pennsylvania



Authentically us, but not always traditional, Veekoo invites you to explore contemporary Asian cuisine with comforting classic American Chinese dishes that you grew up loving, along with a fun twist of Japanese-influenced fare. As an oasis of varied Asian plates, come travel across the globe with us.

A 20% gratuity will be applied to parties of 6 or more.

Due to system limitations, Veekoo supports a maximum of 3 credit cards per table for bill splitting. Accepted payments include cards and cash. Checks and traveler's checks are not accommodated.



COLD BEVERAGES

SODA	3
coca-cola, sprite or ginger ale	
ICED TEA	3
unsweetened black tea	
SPARKLING WATER	7/BOTTLE
NATURAL SPRING WATER	7/BOTTLE

HOT BEVERAGES

TEA	4
loose tea leaves steeped in a teapot, served as is <i>choice of: green tea, oolong, jasmine, chrysanthemum</i>	
ESPRESSO	5
fruity, floral notes of plum, Rainier cherry, and sugar cane; by Elixir Roasters	

SALADS & SOUPS

HOUSE SALAD	9
iceberg lettuce, tomatoes, cucumber, carrots, veekoo homemade ginger dressing	
SEAWEED SALAD	8
seasoned mixed seaweed and sesame	
KANI SALAD	12
shredded kani crab, julienned cucumber, fish roe, sesame, tossed in housemade spicy mayo	
WONTON SOUP	4
housemade pork wontons, slow cooked chicken broth, scallions	
 HOT & SOUR SOUP	4
tender tofu, silky egg ribbons, mushrooms, bamboo shoots, hint of vinegar	
MISO SOUP	4
silky tofu, dashi broth, seaweed, scallions	

SMALL PLATES

COLD

*SPICY TUNA SUNDAE	15
tuna, avocado, fish roe, crushed peanuts	
*YELLOWTAIL JALAPENO	17
yellowtail sashimi, jalapeno, yuzu sauce	

HOT

CRISPY VEGGIE SPRING ROLL (1)	3
delicate, thinly-wrapped roll with shredded cabbage, celery, carrots	
EDAMAME	8
steamed salted green soy pods	
SCALLION PANCAKE	9
flaky, crispy pancakes sprinkled with scallions	
LETTUCE WRAPS	15
crispy lettuce leaf cups, savory filling of seasoned protein and vegetables <i>choice of: chicken or shrimp</i>	
 SZECHUAN DUMPLINGS (6)	10
housemade pork wontons, black vinegar, sizzled hot chili oil	
VEEKOO HOMEMADE DUMPLINGS (6)	
pan-fried or steamed, served with housemade sweet soy dipping sauce	
VEGETABLE	9
PORK	11
CHICKEN	11
CRABMEAT & CHEESE WONTONS (5)	13
crispy wontons, cream cheese filling of jumbo lump crab meat and scallions	
FIVE SPICE CALAMARI	16
crispy calamari, five spice, served with housemade sweet chili sauce	

RAW BAR

oysters on the half shell, half dozen per order
add a bump of caviar (+12) or uni (+22)

EAST COAST	18
WEST COAST	24

SUSHI BAR

gluten-free soy sauce, soy wrap (+2) and cucumber wrap (+2) available upon request

LARGE PLATES

*TRIPLE SPICY ROLL COMBO	28
spicy tuna roll, spicy salmon roll, spicy albacore white tuna roll	
*SUSHI & SASHIMI COMBO	37
california roll, 8 pieces of assorted nigiri, 6 pieces of assorted sashimi, chef's selection	
*SUSHI REGULAR	28
california roll, chef's selection of assorted nigiri (8)	
*SUSHI DELUXE	41
spicy tuna roll, chef's premium assortment of nigiri (8), featuring seasonal fish from Japan	
*SASHIMI REGULAR	36
chef's selection of assorted sashimi (15)	
*SASHIMI DELUXE	48
chef's premium assortment of sashimi (15), featuring seasonal fish from Japan	
*LOVE BOAT	80
chef's selection of assorted sashimi (18), nigiri sushi (10), shrimp tempura roll, spicy tuna roll, california roll	



CLASSIC ROLLS *RAW*

*TUNA	9
*SALMON	8
*ALASKAN salmon, avocado	9
*YELLOWTAIL	9
*TORO SCALLION	15
*SPICY TUNA	10
*SPICY SALMON	9
*SPICY WHITE TUNA albacore	10
*SPICY YELLOWTAIL	10

