#### • STARTERS •

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Edamame\$6 Steamed soybean with sea salt	Spicy Octopus	
BBQ Roast Pork Bun (2 pc)\$6 Steamed warm fluffy bread bun stuffed with BBQ pork	Crab Rangoon (6 pc)\$9 Crispy wontons filled with seasoned cream cheese, onions and real crab meat, served with	
Crispy Egg Roll (4 pc)\$8 Filled with mix vegetables, clear noodles, served with sweet & sour sauce	sweet & sour sauce  Chicken Satay (4 pc)	
Fresh Garden Roll	Tender chicken breast marinated with fresh herbs and Thai spices, grilled on skewers, served with peanut sauce	
hoisin and crushed peanut (Add Tofu \$1, Add shrimp \$2, Add pork belly \$2)	Jalapeno Delight	
Golden Tofu	Crunchy Calamari	
Agedashi Tofu	Hamachi Kama Shioyaki \$15 Seasoned and grilled yellowtail collar, served w/teriyaki sauce and ponzu	
Pork Shumai (Kanom Jeeb) \$8 Open-topped dumplings filled with ground pork	Taste of Sashimi	
Shrimp Shumai	Choice)  Seared Tuna Tataki	
vinaigrette dipping sauce Har Gow (Shrimp Dumpling) \$8	Fresh Seared tuna sashimi, avocado and topped with ponzu sauce, jalapeño	
A blend of succulent shrimp and crisp bamboo shoots folded in translucent wrappers	Hamachi Carpaccio\$17	
Veggie or Shrimp Tempura \$10/\$12 Assorted vegetables, or shrimp tempura (5 pc) served with dashi sauce	with yuzu ponzu sauce  Dim Sum Sampler \$18	
Momma's Golden Chicken (6 pc) \$9 Breaded minced chicken, egg, sesame oil, garlic and	A combination of steam pork shumai (3), shrimp shumai (3), har gow (3) and BBQ pork buns (2)	
pepper, served with sweet and sour sauce	Ceviche Mixto	
Potsticker (6 pc)	shrimp, crab stick in a tasty citrus marinade	

SOUP & SALAD

Avocado Salad......\$15

House salad with avocado, mixture of spicy mayo

Larb...... \$16

Choice of ground chicken or tofu, onion, scallion,

Spicy Beef Salad .....\$22

Tender sliced grilled beef, tomato, cucumber,

red onion, cilantro, scallion, tossed in chili lime

sauce, served on a bed of spring mix

Thai chilies, cilantro, toasted rice, lime juice,

& krab, tempura flake & house ginger dressing

Mixed green, cucumber and carrot, choice of house

ginger dressing or peanut dressing

and spring mix



#### • ENTREE & CURRY •

## Vegetables or Tofu \$17

## Chicken or Pork \$18

#### Thai Basil

Sautéed onion, bell pepper, bamboo shoot, string bean and fresh basil leaves with garlic chili sauce with your choice of meat

#### **Sweet Sour Sauce**

Sautéed with sweet and sour sauce, tomato, cucumber, onion, scallion, bell pepper and pineapple

#### **Cashew Nut**

Sautéed with cashew nut, bell pepper, celery, mushroom, carrot with sweet chili sauce

#### Asian Green Stir Fry

Sautéed mixed vegetables with light brown sauce with your choice of meat

#### Chili Eggplant

Stir fried eggplant, basil, fresh chili, bell pepper with your choice of meat

#### Red Curry

Bamboo shoot, bell pepper, zucchini, fresh basil, Thai herbs and coconut milk with your choice of meat

# Shrimp or Squid \$22 Green Curry

Beef \$20

Bamboo shoot, bell pepper, eggplant, fresh basil, Thai herbs and coconut milk

Mixed Seafood \$26

#### Massaman Curry

Potato and sweet potato, avocado, cashew nut, onion, Thai herbs and coconut milk

#### Panang Curry

String bean, bell pepper, broccoli, carrot, ground peanut, Thai herbs and coconut milk

