

APPETIZERS

	Lunch
1 SATAY..... Tender chunks of skewered chicken, grilled and served with peanut sauce and fresh cucumber relish	4.95
2 HEAVENLY WINGS..... Chicken wings stuffed with crabmeat, scallions fried and served with sweet and sour sauce	4.95
3 YUM PED YANG..... Honey-roasted duck tossed with fresh vegetables and a spicy sweet and sour dressing.	4.95
4 SPRING ROLLS..... Our veggie rolls deep-fried and served with sweet and sour dipping sauce	4.25
5 HOI OBB..... Fresh mussels steamed with lemon grass and basil, served with chilli dipping sauce.	4.95
6 SHRIMP CAKES..... Minced shrimp in light batter deep-fried and served with sweet and sour dipping sauce.	5.95
7 LARB GAI..... Tastes a ds...minced chicken, red onions, scallions, cilantro sprinkled with lime-juice and exotic spices.	4.95
8 MEE KROB..... Sweet crispy noodles tossed with minced pork, shrimp and bean sprouts	4.95
9 KANOM JEEB..... Crabmeat, minced pork and waterchestnuts wrapped in wonton skin, steamed and served with Thai soy sauce	5.95
10 THAI GARDEN ROLLS Grilled chicken salad wrapped in rice paper with green leaf lettuce, carrot and bean sprouts, served with spicy	4.95

roasted peanut dipping sauce.

11 NUA SAWAN.....	4.95
Marinated thin slices of beef oven-dried and fried to perfection, served with Thai slaw	
12 TOD MUN.....	4.95
Thai curried fish cake served with peanut cucumber relish	
13 MOO YANG.....	4.95
Marinated pork grilled on skewers, served with spicy herb sauce	
14 PAPAYA SALAD DELUXE.....	5.95
Julienne green papaya, string beans, tomatoes, and roasted peanuts mixed with spicy lime dressing, served with grilled skewered shrimp	
15 NUM TOK.....	5.25
Marinated beef grilled, sliced and tossed with red onions, scallions, cilantro and spicy lime dressing	
16 YUM WOON SEN.....	5.95
Warm cellophane noodles salad with shrimp, minced chicken, red onion, peanut, cilantro and scallions mixed with spicy lime dressing	
17 YUM TALAY.....	5.95
Warm shrimp, scallops, mussels, squid, red onion, scallions and cilantro and seasoned with spicy lime dressing	
18 HOUSE SALAD.....	4.5
Fresh vegetables, yam and taro chips and crispy tofu served with peanut dressing on the side	
SOUP	
19 TYPHOON SOUP.....	4.25
Shrimp, scallops, squid, mussels and white mushrooms	

in a spicy broth with a touch of lemon grass and basil leaves

20 TOM KA GAI..... 3.95
Slices of tender chicken breast cooked in coconut milk with lemon grass and galanga

21 WONTON SOUP..... 3.75
Crabmeat, pork and waterchestnut wonton simmered in a light consomm with fresh vegetables and honey-roasted pork

22 TOM KLONG GOONG..... 4.25
Black tiger shrimp, fresh shitake mushrooms and grilled onion in a lemon grass-galanga broth, seasoned with tamarind juice and roasted chili

23 TOM KA HED..... 3.75
Fresh shitake mushrooms, white mushrooms, cauliflower and cabbage cooked in coconut milk with lemon grass and galanga

ENTREES

24 HOI PIK POW..... Lunch 7.45
Sweet mussels sauteed with hot chilli paste and fresh basil leaves

25 BUAB PAD GOONG..... 9.45
Shrimp, shitake mushrooms and zucchini stir-fried in light garlic sauce

26 CASHEW CHICKEN..... 7.45
Slices of chicken or shrimp sauteed with cashew nuts and onions in savory light brown gravy

27 KAPOW..... 7.45
SEAFOOD..... 9.45
Beef, chicken, pork or seafood sauteed with chilli, garlic and fresh basil leaves

28 GINGER PERFECT..... 7.45

Beef, chicken, pork or shrimp sauteed with fresh ginger onion and hu-nu mushrooms in a tasty bean sauce