CLASSIC ROLLS *COOKED*

CALIFORNIA ROLL kani crab, cucumber, avocado	8
PHILADELPHIA ROLL smoked salmon, scallion, philadelphia cream cheese	9
SPICY CRAB ROLL kani	9
EEL ROLL eel, avocado	10
CHICKEN TEMPURA ROLL chicken tempura, cucumber, fish roe, unagi sauce	8
SHRIMP TEMPURA ROLL shrimp tempura, avocado, cucumber, fish roe, unagi sauce	11
SPIDER ROLL soft-shell crab tempura, avocado, cucumber, fish roe, unagi sauce	15

CLASSIC ROLLS *VEGETARIAN*


AVOCADO ROLL	7
ASPARAGUS ROLL	7
CUCUMBER ROLL	7
TOFU ROLL	7
SWEET POTATO TEMPURA ROLL	9

SUSHI BAR

SUSHI & SASHIMI *RAW*

a la carte | 2 pieces per order
ask us about premium seasonal fish from Japan

*SEMI FATTY TUNA <i>chu-toro</i>	MP
1 piece per order	
*FATTY TUNA <i>oh-toro</i>	MP
1 piece per order	
*SEA URCHIN <i>uni</i>	MP
1 piece per order	
*TUNA <i>maguro</i>	10
*SALMON <i>sake</i>	8
*YELLOWTAIL <i>hamachi</i>	10
*BABY YELLOWTAIL <i>kanpachi</i>	10
*SEA BREAM <i>madai</i>	10
*ALBACORE <i>shiro maguro</i>	9
*SEA BASS <i>branzino</i>	9
*STRIPED BASS <i>suzuki</i>	8
*RED SNAPPER	7
*SQUID <i>ika</i>	8
*FLYING FISH ROE <i>tobiko</i>	9
*SALMON ROE <i>ikura</i>	10
*SCALLOP <i>hotate</i>	10
*OCTOPUS <i>tako</i>	10

 Indicates *mild* spice. Spice levels can be altered, please speak with your server.

Our kitchen processes various ingredients. Although all due care is taken, risk of cross-contact may still exist. Dishes may contain ingredients that are not set out on the menu. If you have allergies or dietary restrictions, please exercise caution and speak to staff prior to ordering.

A small selection of dishes can be customized to meet dietary restrictions, including the use of gluten-free soy sauce; intended taste may be altered. We strive to accommodate requests but cannot guarantee all will be fulfilled.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Items marked with * may contain one or more raw ingredients.



SUSHI & SASHIMI *COOKED*

a la carte | 2 pieces per order

EGG CUSTARD <i>tamago</i>	7
CRAB <i>kani</i>	7
TOFU POUCHES <i>inari</i>	7
STEAMED SHRIMP <i>ebi</i>	8
WATER EEL <i>unagi</i>	10
SMOKED SALMON	9
CURED MACKEREL <i>shime saba</i>	8

SPECIAL ROLLS

gluten-free soy sauce, soy wrap (+2) and cucumber wrap (+2) available upon request

PHOENIX	16
shrimp tempura, steamed shrimp, house spicy mayo, unagi sauce	
VOLCANO	16
kani crab, avocado, cucumber, tobiko, scallion, house spicy mayo	
*TORNADO	17
spicy tuna, avocado, 4 flavors of tobiko, unagi sauce, house wasabi mayo sauce, fried crunchy exterior	
OCEAN	17
spicy tuna, kani crab, avocado, cream cheese, shrimp, avocado, unagi sauce, house wasabi mayo	
*SUNFLOWER	17
tuna, salmon, spicy tuna, avocado, crunchy tempura flakes, housemade spicy mayo, unagi sauce	
MANHATTAN	17
shrimp tempura, cucumber, spicy crab, avocado, unagi sauce	
*SANTA	17
shrimp tempura, kani crab, avocado, spicy tuna, house spicy mayo, unagi sauce	
*YELLOW DRAGON	19
spicy tuna, salmon, yellowtail, kani crab, avocado, crunchy tempura flakes, soy wrap, house wasabi mayo sauce	
GREEN DRAGON	16
eel, cucumber, avocado, tobiko, unagi sauce	
*FRIED DRAGON	17
spicy tuna, salmon, yellowtail, kani crab, avocado, crunchy tempura flakes, soy wrap, house wasabi mayo sauce	
*TOMO	17
spicy salmon, mango, seared salmon, albacore white tuna, avocado, unagi sauce, house wasabi mayo	

