



[excess]

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dine in / carry out



STARTERS

- EDAMAME- Steamed, lightly salted soy beans 3.00
- MISO SOUP- Tofu, seaweed and scallions inside 2.50
- VEGGIE SPRING ROLL(2) – House made crispy vegetarian spring roll with Vietnamese dipping sauce 6.95
- GYOZA (6) – Steamed and lightly pan-fried dumplings - Shrimp 5.75 / Vegetable 4.95
- CRAB WONTONS (5) – Crisp wonton triangles stuffed with crab and cream cheese 8.50
- SEAFOOD QUESADILLA – Shrimp and Crab with peppers, onions and jack cheddar. Served with pico, guacamole and sour cream. 12.50
- FRIED CALAMARI – Fresh battered and fried squid with lemon and paprika aioli 8.50

SALADS

- CRAN-APPLE SALAD – Mixed greens, sliced apples, dried cranberries and walnuts with maple vinaigrette 7.95
- MIXED GREEN SALAD – Tomatoes, cucumbers, onions and peppers with miso vinaigrette 5.75
- WASABI CAESAR SALAD – Chopped hearts of romaine, grated Romano cheese and crispy wontons with wasabi-caesar dressing 7.95
- SPINACH SALAD – Fresh spinach, mushrooms tomato and feta cheese with herb vinaigrette 6.95
- Dressings - Maple Vinaigrette | Wasabi Caesar | Herb Vinaigrette | Raspberry Vinaigrette | Miso Vinaigrette | Ranch
- Add to any salad – tofu 2.50 | grilled steak* 4.25 | grilled salmon 4.95 | grilled chicken 3.25 | grilled shrimp 6pc 5.95

ENTRÉES

- Served from 11am to close
- ORANGE CHICKEN – Traditional sweet and tangy breaded chicken with steamed rice and broccoli 13.95
- KOBE BEEF BURGER* – Hand-formed fresh ground Kobe beef with caramelized onion, chipotle mayo, lettuce and tomato served with waffle fries 12.95
- SALMON A LA PARRILLA – With sweet potato hash, zucchini squash, peppers and criolla sauce, served with steamed rice 14.95
- Substitute fried rice 2.95
- Substitute a lettuce wrap

DISH + PROTEIN

- FRIED RICE – Zucchini, squash, peas, onions, carrots, scallions, egg and soy sauce 6.95
- XS FAJITA – Warm tortillas, peppers, onions and cilantro. Served with pico, guacamole and sour cream. 6.95
- DRUNKEN NOODLES – Rice noodles sautéed with onion and bell pepper in spicy basil garlic sauce 9.95
- PAD THAI (spicy) – Rice noodles, egg, cabbage, carrots, mushrooms, bean sprouts and cilantro in spicy tamarind peanut sauce 10.95
- PROTEIN ADDITIONS — Chicken 3.25 | Shrimp 6pc 5.95 | Steak 4.25 | Salmon 4.95 | Tofu 2.50

PANINI / WRAP

- Grilled sourdoughbread or fresh flour tortilla. Served with Fresh Fruit
- VEGGIE – Roasted zucchini, squash, red pepper, spinach and shitake mushrooms with pepper parmesan 9.25
- FIESTA CHICKEN – Grilled chicken breast, avocado, pepper jack cheese, pico de gallo and chipotle pesto aioli 9.95
- CALI CLUB – Fresh roast turkey breast, apple wood smoked bacon, avocado, tomato and ranch 9.95

XS GRILLED CHEESE

- Your choice of bread and one or two types of hot, melted cheese 4.95
- BREAD OPTIONS — Grilled sourdough | challah | white | wheat | rye
- CHEESE OPTIONS — America | smoked gouda | pepper jack | cheddar | provolone +.75 for additional types
- + ADD Tomato .75 | Bacon 2.95 | Turkey 3.25 | Avocado 1.50 | Turkey Bacon 3.95 | Chicken 3.25

