

ALL DAY MENU

THAI

Prepared with Spice

FIRST THAI BITES อาหารว่าง

M00 PING coconut milk marinated pork, sticky rice, spicy dipping sauce – 13

CRISPY EGGPLANT fried eggplant slices, scallion, sweet chili dipping sauce – 10 $\,\mathrm{v}$

NEUA YANG grilled marinated NY strip, sticky rice, spicy dipping sauce – **15**

GROONG ZAAB fried spicy Thai shrimp, mayo drizzle, sweet chili dipping sauce − 11 →

ISAAN SAUSAGE grilled sausage, ginger, peanuts, fresh Thai chili, cabbage – 14 GF

SOUP + SALAD ซุป และ สลัด Salads served with a side of sticky rice.

MISO SOUP broth, seaweed, tofu, scallion - 3

WONTON SOUP chicken broth, chicken wontons, bok choy, cilantro, crispy garlic – 7

GAENG JUED WOON SEN chicken broth, chicken, glass noodles, napa cabbage, scallions, crispy garlic – 6

TOM YUM spicy and sour soup, fresh Thai chili, lemongrass, mushroom, tomato, galangal, fish sauce, lime juice, cilantro

Vegetable-7 / Tofu-7 / Chicken-7 / Shrimp-9 GF, [VE] 🧈

TOM KHA coconut milk soup, fresh Thai chili, lemongrass, mushroom, galangal, fish sauce, lime juice, cilantro.

Vegetable-7 / Tofu-7 / Chicken-7 / Shrimp-9 GF 🧈

NAM TOK thinly sliced grilled beef, dried Thai chili, onion, lime, fish sauce, roasted rice, scallion, cilantro, mint − 15 →

SOM TUM THAI shaved green papaya, grilled shrimp, garlic, fresh Thai chili, green beans, lime, fish sauce, tomato, peanuts – 14 **GF, [VE] J**

LARB roasted rice, dried Thai chili, red onion, lime, fish sauce, scallion, cilantro, mint. **GF**

Minced Pork-12 / Minced Chicken-12

CRISPY DUCK SALAD sliced crispy duck, ginger, diced pineapple, onion, carrot, scallion – 24 [GF]

STIR-FRY NO VEGETABLE-14 / TOFU-14 / CHICKEN-14 / PORK-14 / BEEF-16 / SHRIMP-16 / DUCK-24 Served with a side of white or brown rice.

CASHEW cashews, water chestnuts, onion, bell pepper, scallion [GF], [VE]

MIXED VEGETABLE cabbage, napa cabbage, broccoli, carrot, mushroom, baby corn, asparagus [GF], [VE]

EGGPLANT eggplant, basil, bell pepper, onion, Thai chili **[GF]**, **[VE] GINGER** ginger, bell pepper, onion, carrot, scallion **[GF]**, **[VE]**

GARLIC fried garlic, garlic sauce served with cucumber gamish, fried egg [GF], [VE]

PAD KRA PAO green beans, bell pepper, basil, onion, fresh Thai chili, fried egg [GF], [VE]

SWEET AND SOUR pineapple, cucumber, bell pepper, tomato, onion, scallion **GF**, [VE]

CURRY แกง VEGETABLE-14 / TOFU-14 / CHICKEN-14 / PORK-14 / BEEF-16 / SHRIMP-16 / DUCK-24 Served with a side of white or brown rice.

RED CURRY coconut milk, bell pepper, bamboo shoot, basil GF, [VE]
MASSAMAN CURRY coconut milk, potato, onion, cardamom, cashews GF, [VE]

GREEN CURRY coconut milk, bell pepper, bamboo shoot, basil GF, [VE]
PANANG CURRY coconut milk, served with steamed vegetables GF, [VE]

NOODLE + RICE ก๋วยเตี๋ยว และ ข้าว vegetable-14 / tofu-14 / chicken-14 / pork-14 / beef-16 / shrimp-16 / duck-24

PAD THAI rice noodles, egg, fried tofu, fish sauce, bean sprouts, scallion, ground peanuts **GF, [VE]**

