SUMMER 2026
WEEK 5 AUG 16-21

restaurant week

SUNDAY TO FRIDAY
DINNER $45

STARTER

House salad

**Somtum* green papaya salad, shrimp

Spinach cheese roll

Cabbage Nampla sweetened fish sauce

MAIN COURSE

**Ong pasta* ground pork, tomato, chili

**Tofu prik-kratiam* garlic, onion, chili

**Minced beef chili garlic pasta*

Ribeye + beef tallow fried rice
($10 supplement)

DESSERT

Pumpkin custard

Bualoy Bingsu mochi, coconut shaved ice

* SPICY

✳ heat alert

KITCHEN MENU

THAI ISAAN & JAPANESE IZAKAYA

RAW & SALAD

✳ **Takowazaab**
spicy raw octopus.
$ 8.00

✳ **Somtum**
green papaya salad with ikura & hotate. cotains peanuts.
$ 22.00

Mieng Kale
kale salad with roasted coconut, shallot, dried shrimps, lime peel, ginger and roasted peanuts.
$ 18.00

✳ **Scallop Ceviche**
sashimi grade Hokkaido scallop with ikura in spicy cucumber vinaigrette.
$ 24.00

Salmon Skin Salad
crispy salmon skin with mixed springs and sesame in Japanese soy dressing.
$ 16.00

✳ **Goi Salmon**
Isaan-style spicy raw salmon tartare with ikura.
$ 24.00

✳ **Laab Hed**
spicy king oyster mushroom salad.
$ 15.00

FRIED & SAUTÉED

Bone-in Karaage
fried chicken wing.
$ 16.00

Truffle Fries
potato fries seasoned with truffle oil.
$ 12.00

Kurobota Sausage
fried Japanese pork sausage.
$ 12.00

Ika Geso
squid legs with salted egg yolk dip.
$ 16.00

Kibinogo Fry
fried Japanese sardine.
$ 14.00

✳ **Shishito Khao Kua**
peppers with roasted rice powder.
$ 14.00

Sautéed Mushroom
king oyster mushrooms in soy butter.
$ 16.00

Brussel Sprouts
fried brussel sprouts with sesame.
$ 14.00

Purple Potato Tempura
with sweet chili dipping sauce and crushed peanuts.
$ 14.00

GRILLED

Isaan Pork Jowl
grilled pork jowl with sautéed mushroom and roasted eggplant salsa.
$ 25.00

Hokke
grilled Japanese Mackerel. contains peanuts.
$ 21.00

Crying Tiger
grilled ribeye steak (10oz) with Isaan jaew and roasted eggplant salsa.
$ 45.00

Veggies Yakitori
grilled okra, eggplant & king oyster mushroom.
$ 14.00

Grilled Squid Prik-ka-tiem
scallion and onion sautéed with chili and garlic.
$ 30.00

Grilled Saba
grilled Mackerel served with spicy Thai chilli sauce.
$ 24.00

Miso Eggplant
grilled eggplant with miso dressing.
$ 12.00

SIDES

Edamame	$ 8.00
Spicy Mayo	$ 3.00
Sticky Rice	$ 4.00
Jasmine Rice	$ 3.00
Garlic Bread	$ 8.00

NOODLES

✳ **Isaan Saba Somen**
Northeastern Thai style cold wheat noodles with cured mackerel.
$ 28.00

Somen Noodle Soup
wheat noodle with pork short rib in pork broth.
$ 22.00

Pad Thai Shrimp
Chef Masa's favorite. contains peanuts and egg. vegan option available.
$ 25.00

✳ **Ribeye Khao-Soi**
Northern Thai egg noodle in coconut curry with grilled ribeye.
$ 38.00

✳ **Chili Garlic Pasta**
spaghetti in garlic chili oil with Kurobota sausage and bacon.
$ 23.00

Mentaiko Pasta
spaghetti in mentaiko cream sauce with bacon.
$ 19.00

✳ **Seafood Khee Mao**
spaghetti in chili basil sauce with shrimps and Hokkaido scallops.
$ 34.00

