



ALL DAY MENU

THAI

Prepared with Spice

THAI BITES อาหารว่าง

MOO PING coconut milk marinated pork, sticky rice, spicy dipping sauce **-13**

CRISPY EGGPLANT fried eggplant slices, scallion, sweet chili dipping sauce **-12**

GROONG ZAAB fried spicy Thai shrimp, mayo drizzle, sweet chili dipping sauce **-12**

KAI TOD crispy chicken bites with honey Thai sriracha sauce, scallions **-12**

MOO TOD crispy pork belly, sticky rice, spicy dipping sauce **-14**

THAW TOD fried seasoned green beans, fried garlic, spicy seasoning **-10**

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 **-7**

TOM YUM spicy and sour soup, lemongrass, mushroom, tomato, galangal, lime juice, cilantro

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

TOM KHA coconut milk soup, lemongrass, mushroom, galangal, lime juice, cilantro

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

SOM TUM THAI shaved green papaya, grilled shrimp, garlic, green beans, lime, fish sauce, tomato, peanuts **-15** **GF, [VE]**

NAM TOK grilled NY Strip with Thai dressing, cilantro, green onion, red onion, mixed greens in crispy taco shell, served with a side of sticky rice **-22**

STIR-FRY ผัด

VEGETABLE -17 / TOFU -17 / CHICKEN -17 / PORK -17 / BEEF -19 / SHRIMP -19 / DUCK -27 **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 **[GF], [VE]**

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

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

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

CURRY แกง

VEGETABLE -17 / TOFU -17 / CHICKEN -17 / PORK -17 / BEEF -19 / SHRIMP -19 / DUCK -27 **Served with a side of white or brown rice.**

RED coconut milk, bell pepper, bamboo shoot, basil **GF, [VE]**

MASSAMAN coconut milk, potato, onion, cardamom, cashews **GF, [VE]**

GREEN coconut milk, bell pepper, bamboo shoot, basil **GF, [VE]**

PANANG coconut milk, served with steamed vegetables **GF, [VE]**

NOODLE + RICE ก๋วยเตี๋ยว และ ข้าว

VEGETABLE -17 / TOFU -17 / CHICKEN -17 / PORK -17 / BEEF -19 / SHRIMP -19 / DUCK -27

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

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

PAD SEE EW wide rice noodles, egg, Chinese kale **Crispy Egg Noodle +2** **[VE]**

WOON SEN PAD PRIK PAO glass noodles, chili paste, cabbage, carrots, baby corn, pineapple, egg, green onion

Vegetable -20 / Pork -20 / Chicken -20 / Tofu -20 / Beef -22 / Shrimp -22 / Duck -29

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, green onion, carrots, topped with 3 groong zaab shrimp **[GF], [VE]**

Vegetable -20 / Pork -20 / Chicken -20 / Tofu -20 / Beef -22 / Shrimp -22 / Duck -29

YAKISOBA stir-fry egg noodles, carrot, egg, cabbage, broccoli, bell pepper, onion

CHEF RECOMMENDED อาหารแนะนำ

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 **-24**

KHAO SOI northern style curry, egg noodles, Thai chili, red onion, green onion, pickled cabbage, lime, chili oil, topped with crispy egg noodle

Vegetable -20 / Pork -20 / Chicken -20 / Tofu -20 / Beef -22 / Shrimp -22 / Duck -29

CHU CHEE GRILLED SALMON atlantic salmon, chu chee curry sauce, steamed vegetables **-24** **GF**

PAD PRIK KLING green beans, crispy pork belly, Thai chili paste, onion, bell pepper, basil, Thai chili **-20 / Salmon +4**

NEUA YANG 8oz NY Strip Steak, green salad, spicy dipping sauce, sticky rice **-30**

ON THE SIDE เครื่องเคียง

FRIED EGG -3 / FRIED RICE -5 / 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

*These items are served raw, undercooked, or cooked to temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

JAPANESE

JAPANESE HOT BITES

GYOZA steamed or pan-fried pork dumplings, sesame vinegar dipping sauce **-8**

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

TEMPURA battered and fried **Vegetable -6 / Shrimp -8**

SAKE KAMA* grilled salmon collar served with spicy seafood sauce **-10 GF**

HAMACHI KAMA* grilled yellowtail collar served with ponzu sauce (limited availability) **-16 [GF]**

TUNA TOWER* crispy rice, avocado, spicy tuna, mayo, ponzu sauce, tobiko **-17**

CRISPY BITES* crispy rice, spicy salmon or tuna, creamy avocado, jalapeño, red tobiko, micro greens, aioli **- Salmon -17 / Tuna -17**

NAMNAM BAO BUN (2 BUNS) lobster, shrimp tempura, hoisin sauce, truffle aioli, cucumber, pickled carrots, jalapeño, chili flakes, cilantro **-19**

NIGIRI + SASHIMI

AMA EBI sweet shrimp **-13 GF**

BLUEFIN maguro* tuna **-9 GF**
toro* fatty, 1pc **-12 [GF]**
otoro* fattiest, 1pc **-14 [GF]**

EBI shrimp **-5 GF**

HAMACHI* yellowtail **-8 GF**
belly **-12 GF**
belly seared **-14 GF**

HIRAME* Japanese flounder **-9 GF**

One order is 2 pieces unless otherwise noted.

