

NA RATH THAI & SUSHI



CHEF'S SPECIALL

Crying Tiger Wagyu steak & Garlic butter fried rice

\$32.95
ข้าวคั่วเนื้อวากิว
Marinated steak slices paired with savory garlic butter fried rice, topped with a rich egg yolk and bursts of flying fish egg.



Crab Thai Omelette

\$26.95
ไข่ผำทะเล
Crab omelet blended with egg, pepper, salt, and fish soft, presenting a bonus fish Thai omelette experience.



Duck Lychee Curry

\$32.95
ข้าวผัดลิ้นจี่เนื้อเป็ด
Tender duck paired with juicy lychee creamy coconut milk, aromatic red curry, fresh cornstarch, and a hint of fish sauce.



Lobster Pad Thai

\$29.95
เส้นผัดล็อบสเตอร์
A delightful blend of tender, fresh lobster, shrimp, and chicken, topped with a tangy sauce, fresh cornstarch, and a hint of fish sauce.



Khao Soi Wagyu Curried noodle

\$32.95
ข้าวซอยวากิวเส้นผัด
Tender, thick paired with egg noodles, topped with shrimps, pickled mustard greens, coconut milk, yellow curry, curry powder, lime, coriander, fish sauce, and sugar. A delightful blend of rich flavors!



Crab fried rice

\$27.95
ข้าวผัดทะเล
Gourmet chunks of soft shell crab and crab meat mixed with rice, egg, spring onion, and a dash of pepper and soy sauce.



Soft shell Crab & Mango Salad

\$25.95
ปูเสฉิมกับมะม่วง
Crab seafood crab paired with juicy mango, topped with a tangy blend of fish sauce, lime, chili, spring, and fresh Chinese celery.



Fried Fish with Papaya salad

\$39.95 Bronzino
\$28.95 Red Tilapia
ปลาหมึกทอด
Crispy green papaya mingling with tender shrimp, pork, fish sauce, soy sauce, lime, chili, and a hint of sweetness.



Sweet chili Fish

\$39.95 Bronzino
\$28.95 Red Tilapia
ปลาแซลมอน
Chili, garlic, sugar, fish sauce.



Duck & Tamarind Sauce

\$32.95
เนื้อเป็ดกับน้ำมะขาม
Tender, fish sauce, sugar, fried shallots, cashew nuts, chili and cilantro.



Fried Fish & Sour Curry

\$39.95 Bronzino
\$28.95 Red Tilapia
เนื้อปลาหมึกทอด
Tender, fish sauce, sugar, chili, pepper, fish sauce, palm sugar, salt, seasoning powder and mixed vegetables.



Lobster Khao Soi

\$29.95
ข้าวซอยล็อบสเตอร์
Whole lobster paired with egg noodles, topped with shrimps, pickled mustard greens, coconut milk, yellow curry, curry powder, lime, coriander, fish sauce, and sugar. A delightful blend of rich flavors!



Fried Fish & Mango salad

\$39.95 Bronzino
\$28.95 Red Tilapia
ปลาหมึกทอด
Crispy fish topped with juicy mango slices, crunchy peanuts, fresh shallots, carrot, chili, cilantro, and Chinese celery, all balanced with lime and a touch of syrup.



Fried Fish with garlic & pepper

\$39.95 Bronzino
\$28.95 Red Tilapia
ปลาหมึกทอด
Garlic and pepper season this succulent fried fish, delivering bold flavors and a delightful bite.



Soft shell Crab & Crab Curry

\$29.95
ปูเสฉิมกับข้าวผัด
Kang Krua Curry, tamarind, coconut milk, salt, lime, chili.



5 Spices Pork Knuckle Stew (Boneless)

\$29.95
หมูสามชั้น
Chinese five-spice powder, Cinnamon sticks, Star anise, Coriander root, Garlic, Black peppercorns, Dried ginger, Coriander seeds, Palm sugar, Rock sugar, light soy sauce, Dark soy sauce, Oyster sauce, Seasoning sauce, Salt, Chinese broccoli, Pickled mustard green.



Steamed Fish with chili, lime & garlic

\$39.95 Bronzino
\$28.95 Red Tilapia
ปลาหมึกทอด
Tangy lime, fiery chili, sauté fish sauce, sweet spring, and crisp Chinese celery over steamed fish.



