APPETIZERS



Crispy vegetable spring roll



EDAMAME Boiled soy beans with sea salt



HIYASHI WAKAME..... Green seaweed salad with sesame seeds



VEGETABLE GYOZA.... Fried vegetables dumpling served with dumpling sauce



Fried pork dumpling served with dumpling sauce



HOMEMADE KRAB RANGOON.... Imitation krab, cream cheese, curry powder, wrapped in wonton skin and deep fried



ENOKI TEMPURA Mushroom slightly battered fried till golden color served with spicy mayo and eel sauce



Crispy salmon skin with slices cucumber, masago, sesame seeds and scallions



SHRIMP SHUMAI..... Steamed shrimp dumpling served with dumpling



HOMEMADE CURRY PUFF. Chicken, sweet potato, onions and turmeric wrapped with homemade wrapping skin



HOMEMADE DUMPLING......8.95 Steamed Shrimp, chicken, water chestnuts, bamboo shoots and shitake mushrooms wrapped with dumpling skin



SHRIMP & VEG TEMPURA APP. Black tiger shrimp & vegetables slightly battered fried till golden color



CHICKEN SATAY Grilled chicken on a stick, marinated and grilled in Thai style, served with peanut sauce and cucumber sauce



PORK SATAY..... Grilled pork on a stick, marinated and grilled in Thai style, served with peanut sauce and cucumber sauce



EDAMAME GARLIC Stir fly soy bean in fresh garlic with brown sauce topped and dry bonito



IKA MARUYAKI Grilled whole squid served with ponzu sauce



HAMACHI KAMA Grilled Hamachi jaw served with ponzu sauce



SOFT SHELL CRAB APP.... Soft shell crab slightly batter fried till golden color and served with ponzo



SQUID LEGS TEMPURA9.95 Slightly battered squid legs served with spicy mayo



*YUM WOONSEN \$11.95 Bean thread noodles mixed with ground chicken, shrimp, squid, roasted peanuts, onion, scallions and lime juice served on a bed of lettuce



AGE TOFU......7.9 Soft tofu slightly batter, fried till golden color served with tempura sauce



OYSTER KATSU9.95 Oyster slightly batter fried till golden color served with spicy mayo







Baby octopus-marinated, slices cucumber and sesame seeds served with sunomono sauce









NAMSOD 9.95
Ground chicken and shrimp tossed with fresh ginger, roasted peanuts, red onions, chopped scallions and lime juice served on a bed of lettuce







*FURIN CEVICHE......14.95 Conch, octopus, cilantro, red onions, jalapenos, scallions, seeds and masago served with house spicy sauce







CHICKEN KARAGE8.95
Fried marinate chicken Japanese style



*TRIPLE CROWN TOWER......14.95 Sushi rice, tuna, salmon, escolar, avocado and masago



*SASHIMI APP.... Fresh slices Tuna, Salmon and Escolar



*HAMACHI JALAPENOS.................16.95 Fresh slices hamachi topped with jalapenos, masago, scallions served with spicy ponzu sauce





*SPICY TUNA SALAD......14.95 Fresh cubed tuna, cucumber topped avocado with masago, sesame seeds and scallion served with spicy salad sauce



CRISPY AVOCADO8.95 Avocado tempura, spicy imitation krab, flake Masago, scallions



*SASHIMI SALAD......14.95
Tuna, salmon, white fish, seaweed, cucumber, masago, scallions and sesame seeds served with spicy salad sauce





*TUNA TATAKI......12.95
Thin slices seared tuna topped with masago, sesame seeds and scallion served with ponzu





MAGIC WRAPP......12.95
Spicy tuna, cucumber, carrot, daikon, wrapped with seared tuna and salmon topped with tobiko

















*AWESOME ROLL.....14.9: Spicy tuna tartar, flake, avocado topped with assorted of sashimi











*GREEN HORNET ROLL..............16.95 Soft shell crab, tempura, asparagus, cucumber topped with avocado, masago, sesame seed served with creamy wasabi and eel sauce











*FURIN ROLL......13.95 Salmon, tuna, hamachi, avocado inside topped with masago and sesame seeds





*EEL DANCING ROLL......14.99 Imitation krab, avocado and cucumber inside topped with bbq eel and served with eel sauce





*BFF ROLL15.95
Tuna, Salmon, Hamachi, avocado, asparagus
inside topped with avocado, masago













*BLACK DRAGON ROLL................16.95 Black tiger shrimp tempura, avocado, asparagus flake topped with eel, masago, and seed served server with eel sauce







*BEAUTY AND BEAST ROLL..............16.95 Hamachi, scallions, red onions, jalapenos topped with tuna, eel and served with eel and mango sauce





*TUNA BISQITE13.95 Crispy nori and sushi rice topped with spicy tuna, flake, masago, seed and scallions served with spicy mayo and eel sauce















