THAI LUNCH

Includes Thai spring roll and white rice (add 1.00 for brown rice, add 3.00 for egg fried rice)
Egg drop soup is complimentary when dining-in (substitute house salad for 1.00)
White rice not included for noodle and fried rice dishes

Choice of:

Vegetable GF 13.95	Beef GF or Shrimp GF 15.95
Chicken GF or Tofu GF* 14.95	Combo (chicken, beef and shrimp) GF 16.95
Chicken Katsu 15.95	Fried Duck GF* 18.95

PAD THAI GF
Stir-fried rice noodles with egg, bean sprouts and scallions topped with crushed peanuts

TOM YUM PAD THAI GF
Stir-fried rice noodles with egg, bean sprouts, scallions and mushrooms in a tangy Tom Yum sauce with evaporated milk topped with crushed peanuts

PAD SEE YEW GF
Stir-fried wide rice noodles with egg, cabbage, broccoli and carrots

DRUNKEN NOODLE GF
Stir-fried wide rice noodles with egg, basilleaves, onions, bell peppers, scallions and chili paste

FRIED RICE GF
Stir-fried rice with egg, onions, scallions, carrots and tomato

BASIL FRIED RICE GF
Stir-fried rice with egg, onions, bell peppers, scallions, basil leaves and chili paste

PINEAPPLE FRIED RICE GF
Stir-fried rice with egg, curry powder, onions, scallions, carrots, pineapple and cashew nuts

TOM YUM FRIED RICE GF
Stir-fried rice with egg, onions, scallions, mushrooms and tomato in a Tom Yum sauce

RED CURRY GF
Red curry coconut sauce with pineapple, bell peppers, bamboo shoots, eggplant and basil leaves

GREEN CURRY GF
Green curry coconut sauce with bell peppers, bamboo shoots, eggplant and basil leaves

MASSAMAN CURRY GF
Massaman curry coconut sauce with sweet potatoes, onions and cashew nuts

PANANG CURRY GF
Panang curry coconut sauce with eggplant, bell peppers and kaffir lime leaves

YELLOW CURRY GF
Yellow curry coconut sauce with bell peppers, eggplant and pineapple

BASIL GF
Stir-fried basil leaves, onions, bell peppers and scallions

BAMBOO GF
Stir-fried bamboo shoots, basil leaves, bell peppers and scallions

BROCCOLI GF
Stir-fried broccoli with your choice of meat

CASHEW NUT GF
Stir-fried onions, scallions, bell peppers and carrots topped with cashew nuts

CHILI PASTE GF
Stir-fried onions, scallions, bell peppers and chili paste sauce

GARLIC SAUCE GF
Stir-fried garlic sauce on top of steamed cabbage, carrots and broccoli

GINGER GF
Stir-fried fresh ginger, onions, mushrooms, bell peppers, carrots and scallions

MIXED VEGETABLES GF
Stir-fried carrots, broccoli, cabbage, bean sprouts, onions, napa, mushrooms, celery, eggplant and scallions

STIR-FRIED EGG CURRY GF
Stir-fried egg, carrots, onions, bell peppers, celery, scallions, chili paste, evaporated milk and curry powder

VOLCANO (DEEP FRIED)
*Your choice of Tofu, Chicken, Shrimp or Duck
Stir-fried in Thai sweet chili sauce on top of steamed cabbage, carrots and broccoli

Spicy levels available upon request
•Mild •Medium •Hot •Thai Hot •Pha'ya Fire

Spicy · Raw · GF Gluten-Free · GF* Gluten-Friendly (Shared Fryer) · "Krab" Imitation Crab

JAPANESE LUNCH

All Japanese Lunch Specials contain sesame seeds
Miso soup or house salad is complimentary when dining-in
Sushi roll upgrades available upon request

BENTO BOX

SUSHI BENTO 16.95
6 pcs. of nigiri and 1 california roll

SASHIMI & SUSHI BENTO 18.95
8 pcs. of sashimi, 4 pcs. of nigiri, half california roll

SASHIMI & UNAGI BENTO 18.95
8 pcs. of sashimi, half california roll and
3 pcs. of grilled eel over sushi rice

SASHIMI BENTO 18.95
12 pcs. of sashimi and seaweed salad

HOSOMAKI BENTO 16.95
Half j.b. roll, half tuna roll and 1 california roll

TRIPLE ROLL BENTO 16.95
5 pcs. of spicy krab roll, 5 pcs. of spicy tuna roll and 5 pcs. of shrimp tempura roll

FUSION BENTO BOX

Includes half california roll and 4 pcs. of nigiri
Substitute beef or shrimp for 2.00

ENTRÉE BENTO 17.95
Choice of basil, bamboo, cashew nut, chili paste, garlic sauce, ginger, mixed vegetables or volcano (chicken)

