

ALL DAY MENU

THAI

Prepared with Spice

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 $_{
m V}$

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

M00 T0D crispy pork belly, sticky rice, spicy dipping sauce – 14

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 🧈

SOM TUM THAI shaved green papaya, grilled shrimp, garlic, fresh Thai chili, green beans, lime, fish sauce, tomato, peanuts – **15 GF, [VE] J**

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

Minced Pork-14 / Minced Chicken-14

STIR-FRY NO VEGETABLE-16 / TOFU-16 / CHICKEN-16 / PORK-16 / BEEF-18 / SHRIMP-18 / DUCK-25 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]

PAD PRIK KLING green beans, crispy pork belly, thai chili paste, onion, bell pepper, basil, thai chili **-20**

CURRY Line VEGETABLE-16 / TOFU-16 / CHICKEN-16 / PORK-16 / BEEF-18 / SHRIMP-18 / DUCK-25 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-16 / tofu-16 / chicken-16 / pork-16 / beef-18 / shrimp-18 / duck-25

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 Spaghetti or Udon +1 [GF], [VE]

PAD SEE EW wide rice noodles, egg, Chinese kale Crispy Egg Noodle +2 [VE] YAKISOBA stir-fry egg noodles, carrot, egg, cabbage, broccoli, bell pepper, onion

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-20 / Tofu -20 /Beef- 22 / Shrimp-22 / Duck-29

KAO SOI northern style curry, egg noodles, thai chili, cabbage, red onion, green onion, pickles, lime, chili oil; topped with crispy egg noodle
Vegetable-20 / Pork-20 / Chicken-20 / Tofu-20 / Beef- 22 / Shrimp-22 / Duck-29

SEAFOOD อาหาวิทะเล 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 OR SHRIMP egg, curry powder, bell pepper,

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

ON THE SIDE เครื่องเคียง

celery, onion, scallion -24

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

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

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**

NAMNAM BAO BUN (2 BUNS) lobster, shrimp tempura, hoisin sauce, truffle aioli, cucumber, pickled carrots, jalapeño, chili flakes, cilantro – 18

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], ν SEAWEED SALAD marinated seaweed, sesame seeds – 6 ν E Add diced mango +2

<code>SPICY SALMON AVOCADO SALAD*</code> sashimi style seared salmon topped with avocado, tomato, black tobiko, diakon sprouts, fresh chili lime $\,-20\,$

NIGIRI + SASHIMI

One order is 2 pieces unless otherwise noted.

AMA EBI sweet shrimp – 12 GF

BLUEFIN maguro* tuna – 9 GF

toro* fatty, 1pc – 12 [GF]

otoro* fattiest, 1pc – 14 [GF]

EBI shrimp – 5 GF

HAMACHI* yellowtail – 7 GF

belly – 12 GF

belly seared – 14 GF

HIRAME* Japanese flounder – 9 GF

HOTATEGAI* scallop - 10 GF seared - 12 GF IKA* squid - 6 GF IKURA* salmon egg - 7 KANIKAMA crab stick - 4 MADAI* red seabream - 10 GF MASAGO* capelin egg - 5 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 GF

TAMAGO sweet grilled egg - 5

TOBIKO* flying fish egg - 6 GF

UNAGI BBQ fresh water eel -7

UNI* sea urchin 1pc - MP GF

WAGYU* Japanese certified beef, 1pc - 15 [GF]

SPECIALTY ROLLS Substitute with a soy wrap +2

AKI* spicy salmon, avocado topped with seared salmon, scallion, tobiko, spicy wasabi sauce – 14

 \mbox{KAZAN}^{\star} 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, micro greens, eel sauce, scallion -14

KAGE* tempura shrimp, cucumber topped with spicy salmon, 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 HIRO* 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

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m CHIRASHI}^*$ 12pc 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 [GF]

SASHIMI* 15pc sashimi – 30 / Premium-50 [GF]

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

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

 $\begin{tabular}{ll} FUTOMAKI & crab stick, tamago, asparagus, kanpyo, oshinko, cucumber, carrot, masago & Roll-14 \end{tabular}$

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 [GF]

SALMON SKIN (i/o) salmon skin, cucumber, scallion Roll-6 / Hand Roll-6 GF SHRIMP TEMPURA (i/o) deep fried shrimp, cucumber, avocado, masago, eel sauce Roll-10 / Hand Roll-10

SPICY SALMON* (i/o) spicy salmon, avocado, scallion Roll-8 / Hand Roll-8 GF 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

VEGETABLE TEMPURA (i/o) deep fried onion, asparagus, pumpkin, carrot, taro Roll-8

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

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