*VOLCANO ROLL17.95
BBQ Eel roll topped avocado and dynamite scallops, sesame seeds served with eel sauce





Salmon, cucumber, avocado, scallions, topped with seared salmon, ikura and served with honey miso and creamy wasabi











*FURIN LOBSTER ROLL......24.95 Whole Lobster tail tempura with avocado, asparagus, flake topped with avocado, massago, and seeds served spicy mayo, creamy wasabi and eel sauce











* CUTIE ROLL.......14.95
Tuna, avocado and masago in a thinly sliced cucumber wrap served with ponzu sauce



*PARADISE ROLL......16.95 Hamachi, tuna, salmon, escolar, white fish, masago and avocado in thinly sliced cucumber wrap served with ponzu sauce



*TUNA & SALMON COMBO........20
7 pieces of tuna and 7 pieces of salmon



*SASHIMI MORIWASE......16 pieces of assorted sashimi



*CHIRASHI DELUXE24.95 Sushi rice topped with 15 pieces of assorted sashimi



*GIESHA COMBO....... 9 pieces of sushi and spicy tuna roll (Chef choice)



*BOAT FOR ME.......28.
7 pieces of sushi, 9 pieces of sashimi and
Spicy tuna roll



14 pieces sushi, 12 pieces sashimi, spicy tuna roll and rainbow roll

THAI CHEF SPECIALS





PORK OSBUCCO BASIL.......22.95 Crispy pork shank with sautéed fresh garlic, bell peppers, onions, scallions, zucchini, carrots, snow peas and fresh basil leaves



FILLET FISH SWEET & SOUR......21.95 Crispy fillet snapper with sautéed onions, red and green bell peppers, pineapples and cucumbers in homemade sweet and sour sauce



SEA BASS GREEN CURRY.......32.95 Grilled Chilean sea bass with green curry paste, coconut milk, pea carrots, bamboo shoots, zucchini, bell peppers and fresh Thai basil leaves



JUMBO SHRIMP ASPARAGUS......23.95 Grilled jumbo shrimp with sautéed fresh garlic with light brown sauce and asparagus











UDON PAD THAI17.95 Black tiger shrimp, chicken, udon noodle, egg, bean sprout, scallions and ground peanut







ANGLE HAIR DRUNKEN NOOLDE...17.95 Shrimp, chicken, yakisoba noodle sautéed fresh garlic, bell peppers, onions, scallions, zucchini, carrots, snow peas and fresh Thai basil leaves







LOBSTER PAD THAI......21.95 Fried Whole lobster tail, rice noodle, egg, bean spout, scallions, ground peanuts



STEAK LOVER. 24.9
Grilled sirloin steak served with bed of stir fry broccoli in brown sauce



THREE MUSKETEERS......23.95 Chicken, Shrimp, and Sea Scallops with chili garlic sauce and served over steamed mixed vegetables



BLUE MONSTER FRIED RICE.........15.95 Blue crab meat, white rice, egg, tomatoes, cucumbers, peas, carrots, onions and scallions



THREE BUDDY FRIED RICE.......15.95
Beef, chicken, pork, egg, tomatoes, cucumbers, peas, carrots, onions and scallions



CHICKEN RAM RONG SUNG......17.95 Grilled twin chicken breast with home made peanut sauce and served with steamed mixed vegetables

TERIYAKI & TEMPURA





STEAK TERIYAKI.......24.9.
Grilled sirloin steak and steamed mixed vegetables served with teriyaki sauce



SALMON TERIYAKI......\$21.95 Grilled fresh salmon and steamed mixed vegetables served with teriyaki sauce



GRILLED PORK TERIYAKI......17.95 Grilled pork chop and steamed mixed vegetables served with teriyaki sauce



SHRIMP AND VEGIE TEMPURA......15.95 Black tiger shrimp and vegetables slightly tempura



SHRIMP TEMPURA (8 shrimp)......17.95 Black tiger shrimp slightly tempura

SOUP & NOODLE





TOM YUM SOUP

Hot and sour stock with lemongrass, mushrooms and scallions and basil leaves

CHICKEN....4.95 SHRIMP.....5.95



TOM KHA SOUP Coconut milk, lime juice, fish sauce, mushrooms, lemongrass and scallions
CHICKEN...5.95 SHRIMP...6.95
SEAFOOD...8.95



CHICKEN NOODLE SOUP.........\$12.95 Chicken, rice noodle, seared garlic, bean spouts, mions, scallions and cilantro



SEAFOOD...7.95

STEAK NOODLE SOUP (Thai style).......\$14.95 New york steak, rice noodle, seared garlic, bean spouts, onions, scallions and cilantro









SHRIMP & WONTON NOODLE SOUP......14.95 Shrimp, chicken wonton, egg noodle, vegetables, scallion and cilantro