✳ **Salmon Curry Pasta**
grilled salmon over spaghetti in green coconut curry sauce.
$ 28.00

RICE

✳ **Kaprow Moo Kai Dao**
minced pork sautéed basil & fried egg served with prik nam pla.
(sub for shrimps +6 or seitan)
$ 25.00

Crabmeat Fried Rice
fried rice with egg, garlic, onion and scallion. serived with prik nam pla.
$ 29.00

✳ **Jarn Isaan**
grilled lemongrass chicken, papaya salad and sticky rice. contain peanuts.
$ 26.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ALLERGY WARNING: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Please mention your dietary restriction to our sfaff member.

Cocktail

★ *available as mocktail*

SIGNATURE DRINKS

Japanese sochu / sake based

$ 21

Thai Teani

House brewed sweetened black tea, yuzu puree, bitters

Ume Yuzu

Plum wine, yuzu juice, yuzu puree, seltzer

Coffee Sochu

Mr.Black coffee liqueur, sweetened black Vietnamese coffee

Strawberry Saketini *

Strawberry liqueur, sake, yuzu puree

Coco Pandan

Kota Pandan Liqueur, Coconut water

Lychee Saketini *

J.F. Haden's Lychee liqueur, sake

Gokoo Old-Fashioned

Mugi Sochu aged 4 years in oak barrels, orange peel

Purple Violets

St.Germain, Creme de Violette, Dry Vermouth, lemon twist

$ 19

Pear Tonic *

Pear nectar, grapefruit juice, tonic water

Pineapple Prik Glua *

Pineapple juice, peach schnapps, chili-salt rim

Sake Highball

Sake, lemon juice, seltzer

Sake-tini

Olive or lemon twist

Cucumber Breeze *

Cold-pressed cucumber juice, mint, lime

Cheek to Cheek

Strawberry puree, Aperol, lemon juice, egg white

Cheers!

BEER

DRAFT Suntory Premium Malt 15

Singha 12

Thai Craft Samakkee Lager 15

Thai Craft Bearnana 15

Thai Craft Sawasdee IPA 15

Thai Craft Lychee Pale Ale 14

Thai Craft Jasmine Rice Lager 14

Koshihikari Echigo 14

Kyoto White Yuzu Ale 13

Kyoto Yamada Nishiki Ale 13

Kyoto IPA 13

Kyoto Peach Weizen 15

Kyoto Matcha IPA 14

Isekado Hazy IPA 13

Isekado Hime White 13

WINE

Organic Reserve Malbec *Argentina* 18

Organic GRAN Cabernet Sauvignon 20

Pinot Noir *Oregon* 18

Santorini Familia *750 ml* 132

Pinot Grigio Friuli *Italy* 15

Pinot Grigio TENUTO *Italy* *750 ml* 58

NON ALCOHOLIC DRINKS

Non-Alcoholic SAPPORO Premium 12

mocktail 15 | KASE Ginger Ale 9.5 | Saratoga sparkling 7

KIKUSUI FUNAGUCHI SPARKLING DRAFT SAKE

$18
(270 ml.)



- Net Content: 270ml (9 FL OZ)
- Alcohol Content: 19% By Volume
- Type Nama Genshu (Sparkling)
- Rice-polishing Ratio : 70%

