

THAI APPETIZERS

A-1	Satee Beef or Chicken Bar-B-Q (6) Served with peanut sauce and cucumber salad.	11.25
A-2	Thai Egg Roll (2) only vegetables Deep fried rolls of cabbage, carrot and celery served with sweet plum sauce.	5.95
A-2A	Thai Chicken Spring Roll (2)..... Chicken, clear noodle, bean sprouts, cabbage, onion, carrot and then fried.	6.95
A-3	Thai House's Shrimp Rolls(8) Fried spring roll stuffed with shrimp, chicken, vegetables and imitation crab.	12.25
★ A-4	Jumping Shrimp..... Shrimp cooked with chili paste, onion, green salad, scallions and lime juice.	12.25
★ A-5	Jumping Squid Squid cooked with onion, chili paste, green salad and lime juice.	12.25
★ A-6	Papaya Salad..... Shredded green papaya tossed with carrots, tomatoes, lime juice, garlic, crushed peanuts, and shrimp on a bed of lettuce.	9.25
★ A-7	Spicy Ground Pork..... Ground pork well done with lime juice, ginger, onion, scallions, roasted peanuts and green salad.	11.00
A-8	Crispy Noodles A traditional Thai dish, cooked with honey, shrimp, scallions and bean sprouts.	9.75
★ A-9	Spicy Beef Salad..... Sliced, grilled New York strip steak tossed with lime juice, tomato, onion, scallions, cucumber and green salad.	14.00
A-10	Deep Fried Tofu Served with our plum sauce.	7.95
A-11	Squid Rings..... Fried Squid served with a delicious dip.	12.25
A-12	Crab Rangoon (8)..... Imitation crab, cream cheese, black pepper then fried and served with sweet plum sauce.	7.25
A-13	Fried Wonton (7) Chicken, onion and black pepper.	7.50
A-16	Thai Fries Fried coconut-battered boniato served with a special Thai sauce.	8.95
★ A-17	Spicy Tofu Salad..... Fried tofu tossed with lime juice, red onion, scallions, chili paste and green salad.	8.95
A-18	Fresh Rolls Cooked chicken, lettuce, cucumber, carrot, celery, cabbage, mushroom wrapped in rice paper and served with Thai dipping sauce.	7.95

HOT JAPANESE APPETIZERS

Deep Sea Fishing (5)..... 9.25 Fried breaded white fish, served with eel sauce and spicy mayonnaise.	Edamame.....5.95 Steamed and lightly salted soy beans.
Soft-Shell Crab (1)10.00 Crispy fried soft shell crab served with Ponzu sauce.	Ebi Tempura (2) 10.00 Fried shrimp, broccoli, onion, carrot, sweet potato and zucchini.
Shumai (6)..... 5.95 Fried or steamed shrimp-filled dumplings, and served with hot mustard.	Yasai Tempura7.75 A medley of vegetables.
Grilled Whole Calamari10.95 Grilled tender calamari brushed with chef's special sauce	Age Tofu.....6.00 Deep-fried tofu served with dipping sauce.
Scallop Katsu (5)..... 9.95 Breaded scallops fried to perfection.	Gyoza (Pork) (5).....6.75 Dumplings stuffed with seasoned meat, served with a dipping sauce.
Homemade Thai Dumplings (5) 8.75 Dumplings stuffed with seasoned chicken, pork, shrimp, carrots, mushroom, onion, and water chestnuts, served with dipping sauce	Beef Tataki..... 13.00 Seared on the outside, raw on the inside served chilled with ponzu sauce and scallions.
Age Nasu 6.25 Fried eggplant with miso sauce.	

We Can Alter Hot & Spicy Food To Your Taste.

★ Mild ★★ Medium ★★★ Spicy ★★★★★ Very Spicy

All food cooked to order. Please allow time for preparation. Many dishes may have foreign flavors. Please order with care. If you are not acquainted with a dish and are not willing to take a chance, please stay with more familiar items. Each item is prepared to your order. Therefore, no substitutions, exchanges or returns can be made. Please do not hesitate to ask about a dish before you order.