CREAMY TOM YUM NOODLE SOUP fish ball, bean sprouts, dried Thai chili, scallion, cilantro [GF], [VE]

Output

Description:

Rice Noodle / Wide Rice Noodle / Egg Noodle / Glass Noodle

PAD KEE MAO wide rice noodles, egg, bell pepper, carrot, onion, basil, fresh Thai chili Spaghetti or Udon +1 [GF], [VE]

PAD WOON SEN glass noodles, egg, cabbage, tomato, broccoli, celery, carrot, scallion **[GF]**, **[VE]**

PAD SEE EW wide rice noodles, egg, Chinese kale Crispy Egg Noodle +2 [VE] FRIED RICE jasmine rice, egg, Chinese kale, onion, cilantro garnish [GF], [VE]

BASIL FRIED RICE jasmine rice, fresh basil, bell pepper, onion, fresh Thai chili, fried egg [GF], [VE]

PINEAPPLE FRIED RICE Pineapple, raisins, onion, carrots, topped with 3 groong zaab shrimp [GF], [VE]

Vegetable-18 / Pork-20 / Chicken-22 / Beef-22 / Shrimp-22

SEAFOOD อาหารทะเล Served with a side of white or brown rice.

RED SNAPPER FILET deep-fried served with steamed vegetables; choice of basil sauce or hot sweet sauce − 22 →

SOFT SHELL CRAB stir-fried soft-shell crab, egg, curry powder, bell pepper, celery, onion, scallion. – **24**

TAMARIND SHRIMP fried shrimp, crispy shallots, steamed vegetables with a house-made tamarind sauce. – 24

CHU CHEE GRILLED SALMON atlantic salmon, chu chee curry sauce, steamed vegetables. −24 → GF

ON THE SIDE เครื่องเคียง

FRIED EGG -3 / FRIED RICE -4 / JASMINE RICE -3 / STICKY RICE -4 / SUSHI RICE -4 / STEAMED VEGETABLES -4 / STEAMED NOODLES -3

GF = Gluten Free V = Vegetarian VE = Vegan [GF] = Gluten Free Upon Request [V] = Vegetarian Upon Request [VE] = Vegan Upon Request

JAPANESE HOT BITES

 ${
m GYOZA}$ steamed or pan-fried pork dumplings, sesame vinegar dipping sauce – 8

EDAMAME steamed soybeans, Himalayan salt - 6 / Spicy - +1 GF, VE

SHISHITO deep fried shishito pepper, ground ginger, bonito flakes served with robata sauce – 7 [GF]. [VE]

TAKOYAKI octopus hush puppies - 8

TEMPURA battered and fried Vegetable - 6 / Shrimp - 8

SAKE KAMA* grilled salmon collar served with spicy seafood sauce – $10~\mathrm{GF}$

HAMACHI KAMA* grilled yellowtail collar served with ponzu sauce (limited availability) – 12 [GF]

TUNA TOWER* crispy rice, avocado, spicy tuna, mayo, ponzu sauce, tobiko – 16

CRISPY BITES* crispy rice, spicy salmon or tuna, creamy avocado, jalapeno, red tobiko, micro greens, aioli - **Salmon - 16** / **Tuna - 16**

JAPANESE COLD BITES

SAKE-SU* scottish salmon, cream cheese, masago, scallion, paper-thin cucumber wrap topped with spicy ponzu sauce – 14

TUNA-SU* bluefin tuna, avocado, masago, scallion, crispy shallot, paper-thin cucumber wrap topped with spicy ponzu sauce – 15

HAMACHI JALAPENO* yellowtail, jalapeño, tobiko, cilantro, yuzu soy – 16

SASHIMI SAMPLER* chef's selection – Nigiri, 5pc - 15 / Sashimi, 9pc -20

TORO TARTARE* bluefin tuna belly, black truffle, caviar, quail egg, wasabi remoulade – 25

SUSHI TACOS* shrimp tempura, spicy tuna, spring mix, avocado, cucumber, spicy aioli, soy glaze, lime crema – 15

SALADS

GREEN SALAD lettuce, tomato, cucumber, carrot, ginger dressing – 4 [GF], v
SEAWEED SALAD marinated seaweed, sesame seeds – 6 ve
Add diced mango +2

OCTOPUS SALAD* thinly sliced octopus and cucumber, octopus, rice vinegar, sesame seeds – **14 [GF]**

SPICY SALMON AVOCADO SALAD * sashimi style seared salmon topped with avocado, tomato, black tobiko, diakon sprouts, fresh chili lime $\,-16\,$

NIGIRI + SASHIMI

One order is 2 pieces unless otherwise noted.