29	PAD PIK KING..... SHRIMP..... Beef, chicken, pork or shrimp sauteed with curry paste and string beans, sprinkled with shredded kafir lime leaves	7.45 9.45
30	NUA OBB..... A home style dish...tender sliced of beef braised with exotic spices, served with a puree of green onions & chilli	8.45
31	SIAMESE BEEF..... Slices of beef marinated in sesame oil and exotic spices, stir-fried in very high heat, sprinkled with fresh julienne ginger and served with pickled veggies	8.45
32	HONEY-ROASTED DUCK..... Young duck marinated overnight, deboned and served with your choice of: Crispy noodles and sweet soy sauce Watercress and black bean sauce	8.75
33	GOONG PHUKET..... Grilled black tiger shrimp topped with delectable crabmeat and chicken sauce	9.45
34	DEEP SEA..... Shrimp, scallops, squid and mussels stir-fried with celery, onions, scallions and egg in a delicious curry sauce	9.45
35	WHOLE ROCK FISH Three Choices: Grilled in banana leaves with lemon grass, garlic and pandan leaves, served with spicy dipping sauce Steamed with fresh chilli, garlic, and lemon juice Steamed in plum sauce and served with chilli and crushed peanut sauce	SONAL

36 PUNIM..... SONAL
 A pair of crispy-fried soft shell crabs served with any of
 the following sauces:
 chilli and garlic
 black bean, mushrooms and ginger
 Celery, onion, yellow curry, coconut milk and egg

37 CRISPY WHOLE FLOUNDER..... SONAL
 Served with your choices of:
 Chili and garlic sauce
 black bean, mushroom and ginger sauce

CURRY

38 GREEN CURRY..... 7.45
 SHRIMP..... 9.45
 Choice of chicken, beef, pork or shrimp cooked in
 traditional style green curry with bamboo shoots,
 Thai eggplant and basil

39 GAENG PED YANG..... 8.45
 Homemade roasted duck cooked in red curry with
 pineapple, tomatoes and grapes

40 PANANG CURRY..... 7.45
 SEAFOOD..... 9.45
 Chicken, beef, pork or seafood cooked in red peanut curry
 and fresh basil

NOODLES & FRIED RICE

41 PAD THAI..... 7.45
 Thin rice noodles stir-fried with choices of shrimp or
 chicken, bean curd, crushed peanuts, bean sprouts,
 scallions and egg

42 PAD WOON SEN.....	7.45
Cellophane noodles stir-fried with shrimp, pork, hu-nu mushrooms, scallions and egg	
43 KAO PAD.....	7.45
Your choice of bee, pork, chicken or shrimp stir-fried with jasmine rice, tomato and egg	
44 SEAFOOD FRIED RICE.....	9.45
A festival of seafood stir-fried with rice, basil leaves and hot chilli	
45 PATTAYA NOODLES.....	8.75
Shrimp, crabmeat, squid and mussels stir-fried with wide rice noodles and string beans in a spicy roasted chilli sauce	
46 PIKACHU NOODLES.....	9.45
Shrimp and chicken stir-fried with wide rice noodles in scrumptious yellow curry sauce	
47 PAD SEE EW.....	7.45
SEAFOOD.....	9.45
Beef, chicken, pork or seafood stir-fried with rice noodles, egg, broccoli and Sweet Thai soy sauce	
48 KEE MAO GOONG GAI.....	8.45
Wide rice noodles topped with shrimp and chicken in a spicy basil sauce	
49 POO-GOONG OB WOONSEN.....	9.45
Black tiger shrimp stir-fried with celophane noodles, fresh ginger, shitake mushrooms, celery, scallions, napa cabbage and oyster sauce topped with crabmeat in a clay pot	

VEGETARIAN

Fish sauce used in all vegetarian dishes

Substitutes available upon request

50 PAD THAI JAE.....	6.45
Thin rice noodles stir-fried with mixed fresh veggies, bean curd and crushed peanuts (egg optional)	

51 GAENG JAE.....	6.45
Mixed fresh vegetables and tofu cooked in traditional style green curry sauce	
52 VEGGIE FRIED RICE.....	6.45
An array of colorful vegetables stir-fried with tofu and jasmine rice (egg optional)	
53 PAD PAK JAE.....	6.45
Sauteed mixed vegetables, mushrooms and tofu in light garlic sauce	
54 SPICY EGGPLANT.....	6.45
Slices of eggplant stir-fried with hot chilli, garlic and fresh basil	
55 WATERCRESS FI DAENG.....	6.45
Fresh watercress stir-fried in very high heat with spicy black bean sauce	
56 KAPOW JAE.....	6.45
Tofu, broccoli, mushrooms and onions sauteed in chilli and garlic sauce with fresh basil leaves	
57 PAD PAK KARD KAO.....	6.45
Napa cabbage, shitake mushrooms, tofuan d scallions stir-fried in light garlic sauce	
58 PAD PIK KING JAE.....	6.45
String beans, squash and tofu sauteed with curry paste, and sprinkled with kaffir lime leaves	