18% Gratuity will be automatically added on parties of five or more.

COLD JAPANESE APPETIZERS

Sashimi Appetizer	12.95
A variety of delicately sliced raw fish, substitutions for an additional charge	
Salmon only	13.95
Tuna only	14.95
Yellowtail only.....	15.95
 Spicy Popeye.....	 13.25
Your choice of tuna or salmon with cooked spinach, cucumber, scallions, avocado and a spicy sauce.	
Seared Tuna Ceviche Salad	13.95
Seared tuna, red onions, scallions, bell pepper, jalapeño, lime juice and sesame seeds.	
Tuna Tower.....	10.95
Chopped tuna mixed with scallions served with spring mix and crispy fried wonton.	
Sunomono.....	8.75
Octopus, conch, imitation crab and cucumber in tangy rice vinegar.	
Kanisu	8.95
Imitation crab, avocado, masago, rolled in thin cucumber and tangy vinegar, fish substitutions are an additional \$2.	
Naruto Maki.....	8.95
Imitation crab, avocado, masago, rolled in thin cucumber with tangy rice vinegar and miso sauce on top, fish substitutions are an additional \$2.	
Sunset on the Bay	12.50
Alaskan king crab, rolled in thin cucumber, carrot, avocado, lettuce and tangy rice vinegar.	
Miso Ae.....	8.75
Conch, octopus, cucumber with miso sauce.	
Idako	8.25
Cooked and marinated baby octopus.	
Spicy Conch or Octopus.....	9.95
Conch or octopus and cucumber with a spicy sauce.	
Tiger's Eye.....	8.75
Cooked salmon and asparagus wrapped in tender squid.	
Tuna Tataki	13.95
Seared on the outside, raw on the inside, sliced and served with ponzu sauce and scallion.	
Naruto Vegetable.....	7.95
Spinach, carrots, snow peas, kampyo served with miso sauce.	
Dynamite Mussels	10.95
Mussels topped with mayonnaise, imitation crab, and scallop then baked.	
Spicy Red Clam	9.95
Red clam and cucumber with spicy sauce.	
Red Clam Sunomono	9.95
Red clam and cucumber in tangy rice vinegar.	
Hiyashi Wakame	7.95
Green seaweed pickled in vinaigrette.	
Spicy Salmon Skin Salad.....	9.95
Crispy fried salmon skin with fresh orange juice, spicy kimchee sauce, scallions and cucumber.	

SOUPS

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SALADS

(Choose one of our popular dressings: peanut, miso honey, ginger dressing)

Thai Salad	5.95
Lettuce, cucumbers, tomato, bean sprouts, scallion, carrot, potato sticks and boiled eggs	
Green Salad	3.50
Lettuce, cucumber, carrot and tomato	
Cucumber Salad	3.95
Cucumber, carrot with sweet and sour dressing.	
Chicken Salad	9.50
Seasoned, grilled chicken on a bed of lettuce and carrots.	
Seafood Salad	12.95
Green salad with shrimp, crab, avocado, snow pea and asparagus	