AMA EBI sweet shrimp – 12 GF
BLUEFIN maguro* tuna – 9
toro* fatty, 1pc – 12
otoro* fattiest, 1pc – 14
EBI shrimp – 5 GF
HAMACHI* yellowtail – 7 GF
belly – 12 GF
belly seared – 14
HIRAME* Japanese flounder – 9 GF

HOTATEGAI* scallop - 10 GF seared - 12

IKA* squid - 6 GF

IKURA* salmon egg - 7

KANIKAMA crab stick - 4

MADAI* red seabream - 10 GF

MASAGO* capelin egg - 5 GF

NEW ZEALAND KING SALMON* - 12 GF

NIJIMASU* steelhead trout - 9 GF

QUAIL EGG* - 3 GF, V

SABA* mackerel - 6 GF

SAKE* salmon -7 GF
belly seared -12

SHIMI AJI* striped jack - 9 GF

SMOKED SALMON -7 GF

SNOW CRAB - 8 GF

TAKO octopus -7

TAMAGO sweet grilled egg - 5 GF

TOBIKO* flying fish egg - 6

UNAGI BBQ fresh water eel -7

UNI* sea urchin 1pc - MP GF

WAGYU* Japanese certified beef, 1pc - 15 GF
seared, 1pc - 15

SPECIALTY ROLLS Substitute with a soy wrap +2

AKI* spicy salmon, avocado topped with seared salmon, scallion,

tobiko, spicy wasabi sauce – 14

KAZAN* deep fried california roll topped with spicy crab mix, masago,

scallion, eel sauce and siracha – 14

DOKI* tuna, avocado topped with spicy tuna crab mix, masago,

daikon sprouts, eel sauce, scallion – 14

KAGE* tempura shrimp, cucumber topped with spicy salmon,

KAGE* tempura shrimp, cucumber topped with spicy salmor tempura flakes, mango sauce, spicy mayo – 14

RISA crab mix, cream cheese, eel topped with shrimp, avocado – 14 BURI-0* hamachi, scallion, jalapeño, avocado, cucumber, cilantro

topped with hamachi, pepper, served with yuzu soy –16

 $HIR0^{\star}$ tempura shrimp, spicy tuna, cucumber, scallion topped with tuna, jalapeño, spicy mayo – 16

UME* spicy tuna, cucumber, tempura flakes topped with yellowtail, avocado, tobiko, eel and mango sauce – 16

MASTU* tempura shrimp, spicy tuna, avocado topped with seared salmon, lemon, spicy eel sauce – 16

SIGNATURE ROLLS

FUJI HANA* shrimp tempura, avocado, cucumber topped with baked fish inJapanese mayo, jalapeño, red onion, sriracha, scallion, black tobiko, eel sauce, rice cracker bits -26

NAUGHTY* salmon, tuna, hamachi, asparagus, avocado, cream cheese, jalapeño, panko fried, topped with spicy tuna, scallion, spicy mayo, eel sauce, micro greens, rice cracker bits – **28**

DOWNTOWN DYNAMIC DRAGON* shrimp tempura, cream cheese, asparagus topped with avocado and baked fish, japanese mayo, masago, eel sauce, scallion, micro chives, rice cracker bits – 28 HURRICANE* spicy crab salad, cream cheese, panko fried red snapper, avocado, topped with tuna, white tuna, red tobiko, rice cracker, shredded dried pepper, jalapeno aioli, soy glaze – 23

SETS Served with miso soup or green salad with ginger dressing. Sets are Chef's selection; please discuss any allergy restrictions with your server.