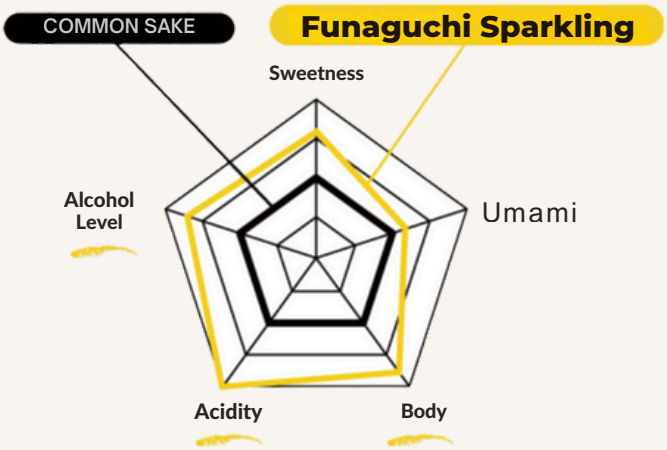
- Serving Suggestions



On the rocks



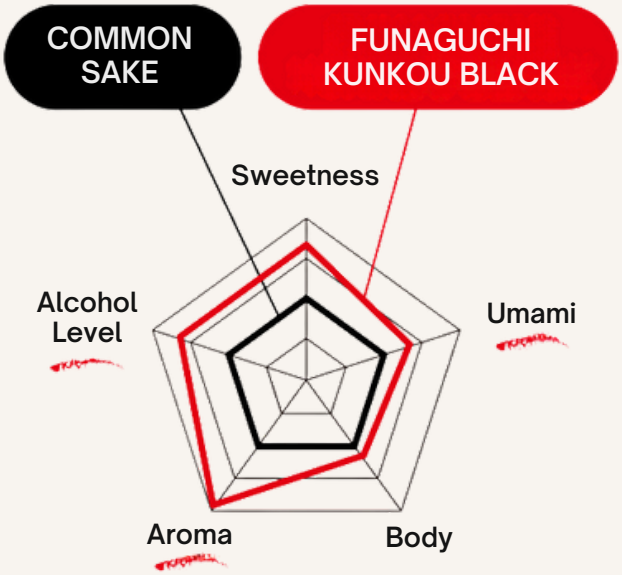
Cilled



FUNAGUCHI KUNKOU BLACK

$22
(200 ml.)





- Net Content: 200ml
- Alcohol Content: 19% By Volume
- Rice-polishing Ratio : 70%

THAI MYTH SERIES

CHAO SUNGTHONG

เจ้าสังข์ทอง

Thai Craft, Bold Spirit – Brewed in Thailand, Making Its Mark in the US

ABV
4.7
%

COLOR
5
SRM

BITTERNESS
24
IBU



ASIA BEER CHAMPIONSHIP 2022 CHAIRMAN'S SELECTION

ASIAN BEER
CHAMPION 2022
Chairman's Selection



APPEARANCE :
DEEP GOLD WITH WHITE LACING

AROMA :
MILD SCENT OF THAI JASMINE RICE

FLAVOR :
FULL FLAVOR WITH A SLIGHT OF BITTERNESS

MOUTHFEEL :
MEDIUM-LIGHT BODY WITH A REFRESHING FINISH

THAI CRAFT
JASMINE RICE
LAGER

LOCALLY SOURCED INGREDIENT FOR LOCALLY BREWED CRAFT BEER

SPECIAL INGREDIENTS



Thai Jasmine Rice



Hallertau Mittelfrüh Hops

BREWING NOTE

Why not Thai Craft lager? This "Chao Sungthong" is one of well-known character sorted to represent Jasmine rice lager with refreshing, crisp and clean taste. We selectively pick Thai jasmine rice as our special ingredient with adding noble hops for better taste notes. This "Chao Sungthong" is suitable to be your very first glass of the day.

FOOD PARINGS



Northern Thai Curry Noodles with Chicken



Pork Satay with Peanut Sauce



Thai Stir-fried Noodles

AVAILABLE NOW

TO ORDER: NEW YORK LOCATION
Paleewong Trading Co., Inc. NY
Tel: 718-507-6520 | Text: 929-675-0868
email: office@paleewongtrading.com

SAMPLE, TESTING, AND OTHER INQUIRIES
Email: bjcraftsandspirits@gmail.com
Line Official Account: @061gklbo
Text: 909 264-1419

MARDI CRAFT BREWING CO.