THAI HOUSE SPECIALTIES

T-1 Boneless Duck.....	23.25
Deep fried half duck topped with delicious gravy, mushrooms, sweet peas, pineapple, carrot and celery.	
★ T-2 Spicy Chicken	19.75
Deep fried boneless chicken breast topped with chili garlic sauce.	
★ T-3 Shrimp Green Curry	25.25
Jumbo shrimp cooked in green curry with bamboo shoots, bell pepper, celery, snow pea, sweet pea, carrot, zucchini, basil leaves and coconut milk.	
T-4 Crispy Duck.....	22.25
Deep fried half duck with sweet, black dipping sauce.	
T-5 Seafood Combination.....	25.25
Cooked marinated shrimp, imitation crab, tilapia fillet, scallops, squid, ginger, scallion and celery wrapped in a foil packet.	
★ T-6 Shrimp Massaman Curry.....	25.25
Jumbo shrimp cooked in Thai Massaman curry with sweet potato, onions, peanuts and avocado.	
★ T-7 Massaman Curry	21.75
Chunks of beef, sweet potato, avocado, coconut milk, curry, peanut and onion.	
Short Rib Massaman 26.95	
★ T-8 Volcano Jumbo Shrimp.....	25.25
Jumbo shrimp grilled on a bed of mixed vegetables and topped with chili sauce.	
★ T-10 Duck Curry.....	24.25
Deep fried half duck topped with Thai curry, coconut milk, pineapple, baby corn, sweet peas, zucchini and carrots.	
★ T-11 Panang Curry	20.75
Beef, pork or chicken cooked in Panang curry, coconut milk, basil leaves and bell pepper.	
T-12 Steamed Fish.....	20.75
Tilapia fillet steamed in a plum sauce on a bed of celery and topped with scallions, broccoli, bell pepper and fresh ginger.	
★ T-13 Volcano Chicken	20.75
Grilled chicken on a bed of mixed vegetables and topped with chili sauce.	
★ T-14 Sea Scallops Curry	25.25
With coconut milk, Thai curry, sweet peas, zucchini, carrot and bell pepper.	
T-15 Sea Scallops Scampi	25.25
With mixed vegetables and garlic sauce.	
★ T-16 Sautéed Lobster with Chili Paste	Market Price
Lobster tails, eggs, ginger, bell pepper and scallions.	
★ T-17 Jumbo Shrimp with Chili Paste.....	24.25
Eggs, ginger, scallion, and bell pepper.	
★ T-18 Duck Basil	23.25
Deep-fried half duck topped with chili sauce, basil and bell pepper.	
★ T-19 Seafood Curry.....	26.25
Jumbo shrimp, mussels, squids, scallops, sweet peas, sweet potato, coconut milk and onion in Thai curry sauce.	
★ T-20 Sautéed Chicken with Chili Paste.....	22.50
Deep-fried sliced chicken breast sautéed with chili paste, eggs, ginger, scallions and bell pepper.	
★ T-21 Lobster Massaman Curry.....	Market Price
Lobster tails, sweet potato, homemade curry, avocado, coconut milk, onions and peanut.	
T-22 Lobster Pad Thai	Market Price
Rice noodles, lobster tails, egg, bean sprouts and scallions.	

Lean Beef

B-1	Thai House Beef Steak.....	20.50
	12 oz. New York strip steak served on a bed of broccoli topped with a mushroom and garlic sauce.	
★ B-2	Beef Curry	16.95
	Red Thai curry, coconut milk, bamboo shoots, sweet peas and bell pepper.	
B-3	Sautéed Beef with Ginger.....	14.95
	Mushrooms, onion, scallion, and bell pepper.	
B-5	Sautéed Beef with Baby Corn	15.95
	Mushrooms and snow peas.	
B-6	Sautéed Beef with Broccoli	14.95
	Oyster sauce and carrots.	
B-7	Sautéed Beef with Mixed Vegetables.....	14.95
	Broccoli, snow peas, carrot and zucchini.	
★ B-9	Sautéed Beef with Basil Leaves	15.95
	Chili sauce, bell pepper, green been, bamboo shoot and fresh basil leaves	
★ B-10	Sautéed Beef with Cashew Nuts	15.25
	Mushroom, water chestnuts, bell pepper, carrots, celery and scallions.	

Chicken

(lean white meat only)

C-1	Sautéed Chicken with Black Pepper	15.50
	Garlic and black pepper.	
★ C-2	Chicken Curry	16.50
	Thai curry, coconut milk, bamboo shoot, sweet peas and bell pepper.	
C-3	Sautéed Chicken with Ginger.....	14.25
	Mushrooms, onion, scallion and bell pepper.	
C-5	Sautéed Chicken with Baby Corn	15.50
	Mushrooms and snow peas.	
C-6	Sautéed Chicken with Broccoli	14.25
	Oyster sauce and carrots.	
C-7	Sautéed Chicken with Mixed Vegetables	14.25
	Broccoli, snow peas, carrots and zucchini.	
★ C-9	Sautéed Chicken with Basil Leaves	15.50
	Chili sauce, bell pepper, green been, bamboo shoot and fresh basil leaves.	
★ C-10	Sautéed Chicken with Cashew Nuts.....	14.50
	Water chestnuts, mushrooms, bell peppers, celery, carrots and scallions.	
C-15	Gai Si-oew	15.50
	Chicken, scallions, ginger and honey.	