UNA DON bbq eel, pickled radish, over a bed of rice – 28

 ${\it CHIRASHI}^*$ 10pc sashimi, ikura, tamago ebi, kanikama over a bed of rice – 30

TEMPURA BENTO* 4pc nigiri, 6pc sashimi, 4pc shrimp and vegetable tempura, sushi rice – 22

TERIYAKI BENTO* 4pc nigiri, 6pc sashimi, sushi rice, teriyaki sauce – Chicken-22 / Salmon-29 / Steak-30

NIGIRI* 9pc nigiri, 1 tuna roll – 30

SASHIMI* 15pc sashimi – 30 / Premium-50

NIGIRI & SASHIMI* 7pc nigiri, 9pc sashimi, tuna roll – 40

PLENTY OF FISH FOR US* 12pc nigiri, 15pc sashimi, red dragon roll – 65

OMAKASE* chef's premium selection – 7 Course-100 / 11 Course-150 Ask server for availability

SCARLET AND CRIMSON* 3pc tuna and salmon sashimi, 2pc tuna and

CLASSIC ROLLS Substitute with a soy wrap +2

AVOCADO avocado Roll-5 / Hand Roll-5 GF, VE

CUCUMBER cucumber Roll-4 / Hand Roll-4 GF, VE

 ${\it CALIFORNIA} \ \ {\it avocado, crab stick, cucumber, masago } \ \ {\it Roll-8 / Hand Roll-8 Substitute Salmon*-10 / Substitute Tuna*-10 }$

CALIFORNIA EEL (i/o) california roll topped w/ BBQ eel, eel sauce Roll-12 EEL & CUCUMBER (i/o) bbq eel, cucumber Roll-10 / Hand Roll-10

 $\label{thm:continuous} \begin{tabular}{ll} FUTOMAKI & crab stick, tamago, asparagus, kanpyo, oshinko, cucumber, carrot, masago & Roll-14 & [GF], [VE] \end{tabular}$

JAPANESE BAGEL salmon, cream cheese, scallion Roll-8

JAPANESE BAGEL TEMPURA deep fried salmon, cream cheese, scallion Roll-12

NEGI HAMA* yellowtail, scallion Roll-7 GF

 $\mbox{PHILLY*}\mbox{ (i/o)}$ smoked salmon, cream cheese, avocado topped with smoked salmon $\mbox{Roll-13}$ $\mbox{ GF}$

RAINBOW* (i/o) california roll topped with tuna, salmon, hamachi, white fish Roll-14

SALMON* salmon, scallion Roll-7 / Hand Roll-7 GF

salmon nigiri, tuna roll - 35 / All Tuna- 40

SALMON SKIN (i/o) salmon skin, cucumber, diakon sprouts, scallion Roll-6 / Hand Roll-6 GF SHRIMP TEMPURA (i/o) deep fried shrimp, cucumber, avocado, masago,

eel sauce Roll-10 / Hand Roll-8

SPICY SALMON* (i/o) spicy salmon, avocado, scallion Roll-8 / Hand Roll-8 SPICY SEAFOOD TEMPURA deep fried spicy tuna, salmon, white fish Roll-9 SPICY TUNA* (i/o) spicy tuna, cucumber, scallion Roll-9 / Hand Roll-9 GF

SPIDER (i/o) deep fried soft-shell crab, spring mix, avocado, cucumber, masago, eel sauce Roll-14 / 2 Hand Rolls-14

TORO* fatty tuna belly, scallion, ooba Roll-15

TUNA* tuna, scallion Roll-7 / Hand Roll-7 GF

 $\begin{tabular}{ll} \textbf{VEGETABLE TEMPURA (i/o)} & deep fried onion, as paragus, pumpkin, carrot, taro & Roll-8 \end{tabular}$

 $\begin{tabular}{ll} VEGETABLE SUPREME & spring mix, cucumber, asparagus, carrot, kanpyo, oshinko topped with avocado, powdered seaweed $\it Roll-10$ GF, VE \\ \end{tabular}$

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