THAI MYTH SERIES

KHUN PHAEN PLAI KAEW

ขุนแผนพลายแก้ว

Thai Craft, Bold Spirit – Brewed in Thailand, Making Its Mark in the US

ABV
4.7
%

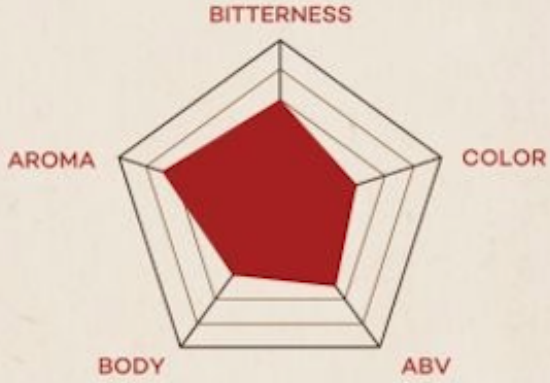
COLOR
16
SRM

BITTERNESS
34
IBU



WORLD BEER AWARDS THAILAND SILVER

WORLD BEER AWARDS 2021
SILVER



APPEARANCE :
DEEP AMBER WITH OFF-WHITE HEAD

AROMA :
SCENTED OF LYCHEE AND TROPICAL FRUITS

FLAVOR :
MEDIUM BODY WITH CLEAN FINISH

MOUTHFEEL :
SLIGHT SWEETNESS WITH GENTLY-HOPPED BITTERNESS

THAI CRAFT
LYCHEE **PALE ALE**

LOCALLY SOURCED INGREDIENT FOR LOCALLY BREWED CRAFT BEER

BREWING NOTE

Thai Craft beer brewed with Thai ingredients artisanally chosen by our craft brewer. Inspired from Thai folk named "Khun Phaen Plai Kaew", an irresistible charming warrior. This is why we chose lychee with its unique scent blended with pale ale beer style.

SPECIAL INGREDIENTS


Lychee


Columbus hop

FOOD PARINGS


Grilled Beef with Thai Spicy Sauce


Shrimp in Fish Sauce

AVAILABLE NOW	TO ORDER: NEW YORK LOCATION Paleewong Trading Co., Inc. NY Tel: 718-507-6520 | Text: 929-675-0868 email: office@paleewongtrading.com	SAMPLE, TESTING, AND OTHER INQUIRIES Email: bjcraftsandspirits@gmail.com Line Official Account: @061gklbo Text: 909 264-1419

MARDI CRAFT BREWING CO.



KIKUSUI

$22

(300 ml.)

JUNMAI GINJO

This is a light and comfortably dry premium Sake with the aroma of fresh cantaloupe and banana followed by medium body with refreshing Madarin orange like overtones. With just the right amount of body and a comfortable dryness it enhances any dish you eat. This is a great white wine alternative.

RICE Gohyakumangoku Rice
RICE POLISHING RATIO 55%
SAKE METER VALUE +3
ABV 15%

Full Bodied			Light
	○		
Aromatic	**Citrusy**	**Earthy**	**Fruity**
			○
Chilled	**Room**	**Body**	**Warm**
◎	○		



SUIGEI HARMONY DRUNKEN WHALE

$36

(300 ml.)

JUNMAI DAIGINJO

Suigei Brewing produces several Junmai Daiginjo sakes, each with its own character; then combines them to create this entirely unique Junmai Daiginjo that is both aromatic and crisp.

RICE Yamadanishiki
RICE POLISHING RATIO 50%
SAKE METER VALUE +3
ABV 15%

Full Bodied			Light
			○

Aromatic	Citrusy	Earthy	Fruity
			○

Chilled	Room	Warm	Hot
○	○		



KIKUSUI PERFECT SNOW

$30

(300 ml.)

NIGORI

"Impact" is the main idea, coming from a flowery, full body, a crisp and dynamic sweetness, and the delectable aftertaste of steamed rice from the coarsely filtered rice mash particles.