*FUJI	16
spicy tuna, salmon, avocado, cream cheese, white tobiko, scallions, fried crunchy exterior, unagi sauce, house spicy mayo	
TIGER	17
lobster, avocado, cucumber, spicy crab, house spicy mayo, unagi sauce	
*PINK LADY	17
shrimp tempura, spicy tuna, cucumber, avocado, soy wrap, house spicy mayo, unagi sauce	
*MILLION DOLLARS	16
spicy salmon, salmon, crunchy tempura flakes, house spicy mayo	
*TUNA AMAZING	17
striped bass tempura, spicy tuna, seared tuna, avocado, house spicy mayo, unagi sauce	
PYTHAGORAS	21
shrimp tempura, lobster salad, fresh mango, crispy rice, soy wrap, unagi sauce, house wasabi mayo sauce; triangular shape	
*TULIP	21
shrimp tempura, spicy tuna, tuna, avocado, house spicy mayo, unagi sauce	

SIGNATURE PLATES

served with steamed jasmine rice or brown rice (+1)

🍷 SPICY SHRIMP & STEAK	27
jumbo shrimp, sliced tender beef, spinach, house special spicy sauce	
HONEY GLAZED WALNUT SHRIMP	27
crispy battered jumbo shrimp, candied walnuts, broccoli, honey cream glaze	
🍷 TANGERINE TRIO	29
crisped jumbo shrimp, sea scallops, chicken, spiced tangerine sauce	
VEEKOO SURF & TURF STIR FRY	31
chicken, shrimp, beef, sea scallops, mixed vegetables, housemade kung pao sauce	
STEAMED CHILEAN SEA BASS	37
cantonese style, ginger scallion soy sauce	
🍷 XO SEAFEST	39
lobster tail, jumbo shrimp, crabmeat, sea scallops, asparagus, snow peas, housemade XO sauce	
CRISPY ROAST DUCK	45 HALF
flame roasted Long Island duck, julienned cucumbers, julienned scallions, steamed buns, hoisin	

CLASSIC PLATES

served with steamed jasmine rice or brown rice (+1)

 GENERAL TSO’S CHICKEN	23
crispy dark meat chicken, bell peppers, dried chilis, steamed broccoli, housemade spicy general tso’s sauce	
 THAI BASIL STIR FRY	CHICKEN 24 BEEF 25
fresh basil, seasonal mixed vegetables	
 SZECHUAN	CHICKEN 21 BEEF 22
carrots, scallions, bell peppers, celery, sweet and mildly spiced house brown sauce	
 HUNAN	CHICKEN 21 BEEF 22
broccoli, snow peas, bell peppers, mushrooms, carrots, mildly spiced house black bean sauce	
BROCCOLI STIR FRY W.	CHICKEN 21 BEEF 22
broccoli, carrots, house brown sauce (house white sauce for shrimp)	
STRING BEANS STIR FRY W.	CHICKEN 21 BEEF 22
ginger, garlic, string beans, carrots, house garlic sauce	
SHIITAKE MUSHROOMS STIR FRY W.	CHICKEN 22
garlic, scallions, shiitake mushrooms, carrots, snow peas, house white sauce	
JUMBO SHRIMP 23	
JUMBO SHRIMP 24	

VEGETABLES

served with steamed jasmine rice or brown rice (+1)

BOK CHOY	17
wok tossed with crushed garlic	
MA PO TOFU	17
“granny’s tofu”: soft tofu, peas, carrots, scallions, doubanjiang	
STRING BEANS	17
stir fry with garlic, onions, bell peppers	

NOODLES & RICE

PAD THAI	VEG 17 CHICKEN 20
rice noodles, eggs, dried tofu, bean sprouts, crushed peanuts, scallions	
LO MEIN	VEG 17 CHICKEN 18
egg noodles, eggs, shredded carrots, shredded cabbage, scallions	
FRIED RICE	BEEF 19 BABY SHRIMP 19
peas, carrots, onions, eggs	
	VEG 17 CHICKEN 18
	BABY SHRIMP 19 CRAB 23


RAMEN

served with kikurage mushrooms, bamboo shoots, fish cake, scallions, and ajitsuke jammy egg

VEEKOO SIGNATURE	ROAST PORK LOIN 19
silky slow cooked pork broth	
CHICKEN 19 STEAK 20	
SHOYU	ROAST PORK LOIN 19
light soy chicken broth	
CHICKEN 19 STEAK 20	
MISO	ROAST PORK LOIN 19
chicken and pork infused broth	
CHICKEN 19 STEAK 20	

extra protein available upon request for additional charge, spice levels can be adjusted upon request



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