FRIED RICE BENTO 17.95
Choice of fried rice, basil fried rice, pineapple fried rice or tom yum fried rice (chicken)

NOODLE BENTO 17.95
Choice of pad thai, tom yum pad thai, woon sen pad thai, pad woon sen, pad see yew or drunken noodle (chicken)

CURRY BENTO 17.95
Choice of red curry, green curry, massaman curry, panang curry or yellow curry (chicken)

KATSU BENTO 17.95
Choice of chicken katsu or krab katsu
(shrimp katsu +1.00)

TERIYAKI BENTO 17.95
Choice of chicken teriyaki
(shrimp +1.00, salmon +2.00, steak +3.00)

TERIYAKI & KATSU

Includes white rice (add 1.00 for brown rice, add 3.00 for egg fried rice)

CHICKEN TERIYAKI GF 14.95
Grilled chicken breast with broccoli, sweet potato, corn and teriyaki sauce

SHRIMP TERIYAKI GF 15.95
Grilled shrimp (8) with broccoli, sweet potato, corn and teriyaki sauce

SALMON TERIYAKI GF 16.95
Grilled 6 oz. salmon with broccoli, sweet potato, corn and teriyaki sauce

STEAK TERIYAKI GF 18.95
Grilled 6 oz. Ribeye steak (marinated) with broccoli, sweet potato, corn and teriyaki sauce

CHICKEN KATSU 14.95
Panko-crusted deep-fried chicken breast, served with broccoli, sweet potato, corn and teriyaki sauce

KRAB KATSU 14.95
Panko-crusted deep-fried krab (8), served with broccoli, sweet potato, corn and teriyaki sauce

SHRIMP KATSU 15.95
Panko-crusted deep-fried shrimp (5), served with broccoli, sweet potato, corn and teriyaki sauce

Gluten-free soy sauce available upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Spicy · Raw · GF Gluten-Free · GF* Gluten-Friendly (Shared Fryer) · "Krab" Imitation Crab

BEVERAGES

Hot Green Tea *(Per Person)*	3.50	Apple Juice	2.00
Unsweet Iced Tea *(Free Refills)*	3.50	Bottled Water	2.50
Sweet Iced Tea *(Free Refills)*	3.50	Perrier	4.00

FOUNTAIN SODAS
3.50

• Coca Cola • Diet Coke • Coke Zero
• Sprite • Root Beer • Lemonade
(Free Refills)

THAI MILKS & TEAS
5.95

• Thai Iced Tea
• Thai Jasmine Green Tea
• Thai Pink Milk (Nom Yen)

ADD 1.00 FOR CRYSTAL BOBA OR NO ICE

BEER

12 oz. BOTTLES
5.50

• Singha • Leo • Kirin Light • Kirin Ichiban

22 oz. CAN
8.50

• Sapporo

SAKE

***HOT SAKE** 8.5 oz. CARAFE*
9.95

***COLD SAKE** 300 ml. BOTTLE*
12.95

• Junmai • Nigori *(375 ml.)*
• Lychee • Strawberry • Mango

WINE

(6 oz. GLASS AND 750 ml. BOTTLE)

	Glass	Bottle
Pinot Grigio Mezzacorona	7	26
Sauvignon Blanc Kim Crawford	9	31
Chardonnay Kendall-Jackson	8	28
Merlot 14 Hands	7	26
Cabernet Sauvignon Josh	8	28
Plum Wine Takara Plum	7	26

For parties of 6 or more, an 18% service charge will be added.
For any substitutions, there may be an additional charge.

APPETIZERS

THAI SPRING ROLL *(3)* 6.95
Vegetables wrapped in a Thai spring roll skin and *deep fried*, served with sweet plum sauce

SUMMER ROLL *(2)* 8.95
your choice of *shrimp* GF, *tofu* GF, or *krab*, rice noodles, lettuce, carrots and cucumber wrapped in a soft rice paper skin, served with Thai peanut sauce

LARB FRIES GF* 7.95
Fries tossed in a zesty house lime seasoning served with mayo

THE RANGOON (5) 8.95
Krab, cream cheese and corn in a fried wonton shell served with sweet plum sauce

FRIED TOFU GF* 8.95
Deep fried tofu served with Thai sweet chili sauce and peanuts on top

CHICKEN DUMPLING *(6)* 8.95
Seasoned ground chicken in wonton wrapper
Choice of *deep fried* with sweet plum sauce or *steamed* with fried garlic, scallions and sweet soy sauce

BANGKOK STREET KRAB *(7)* 9.95
Panko-encrusted krab served with Thai sweet chili sauce

CURRY PUFF *(3)* 10.95
Flaky puff pastry stuffed with curry chicken, potato, and onions, served with cucumber salad