Lobster Tom Yum

\$29.95
เส้นผัดล็อบสเตอร์
A burst of chili, lemongrass, kaffir lime, garlic, fish sauce, mushrooms, and cilantro, featuring succulent prawns.



Wagyu Kapow Jasmine Rice

\$32.95
ข้าวสวยวากิวกับไข่ดาว
Wagyu Beef, beef, garlic, chili, oyster sauce, soy sauce, fish sauce.



SMALL PLATES

Fried calamari

\$13.95
ปลาหมึกทอด
Crispy calamari rings dusted with salt, served with a side of sautéed spicy mayo.



Wing Zabb Spicy

\$11.95
ปีกไก่ทอด
Sautéed wings marinated with tangy lime and a dash of rice powder, creating a delightful spicy experience.



Som Tum Thai

\$13.95
ส้มตำไทย
Crunchy green papaya mingling with fresh shrimp, peanuts, fish sauce, soy sauce, lime, chili, and a hint of sweetness.



Tum Kapi Plarah

\$16.95
ต้มยำหัวปลี
Tangy green papaya beams with lime, chili, shrimp, peanuts, and a dash of sweet, fermented fish sauce.



Tum Poo Plarah

\$16.95
ต้มยำปูม้า
Tangy green papaya beams with lime, chili, shrimp, peanuts, and a dash of sweet, fermented fish sauce.



Miso Soup

\$3.95
มิโสะ
มิโสะ



Edamame

\$8.95
เต้าหู้ทอด
เต้าหู้ทอด



Shrimp Tempura

\$13.95
กุ้งชุบแป้งทอด
กุ้งชุบแป้งทอด



Catfish & mango salad

\$16.95
ปลาดุก
Crispy fish catfish paired with juicy mango, topped with a tangy blend of fish sauce, lime, chili, spring, and fresh Chinese celery.



Mala Steak

\$16.95
สเต็กมาลา
A popular flavor profile in Sichuan cooking, featuring meat marinated in "mala" (numbing and numbing "spicy").



Chicken Satay

\$11.95
ไก่ย่าง
Chicken skewers, curry powder, garlic, coriander root, pepper, coconut milk, soy sauce, oyster sauce, palm sugar.



Moo Ping Thai BBQ Pork

\$11.95
หมูย่าง
Pork skewers, garlic, coriander root, pepper, coconut milk, soy sauce, oyster sauce, palm sugar.



Chinese Broccoli

\$12.95
ผักคะน้าผัด
Oyster sauce, garlic, chili, soy sauce.



Avocado Salad

\$8.95
สลัดอะโวคาโด
สลัดอะโวคาโด



Kani Tempura

\$8.95
ซูชิคานี
ซูชิคานี



Teriyaki Steak

\$18.95
สเต็กเทริยากิ
สเต็กเทริยากิ



Spicy raw shrimp sashimi

\$16.95
ซูชิปลาหมึก
Chili, lime, garlic, sugar, fish sauce.



Salmon Spicy Salad

\$21.95
สลัดแซลมอนเผ็ด
Tangy fish sauce, fermented fish sauce, chili, lime, garlic, sugar, fish sauce.



Larb Tuna Thai savory Tuna Salad

\$21.95
ลาบทูน่า
Tangy fish sauce, fermented fish sauce, chili, lime, garlic, sugar, fish sauce.



Morning Glory

\$12.95
ผักกาดขาวผัด
Bean curds, garlic, chili, oyster sauce, soy sauce.



Tom Kha Kai Chicken

\$7.95 Cup
\$15.95 Hot Pot
ต้มยำไก่
Tender chicken, mushrooms, fragrant galangal, lemongrass, kaffir lime leaves, sautéed chili, creamy coconut milk, savory fish sauce, fresh lime juice, and vibrant coriander.



Seaweed Salad

\$8.95
สลัดสาหร่าย
สลัดสาหร่าย



Japanese Flying Fish with Roies

\$11.95
ปลาบินญี่ปุ่น
ปลาบินญี่ปุ่น



French Fries

\$5
เฟรนช์ฟรายส์
เฟรนช์ฟรายส์



Chive Pancake

\$9.95
ไข่เจียว
Crispy chive pancake with a tangy blend of soy sauce, vinegar, and a hint of sweetness.