#### Yellow Curry

Potato, onion, bell pepper, carrot, and coconut milk

## Mango Curry

Fresh ripe mango, bell pepper, cauliflower, carrot, Thai herbs and coconut milk

#### Chicken Katsu \$22

Breaded chicken deep fried, served with rice and tonkatsu sauce

## •RICE & NOODLE •

## Vegetables or Tofu \$17 Chicken or Pork \$18

## Beef \$20 Shrimp or Squid \$22

## Mixed Seafood \$26

## Pad Thai

Sautéed rice noodle with roasted crushed peanut, egg, scallion and bean sprout with your choice of meat

# Drunken Noodle (Flat rice noodle or Udon noodle)

Sautéed noodle, egg, bamboo shoot, onion, bell pepper, string bean, fresh basil and hot pepper

#### Yakisoba

Sautéed mixed vegetables and yakisoba noodle with special sauce, topped with nori seaweed

#### Udor

Udon noodle, wakame, kamaboko, mushroom, and mixed vegetables in hot dashi broth, with your choice of meat

# Pho (Beef or Chicken or Vegetarian) add meatballs \$5 (3 pc)

Rice noodle, bean sprout, Chinese broccoli, green onion, cilantro in brown spiced soup

#### Khao Soi

Northern Thai dish with a creamy coconut milk based curry gravy, red onion, cilantro and crispy noodles

#### Pad Se-Ew

Sautéed flat rice noodle with broccoli, Chinese broccoli, egg in sweet brown sauce

#### **Edamame Fried Rice**

Wok-fried rice blended with egg, carrot, pea, edamame, tomato, scallion, and your choice of meat

#### Pineapple Fried Rice

Wok-fried rice blended with egg, pineapple, raisin, carrot, pea, cashew nut, scallion and curry powder

#### Spicy Basil Fried Rice

Wok-fried rice blended with egg, bamboo shoot, bell pepper, onion, string bean, and fresh basil with your choice of meat

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### • CHEF'S SPECIALS •

\$24.95
\$30
\$24.95
\$32.95
\$34.95
\$24.95

## • RAMEN •

Pork broth, pork chashu, wood ear mushrooms, bamboo shoots, soft boiled egg, green onions
Spicy Miso
Chicken Wonton
Xo Miso (Vegan)
• ADD-ONS •
Pork Chashu Slice (2 pc)\$3
Soft Boiled Egg\$3
Fish Tofu (3 pc)
Bamboo Shoots (sautéed)
Wood Ear Mushrooms
Corn (sweet corn kernels)
Inari (seasoned tofu skin)
Bean Sprouts
Fried Red Onion\$1
Extra Soup

SPICY



We have gluten-free soy sauce for sushi, please ask your server. Additional \$2 each roll made with soy wrap. Any modifications may be charged.

Consumption of raw seafood, shellfish, eggs, poultry and/or meats may increase your risk of foodborne illnesses. Consume at your own risk.

18% Gratuity will be added for parties of 4 or more people

# Tom Yum Soup Chicken or Vegetable. . \$8 Shrimp ...\$9 Seafood ... \$12 Thai spicy & sour soup with Thai herbs, mushroom, tomato, scallion and cilantro Tom Kha Soup Chicken or Vegetable. . \$8 Shrimp ...\$9 Seafood ...\$12 Creamy sweet & sour coconut soup with Thai herbs, mushroom, scallion, and cilantro Wakame Seaweed Salad . . . . . . . \$7