CRISPY WINGS *(5)* GF* 10.95
Chicken wings with your choice of
- Sweet & Spicy sauce
- Teriyaki sauce
- Basil Sauce
- Zabb seasoning
- Naked

CHICKEN SATAY *(5)* GF 11.95
Grilled chicken skewers served with Thai peanut sauce and cucumber salad

TIGER CRY GF 14.95
Sliced grilled 6 oz. Ribeye steak (marinated) served with savory house tamarind dip
(spicy upon request)

FRIED PAPAYA SALAD 15.95
Crispy fried papaya and carrots served with shrimp, minced chicken, tomato, peanuts, and garlic in a zesty house lime dressing
(spicy upon request)

EDAMAME GF 6.95
Steamed soy beans with a sprinkle of salt

SPICY EDAMAME GF 7.95
Steamed soy beans mixed with Japanese crushed chili and kimchee sauce

CHICKEN GYOZA *(6)* 8.95
Chicken potstickers with ponzu sauce, *deep fried* or *steamed*

GYOZABB *(6)* 9.95
Deep fried chicken potstickers tossed in a zesty house lime seasoning, served with ponzu sauce

SHRIMP TEMPURA APPETIZER *(6)* 11.95
Crispy shrimp tempura drizzled with spicy mayo and eel sauce

MONKEY BRAIN 13.95
Spicy tuna and spicy krab-stuffed avocado tempura, topped with tempura flakes, spicy mayo, and eel sauce

SPICY TUNA NACHOS GF 13.95
Crispy tortilla chips topped with spicy minced tuna, avocado, and scallions, drizzled with spicy mayo and eel sauce

SUSHI APPETIZER GF 11.95
Chef's choice 4 Pcs. of fish on top of rice ball

SASHIMI APPETIZER GF 13.95
Chef's choice 8 Pcs. of sliced fish

TUNA TATAKI GF 15.95
Seared tuna thinly sliced with ponzu sauce

USUZUKURI GF 15.95
Thin slices of your choice of fish served with ponzu sauce *(add jalapeño on top 1.00)*
- TUNA • Salmon • Wahoo
- Hamachi • Escolar

NARUTO
Your choice below, with avocado and raw masago, wrapped in thin-sliced cucumber
- Veggie (Rice vinegar) GF 10.95
- Krab (Rice vinegar) 10.95
- TUNA (Ponzu) GF 12.95
- Salmon (Ponzu) GF 12.95
- Hamachi (Ponzu) GF 12.95

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

SALAD

HOUSE SALAD GF 4.95
Lettuce, cucumber, tomato and carrot served with ginger dressing

NAM TOK NUA (THAI BEEF SALAD) GF 16.95
Sliced grilled 6 oz. Ribeye steak (marinated) tossed with toasted rice powder, red onions and scallions in a zesty house lime juice dressing (spicy upon request)

LARB CHICKEN GF 14.95
Minced chicken, toasted rice powder, red onions and scallions tossed in a zesty house lime seasoning (spicy upon request)

YUM WOON SEN GF 14.95
Glass noodles, shrimp, minced chicken, tomato, red onions, celery, scallions and peanuts tossed in a zesty house lime dressing (spicy upon request)

YUM MAMA 14.95
Instant ramen noodle, shrimp, minced chicken, tomato, red onions, celery, scallions and peanuts tossed in a zesty house lime dressing (spicy upon request)

PAPAYA SALAD (SOM TUM) GF 14.95
Shredded green papaya, carrot, tomato, corn, peanuts and garlic in a sweet & sour lime dressing (spicy upon request)

SEAWEED SALAD GF 7.95
Cold seaweed salad

SPICY SALAD
Spring mix, cucumber, diced tomato, orange and raw masago mixed with *your choice* of *rice vinegar, kimchee sauce* or *creamy mayo*
(with sushi rice add 1.00 | with avocado add 2.00)

- Krab 13.95
- Shrimp or Conch or Octopus GF 14.95
- Tuna or Salmon GF 14.95
- Mixed 14.95
  (Conch, Octopus, Krab and Shrimp)

CHEF'S SASHIMI SALAD GF 14.95
Assorted fresh fish cuts, spring mix, cucumber, diced tomato, orange and raw masago mixed with kimchee sauce

HOKKAIDO SQUID SALAD 15.95
Squid, bamboo, mushrooms, ginger, Spring mix, avocado, cucumber, tomato and orange mixed with kimchee sauce, topped with spicy mayo, tempura flakes and raw masago

SOUP

MISO SOUP GF ..... Small (16 oz) 3.95 ..... Large (32 oz) 5.95
Delicate broth with miso, tofu, scallions and seaweed (Small 10 oz | Large 24 oz)

EGG DROP SOUP GF ..... 5.95 ..... 9.95
Wispy beaten eggs in a rich, savory broth with scallions and crispy wonton (GF without wonton)

