

APPETIZERS

Chicken Satey⁹ 8

Grilled marinated chicken served with peanut sauce and cucumber salad.

Chicken Spring Rolls 5

Deep fried minced chicken with lemongrass, mushrooms, carrots and cabbage. Served w/ sweet and sour sauce.

Fried Tofu⁹ 5

Deep fried lightly battered tofu. Served with sweet and sour sauce and crushed peanuts on top.

Satey Tofu⁹ 5

Deep fried tofu served with peanut sauce and cucumber salad.

Thai Fresh Spring Rolls⁹ 5

Marinated minced chicken, rice noodles and basil wrapped in fresh rice paper and served with peanut sauce. *(Veggie or Tofu option available)*

Thai Gai Tod *(Chicken Wings)* 5

Thai seasoned deep fried chicken wings. Served with sweet and sour sauce.

Todd Mun 8

Deep fried ground fish mixed with Thai spices served with sweet and sour sauce, cucumber, red onion with crushed peanuts on top.

Crab Rangoon 5

Deep fried wonton wrapped with crab meat, cream cheese and scallions. Served with sweet and sour dipping sauce.

Edamame⁹ 5

Gyoza *(Dumplings)* 6
Pan seared ground pork, scallion and spices in a gyoza wrap.

Veggie Spring Rolls⁹ 4

Deep fried, served with sweet and sour dipping sauce.

Vietnamese Fresh Spring Rolls 5

Shrimp, basil and rice noodles wrapped in rice paper. Served with Hoisin sauce and crushed peanuts on top. *(\$2 extra to substitute peanut sauce)*

Japanese Seaweed Salad 5

Japanese Squid Salad 5

SOUPS

Tom Kha *(Coconut Milk Soup)*⁹

Chicken, veggies, or tofu 5/8 | Shrimp 6/10
Light coconut milk based broth with galanga, lemongrass, mushrooms and Thai spices.

Tom Yum *(Thai Hot and Sour)*⁹

Chicken, veggies, or tofu 5/8 | Shrimp 6/10
Simmer of galanga, lemongrass, lime leaf and Thai spice with mushrooms, tomatoes.

Tom Yum Talay⁹ *(Serves 2)* 20

Shrimp, scallops, mussels and calamari simmered with galanga, lemongrass, lime leaf and Thai spice with mushrooms and tomatoes.

Shrimp Ball Soup⁹ 5

Shrimp balls, tofu, mushrooms and scallions in chicken broth.

Vegetable Soup⁹ 3

Mixed vegetables, tofu and mushrooms in a clear broth.

Miso Soup⁹ 3

Tofu, scallions, and seaweed in fish stock.

 spicy

⁹ Gluten Free

20% Gratuity will be added to a party of 5 or more. If you have food allergies or are vegetarian, please inform the wait staff so they can help you to make a selection. Also please be aware that you are responsible for the food you have ordered and cannot cancel, exchange orders or refuse payment after an order has been made.



THAI SPECIALTIES

Served with white rice

Pad Prieu Wan Pla 19

Sautéed deep fried white fish Thai-style with sweet and sour sauce, pineapple, bell peppers, cucumbers, onions and tomato, topped with cilantro. *(Steamed fish also available)*

Pla Lad Prik *(Deep fried white fish)* 19

Grilled Salmon Lad Prik 20

With Thai chili sauce, bell peppers and basil.

Thai Pepper Steak 19

Grilled marinated steak topped with onions, green onions, carrots, mushrooms, asparagus, cilantro in pepper sauce.

Pad Phong Karee 20

Deep fried soft shell crabs sautéed with yellow curry powder, light egg, onion, bell peppers, celery, green onion and topped with cilantro.

Nam Prik Ong⁹ 19

Minced chicken with Thai spices, cherry tomatoes, red onion, red curry paste, tamarind juice topped with cilantro. Served with steamed broccoli and carrots on the side. *(Tofu option available)*

Ka Prow Ped 20

Boneless duck stir fry with basil, green onions, red and green bell peppers, mushrooms and Thai spices.