Pork

(lean and cooked well done)

P-1	Sautéed Pork with Black Pepper.....	15.50
	With garlic and black pepper.	
★ P-2	Pork Curry	16.50
	Thai curry, coconut milk, bamboo shoots, sweet peas and bell pepper.	
P-3	Sautéed Pork with Ginger	14.25
	Scallions, onion, bell pepper and mushrooms.	
P-5	Sautéed Pork with Baby Corn	15.50
	Mushrooms and snow peas.	
P-6	Sautéed Pork with Broccoli.....	14.25
	Carrots and oyster sauce.	
P-7	Sautéed Pork with Mixed Vegetables.....	14.25
	Snow peas, broccoli, , carrot and zucchini.	
★ P-9	Sautéed Pork with Basil Leaves.....	15.50
	Chili sauce, bell pepper, green been, bamboo shoot and fresh basil leaves	

Vegetable's Special

V-1	Sautéed Mixed Vegetables.....	11.25
	Snow peas, broccoli, zucchini and carrot.	
★ V-2	Mixed Vegetable Curry.....	13.50
	Coconut milk, Thai curry, snow peas, broccoli, , zucchini and carrot.	
V-3	Steamed Mixed Vegetable with Oyster Sauce	10.95
	Snow peas, broccoli, zucchini and carrot.	
V-5	Sautéed Tofu with Mix Vegetables	13.75
	Steamed or fried tofu, snow peas, carrot, broccoli and zucchini.	
★ V-6	Sautéed Mixed Vegetables with Basil Leaves and Chili Sauce.....	12.25
	Chili sauce, bell pepper, green been, bamboo shoot and fresh basil leaves.	
★ V-7	Sautéed Tofu with Basil Leaves	13.75
	Steamed or fried tofu, Chili sauce, bell pepper, green been, bamboo shoot and fresh basil leaves.	

Fish

(2 ½ pound snapper)

★ F-1	Hot and Spicy Fish Deep fried whole snapper topped with chili sauce.	Market Price
F-2	Sweet and Sour Fish Deep fried whole snapper topped with sweet and sour sauce, pineapple, cucumber, tomato, onion & scallion.	Market Price
F-3	Pla Jearn Deep fried whole snapper topped with ginger sauce.	Market Price
F-4	Deep Fried Whole Snapper Topped with garlic sauce, mushrooms, carrots, bell pepper and sweet peas.	Market Price
★ F-5	Deep Fried Whole Snapper with Spicy Basil Sauce bell pepper and basil leaves	Market Price
★ F-6	Deep Fried Whole Snapper with curry sauce Topped with Thai curry, coconut milk, pineapple, baby corn, zucchini, sweet peas and carrot.	Market Price

Shrimp

(farm-raised, grain fed)

S-1	Sautéed Shrimp with Black Pepper..... Garlic and black pepper.	18.50
★ S-2	Shrimp Curry Thai curry, coconut milk, bamboo shoots, sweet peas and bell pepper.	18.95
S-5	Sautéed Shrimp with Baby Corn Mushrooms and snow peas.	17.95
S-6	Sautéed Shrimp with Broccoli..... Carrots and oyster sauce.	16.95
S-7	Sautéed Shrimp with Mixed Vegetables..... Broccoli, snow pea, carrot and zucchini.	16.95
★ S-9	Sautéed Shrimp with Basil Leaves Chili sauce, bell pepper, green been, bamboo shoot and fresh basil leaves.	17.95
★ S-10	Sautéed Shrimp with Cashew Nuts Water chestnuts, mushrooms, celery, carrots, bell pepper and scallions.	17.25