MIXED VEGETABLE SOUP GF ..... 6.95 ..... 10.95
Broccoli, carrots, cabbage, napa, mushrooms, celery and scallions in chicken broth with fried garlic

TOFU SOUP GF ..... 6.95 ..... 10.95
Tofu, clear noodles, carrots, napa, celery, and scallions in chicken broth with fried garlic

WONTON SOUP ..... 6.95 ..... 10.95
Chicken wontons, carrots, napa, celery, and scallions in chicken broth with fried garlic

TOM KHA
Coconut milk, lime juice, tomato, mushrooms and scallions in a lemongrass broth

	Small (16 oz)	Large (32 oz)
• Vegetable GF	7.95	12.95
• Chicken GF	7.95	12.95
• Chicken wontons	7.95	12.95
• Shrimp GF	8.95	13.95

TOM YUM
Chili paste, evaporated milk, lime juice, tomato, mushrooms and scallions in a lemongrass broth

	Small (16 oz)	Large (32 oz)
• Vegetable GF	7.95	12.95
• Chicken GF	7.95	12.95
• Chicken wontons	7.95	12.95
• Shrimp GF	8.95	13.95

Spicy levels available upon request
•Mild •Medium •Hot •Thai Hot •Pha'ya Fire

Spicy | Raw | GF Gluten-Free | GF* Gluten-Friendly (Shared Fryer) | "Krab" Imitation Crab





THAI ENTRÉES

Includes white rice (add 1.00 for brown rice, add 3.00 for egg fried rice)

Choice of:

Vegetable GF 17.95
Chicken GF or Fried Tofu GF* 18.95
Beef GF or Shrimp GF 19.95
Combo (chicken, beef and shrimp) GF 21.95
Chicken Katsu 23.95
Fried Izumidai 23.95
Grilled Salmon (8 oz.) GF 26.95
Fried Duck GF* 29.95
Grilled Ribeye (10 oz. marinated) GF 29.95

BASIL GF
Stir-fried basil leaves, onions, bell peppers and scallions

BAMBOO GF
Stir-fried bamboo, basil leaves, bell peppers and scallions

BROCCOLI GF
Stir-fried broccoli with your choice of meat

CASHEW NUT GF
Stir-fried onions, scallions, bell peppers and carrots topped with cashew nuts

CHILI PASTE GF
Stir-fried onions, scallions, bell peppers and chili paste sauce

GARLIC SAUCE GF
Stir-fried garlic sauce on top of steamed cabbage, carrots and broccoli

GINGER GF
Stir-fried fresh ginger, onions, mushrooms, bell peppers, carrots and scallions

MIXED VEGETABLES GF
Stir-fried carrots, broccoli, cabbage, bean sprouts, onions, napa, mushrooms, celery, eggplant and scallions

STIR-FRIED EGG CURRY GF
Stir-fried egg, carrots, onions, bell peppers, celery, scallions, chili paste, evaporated milk and curry powder

VOLCANO (DEEP FRIED)
*Your choice of Tofu, Chicken, Shrimp, Fish or Duck Stir-fried in Thai sweet chili sauce on top of steamed cabbage, carrots and broccoli

BASIL CHICKEN WITH FRIED EGG GF 21.95
Stir-fried minced chicken, basil leaves, onions, bell peppers and scallions with fried egg

RAMA CHICKEN GF 21.95
Stir-fried Chicken with peanut sauce and Thai Chili paste on top of steamed broccoli, napa, onions and carrots topped with crushed peanuts

PAD HOI LAI GF 27.95
Stir-fried shelled clams, basil leaves, onions, bell peppers chili paste and evaporated milk

Spicy levels available upon request
•Mild •Medium •Hot •Thai Hot •Pha'ya Fire

Spicy | Raw | GF Gluten-Free | GF* Gluten-Friendly (Shared Fryer) | "Krab" Imitation Crab

NOODLES & FRIED RICE

Choice of:

Vegetable GF 17.95	Fried Izumidai 23.95
Chicken GF or Fried Tofu GF* 18.95	Grilled Salmon (8 oz.) GF 26.95
Beef GF or Shrimp GF 19.95	Fried Duck GF* 29.95
Combo (chicken, beef and shrimp) GF 21.95	Grilled Ribeye (10 oz. marinated) GF 29.95
Chicken Katsu 23.95	

NOODLES

PAD THAI GF
Stir-fried rice noodles with egg, bean sprouts and scallions topped with crushed peanuts

TOM YUM PAD THAI GF
Stir-fried rice noodles with egg, bean sprouts, scallions and mushrooms in a tangy Tom Yum sauce with evaporated milk topped with crushed peanuts

WOON SEN PAD THAI GF
Stir-fried glass noodles with egg, bean sprouts and scallions topped with crushed peanuts