HOTATEGAI* scallop **-10 GF**
seared **-12 GF**

IKA* squid **-7 GF**

IKURA* salmon egg **-8**

KANIKAMA crab stick **-5**

MADAI* red seabream **-10 GF**

MASAGO* capelin egg **-6**

NEW ZEALAND KING SALMON* **-12 GF**

NIJIMASU* steelhead trout **-9 GF**

QUAIL EGG* **-5 GF, V**

SABA* mackerel **-7 GF**

SAKE* salmon **-8 GF**
belly seared **-12**

SHIMI AJI* striped jack **-9 GF**

SMOKED SALMON **-8 GF**

SNOW CRAB **-9 GF**

TAKO octopus **-7 GF**

TAMAGO sweet grilled egg **-5**

TOBIKO* flying fish egg **-7 GF**

UNAGI BBQ fresh water eel **-8**

UNI* sea urchin 1pc **-16 GF**

WAGYU* Japanese certified beef, 1pc **-16 [GF]**
seared, 1pc **-16 [GF]**

SPECIALTY ROLLS

Substitute with a soy wrap +2

AKI* spicy salmon, avocado topped with seared salmon, scallion, tobiko, spicy wasabi sauce **-15**

KAZAN* deep fried California roll topped with spicy crab mix, masago, scallion, eel sauce and sriracha **-15**

DOKI* tuna, avocado topped with spicy tuna crab mix, masago, micro greens, eel sauce, scallion **-15**

KAGE* tempura shrimp, cucumber topped with spicy salmon, tempura flakes, mango sauce, spicy mayo **-15**

SIGNATURE ROLLS

OSHA ROLL* shrimp tempura, cream cheese, cucumber, asparagus, avocado, topped with seared toro, spicy mayo, soy glaze, and micro greens **-28**

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**

RISA crab mix, cream cheese, eel topped with shrimp, avocado **-15**

ROKU* salmon, avocado, topped with seared spicy salmon, crab mix, wasabi cream, eel sauce, micro greens, fried shallots **-17**

HIRO* tempura shrimp, spicy tuna, cucumber, scallion topped with tuna, jalapeño, spicy mayo **-17**

UME* spicy tuna, cucumber, tempura flakes topped with yellowtail, avocado, tobiko, eel and mango sauce **-17**

MASTU* tempura shrimp, spicy tuna, avocado topped with seared salmon, lemon, spicy eel sauce **-17**

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, jalapeño aioli, soy glaze **-26**

SETS

Served with miso soup or green salad with ginger dressing.

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

CHIRASHI* 12pc sashimi, ikura, tamago ebi, kanikama over a bed of rice **-35**

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**

ROLLS

Subsitute with a soy wrap +2

AVOCADO avocado **Roll -6 / Hand Roll -6 GF, VE**

CUCUMBER cucumber **Roll -5 / Hand Roll -5 GF, VE**

CALIFORNIA avocado, crab stick, cucumber, masago **Roll -9 / Hand Roll -9**
Substitute Salmon* **-11 / Substitute Tuna* -11**

CALIFORNIA EEL (i/o) California roll topped w/ BBQ eel, eel sauce **Roll -13**

EEL & CUCUMBER (i/o) bbq eel, cucumber **Roll -10 / Hand Roll -10**

FIRE DRAGON shrimp tempura, cucumber, topped with eel, avocado, spicy mayo, eel sauce, spicy tempura flakes **Roll -17**

JAPANESE BAGEL* salmon, cream cheese, scallion **Roll -9**

JAPANESE BAGEL TEMPURA* deep fried salmon, cream cheese, scallion **Roll -13**

NEGI HAMA* yellowtail, scallion **Roll -8 GF**

PHILLY* (i/o) smoked salmon, cream cheese, avocado topped with smoked salmon **Roll -14 GF**

RAINBOW* (i/o) California roll topped with tuna, salmon, hamachi, white fish **Roll -15**

JAPANESE COLD BITES

TUNA-SU* bluefin tuna, avocado, masago, scallion, crispy shallot, paper-thin cucumber wrap topped with spicy ponzu sauce **-16**

RAINBOW SUNSHINE* tuna, salmon, yellowtail, escolar, kanikama, cucumber, and avocado wrapped with paper-thin oshinko, sunomono, lime juice, and olive oil dressing **-20**

HAMACHI JALAPEÑO* yellowtail, jalapeño, tobiko, cilantro, yuzu soy **-17**

SASHIMI SAMPLER* chef's selection **- Nigiri, 5pc -17 / Sashimi, 9pc -22**

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

TOKYO RISE CEVICHE* seared tuna, salmon belly, scallops, shrimp, calamari, lobster mix, marinated with jalapeño, cilantro, and aji-amarillo sauce **-25**

SALADS

GREEN SALAD lettuce, tomato, cucumber, carrot, ginger dressing **-4 [GF], V**

SEAWEED SALAD marinated seaweed, sesame seeds **-6 VE**
Add diced mango +2

SPICY SALMON AVOCADO SALAD* sashimi style seared salmon topped with avocado, tomato, black tobiko, daikon sprouts, fresh chili lime **- 20**

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