BREAKFAST ALL DAY

- EGG PLATTER* – Two eggs, choice of breakfast meat, toast, potatoes and fruit 9.95 +cheese .75
- EGG SANDWICH* 3.95 – With choice of breakfast meat 5.95 + cheese .75
- BREAKFAST BURRITO – Scrambled eggs, onions, peppers and jack cheese served in a grilled tortilla with choice of breakfast meat inside. Served with a side of fruit and pico de gallo 8.95 / meatless 6.95
- HUEVOS RANCHEROS* – Two fried eggs with jack and cheddar, chorizo and avocado. Served with hash browns, fried tortilla, pico de gallo and sour cream 12.95
- STEAK AND EGGS* – Grilled steak and two eggs your way. Served with hash browns, a side of fruit and an English muffin 12.95 + cheese .75
- BREAKFAST PLATTERS 12.95**
- French Toast, Meat & Egg*
- Pancakes (2), Meat & Eggs*
- Belgian Waffle, Meat & Eggs*
- 1.00 +ADD strawberries | blueberries | banana | cream cheese icing | chocolate chips
- BREAD OPTIONS — white | wheat | rye + challah | bagel | English muffin 1.00 Croissant 1.50
- MEAT OPTIONS — Bacon | sausage | chorizo + Egg whites | turkey bacon | turkey sausage | veggie sausage | 4 fried chicken wings 1.00
- CHEESE OPTIONS — American | smoked gouda | pepper jack | cheddar | provolone .75

MAKE YOUR OWN OMELETTE

- served with toast, potatoes and fruit Up to four ingredients 12.95 +1.00 per additional ingredient
- VEGGIES: Pick 2 — asparagus | broccoli | tomatoes | spinach | mushrooms | peppers | onion | avocado
- CHEESE: Pick 1 — American | provolone | cheddar | pepper jack | smoked gouda | feta | cream cheese
- PROTEIN: Pick 1 — Egg Whites +1.50 | Shrimp +1.50 | Crab +2.00 | Smoked salmon +1.50 | Pork sausage | Bacon | Turkey Bacon +1.00 | Turkey sausage | Veggie sausage | Chorizo
- [Extra] Pico de gallo +1.50 | Guacamole +2.00 | Sour cream +1.00

EXTRA GOODIES + SIDES

- Yogurt, granola and fresh fruit 4.95
- Fresh fruit salad 5.95
- Waffle fries 4.75
- One egg* 1.95
- Two eggs* 2.95
- One pancake 2.95
- Belgian Waffle 7.95
- One piece of French toast 4.50
- Griddle potatoes 2.50
- Hash browns (2) 2.95
- Bagel 1.95
- Cream cheese .75
- Smoked salmon 5.50
- Bacon/ Pork sausage 3.95
- Turkey sausage 3.95
- Turkey bacon 3.95
- Veggie sausage 3.95
- White rice 2.00

SWEETS + TREATS

- CHOCOLATE LASAGNA - House Favorite! Devil's food, chocolate mousse, white chocolate mousse, ganache 4
- BANANA TEMPURA - Honey, whipped cream and Blueberries 5
- STRAWBERRY CHEESECAKE 4.5
- FRUIT TART - Homemade pastry cream 4
- BANANA CARAMEL CRUNCH CAKE 4.5
- STRAWBERRY SHORTCAKE - Layered yellow cake with strawberries and whipped cream 4.5
- RICE PUDDING – 10 ingredient special recipe 4.25
- ICE CREAM & SORBET - by the scoop 2
- BROWNIE SUNDAE - Warm brownie, vanilla ice cream, whipped cream, chocolate and caramel sauce 5
- CUPCAKES - Assorted cakes with butter-cream icing 1.5
- Add a Scoop of Ice Cream to any Dessert 1.5

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

Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. For more information, please speak with a manager.

Service charge of 15% added to all dine-in checks, for parties of 6 more the service charge is 19%. Additional gratuity may be added by you for exceptional service.

SPECIALITY MAKI

FRIED ROLLS

- PHOENIX ROLL 6pc — Spicy lobster inside, avocado-mango salsa and honey sauce on top 13.95
- DYNAMITE ROLL 6pc — Salmon, asparagus, crab stick, spicy mayo and eel sauce 11.50
- VOLCANO ROLL 6pc — Tuna, crab stick, cucumber, Japanese mayo, Siracha and eel sauce 11.50
- GODZILLA ROLL 6pc — Spicy tuna, avocado, spicy mayo and eel sauce 11.50