PAD LO-MEIN
Stir-fried egg noodles with egg, napa, broccoli, carrots and shiitake mushrooms

PAD WOON SEN GF
Stir-fried glass noodles with egg, onions, scallions, celery, napa, carrots and shiitake mushrooms

PAD SEE YEW GF
Stir-fried wide rice noodles with egg, cabbage, broccoli and carrots

DRUNKEN NOODLE GF
Stir-fried wide rice noodles with egg, basil leaves, onions, bell peppers, scallions and chili paste

NOODLE SOUP GF
Rice noodles, bean sprouts, celery, scallions, shiitake mushrooms, basil leaves and fried garlic in chicken broth

TOM YUM NOODLE SOUP GF 19.95
Rice noodles, shrimp, minced chicken, mushrooms, bean sprouts, scallions, chili paste and evaporated milk in a lemongrass broth

FRIED RICE

Substitute brown rice for 2.00 extra

FRIED RICE GF
Stir-fried rice with egg, onions, scallions, carrots and tomato

BASIL FRIED RICE GF
Stir-fried rice with egg, onions, bell peppers, scallions, basil leaves and chili paste

PINEAPPLE FRIED RICE GF
Stir-fried rice with egg, curry powder, onions, scallions, carrots, pineapple and cashew nuts

TOM YUM FRIED RICE GF
Stir-fried rice with egg, onions, scallions, mushrooms and tomato in a Tom Yum sauce

EGG FRIED RICE GF 13.95
Stir-fried rice with egg

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

CURRY

Includes white rice (add 1.00 for brown rice, add 3.00 for egg fried rice, add 3.00 for avocado)

Choice of:

- Vegetable GF 17.95
- Chicken GF or Tofu GF 18.95
- Beef GF or Shrimp GF 19.95
- Combo (chicken, beef and shrimp) GF 21.95
- Chicken Katsu 23.95
- Fried Izumidai 23.95
- Grilled Salmon (8 oz.) GF 26.95
- Fried Duck GF* 29.95
- Grilled Ribeye (10 oz. marinated) GF 29.95

RED CURRY GF
Red curry coconut sauce with pineapple, bell peppers, bamboo shoots, eggplant and basil leaves

GREEN CURRY GF
Green curry coconut sauce with bell peppers, bamboo shoots, eggplant and basil leaves

MASSAMAN CURRY GF
Massaman curry coconut sauce with sweet potatoes, onions and cashew nuts

PANANG CURRY GF
Panang curry coconut sauce with eggplant, bell peppers and kaffir lime leaves

YELLOW CURRY GF
Yellow curry coconut sauce with bell peppers, eggplant and pineapple

TERIYAKI & KATSU

Includes white rice (add 1.00 for brown rice, add 3.00 for egg fried rice)

All Teriyaki Dinners contain sesame seeds

CHICKEN TERIYAKI GF 21.95
Grilled chicken breast with broccoli, sweet potato, corn and teriyaki sauce

SHRIMP TERIYAKI GF 22.95
Grilled shrimp (12) with broccoli, sweet potato, corn and teriyaki sauce

SALMON TERIYAKI GF 24.95
Grilled 8 oz. salmon with broccoli, sweet potato, corn and teriyaki sauce

STEAK TERIYAKI GF 27.95
Grilled 10 oz. Ribeye steak (marinated) with broccoli, sweet potato, corn and teriyaki sauce

CHICKEN KATSU 21.95
Panko-crusted deep-fried chicken breast, served with broccoli, sweet potato, corn and teriyaki sauce

KRAB KATSU 21.95
Panko-crusted deep-fried krab (12), served with broccoli, sweet potato, corn and teriyaki sauce

SHRIMP KATSU 22.95
Panko-crusted deep-fried shrimp (8), served with broccoli, sweet potato, corn and teriyaki sauce

Spicy levels available upon request

•Mild •Medium •Hot •Thai Hot •Pha'ya Fire

Spicy · Raw · GF Gluten-Free · GF* Gluten-Friendly (Shared Fryer) · "Krab" Imitation Crab

SASHIMI OR NIGIRI
A LA CARTE

	Sashimi (2 pcs)	Nigiri (1 pc)
Avocado, Asparagus or Cucumber	3.00	2.50
Tamago (Sweet Egg) or Inari (Fried Bean Curd)	3.50	3.00
Krab, Shrimp or Quail Egg	3.75	3.25
Salmon, Escolar, Wahoo, Unagi or Saba	4.25	3.75
Tuna, Hamachi, Octopus, Scallop, Squid or Conch	4.50	4.00
Masago or Ama Ebi	9.00	4.50
Ikura	14.00	7.00

Add quail egg on top 1.00

TEMAKI
CONE-SHAPED HAND ROLLS
All Temaki contains sesame seeds

VEGETABLE TEMAKI GF 6.95
Cucumber, asparagus, carrots, spinach, takuan, roasted red pepper and avocado