Rice

R-1	Chicken, Pork or Beef Fried Rice..... Egg, onion and scallion.	11.50
R-2	Shrimp Fried Rice Egg, onion and scallion.	13.50
R-3	Crab Meat Fried Rice imitation crab. Egg, onion, and scallion	12.95
R-4	Thai House Special Fried Rice imitation crab, shrimp, pork, chicken, egg, onion and scallion.	13.25
R-5	Mixed Vegetable Fried Rice.....	10.75
	Brown Rice.....2.00 White Rice.....1.50 Sushi Rice.....3.50	

Noodles

N-1	Pad Thai Rice noodles, shrimp, minced pork, egg, bean sprouts and scallions. Shrimp only 16.95	14.95
N-2	Sautéed Clear Noodles with Chicken..... Onion, scallions, zucchini, broccoli, snow peas, bean sprouts, carrot and egg.	14.75
N-3	Sautéed Egg Noodles With chicken, shrimp and broccoli.	14.75
N-4	Pad Kee Mao(Sautéed Chicken,Pork or Beef with (onion, tomato bell pepper and basil leaves) Shrimp only 16.50	14.75

Side Orders

Steamed Mixed Vegetables	3.95
Steamed Clear Noodles or Rice Noodles.....	3.95
★ Curry Sauce	(16 oz).....6.00..... (32oz)...10.00
Peanut Sauce	(1 Saucer) 1.50 (16 oz)....7.50
Miso, Ginger, Ponzu, Eel.....	(1 Saucer) 1.00 (16 oz)....5.50
Spicy Mayonnaise, or Kimchee Sauce	(1 Saucer) 0.75 (16 oz)....12.50
Teriyaki Sauce.....	(1 Saucer) 1.50 (16 oz)... 6.50

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SUSHI

Sushi is the Japanese's favorite food. It is a combination of Sushi-rice (rice specially seasoned and cooled to room temperature) and any one of many toppings or fillings. The topping is not necessarily fish; vegetables and eggs are also used. Many of the fish used to make Sushi are eaten raw, but some, such as shrimp, eel, crab and octopus, are cooked. The green WASABI (horseradish) is very spicy and should be added sparingly to the soy sauce for dipping. GARI (pickled ginger) is presented as an accompaniment.

Nigiri

Balls of sushi-rice with toppings
(* indicates toppings which are NOT RAW)

<p>\$1.75 each piece * Tamago (Omelet) * Inari (Fried Tofu)</p> <p>\$1.95 each piece * Imitation Crab Stick Saba (Boston Mackerel)</p>	<p>Market Price Uni (Sea Urchin) Ikura (Salmon Roe)</p> <p>\$3.95 each piece Ama Ebi (Sweet Shrimp) Hamachi (Yellowtail) Unagi (Eel)</p>	<p>\$2.75 each piece *Ebi (Shrimp) Sake (Salmon) Maguro (Tuna) Hotate (Scallops) *Tako (Octopus) Ika (Squid) Red Clam Conch</p>
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Sushi Combination Plates

For diners who like or want to try a variety. The choice of fish must be up to our Sushi Chef, based on today's availability. Served with miso soup or salad.

❖ HOSOMAKI COMBO	16.95
Combination of California roll, Bagel roll, Tekka roll.	
VEGETABLE COMBO	12.95
For vegetarians, Vegetable roll, Vegetable hand roll, 3 vegetable sushi.	
❖ SUSHI MORI	18.50
Nigiri and Hosomaki (California roll and 7 pieces of sushi).	
❖ MINI SUSHI MORI	13.95
Nigiri and Hosomaki (Tekka roll and 5 pieces of sushi).	
LADY FINGERS.....	17.50
Just for ladies, rainbow roll, masago, scallop, shrimp, imitation crab.	
CHIRASHI.....	23.95
A work of art. A variety of toppings arranged on a bed of rice!	