XS ROLLS

- MONSTER ROLL 8pc — Spicy lump crab meat and tempura flakes inside; mango and asparagus tempura outside topped with spicy avocado sauce 13.95
- CRUNCHIE FIRE 8pc — Shrimp tempura and avocado inside; spicy tuna, tempura flakes, and spicy mayo outside 12.95
- CRAZY SALMON ROLL* 8pc — Spicy salmon and tempura flakes inside; salmon and tempura flakes inside; salmon and masago outside with eel sauce and sweet & spicy sauce 12.95
- GARDEN ROLL 8pc — Sweet potato tempura and cucumber inside; avocado and tempura flakes outside 9.50
- HURRICANE ROLL 8pc — Shrimp and cream cheese inside; smoked salmon and tomato outside, topped with rice seasoning and honey mayo sauce 12.95
- ROLLING OCEAN* 8pc — Tuna, shrimp, avocado and red tobiko in soy paper, topped with spicy salmon and wasabi mayo 13.50
- KING KONG 8pc — King Crab meat, eel, cucumber and shrimp tempura wrapped in soy paper 13.95
- DIAMOND ROLL* 8pc — Mango, papaya, kiwi and parmesan cheese wrapped in nori; tuna, white tuna, salmon caviar and jalapeno-honey tangy sauce outside 13.50
- NARUTO ROLL* 5pc — Yellowtail, salmon and tuna wrapped in thin sliced cucumber, avocado and tobiko with spicy miso yuzu sauce 12.95
- SUPER CALI FRAGILISTIC 6pc — California roll with Japanese mayo inside and tobiko outside 6.50
- MARYLAND ROLL 6pc — Lump crab, asparagus, Old Bay sauce 10.95
- CALIFORNIA ROLL 6pc — Crab stick, avocado, cucumber 4.95
- ALASKAN ROLL 6pc — Shrimp, avocado, cucumber 4.95
- LOUISIANA ROLL 5pc — Shrimp tempura, avocado, cucumber, eel sauce 6.95
- PHILADELPHIA ROLL* 6pc — Salmon, cream cheese, cucumber 6.95

MAKE YOUR OWN ROLL (Limit 4 choices of protein-veggie-fruit) \$4.00

- PROTEIN + 2.50 each — eel | salmon* | shrimp | salmon caviar* | tuna* | shrimp tempura | spicy tuna* | smoked salmon | yellowtail* | flying fish* | red snapper* | crab stick
- VEGGIE / FRUIT + 1.50 each — cucumber | avocado | asparagus | mango | sweet potato tempura | tomato | papaya | kiwi
- SAUCES + .75 each — spicy mayo | spicy avocado | honey mayo | wasabi mayo | eel sauce | sweet & spicy chili sauce | jalapeno honey | yuzu

SUSHI / SASHIMI PER PIECE

- Eel [Unagi] 2.50 🍷
- Salmon [Namazaki] 1.95
- Shrimp [Ebi] 1.75 🍷
- Salmon Caviar [Ikura] 2.75
- Tuna [Maguro] 2.50
- Smoked Salmon [Sake] 2.50 🍷
- Yellowtail* [Hamachi] 3.00
- Flying Fish* Caviar 2.50
- Red Snapper* [Izumida] 1.95
- Crab Stick [Kani] 1.95 🍷



MAKI 6 PIECES

- Tuna Avocado* 5.75
- Salmon Avocado* 5.50
- Yellowtail Avocado* 6.50
- Red Snapper Avocado* 4.95
- Eel Avocado Cucumber* 6.50 🍷
- Salmon Teriyaki* 5.25 🍷
- Spicy Tuna* 4.95
- Spicy Salmon* 4.95
- Spicy Yellowtail* 6.75
- Avocado Cucumber 4.50
- Tuna* 4.50
- Salmon* 4.50
- Asparagus 3.95
- Cucumber 3.50
- Avocado 3.95

Sushi Deluxe Combo* – Chef's choice of 10pc. sushi and a California roll 18.95

DRINKS

SAKE

- HOT SAKE - Traditional flavor is best enjoyed warm; complements sushi and grilled items 5.5
- PEARL MOON, Yaegaki Nigori - Well balanced and unfiltered, a silky and creamy texture complemented by a bit of sweetness 6/28
- LOVE SAKE, Japon - Naturally light and sparkling sake with a clean fragrance and fruity flavor 7.5

BEER

- Kirin Ichiban [draft] 5
- Jailbreak Infinite Amber IPA [draft] 5
- Coors Light 4
- Yuengling 4
- Sapporo 22oz Can 8
- Blue Moon 5
- Corona 5
- Stella Artois 5
- Dogfish Head 60 min 5
- Crispin Cider 5