CALIFORNIA TEMAKI 6.95
Krab, cucumber and avocado

SALMON SKIN TEMAKI GF* 6.95
Crunchy salmon skin, cucumber and scallions with eel sauce

UNAGI TEMAKI 6.95
Grilled eel, cucumber, scallions with eel sauce

TUNA or SALMON TEMAKI GF 6.95
With scallions

J.B. TEMAKI GF 6.95
Salmon, cream cheese and scallions

SPICY TUNA TEMAKI GF 6.95
Tuna, Kimchee sauce, cucumber and scallions

SPICY KRAB TEMAKI 6.95
Krab, spicy mayo, avocado and scallions

PHILADELPHIA TEMAKI GF 7.95
Smoked salmon, avocado and cream cheese

SHRIMP TEMPURA TEMAKI 7.95
Shrimp tempura, avocado, asparagus and scallions with eel sauce

SPIDER TEMAKI 8.95
Soft shell crab tempura, avocado, asparagus, scallions and raw masago with eel sauce

Gluten-free soy sauce available upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIGNATURE ROLLS

All rolls contain sesame seeds, R/0 = Rice Outside
Substitute soy paper 2.00 / brown rice 1.00

SEA OF LOVE ROLL (R/0) 20.95
Spicy tuna, avocado, asparagus, scallions topped with seared tuna, panko flakes and four of our homemade sauces

OCEAN DREAM ROLL (R/0) 20.95
Spicy tuna, avocado, asparagus, scallions topped with salmon, panko flakes and four of our homemade sauces

LION ROLL (R/0) 20.95
Shrimp tempura, spicy tuna, avocado and cream cheese topped with tempura flake, kani tempura, raw tobiko, spicy mayo and eel sauce

TIGER ROLL (R/0) 20.95
Soft shell crab tempura, eel, avocado, cucumber and cream cheese topped with shredded krab, raw tobiko, spicy mayo and eel sauce

IMPERIAL LOBSTER ROLL (R/0) 23.95
Lobster katsu, avocado, cream cheese and roasted red pepper, topped with salmon, raw tobiko and signature lobster sauce

HEAVEN ROLL (R/0) 23.95
Lobster katsu, avocado, cream cheese and mango, topped with spicy krab, raw tobiko and signature lobster sauce

QUEEN ANORA ROLL (R/0) 20.95
Krab katsu, sweet potato tempura, avocado, cream cheese topped with eel, scallions, raw masago, spicy mayo and eel sauce

4 KINGS ROLL (R/0) 21.95
Soft shell crab tempura, shrimp tempura, krab katsu topped with salmon, avocado, tempura flakes, spicy mayo and eel sauce

PRINCESS ROLL (R/0) 16.95
Tamago, sweet potato tempura, cream cheese, avocado topped with steamed shrimp, raw masago, spicy mayo and eel sauce

ABURI SALMON ROLL (R/0) 21.95
Shrimp tempura, spicy krab, avocado and cream cheese topped with flame seared salmon and special sauce

HIGHWAY TO HELL ROLL (R/0) ..... GF 21.95
Hamachi, salmon, jalapeño, avocado and scallions, topped with spicy tuna and four of our homemade sauces

TROPICAL ROLL (R/0) ..... GF 16.95
Spicy tuna, cucumber, mango, and avocado topped with mango, raw tobiko and eel sauce

VOLCANO ROLL (R/0) 14.95
Baked mixed seafood atop a California roll

RAINBOW ROLL (R/0) 16.95
Rainbow of raw fish atop a California roll

RED RAINBOW ROLL (R/0) 16.95
Tuna and avocado atop a California roll

DRAGON ROLL (R/0) 14.95
Shrimp tempura, avocado, asparagus, scallions, raw masago and spicy mayo topped with avocado and eel sauce

RED DRAGON ROLL (R/0) 19.95
Shrimp tempura, avocado, asparagus, scallions, spicy mayo and raw masago topped with red tuna and eel sauce

FIRE DRAGON ROLL (R/0) 19.95
Shrimp tempura, avocado, asparagus and spicy mayo topped with spicy tuna, raw masago, scallions and eel sauce

BLACK DRAGON ROLL (R/0) 20.95
Shrimp tempura, avocado, asparagus, scallions and spicy mayo topped with eel, raw tobiko and eel sauce

Spicy · Raw · GF Gluten-Free · GF* Gluten-Friendly (Shared Fryer) · "Krab" Imitation Crab

CLASSIC ROLLS

All rolls contain sesame seeds, R/0 = Rice Outside
Substitute soy paper 2.00 / brown rice 1.00
Add tempura style 1.00