STIR-FRIED AND CURRY DISHES

\$ 13.95 Soft Shell Crab \$ 23.95 1/2 Fillet fish Tofu or Mix vegetable \$21.95 Chicken or pork \$ 13.95 Scallop \$ 23.95 Seafood combo \$23.95 Beef or Squid \$ 14.95 \$21.95 \$ 23.95 Salmon ½ Crispy Duck \$ 16.95 Jumbo Shrimp \$ 23 95 Shrimp



EANUT SAUCE

Iome made peanut sauce and served with steamed nixed vegetables



MIX VEGETABLES Sautéed fresh garlic with light soy sauce and house stirfry sauce served with mixed vegetables



VOLCANO SAUCE

Puréed red and green bell peppers garlic and served with steamed mixed vegetables



Combination of sautéed fresh garlic, bell reppers, onions, scallions, zucchini, carrots, now peas and fresh Thai basil leaves



FRESH GINGER Sautéed with fresh ginger, garlic, onions, scallions, bell peppers, mushrooms, carrots and celery in light brown sauce



CASHEW NUT
Sautéed with fresh onions, peppers, carrots, snow peas and
celery sautéed in light brown sauce with fresh roasted
cashew nuts



SWEET & SOUR Sautéed onions, red and green bell peppers, sineapples and cucumbers in homemade sweet and sour sauce



MASAMAN CURRY

Thai massaman curry paste, ground peanut, coconut milk, carrots, pineapples, onions and cashew nuts



PANANG CURRY

Thai panang curry paste, ground peanut, coconut milk, snow peas, broccoli and bell peppers



Thai red curry paste, coconut milk, pea-carrots, namboo shoots, zucchini, bell peppers & basil leaves



Thai green curry paste, coconut milk, pea carrots, bamboo shoots, zucchini, bell peppers & basil leaves

SIDE ORDER

- * White Rice \$ 2
- * Sushi Rice \$ 2.5
- * Brown Rice \$ 2.5

Mild 🧪

Medium Hot

FRIED RICE AND NOODLE DISH



CHAI FRIED RICE asmine rice, egg, tomatoes, cucumbers, peas, arrots, onions and scallions



DRUKEN NOODLE Wide rice noodle, chili paste, basil leaves, zucchini, bell peppers, onions and scallions



YAKISOBA NOODLE Egg noodles, bamboo, carrots, baby corns, mushrooms, cabbage and snow peas



'AD THAI lice noodles, egg, bean sprouts, scallions, round peanuts and tamarind sauce



PAD WOON SEN Vermicelli, egg, baby corn, celery, cabbage, tomatoes, carrots, scallions and light brown sauce



PAD SI-EW Wide rice noodles, egg, broccoli, carrots and sweet soy sauce

			<u> </u>	- -	
MAKI		MAKI		TEMAKI	
(Seaweed out side0		(Rice out side roll)		(Hand Roll)	
Tuna	6.00	California	5.95	Salmon	4.95
Salmon	6.00	Spicy Salmon Roll	7.95	Tuna	4.95
Dynamite roll	10.95	J.B. Roll	7.95	Shrimp Tempura	3.95
JB tempura roll	8.95	Vegetable Roll	7.95	Japanese Bagel	4.95
		Salmon Skin Roll	6.95	Spicy Crab	4.95
		Spicy Crab Roll	6.95	Salmon Skin	4.95
		Yellow Tail and Scallie	ons8.95	Spicy Salmon	5.95
		Spicy Tuna Roll	7.95	BBQ Eel	6.95
		BBQ Eel Roll	8.95	Spicy Tuna	5.95
		Shrimp Tempura Roll.	9.95	Yellow Tail and scallion	ns6.95
<u>A LA CARTE</u> (Sushi -1piece, with Rice)		A LA CARTE (Sashimi – 2 pieces, no Rice)		SUSHI OR SASHIMI 1 pieces	
Imitation Crab	2.00	Tuna	3.75	 Masago	3.00/pc
Salmon	2.75	Octopus	3.75	Ikura	4.00/pc
Wahoo	2.50	Squid	3.75	Red Tobiko	3.00/pc
Bronzini	2.75	Conch	3.75	Wasabi Tobiko	3.00/pc
Shrimp	2.00	BBQ Eel	3.75	Black Tobiko	3.00/pc
Escolar	2.50	Yellow Tail	3.75	Toro	MKT PRICE
Tamago	2.00	Imitation krab	3.00	Uni	MKT PRICE
Tuna	2.75	Salmon	3.75	Scallop	MKT PRICE
Octopus	2.75	Wahoo	3.50	Sweet shrimp	MKT PRICE
Squid	2.75	Bronzini	3.75		
Conch	2.75	Shrimp	3.00		
BBQ eel	3.00	Escolar	3.50		
Hamachi	2.75	Tamago	3.00		
Blue fin	MKT PRICE	Madai	MKT PRICE		
Madai	MKT PRICE	Blue fin	MKT PRICE	<u> </u>	