2 seasonal taps – please inquire with server

WHITE WINE

- House White [Please ask the Server] 6/24
- Fu-Ki, White Plum Wine 6/24
- Kung Fu Girl, Riesling 8/28
- Santa Cristina, Pinot Grigio 7/25
- Man Vintners, Chenin Blanc 7/25
- Matua, Sauvignon Blanc 7/25
- Martini & Rossi, Moscato, d'Asti 7/25
- Mumm Napa, Brut Prestige, Sparkling 8.5/29
- Cupcake, Prosecco (187ml) 8

RED WINE

- House Red [Please ask the Server] 6/24
- Julia James, Pinot Noir 7/25
- Josh, Cabernet Sauvignon 7/25
- Argento, Malbec 7/25
- Darcie Kent, Merlot 7/25
- Kikkoman, Blush Plum Wine 6/24
- Yuzu Wine (24oz) 12/34

COCKTAILS

- Yuzu Mimosa Different take on a mimosa. Prosecco topped with a splash of Yuzu wine 9
- Astro Pop Raspberry Stoli Vodka, island blue pucker, blue curacao, sour mix and lemonade. Topped with grenadine and cranberry juice 8
- Ginger Rose Peach Stoli, house-made ginger honey syrup, fresh rosemary and squeezed lemon; topped with club soda and lemonade 8
- Bee Sting A fragrant fusion of Jack Daniels Tennessee honey, fresh basil, lemon and apple juice; topped with sour and soda 9
- Cognac Bash A sweeter take on the classic whiskey smash. Courvoisier VS cognac, house-made ginger honey syrup, fresh mint and lemon 9
- Illuminati A glowing concoction of Hendrick's Gin, Citronge, lemonade and tonic 8.5
- Ciroc Your World A sweet and savoy XS classic! Giroc Vodka, mango nectar, peach schnapps, sour mix and pineapple juice 9
- XSive Mojito (Classic, Strawberry, Mango, Pomegranate or Pineapple) Muddled mint, lime and sugar with Bacardi and ginger ale in a tall glass 9
- Lucky Charm Jameson whiskey, Grand Marnier, sour mix and lemonade with a sugar rim 9
- Tropical Punch Transport to the tropics! Stoli orange, Grand Marnier, amaretto, lime juice and pineapple 9

MOCKTAILS 4.5

- Strawberry Lemonade Fresh strawberries pureed with lemonade
- Ginger Mint Lemonade Ginger honey syrup and muddled mint; mixed with lemonade and club soda
- Safe Sex on the Beach Cranberry juice, grapefruit juice and mango nectar
- Tropical Tease Apple, mango and pineapple juice shaken with ice; served in a martini glass
- Hawaiian Surfer Pineapple juice, orange juice, grenadine and coconut syrup served over ice with a fruit garnish

TEAS Loose leaf tea in a silk pouch 2.5

- Green Tea Tropical (Less Caffeine) Smooth green tea leaves blended with sweet tropical fruits. A fragrant and uplifting bouquet.
- African Nectar (Caffeine Free) A calming rooibos blend with tropical fruit and blossoms, promoting relaxation.
- Chamomile Citrus (Caffeine Free) Soothing Egyptian chamomile flowers with subtle slices of citrus fruit.
- Organic Earl Grey (Caffeinated) Perfection of a classic. Gold tips of rich black tea leaves with a twist of deep, first-press bergamot oil

COLD DRINKS

Bubble Tea: 🍷

- BASE**
Green Tea 3 –or– Milk Green Tea 4
- TEMPERATURE**
Warm or Iced or Slush
- FLAVORS +.75**
Taro Thai Tea
Mango Peach
Pineapple Lemonade
- ADD ONS**
Boba Tapioca Balls +.75
Sweetness +.25

- Milk Shake 5
Chocolate, Strawberry or Vanilla
- Vegan Shake 6.5
Banana, Mango Sorbet and Almond milk
- Fresh Squeezed OJ 4.5
- Soft Drink 2
Coke, Diet Coke, Ginger Ale, Sprite, Lemonade
- Minute Maid Juices 2.5
Apple, orange, Pineapple orange
- Voss Water [Still or Sparkling] 2.5/5
- Milk 2.5
Skim, whole [Almond Milk +.75]
- Red Bull [regular or sugar free] 3.5

ESPRESSO / COFFEE

- Espresso 2
- Café Latte 3.5
- Chai Latte 4
- Café Mocha 3.5
- Cappuccino 3
- Americano 2
- Frozen Latte 4
- Frozen Mocha 4
- Hot Chocolate 3.25

- FLAVOR SYRUP .5
vanilla | caramel | hazelnut
sugar free vanilla | sugar free caramel

Extra shot of espresso 1