Cold seaweed salad mixed with sesame oil, rice

vinegar, topped with sesame seeds

Home style chicken filled wontons with bean

sprout and spinach in chicken broth

## • SUSHI ROLLS •

• SUSHI ROLLS •		
Tekka Roll	Gotta Be Kiddin Roll	
Sake Roll\$8 Salmon and scallion Salmon Skin Roll\$8	Fling Roll\$16 <	
Deep fried salmon skin, cucumber, scallions w/eel sauce  Hamachi Roll	topped with spicy mayo  Hot Samurai Roll	
Yellowtail and scallion	topped with tuna, wasabi tobiko and spicy sauce	
California Roll	Sunomono Roll	
Philly Roll	ponzu sauce	
Salmon, cream cheese & scallion	B.F.F. Roll. \$18  Salmon, tuna, white fish, masago, cucumber, cream cheese and sesame seed	
Hot J.B. Roll	Yellow Dragon\$17 ← Shrimp tempura roll topped with	
Salmon, avocado, scallions	salmon and avocado  Black Dragon	
Spicy Salmon Roll \$10 ≪ Salmon, scallion and kimchee sauce	Shrimp tempura roll topped with eel & avocado	
Spicy Tuna Roll	Red Dragon	
Unagi Roll. \$12  Eel, cucumber and sesame seeds and eel sauce	Moab Rim Roll	
Tuna California	jalapeno & masago on top	
Shrimp Tempura	Salmon Mango Roll	
Vegas Roll	Black Jack	
California Eel	Hell's Revenge	
Rainbow Roll	Superbowl Roll	
Dragon Roll	Hidden Valley Roll	
Sunset Roll	Beauty & The Beast	
Pink Panther Roll	sesame seeds, masago, topped with tuna & eel  Bangkok Roll	
tempura flakes and spicy mayo	Spicy tuna roll topped with spicy chunk tuna, avocado & tempura flake	
Wasatch Roll	Amasa Back Roll	
Spider Roll	jalapeno and wasabi sauce  Kamikaze Roll	
Volcano Roll	Spicy salmon, avocado, scallion, cream cheese topped with seared salmon and red tobiko	
Playboy Roll	Lobster Roll	

## VEGETARIAN ROLLS

## • SUSHI & SASHIMI •

(2 pieces of sushi or 3 sashimi per order)
Nigiri: Balls of sushi rice with topping
Sashimi: Special cut of fish without rice balls

Sake (Salmon)	✓ Unagi (Eel)
Maguro (Tuna)	▼ Tobiko (Flying Fish Roe)
Hamachi (Yellowtail) \$8/\$11 ◀	€ Ebi (Shrimp)
Escolar (White Fish) \$7/\$10	▼ Tamago (Egg)
Masago (Smelt egg) \$7/\$10 <	≼ Krab Stick
Ikura (Salmon Egg) \$8/\$11 <b>≪</b>	Inari (Fried Tofu)\$6/\$7
Tako (Octopus)	

## SUSHI & SASHIMI COMBOS

Special chef selection.

No substitutions
(Served with miso soup or salad)

I LOVE SUSHI	\$27 🗪
SASHIMI LOVER	\$35 ベ
Boat 1	\$35 ベ
Boat 2	\$70 🛹

## • POKE BOWLS •

Sushi grade raw fish over sushi rice or fresh spring mix (Served with miso soup or salad)

AHI TUNA POKE\$20 Tuna, avocado, sesame seeds, cucmber, seaweed salad
ATLANTIC SALMON POKE\$20 Salmon, cucumber, avocado, ikura
JNAGI POKE\$23 Grilled unagi (eel), cucumber, avocado, seaweed salad, unagi sauce
CHIRASHI BOWL\$28 Assorted sashimi, seaweed salad, green onions, avocado, sesame seeds
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## • KID'S MENU •

Available for kids 10 and under only

Kid's Chicken Fingers	Kid's Chicken Fried Rice
Kid's Chicken Teriyaki\$10 Grilled chicken with rice & teriyaki sauce	

## • SIDE ORDERS •

Brown Ricc.	
Jasmine Rice	\$2
Sushi Rice	\$3
Steamed Noodle	\$4
Sticky Rice	\$4
Extra Egg	\$3
Extra Peanut, Eel Sauce or Spicy Mayo	\$1
Extra Vegetables/Tofu	\$4
Extra Chicken/Pork/Beef	\$6
Extra Shrimp	\$8
Extra Seafood	\$10
Egg Fried Rice	\$8

## • DRINKS •

Soft Drink Refill (Coca Cola Product) \$3
Iced Tea\$3
Thai Iced Tea, Thai Iced Coffee \$5
Thai Iced Lime Tea\$5
Thai Iced Green Tea
Sparkling Water\$4
Apple or Mango\$4

Hot Tea Pot .....(Jasmine, Chai, Chamomile, Oolong, Lemon Ginger, Green Tea, Mango Green Tea)

.... 2 toppings add 99¢

## • DESSERTS •

Coconut Ice Cream	Fried Ice Cream
Mango Ice Cream	Cheese Cake Tempura\$8
Sweet Rice with Vanilla Ice Cream\$7	Sweet Rice with Mango (seasonal) \$9
Banana Spring Rolls & Ice Cream \$8	