



ALL DAY MENU

THAI

Prepared with Spice

FIRST THAI BITES อาหารว่าง

MOO PING coconut milk marinated pork, sticky rice, spicy dipping sauce – 12

CRISPY EGGPLANT fried eggplant slices, scallion, sweet chili dipping sauce – 9 **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 – 10

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 – 6

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-6 / Tofu-6 / Chicken-6 / Shrimp-8 **GF, [VE]**

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

Vegetable-6 / Tofu-6 / Chicken-6 / Shrimp-8 **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]**

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

Minced Pork-11 / Minced Chicken-11

CRISPY DUCK SALAD sliced crispy duck, ginger, diced pineapple, onion, carrot, scallion – 22 **[GF]**

STIR-FRY ผัด 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 garnish, 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]**

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**

*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 – 7
- 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 – 8 **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

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

Subsitute 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, tempura flakes, mango sauce, spicy mayo – 14

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 – 25
- 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 – 14
- BURI-O*** 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 – 15

- 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
- 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

CLASSIC ROLLS

Subsitute with a soy wrap +2

- AVOCADO** avocado **Roll**-5 / **Hand Roll**-5 **GF, VE**
- CUCUMBER** cucumber **Roll**-4 / **Hand Roll**-4 **GF, VE**
- CALIFORNIA** avocado, crab stick, cucumber, masago **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
- FUTOMAKI** crab stick, tamago, asparagus, kanpyo, oshinko, cucumber, carrot, masago **Roll**-14 **[GF], [VE]**
- 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**
- PHILLY* (i/o)** smoked salmon, cream cheese, avocado topped with smoked salmon **Roll**-13 **GF**
- RAINBOW* (i/o)** california roll topped with tuna, salmon, hamachi, white fish **Roll**-14

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
- 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

SALADS

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

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