Steamed Mussel

\$16.95
หอยนางรมนึ่ง
A burst of chili, lemongrass, kaffir lime, garlic, galangal and coconut milk.



Crispy Pork Belly

\$15.95
หมูสามชั้นทอด
With spicy tamarind dipping.



Spicy Herbal Steak Salad

\$18.95
สเต็กสมุนไพร
Lemongrass, kaffir lime, chili, lime, fish sauce, chili paste, mint.



Tom Yum Koong Prawn

\$11.95 Cup
\$25.95 Hot Pot
ต้มยำกุ้ง
A burst of chili, lemongrass, kaffir lime, garlic, fish sauce, mushrooms, and cilantro, featuring succulent prawns.



Kani Salad

\$9.95
ซูชิคานี
ซูชิคานี



Salmon Tataki

\$12.95
ปลาแซลมอน
ปลาแซลมอน



Salmon Jalapeno

\$12.95
ปลาแซลมอน
ปลาแซลมอน



Veggie Spring Rolls

\$6.95
โรลล์ผัก
Crispy rolls filled with vegetables, cabbage, and carrots, wrapped in rice paper and paired with sweet & sour sauce.



Sticky Wing

\$11.95
ปีกไก่เหนียว
Chili, vinegar, garlic, sugar, fish sauce.



Larb E Sam Salad

\$14.95
• Chicken
• Pork
• Steak
ลาบอีสาน
Chili, lime, rice powder, chili, fried shallots, pork meat, and a dash of vibrant sauce.



Fried Tofu

\$7.95
เต้าหู้ทอด
Peanut, red chili, vinegar, sugar and cilantro.



Spicy Kani Salad

\$9.95
ซูชิคานี
ซูชิคานี



Tuna Tataki

\$12.95
ปลาทาทากิ
ปลาทาทากิ



Tuna Jalapeno

\$12.95
ซูชิทูน่า
ซูชิทูน่า



THAI CLASSIC

Crying Tiger Steak +Garlic Butter Fried rice \$26.95 สเต็กเสือไฟ Steak, garlic, pepper, sugar.		Salmon Teriyaki +Garlic Butter Fried rice \$26.95 แซลมอนเทริยากิ Savory salmon teriyaki, complemented by savory garlic butter fried rice, offers a delightful balance of flavors.		Fish Chu Chee curry \$16.95 ปลากะพงชุบแป้งทอด Crispy fish paired creamy coconut milk, aromatic lemongrass, fish curry, fresh coriander, and a hint of fish sauce.		Yum Kai Zabb Savory Chicken tender +fried egg \$16.95 ยำไก่ทอดนุ่มลิ้น A vibrant mix of savory chicken tender, fried egg, with bursts of spice, fragrant fish sauce, crunchy rice powder, fresh shallots, and coriander.		Sweet Sausage Fried Rice \$16.95 ข้าวผัดไส้หมูหวาน Chinese sweet sausage, egg, spring onion, onion, Chinese broccoli, carrot, soy sauce, oyster sauce.	
Sour Sausage Fried Rice \$16.95 ข้าวผัดไส้หมูเปรี้ยว Thai sour sausage, egg, spring onion, onion, tomato, Chinese broccoli, carrot, soy sauce, oyster sauce.		Kana Moo Krob Crispy Pork & Chinese broccoli +fried egg \$19.95 หมูกรอบผัดผักกาด Crispy pork and Chinese broccoli tossed in garlic, soy sauce, chili, and oyster sauce, paired with a fried egg and jasmine rice.		Phak Boang Moo Krob Crispy Pork & Morning glory +fried egg \$19.95 หมูกรอบผัดผักกาด Crispy pork and morning glory tossed in garlic, soy sauce, chili, and oyster sauce, paired with a fried egg and jasmine rice.		Moo Pad Prik Kaeng Pad Prik +fried egg \$19.95 หมูผัดพริกแกง Red curry paste, coconut milk, long beans, chili, fish, and chili, soy sauce, sugar.		Garlic Steak +fried egg \$26.95 สเต็กผัดกับหัวหอม Garlic, soy sauce, chili, and oyster sauce, paired with a fried egg and jasmine rice.	
Salted garlic Tofu +Fried egg \$16.95 เต้าหู้ผัดเกลือ Garlic, chili, pepper, spring onion, salt.		Pad Cha Pla Todd Crispy Fish with Spicy Herbs \$24.95 ผัดปลาทอด Crispy fried fish, dried red peppers, pepper, onion, bean, and a kick of seasoning with minced garlic, chili, soy sauce, oyster sauce, and ground pepper.		Pork Belly with Shrimp Paste and Lemongrass \$19.95 หมูสามชั้นผัดใบมะนาว Crispy pork belly, shrimp paste, soy sauce, palm sugar, chili, fish sauce.		Basil Eggplant +fried egg \$16.95 ผัดมะเขือยาวโรตีสายไหม Chicken and basil tossed in garlic, soy sauce, chili, and oyster sauce, paired with a fried egg and jasmine rice.		Chicken & Cashew Nut +fried egg \$16.95 ผัดไก่กับถั่วลิสงคั่ว Savory chicken, cashew, egg, spring onion, onion, Chinese broccoli, carrot, soy sauce, oyster sauce, paired with a fried egg.	