Grilled Chu Chee Salmon⁹ 20

With red curry paste in coconut milk, basil and bell peppers. *(Duck option available)*

Gang Phed Ped Yang⁹ 20

Boneless duck cooked with red curry paste, cherry tomatoes, bell peppers and basil.

Khoa Pad Phoo *(Crab fried rice)* 20

Real crab cooked with peas, carrots, onions, scallions, egg and topped with lump crab and cilantro.

Pram Lhong Srong⁹

Tofu/Veggies 14 | Beef 16 | Shrimp 17
Chicken *(White meat only)* or Pork 15
Combination 20 | Seafood 21

Steamed spinach and broccoli, topped with sesame seeds and peanut sauce.

SIDES

Brown Rice 2 | Peanut Sauce 2/3

Sweet & Sour Sauce 2/3 | Curry Sauce 5

Steamed Rice/Noodles 2 | Sticky Rice 3

Steamed Woon Sen 3 | Cucumber Salad 2/3

SALADS

Larb⁹ 10

Minced chicken mixed with lime juice, ground rice, red onion, cilantro and scallions. Served on a bed of romaine lettuce.

Som Tumm⁹ *(Seasonal)* 9

Shredded green papaya mixed with lime juice, chili, fish sauce and other spices, sprinkle with crushed peanuts and served cold. *(Add shrimp for \$3)*

Yum Nua⁹ *(Beef Salad)* 10

Sliced, grilled, marinated beef mixed with fish sauce, lime juice, red chili, shallots, green onion, cilantro, scallions and ground rice on romaine lettuce.

Yum Ma Moung⁹ *(Mango Salad)* 9

Shredded unripened mango mixed with lime juice, fish sauce, scallions and cilantro. A seasonal dish, served cold.

House Salad⁹ with miso ginger dressing 5

CURRY

 Served with white rice or noodles

Tofu/Veggies 14 | Beef 16 | Shrimp 17

Chicken *(White meat only)* or Pork 15

Combination 20 | Seafood 21

Gang Dang⁹

Red curry paste w/coconut milk, bamboo shoot, bell peppers, and basil.

Gang Kiew Wan⁹

Green curry paste w/coconut milk, bell peppers, eggplant, peas and basil.

Gang Kua⁹

Red curry paste, coconut milk, basil, pineapple, cherry tomatoes, bell peppers and tamarind.

Gang Garee⁹

Yellow curry paste, coconut milk, potatoes, carrots, topped with crushed peanuts. Served with cucumber salad.

Gang Massaman⁹

Red and yellow pepper paste with coconut milk, potatoes, carrots, onions and peanut. Served with cucumber salad.

Panang⁹

Panang curry paste, coconut milk, bell peppers, and peas

FRIED RICE

 Topped with cilantro

Tofu/Veggies 14 | Beef 16 | Shrimp 17

Chicken *(White meat only)* or Pork 15

Combination 20 | Seafood 21 | *Fried egg add \$2*

Pineapple Fried Rice

With peas, carrots, onions, egg, pineapple and house sauce.

Ka Prow Fried Rice

With holy basil, garlic, red and green bell peppers, onions and Thai chili paste.

Thai Fried Rice

With egg, onions, green onion, tomato and tomato sauce.

Tom Yum Fried Rice

With lime leaf, lemongrass powder, peas, onions and bell peppers.

Sriracha Fried Rice

With sriracha sauce, onions, peas, carrots, broccoli, corn and egg.

Plain Fried Rice

With light brown sauce, peas, carrots, corn, onions and egg.