Dinner
5.95

5.95

5.95

4.95

5.95

6.95

5.95

5.95

6.95

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5.95

5.95

5.95

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6.25

6.95

6.95

4.5

5.25

4.75

4.25

4.95

4.75

Dinner
9.45

11.45

9.45

9.45
14.45

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SUSHI

APPETIZER

PRICE
PER ORDER

Edamame	\$4.99
Seaweed salad	\$4.99
*Pan seared tuna with truffle soy vinaigrette	\$7.99
Baked New Zealand green mussel w/ masago mayo	\$6.99
Sashimi appetizer	
5 pcs per order with fresh wasabi	
Tuna	\$7.99
Salmon	\$7.99
Yellow Tail	\$8.99
Mixed Tuna, 2pcs Salmon, 2pcs Flounder	\$9.99
*Sunomono Salad	
cucumber and wakame seaweed with rice wine vinaigrette. Choice of:	
Black Tiger Shrimp	\$6.99
Octopus	\$6.99
Mix Seafood	\$8.99
Crabsitck, Octopus, Shrimp, Surf Clam and Jumbo Lump Crab Meat	
*Nuta	
cucumber and wakame seaweed with seasm sake and miso dressing. Choice of:	
Octopus	\$6.99
Tuna	\$6.99
Avocado and Asparagus	\$5.99

SUSHI / SASHIMI ENTREE

ENTREE SERVED WITH MISO SOUP - NO SUBSTITUTION PLEASE

*Sushi Regular	\$14.99
1 California Roll and 6 pcs of Cheft Choice Nigiri	
*Sushi Deluxe	\$18.99
1 Spicy Tuna Roll and 8 pcs of Cheft Choice Nigiri	
*Sashimi Regular	\$16.99
12 pcs of Cheft Choice Sashimi	
*Sashimi Deluxe	\$24.99
16 pcs of Cheft Choice Sashimi	
*Chirashi	\$18.99
Assorted Seafood Topped w/ Sushi Rice	
Unagi Donburi	\$22.99
Roasted Eel on top of Sushi Rice	

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

NIGIRI SUSHI

2 PIECES / ORDER

*Tuna	\$4.50
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*Yellow Tail	\$5.50
*Flounder	\$5.00
Shrimp	\$4.50
Octopus	\$5.00
*Squid	\$3.99
*Salmon	\$4.50
Eel	\$5.50
Mackerel	\$3.99
*Surf Clam	\$3.99
Crab Stick	\$3.50
*Egg Omlet	\$2.99
*White Tuna	\$5.00
*Scallop	\$6.50
*Sweet Shrimp with head	\$6.99
*Uni	\$6.99
*Salmon Roe	\$5.99
*Smelt Fish Roe	\$3.99
add quail egg	\$1.50

**MAKI SUSHI (ROLL) cut into 6 pcs / order
or TEMAKI (HAND ROLL) 1 roll / order**

*California Roll (Crab stick, Avocado, Cucumber, Fish Roe)	\$4.50
*Real Crab California Roll	\$6.50
*Tuna Roll	\$4.50
*Spicy Tuna, Scallion and Cucumber Roll	\$5.50
*Spicy Salmon, Scallion and Avocado Roll	\$5.50
White Tuna with Cucumber and Ponzu Sauce Roll	\$5.50
*Yellowtail with Scallion Roll	\$5.50
*Salmon Roll	\$4.50
*Smoked Salmon & Cream Cheese Roll	\$5.50
*Salmon & Avocado Roll	\$5.50
*Tuna & Avocado Roll	\$5.00
Eel & Avocado Roll	\$5.50
Eel & Cucumber Roll	\$5.50
Salmon Skin Rol	\$4.50
Crunchy Tuna Roll (Tempura bits and Spicy Mayo)	\$5.50
Shrimp Tempura Roll	\$7.50
Spider Roll (Softshell Cab Roll)	\$9.50
*Rainbow Roll (Tuna, Salmon, Yellowtail and Avocado)	\$12.50
Dragon Roll (Shrimp Tempura, Eel and Avocado)	\$13.50
Futomaki Roll	\$6.50
(Crab Stick, Egg Omlet, Cucumber, Shritake Mushroom and Fish Roe)	