THAI CLASSIC CHOICES OF MEAT:

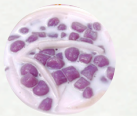
- Vegetable - Chicken - Tofu	- Pork - Crispy Pork - Shrimp	- Beef - Wagyu Steak - Salmon	\$15.95 \$15.95 \$16.95	\$16.95 \$19.95 \$19.95	\$19.95 \$32.95 \$26.95	SPICY LEVELS:	 No Spicy	 Less Spicy	 Medium	 Hot	 Super Hot
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Basil Fried rice ข้าวผัดใบโหระพา Basil fried with shrimp, garlic, bean, and pineapple, perfectly complemented by pepper, light soy sauce, and a touch of sugar, all combined with a fried egg.		Drunken Noodle ผัดสุรา Beef, meat, shrimp, hot peppers, pepper, onion, bean, and a kick of seasoning with minced garlic, chili, soy sauce, oyster sauce, and ground pepper.		Rad Nah รวนหน้า Egg, Chinese broccoli, oil, minced garlic, black soy sauce, seasoning powder, sugar, oyster sauce, and ground pepper.		Pad Krapow Basil Sauce +fried egg หมูผัดใบโหระพา Savory meat mixed with garlic, chili, and Thai soy meat sauce, seasoned with chili, fish, and oyster sauce, topped with a fried egg.		Red Curry แกงเผ็ด Coconut milk, red curry paste, bamboo shoot, chili, fish sauce, and shrimp, and chili, pepper, soy sauce, fish sauce, palm sugar, salt, and seasoning powder.	
Green Curry แกงเขียวหวาน Coconut milk, green curry paste, Thai eggplant, kaffir lime leaves, basil leaves, red chili peppers, soy sauce, fish sauce, palm sugar, salt, and seasoning powder.		Panang Curry แกงพะเนียง Coconut milk, Panang curry paste, bamboo shoot, kaffir lime leaves, basil leaves, red chili peppers, soy sauce, fish sauce, palm sugar, salt, and seasoning powder.		Thai Egg Fried Rice ข้าวไข่เจียว Egg, Chinese broccoli, tomato, shallot, cilantro, garlic, soy sauce, oyster sauce.		Pad Thai ผัดไทย A delightful blend of rice, chili, rice noodles, red onion, tomato, shallot, egg, lime, green onion, chili, sugar, fish sauce, ground chili, peanuts, and a very dash of lime.		Pad See Ew ผัดซีอิ๊ว A simplicity of egg, Chinese broccoli, minced garlic, black soy sauce, seasoning powder, sugar, oyster sauce, and ground pepper.	