SUSHI AND SASHIMI COMBO

Single (For One)	33.50
California Roll, 5 Sushi, 10 Sashimi.	
Boat Chu (For Two)	52.75
California Roll, Bagel Roll, 10 Sushi, 13Sashimi.	
Boat Dai (For Three)	78.00
Futomaki, California Roll, Bagel Roll, 15 Sushi, 16 Sashimi.	
Boat (For Four).....	100.00
Boston Roll, California Roll, Futomaki, 20 Sushi, 20 Sashimi.	
SASHIMI MORI.....	22.75
A combination of fresh fish, 16 pieces.	
USUZUKIRI	
Thin slices of, served with ponzu sauce	
A. White fish	10.95
B. Salmon	12.50
C. Tuna	12.95
D. Yellowtail.....	13.95
E. Mixed.....	13.25

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Consuming raw or undercooked meat, poultry, seafood, or egg products may increase your risk of food-borne illness, especially if you have certain medical conditions.

Hosomaki

(small rolls cut into bite size pieces)

Spicy Tuna Rice Paper Roll	10.50
Tuna, cucumber, lettuce, special sauce wrapped in rice paper.	
Kissing Roll.....	8.50
California roll topped with cream cheese, salmon and cucumber.	
Rainbow Roll	10.50
California Roll with a rainbow of fish on the top.	
Bagel Roll	7.25
Salmon, cream cheese and scallions.	
California Roll	6.25
Imitation crab, avocado, cucumber, inside out with masago and sesame seeds.	
Tanzana Roll	8.50
Yellowtail, asparagus, avocado, scallions and masago.	
Boston Roll	6.50
Shrimp, lettuce, avocado and mayonnaise.	
Tekka Roll.....	5.25
Tuna roll.	
Kappa Roll	3.95
Cucumber roll.	
Deep Fried Salmon Roll.....	11.50
Salmon, asparagus and imitation crab.	
California Eel Roll	14.25
Sliced eel on top of a California roll.	
Vegetable Roll	5.95
For vegetable lovers, asparagus, carrot, kampyo, spinach, snow peas and cucumber.	
Spider Roll	10.25
Soft-shell crab, asparagus, avocado, scallions, masago.	
Crazy Roll.....	10.25
Salmon skin, eel, asparagus, avocado and masago.	
Kimchee Roll.....	6.95
Conch, spinach, scallions, cucumber and masago.	
Shrimp Tempura Roll.....	10.95
Shrimp tempura, masago, avocado, scallions, asparagus and mayonnaise.	
Unagi Roll.....	5.95
Grilled eel, cucumber with special sauce.	
Chicken Roll	7.75
Grilled chicken, asparagus inside out with sesame seeds.	
Salmon Skin Roll	6.25
Deep fried salmon skin, cucumber, and scallion.	
O-Shin Roll.....	11.25
Fried yellowtail, avocado, asparagus, scallion, spicy mayonnaise inside out with masago.	
Katsu Roll.....	10.25
Chicken katsu, lettuce, avocado, cucumber, masago and special sauce.	
Dynamite Roll.....	10.25
Cooked scallop, imitation crab, mayonnaise and masago.	
Spicy Tuna Roll	5.50
Tuna, scallions, kimchee sauce.	