BEVERAGES

Diet Coke, Coke, Sprite - 1 refill 2.95

Lemonade - 1 refill 2.95

Thai Iced Tea, Thai Iced coffee - no refill 3.50

Hot Green Tea - 2.95

Iced tea - 1 refill 2.95

NOODLES

No rice

Tofu/Veggies 14 | Beef 16 | Shrimp 17

Chicken (*White meat only*) or Pork 15

Combination 20 | Seafood 21

Guay Tiew Tom Yum ⁹ 18

Thin rice noodles with tom yum broth, shrimp, shrimp balls, calamari, bean sprouts, scallions, fried garlic and cilantro. (*Substitute wide noodles for \$2 extra*)

Guay Tiew Kua

Wide rice noodles with light soy sauce, egg, bean sprouts and scallions over romaine lettuce

Lard Nah

Wide rice noodles topped with broccoli, mushroom, carrots, egg and light gravy sauce.

(*Add Chinese broccoli for \$2 extra*)

Pad Kee Mao

Wide rice noodles cooked with chili basil, tomatoes, onions and bell peppers.

Khoa Soi ⁹

Beef 16 | Chicken (*White meat only*) 15

Yellow noodles with light red and yellow curry, topped with fried onions, green onions, cilantro and crispy noodles.

Pad See Ew

Wide rice noodles with soy sauce, broccoli, carrots and egg. (*Add Chinese broccoli for \$2 extra*)

Pad Thai ⁹

Rice noodles cooked with egg, green onions, bean sprouts and our signature sauce topped with crushed peanuts. (*Substitute WOON SEN-glass noodles for \$2 extra*)

Pho (*Vietnamese Style*) ⁹

Rice noodles with chicken, chicken broth, fried garlic, scallions and cilantro. Served with basil, bean sprouts, lime and jalapeños.

STIR FRIED

Served with white rice

Tofu/Veggies 14 | Beef 16 | Shrimp 17

Chicken (*White meat only*) or Pork 15

Combination 20 | Seafood 21

Pad Cashew ⁹

With mushrooms, onions, green onions and red bell peppers.

Pad Ka Prow

With basil, chili, onions, mushrooms and bell peppers. (*Add ground chicken for \$2 extra*)

Pad Pak ⁹

Broccoli, carrots, celery, napa and mushrooms in a light sauce for a healthier dining option.

Pad Gra-tiem

With garlic, carrots and green onions

Pad Phed

Red chili paste cooked with bamboo shoots, onions, green and red bell peppers.

VEGETARIAN SPECIALTIES

Served with white rice

Pad Phed Eggplant 14

Stir fried eggplant, basil, white and green onions and carrots in a light brown sauce. (*Meat option also available*)

Rama Jum Sin ⁹ 14

Steamed tofu over spinach and broccoli, dressing with peanut sauce and sesame seeds.

Pad Prew Wan Tofu ⁹ 14

Sautéed lightly battered tofu with Thai sweet and sour sauce, pineapple, bell peppers, cucumber, onions, and tomatoes, topped with cilantro

Chu Chee Tofu ⁹ 14

Crispy tofu with red curry paste in coconut milk, basil and bell peppers.

Tofu Lad Prik 14

Crispy tofu with Thai chili sauce, red and green onions and basil.

SUSHI

Crab Stick

Nigiri
1 piece

Sashimi
5 Pieces

1.75 8.00

Ebi (Cooked shrimp)

2.25

***Hamachi** (Yellowtail)

2.50 12.00

Kani (Crab)

2.50 12.00

***Maguro** (Red tuna)

2.50 12.00

Masago (Smelt roe)

2.00

***Sake** (Salmon)

2.50 11.00

***Spicy Tuna**

2.75

Smoked Salmon

2.50 12.00

Tamago (Cooked egg)

1.75

Tobiko (Red or green fish roe)

2.00

Unagi (BBQ eel)

2.50 12.00

STANDARD ROLLS

Alaskan

Smoked salmon, avocado and masago.

6.00

California

Crab stick, cucumber and avocado.

with real crab for 2.95 extra

add spicy mayo for \$1.00 extra

5.00

***Negi Hamachi**

Yellowtail and scallion.