NOODLE SOUP

Tender Chicken Khao Soi \$16.95 ข้าวซอยไก่ Egg noodles, topped with shallots, pickled mustard greens, coconut milk, yellow curry, curry powder, lime, coriander, fish sauce, and sugar. A delightful blend of rich flavors!		Beef Pho \$14.95 ผัดน้ำ Beef broth, onion, basil, bean sprout, soy sauce, oyster sauce, pepper and rice noodle.		Seafood Sukiyaki \$21.95 สุกี้ทะเล Seafood, ramen, cabbage, morning glory, Chinese celery, Sukiyaki sauce.		Seafood Tom Yum Noodle Creamy Soup \$21.95 ต้มยำทะเลนoodle A burst of chili, lemongrass, kaffir lime, garlic, fish sauce, mushrooms, and cilantro, featuring succulent prawns.	
Lek Haeng Moo Krob No Soup \$19.95 หมูกรอบผัด Crispy Pork, rice noodle, oyster sauce, soy sauce, sugar, bean sprout, vinegar, garlic, cilantro, onion.		Pork Tom Yum Noodle Clear Soup \$14.95 ต้มยำหมูใส่นoodle Rice vermicelli with tangy Pork with fish ball, bean sprouts, long beans, chili, and crunchy peanut.		Steak Korean BBQ spicy Ramen \$21.95 สเต็กเกาหลีผัด Tender BBQ Steak with savory Korean ramen soup, accompany with fried egg and veggies.		Spicy Miso Ramen \$16.95 มิโสะหมูกรอบ Pork/bamboo, miso soup, bean sprout, green onion, bok choy, boiled egg.	

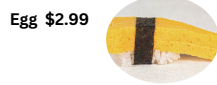
DESSERTS

Mango & sticky rice \$11.95 SEASONAL ข้าวเหนียวมะม่วง Sweet mango with sticky rice, drizzled with coconut milk and sprinkled with sugar, salt, and sesame seeds.		Durian glutenous coconut sticky rice \$14.95 ข้าวเหนียวทุเรียน Rich durian, caramelized sweet, sticky coconut glutinous rice, topped with a sprinkle of sesame seeds.		Roasted taro custard with ice cream \$11.95 ขนมพายโรตีสายไหม Creamy taro custard enriched with egg, coconut, and a touch of salt and sugar, topped with savory shreds, paired with a scoop of ice cream.		Bua Loi \$11.95 บัวลอยเผือก Taro topaz ball in coconut milk.		Thai Tea Ice cream \$11.95 ไอศกรีมชาไทย Creamy taste of Thai tea, coconut, milk, sugar, and a pinch of salt.		Vanilla Ice cream \$7.95 ไอศกรีมวานิลลา Creamy vanilla, sugar, milk, and a dash of salt, delight.	
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SCAN ME TO SEE OUR MENU

SUSHI (1 PCS)



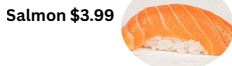
Salmon Roe
\$3.99



Flying Fish Roe
\$3.99



Shrimp \$2.99



Mackerel \$3.99



Kani \$2.99



Seaweed \$2.99



TEMAKI (1 PCS)

Salmon Ikura \$5.99

Salmon, Ikura, scallion

Eel \$5.99

Eel, avocado, eel sauce, cilantro

Tuna \$5.99

Tuna, avocado, spicy mayo

Egg \$4.99

Egg, shrimp, Masako, scallion

Mackerel \$5.99

Mackerel, black tobiko, mayo

Avocado \$5.99

Avocado, hot pepper, seaweed

Shrimp \$5.99

Shrimp, mango, tomato, crunchyflake

Spicy Tuna \$5.99

Tuna, cucumber, scallion, spicy mayo

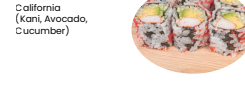
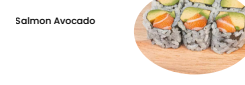
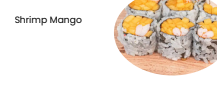


SUSHI ROLL (8 PCS)

SIGNATURE \$18.99



CLASSIC \$9.99



Buffet

UNLIMITED Made to Order All You Can Eat

Premium

\$47.99 Per Person

Kids 12 years old \$24.99

Kids 3 year old \$15

What you can get

- Unlimited from Sushi
- Unlimited from Small Plate
- Unlimited from Thai Classic
- Unlimited from Noodle soup