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Large Rolls

Alaska Roll.....	19.95
King crab, avocado, scallion, cucumber, lettuce, spicy mayonnaise inside out with masago.	
Futomaki.....	12.25
Imitation crab, omelet, kampyo, greens, and masago.	
Daimyomaki.....	14.25
Mixed fish with spinach, scallions and avocado.	
Madonna.....	13.50
Eel, asparagus, avocado smashed, wrapped in patchimaki (egg).	
Sex on the Beach.....	13.25
Eel, orange, banana, cucumber, avocado, mayonnaise, scallions and masago.	
French Roll.....	17.50
Shrimp, King crab, avocado, cucumber, cream cheese, and masago wrapped in patchimaki (egg).	
American Beauty Roll.....	14.25
Tuna, tempura flakes, avocado, spicy mayonnaise inside out with tobiko (flying fish roe).	
Lobster Roll.....	Market Price
Maine lobster tempura, cream cheese, scallions, asparagus, avocado, spicy mayonnaise inside out with sesame seeds and tobiko.	
Beauty and the Beast.....	13.50
Half roll with tuna, cream cheese, scallion and avocado, and the other half with eel, avocado and scallion, inside out with masago	
South Beach Roll.....	14.75
Cream cheese, ikura, avocado, imitation crab, and shrimp.	
Fujiyama Roll.....	15.50
Cooked salmon, avocado, cream cheese and carrot, inside out and topped with baked conch, octopus, eel, masago and mayonnaise.	
Volcano Roll.....	14.50
California roll topped with cooked scallop, imitation crab, mayonnaise and masago.	
Dragon Roll.....	14.95
Shrimp tempura, avocado, cucumber, scallions, lettuce, spicy mayonnaise and masago, topped with avocado.	

Temaki

(cone-shaped hand rolls)

Bagel Temaki.....	4.95
Salmon, cream cheese and scallions.	
California Temaki.....	4.95
Imitation crab, avocado, cucumber and masago.	
Spicy Tuna Temaki.....	5.50
Tuna, scallions, kimchee sauce.	
Salmon-Skin Temaki.....	4.95
Grilled salmon skin with special sauce.	
Unagi Temaki.....	5.50
Grilled eel with special sauce.	
Tuna Temaki.....	5.25
Tuna hand roll	
Boston Temaki.....	4.95
Shrimp, Boston lettuce, avocado and mayonnaise.	
Uni Temaki.....	7.95

DINNERS

(served with rice, miso soup or salad)

Teriyaki

Chicken Teriyaki (Grilled Chicken top with homemade teriyaki sauce and sesame seed)	14.50
N.Y. Strip Steak Teriyaki (8 oz.) grilled Steak and top with homemade teriyaki sauce and sesame seed	16.95
Fish Teriyaki (Tilapia, Grilled or Fried) serve with homemade teriyaki sauce and sesame seed on the side	14.75
Salmon Teriyaki (Grilled or Fried) serve with homemade teriyaki sauce and sesame seed on the side.....	18.50
Seafood Combination Teriyaki	24.50
Fried lobster tail, shrimp, scallops, carrot , snow peas, and top with homemade teriyaki sauce and sesame seed	
Shrimp Teriyaki	19.95
Fried shrimp, carrot and snow peas and top with homemade teriyaki sauce and sesame seed	

Agemono

Chicken Katsu	14.25
Japanese style, fried, breaded chicken breast.	
Fish Katsu	14.50
Fried fish fillet covered with Japanese bread crumbs.	

Donburi

Una Don.....	18.45
Grilled eel served over rice with sauce.	
Tekka-Don.....	15.95
Thin slices of tuna over rice with Japanese pickles.	

Tempura

Ebi Tempura.....	18.50
Fried shrimp (5), broccoli, onion, carrot, sweet potato and zucchini.	
Seafood Tempura	20.45
Fried shrimp, scallops, imitation crab, fish, broccoli, onion, carrot, sweet potato and zucchini.	
Yasai Tempura.....	12.50
Fried medley of broccoli, onion, carrot, sweet potato and zucchini.	

Special Dinner Combinations

(served with miso soup or green salad)

CB-1 Sushi, Sashimi & Shrimp Tempura.....	20.95
CB-2 Sushi, Sashimi & Chicken Teriyaki	20.95
CB-3 Sushi, Sashimi & Steak Teriyaki	20.95
CB-4 Sushi, Sashimi & Sunomono	18.25
CB-5 Shrimp Tempura & Chicken Teriyaki (served with rice).....	18.25
CB-6 Shrimp Tempura & Steak Teriyaki (served with rice)	19.95
CB-7 Steak & Chicken Teriyaki (served with rice)	19.95

ALL SPECIAL REQUESTS AND SUBSTITUTES MAY INCUR AN EXTRA CHARGE

Consuming raw or undercooked meat, poultry, seafood, or egg products may increase your risk of food-borne illness, especially if you have certain medical conditions.