CUCUMBER or ASPARAGUS ROLL GF 6.95

AVOCADO or MANGO ROLL GF 7.95

TUNA or SALMON ROLL GF 12.95
with scallions

HAMACHI ROLL GF 13.95
with scallions

CALIFORNIA ROLL (R/0) 8.95
Krab, cucumber and avocado

SALMON SKIN ROLL GF* 10.95
Crunchy salmon skin, cucumber and scallions with eel sauce

VEGETABLE ROLL GF 11.95
Cucumber, asparagus, carrots, spinach, takuan, roasted red pepper and avocado

SWEET POTATO ROLL (R/0) 10.95
Tempura-style sweet potato topped with eel sauce

EEL ROLL (R/0) 11.95
Grilled eel, cucumber, scallions with eel sauce

SPICY KRAB ROLL (R/0) 12.95
Krab, spicy mayo, avocado and scallions

CHICKEN TEMPURA ROLL 12.95
Chicken tempura, avocado, asparagus, scallions with eel sauce

KANI TEMPURA ROLL 12.95
Krab katsu, avocado, asparagus, scallions with eel sauce

SHRIMP TEMPURA ROLL 12.95
Shrimp tempura, avocado, asparagus, scallions with eel sauce

J.B. ROLL GF 13.95
Salmon, cream cheese and scallions

SPICY TUNA ROLL (R/0) GF 13.95
Tuna, kimchee sauce, cucumber and scallions

PHILADELPHIA ROLL (R/0) GF 14.95
Smoked salmon, avocado and cream cheese

SPIDER ROLL 15.95
Soft shell crab tempura, avocado, asparagus, scallions and raw masago with eel sauce

HAMACHI TEMPURA ROLL 15.95
Hamachi tempura, avocado, asparagus, scallions with eel sauce

TEMPURA ROLLS

All rolls contain sesame seeds, R/0 = Rice Outside
Substitute soy paper 2.00 / brown rice 1.00

SALMON BOMB ROLL 17.95
Panko-fried roll with baked salmon, cream cheese, avocado and jalapeño topped with spicy mayo and eel sauce

SUSHI BOMB ROLL 19.95
Tempura roll with hamachi, tuna, salmon, avocado, asparagus, scallions, raw masago and eel sauce

CRUNCHY ROLL 17.95
Tempura roll with salmon, spicy krab, eel and cream cheese topped with raw masago, scallions and eel sauce

JUNGLE ROLL (R/0) 21.95
Dry tempura style roll with avocado, asparagus, and cream cheese, topped with assorted fresh fish cuts, cucumber, diced tomato, orange, and raw masago mixed with kimchee sauce

Gluten-free soy sauce available upon request
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DONBURI

RICE BOWL

All Donburi contains sesame seeds

Add Ikura on top 5.00

UNAGI DON 23.95
10 pcs. of grilled eel over sushi rice with eel sauce

SALMON DON GF 23.95
10 pcs. of raw salmon over sushi rice

TUNA DON GF 25.95
10 pcs. of raw tuna over sushi rice

HAMACHI DON GF 25.95
10 pcs. of raw hamachi over sushi rice

SALMON ABURI DON 25.95
10 pcs. of salmon torched medium-rare over sushi rice with aburi sauce

CHIRASHI DON 27.95
Chef's choice 15 pcs. of sashimi over sushi rice

SUSHI BOATS & PLATTERS

All Sushi Boats contain sesame seeds

Miso soup or house salad is complimentary when dining-in

Sushi roll upgrades available upon request

VEGETABLE COMBO GF 21.95
1 vegetable roll and 7 pcs. of vegetable nigiri

CLASSIC COMBO 23.95
1 california roll and 7 pcs. of nigiri

HOSOMAKI COMBO 28.95
1 california roll, 1 j.b. roll and 1 tuna roll

TRIPLE ROLL COMBO 30.95
1 shrimp tempura roll, 1 spicy krab roll and 1 spicy tuna roll

SUSHI MORI FOR ONE 29.95
1 california roll, 1 j.b. roll and 7 pcs. of nigiri

SUSHI MORI FOR TWO 45.95
1 california roll, 1 j.b. roll and 14 pcs. of nigiri

SASHIMI PLATTER GF 28.95
Chef's choice 20 pcs. of sliced raw fish

SALMON LOVER GF 33.95
1 salmon roll, 8 pcs. of salmon sashimi and 4 pcs. of salmon nigiri

SOLO BOAT (FOR 1) 35.95
1 california roll, 8 pcs. of sashimi and 7 pcs. of nigiri

DUO BOAT (FOR 2) 61.95
1 california roll, 1 j.b. roll, 12 pcs. of sashimi and 14 pcs. of nigiri

TRIO BOAT (FOR 3) 92.95
1 california roll, 1 j.b. roll, 1 spicy tuna roll, 16 pcs. of sashimi and 21 pcs. of nigiri