6.50

Philly

Smoked salmon, cream cheese and cucumber.

6.50

***Salmon**

5.00

Shrimp California

Shrimp, cucumber and avocado.

add spicy mayo for \$1.00 extra

5.50

***Spicy Salmon**

With Japanese spice and cucumber.

6.00

***Spicy Tuna**

With spice, mayo and cucumber.

6.50

***Spicy Yellowtail**

With spice and scallion.

6.95

***Tekka Maki** (Tuna)

5.00

Unagi

Bbq eel with cucumber.

7.00

VEGGIE ROLLS

Asparagus Tempura

5.00

Avocado

4.00

Kappa Maki (Cucumber)

4.00

Marinated Shiitake Mushroom

4.00

Fried Sweet Potato

4.00

Veg Futomaki

Cucumber, carrot, avocado and asparagus.

6.50

Upgrade for \$1 each

Spicy Mayo | Soy Wrap | Brown Rice | Eel Sauce

COMBOS

No Substitutions

Roll Deluxe

3 pcs ea. tuna-salmon-ca, sp ca-tuna-salmon.

14.00

Tuna Deluxe

Spicy tuna roll, tuna roll, 2 nigiri and 3 sashimi.

19.00

Super Salmon

Salmon roll, spicy salmon roll and 4 nigiri.

18.00

Nida's Combo

Chef's choice of 3 pieces ca, 3 pieces spicy tuna roll, 8 nigiri

19.00

Sashimi Lover

19.00

Veggie Combo Rolls

Individual cucumber, avocado, mushroom and carrot rolls.

20.00

SPECIALTY ROLLS

Buckeye

Eel, crab stick, cucumber, tamago and walnut.

12.00

Caterpillar

Unagi roll topped with avocado.

12.00

***Double Spicy Tuna**

Spicy tuna roll topped with spicy tuna.

11.00

***1/2 Healthy**

Fried sweet potato, asparagus, cream cheese roll topped with tuna, salmon and white tuna.

12.00

***Amazing Roll**

Crab stick tempura with avocado and cream cheese roll topped with spicy tuna, tobiko and eel sauce.

12.00

King of California

Real crab leg, shrimp, cucumber, avocado and roe.

9.75

***Rainbow**

California roll topped with a variety of fish.

15.00

***Red Dragon**

Eel roll topped with spicy tuna, eel sauce and spicy mayo.

12.00

***American Tuna**

Tuna, avocado, crispy flakes roll topped with tuna, avocado, spicy mayo and tobiko.

12.00

***Jalapeño Roll**

Fresh yellowtail with scallion, cucumber, and jalapeño pepper topped with yellow tail.

12.00

Spicy Baked Scallop

With Japanese spice, mayo and topped with roe.

14.00

Spicy Thai

Crab, shrimp tempura, Thai sauce, asparagus and cream cheese.

12.00

***Sunshine**

Spicy salmon in soy paper and topped with salmon.

12.00

***3 Companies**

3 types of fish, 3 types of fish roe, and sauces.

12.00

***Spicy Companion**

Salmon with spice and avocado inside topped with spicy tuna, wasabi tobiko.

12.00

***HEART ATTACK**

Spicy tuna, cream cheese, jalapeño, drizzled with eel sauce and spicy mayo, the whole roll is then deep fried.

12.00

DEEP FRIED ROLLS

Crunchy California

Deep fried whole roll in temp batter.

6.50

Crunchy Spicy Tuna

Deep fried whole roll in temp batter.

8.00

Shrimp Tempura

Fried batter shrimp with roe, cream cheese.

8.00

Spider

Fried whole soft shell crab with cucumber, avocado and roe.

12.00

Tempura Dragon

Shrimp tempura, cream cheese roll topped with spicy tuna.

13.00

Tempura BLACK Dragon

Shrimp tempura roll topped with eel and eel sauce.

13.00

*raw fish

 spicy

⁹ Gluten Free

01.02.2018

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