18% Gratuity will be automatically added on parties of five or more.

LUNCH MENU

Served 11:30 am to 3:00 pm

Tempura

Tempura features foods dipped in the lightest batter before frying.
(served with rice and miso soup or green salad)

Ebi Tempura (2)..... 9.25	Yasai Tempura 7.25
2 Giant shrimp and vegetables	A medley of 5 vegetables.

Teriyaki

Glistening with a flavorful teriyaki sauce.
(served with rice and miso soup or green salad)

Chicken Teriyaki 9.50	Steak Teriyaki..... 10.75
Grilled boneless and skinless chicken breast.	NY strip steak with teriyaki sauce.
Fish Teriyaki..... 10.00	Shrimp Teriyaki 11.00
Grilled fillets of white meat fish.	Fried shrimp in teriyaki sauce and vegetables.

Combinations

(served with rice and miso soup or green salad)

SL-1 Sushi – Sashimi - Sunomono 13.00	SL-4 Sushi – Sashimi – Grilled Salmon..... 14.00
SL-2 Sushi – Sashimi - Tempura 14.00	SL-5 Sushi – Sashimi – Chicken Katsu 13.75
SL-3 Sushi – Sashimi – Chicken Teriyaki 13.75	SL-6 Chicken Teriyaki – Shrimp Tempura (2) . 14.00

ALL SPECIAL REQUESTS AND SUBSTITUTES MAY INCUR AN EXTRA CHARGE

Daily Lunch Special - 9.75

Daily Special Served with Soup, Mini Appetizers and White Rice

Menu changes daily

(For Take Out – No Soup with Lunch Special)

Appetizers

Vegetable Egg Rolls (2) 4.75	Chicken Fried Wontons (7) 5.50
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Soups & Salads

Miso Soup 3.00	Chicken Wonton Soup 4.75
Green Salad 3.25	Chicken Salad 8.95
Lettuce, cucumber, carrot and tomato	Seasoned grilled chicken on a bed of greens
Thai Salad 5.50	Seafood Salad 12.25
Lettuce, cucumbers, tomato, bean sprouts, scallion, carrot, potato sticks and boiled eggs.	Green salad with shrimp, crab, avocado, snow pea and asparagus.

Thai Lunch

(add soup and mini appetizers to your entrée for an additional \$2.50)

#1 Baby Corn, Snow Peas and Mushrooms Sautéed with Pork, Chicken or Beef 8.25	
with Shrimp add \$1	
#2 Mixed Vegetables Sautéed with Pork, Chicken or Beef 8.00	
with Shrimp add \$1	
#3 Sweet and Sour Sauce with Pork, Chicken or Beef (unbreaded) 8.00	
with Shrimp add \$1	
#4 Big Bowl of Wontons, Rice Noodles, Chicken and Shrimp 8.50	
★ #5 Pork, Chicken or Beef Curry with Bamboo Shoots, Green Peas, Red and Green Bell Pepper 9.25	
with Shrimp add \$1	
#6 Pad Thai – Rice Noodles Sautéed with Shrimp, Minced Pork, Eggs and Bean Sprouts 8.25	
Shrimp only 9.25	
#7 Fried Rice (Pork, Chicken, Beef or Vegetables) 8.00	
#8 Thai House Special Fried Rice 8.50	
★ #9 Pork, Chicken or Beef Panang Curry 9.25	
with Shrimp add \$1	
#10 Steamed Fish (Tilapia fillet steamed in a plum sauce and vegetables) 9.50	
★ #11 Basil Leaves Sautéed with Pork, Chicken or Beef 8.25	
with Shrimp add \$1	
★ #12 Cashew Nuts Sautéed with Pork, Chicken or Beef 8.00	
with Shrimp add \$1	

Can Alter Hot & Spicy Food To Your Taste

★ Mild ★★ Medium ★★★ Spicy ★★★★★ Very Spicy

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