The Rules

- You must finish all of your food
- We charge FULL PRICE of it's price in A La Carte price
- You can take the paid leftover home
- NO ANY EXEPTION for leftover charge
- All food come in regular portion.
- It take time to cook as A La Carte
- 20% gratuity automatically
- Minimum 2 persons
- IF you can not follow these rules, DO NOT DO BUFFET. Back to A La Carte option

Supreme

\$59.99 Per Person

Kids 12 years old \$29.99

Kids 3 year old \$20

What you can get

- 1 from Chef's Special (No Bronzino)
- Unlimited from Sushi
- Unlimited from Small Plate
- Unlimited from Thai Classic
- Unlimited from Noodle soup

Royal

\$129.99 Per Person

Kids 12 years old \$64.99

Kids 3 year old \$30

What you can get

- Unlimited from Chef's Special
- Unlimited from Sushi
- Unlimited from Small Plate
- Unlimited from Thai Classic
- Unlimited from Noodle soup

ALCOHOLIC
BAR SERVICE

Lychee Martini

\$15
Soju, lychee, lime



Aperol Spritz

\$15
Aperol, sparkling wine, lime and orange



Blue Sapphire

\$15
White wine, blue curacao, St. Germain, jasmine drop, lime and sprite



Red/White Sangria

\$15
Red / White wine, fruit juices, syrup, lime, triple sec and fruits



Sake Sour

\$15
Sake, Amaretto, lime, syrup



Bangkok Mule

\$15
Soju, emongrass, ginger beer, lime



Margarita

Classic, Strawberry, Passionfruit

\$15
Soju, lime, syrup



Galaxy Sunset

\$15
Soju, Passion fruit puree, lime, soda, butterfly pea flower



Espresso Martini

\$15
Soju, Coffee, cream



Pina Colada

\$15
Passion fruit, lime, vanilla ice



Soju Mojito

\$15
Soju, mint, lime, syrup, soda



Phuket Sunset

\$15
Soju, orange juice, peach puree, granadine, lime



Hot Sake

\$14
Serving in hot only



Chilled Soju

\$14
Ask your server for availabilities



House wines

\$9
By the glass



Beer

\$9 Bottle
Singha, Chang, Supporo, Heineken



ALCOHOLIC
PREMIUM WINE

Coppola Black label Cabernet, CA
\$65
Glass \$18

Salentein Malbec, Argentina
\$65
Glass \$18

Zalexander Pinot Noir, CA
\$63
Glass \$17

Josh Merlot, CA
\$45
Glass \$13

Cantina Zaccagnini Pinot Grigio, Italy
\$65
Glass \$18

Oyster Bay Sauvignon blanc, New Zealand
\$49
Glass \$14

Josh Chardonnay, CA
\$45
Glass \$13

Relax Riesling 2012, Germany
\$45
Glass \$13

Bartenmura Moscato D'asti Italy
\$45
Glass \$13

Mionetto Prosecco Italy
\$49

Mionetto Prosecco Rose Italy
\$49

NON-ALCOHOL



Thai iced tea
S \$6
L \$8
(or Hot)



Thai iced coffee
S \$6
L \$8
(or Hot)



Thai milked green tea
S \$6
L \$8
(or Hot)



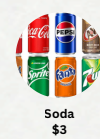
Lychee Thai iced tea
S \$6
L \$8



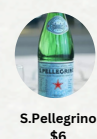
Thai lemon tea
S \$6
L \$8



Coconut iced coffee
S \$6
L \$8
(or Hot)



Soda
\$3



S. Pellegrino
\$6



Evian
\$6



Spring Water
\$2



Saratoga
\$6



Butterfly lemonade
S \$6
L \$8



Red lime soda
S \$6
L \$8



Virgin green mojito
\$8



Night sea soda
\$8



Passion Cola
\$8



Cherry Temple
\$8



Hot Coffee
\$4



Hot Tea
\$2.5



Free Dessert

when you leave a Positive review or share your experiences on any social medias

Thanks!

Customer Notice

20% gratuity will be applied to

- Buffet dining
- Party of 4 and more
- after 10pm dining

CUSTOMER PRICE NOTICE

In an effort to offset rising credit card costs, a 3.00% fee will be applied to sales settled by card or online payments.

Sorry we don't take Amex and Discover