FAMILY BOAT (FOR 4) 123.95
1 california roll, 1 j.b. roll, 1 spicy tuna roll, 1 shrimp tempura roll, 20 pcs. of sashimi and 28 pcs. of nigiri

Gluten-free soy sauce available upon request

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

BENTO BOX DINNER

All Bento Box Dinners contain sesame seeds
Includes 1 california roll, 4 pcs. of nigiri, 4 gyoza (fried)
Miso soup or house salad is complimentary when dining-in
Substitute beef or shrimp for 2.00 / Sushi roll upgrades available upon request

ENTRÉE BENTO 27.95
Choice of basil, bamboo, cashew nut, chili paste, garlic sauce, ginger, mixed vegetables or volcano (chicken) and white rice

FRIED RICE BENTO 27.95
Choice of fried rice, basil fried rice, pineapple fried rice or tom yum fried rice (chicken)

NOODLE BENTO 27.95
Choice of pad thai, Tom yum pad thai, woon sen pad thai, pad woon sen, pad see yew or drunken noodle (chicken)

CURRY BENTO 27.95
Choice of red curry, green curry, massaman curry, panang curry or yellow curry (chicken) and white rice

KATSU BENTO 27.95
Choice of chicken katsu or krab katsu (shrimp katsu +1.00) and white rice

TERIYAKI BENTO 27.95
Choice of chicken teriyaki (shrimp +1.00, salmon +2.00, steak +3.00) and white rice

KID'S MENU

For children only (ages 10 and under)
add 1.00 for brown rice, add 1.00 for sushi rice, add 2.00 for rice noodles, add 3.00 for egg fried rice
Fries available upon request instead of rice

CHICKEN NUGGETS 8.95
6 pcs. chicken nuggets and fries

CHICKEN KATSU 10.95
Panko-crusted deep-fried chicken breast, served with broccoli, sweet potato, corn, teriyaki sauce and white rice

KRAB KATSU 10.95
Panko-crusted deep-fried krab, served with broccoli, sweet potato, corn, teriyaki sauce and white rice

SHRIMP KATSU 10.95
Panko-crusted deep-fried shrimp, served with broccoli, sweet potato, corn, teriyaki sauce and white rice

CHICKEN TERIYAKI GF 10.95
Grilled chicken breast served with broccoli, sweet potato, corn, teriyaki sauce and white rice

SHRIMP TERIYAKI GF 11.95
Grilled shrimp served with broccoli, sweet potato, corn, teriyaki sauce and white rice

SALMON TERIYAKI GF 12.95
Grilled salmon served with broccoli, sweet potato, corn, teriyaki sauce and white rice

STEAK TERIYAKI GF 13.95
Grilled Ribeye steak (marinated) served with broccoli, sweet potato, corn, teriyaki sauce and white rice

Spicy levels available upon request
•Mild •Medium •Hot •Thai Hot •Pha'ya Fire

Spicy · Raw · GF Gluten-Free · GF* Gluten-Friendly (Shared Fryer) · "Krab" Imitation Crab

Phaya Thai & Sushi

DESSERT

TAIYAKI WITH GREEN TEA ICE CREAM 9.95
Crispy Japanese fish-shaped cake filled with sweet red bean paste served with green tea ice cream

MANGO LOVER (SEASONAL) GF 9.95
Fresh mango, mango sorbet and sweet sticky rice

MANGO WITH STICKY RICE (SEASONAL) GF 7.95
Sweet sticky rice served with fresh mango and coconut milk

MANGO SORBET WITH STICKY RICE GF 7.95
Sweet sticky rice served with refreshing mango sorbet

THAI STREET BUTTER CORN GF 6.95
Sweet corn kernels tossed in rich melted butter and evaporated milk with a touch of sugar and salt

THAI COCONUT JELLY GF 6.95
Rich coconut milk gelatin with tender young coconut meat

GREEN TEA ICE CREAM GF 6.95
Rich Japanese green tea ice cream

MANGO SORBET GF 6.95
Refreshing tropical mango sorbet

SIDES

SIDE STICKY RICE GF 4.50
SIDE EGG FRIED RICE GF 5.00
SUSHI RICE GF 4.50
BROWN RICE GF 3.50
WHITE RICE GF 2.50
SLICED AVOCADO GF 3.00
STEAMED VEGETABLES GF 5.00
STEAMED BROCCOLI GF 5.00
STEAMED RICE NOODLE GF 5.00
STEAMED EGG NOODLE 5.00
TERIYAKI SAUCE (3OZ.) GF 2.00
PEANUT SAUCE (3OZ.) GF 2.00
GINGER DRESSING (3OZ.) GF 2.00

Spicy | Raw | GF Gluten-Free | GF* Gluten-Friendly (Shared Fryer) | "Krab" Imitation Crab