RICE Gohyakumangoku
RICE POLISHING RATIO 70%
SAKE METER VALUE -19
ABV 21%

Full Bodied			Light
○			

Aromatic	Citrusy	Earthy	Fruity
			○

Chilled	Room	Warm	Hot
○	○		



SHO CHIKU BAI NIGORI CREME DE SAKE

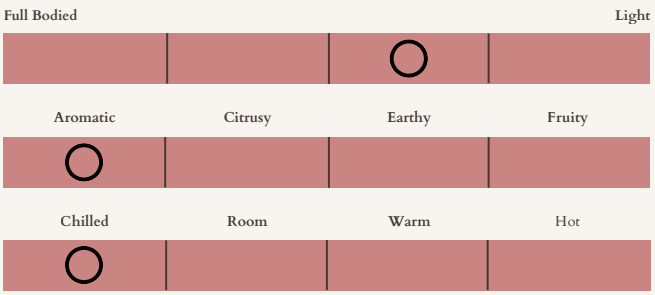
$16

(300 ml.)

NIGORI

Milky-white nigori creme de sake offers aromas of melon, marshmellow and fresh cream, with a slightly smooth, wholesome texture and flavors of melon and vanilla ice cream. Slightly drier than Sho Chiku Bai Nigori Silky Mild, its finish is lightly savory, with hints of salt and spice.

RICE Calrose
RICE POLISHING RATIO 70%
SAKE METER VALUE -15
ABV 15%





IZUMIBASHI TONBO SPARKLING

$34

(250 ml.)

JUNMAI NIGORI

This sparkling Nigori is wrapped in aromas of yellow peach, pineapple, lychee, and yogurt. The naturally made bubbles are fine and gentle, leaving you with a clean, soft finish that melts onto the palate. Smooth acidity balances the slight sweetness from the rice particles.

RICE Yamadanishiki
RICE POLISHING RATIO 70%
SAKE METER VALUE -5
ABV 15%

Full Bodied			Light
		○	

Fruits	Flowers	Grain	Dairy
○	◎	○	○

Chilled	Room	Warm	Hot
◎	○		



BORN JUNSUI

$24

(300 ml.)

JUNMAI DAIGINJO

Made with premium “AAA” grade Yamada Nishiki rice. The flavor gives notes of green melon and a touch of pear and white flowers. Refreshing ginjo aroma with rounded flavor and clean finish.

RICE AAA Yamada Nishiki
RICE POLISHING RATIO 50%
SAKE METER VALUE +3
ABV 15%

Full Bodied			Light
		○	

Aromatic	Citrusy	Earthy	Fruity
○			○

Chilled	Room	Warm	Hot
◎	○		



MUTSU OTOKOYAMA CHOKARA

$27

(300 ml.)

JUNMAI

Hachinohe Shuzo registered their “Must Otokoyama” trademark over 100 years ago, in 1910. This refreshing, dry sake has a clean flavor and a solid character. A slight, citrusy aroma hints at their unique use of white koji.

RICE Hanafubuki
RICE POLISHING RATIO 65%
SAKE METER VALUE +8
ABV 16%

Full Bodied			Light
		○	

Aromatic	Citrusy	Earthy	Fruity
		○	

Chilled	Room	Warm	Hot
○	○	○	◎



TAMANO HIKARI BIZEN OMACHI

$34

(300 ml.)

JUNMAI DAIGINJO

Made with Omachi rice, the grand-father of all sake rice, and has a fruity Ginjo aroma and a deep flavor.

RICE Omachi Rice
RICE POLISHING RATIO 50%
SAKE METER VALUE +3.5
ABV 16%

Full Bodied			Light
	○		

Aromatic	Citrusy	Earthy	Fruity
○			

Chilled	Room	Body	Warm
◎	○		



SHICHIKEN
YAMA NO KASUMI
SPARKLING

$85	$45
(720 ml.)	(360 ml.)

Crafted at the foot of Mt. Kaikoma in Yamanashi, Shichiken Yama no Kasumi is a charming sparkling sake that embodies both elegance and playfulness. Brewed using the traditional secondary in - bottle fermentation method - similar to Champagne - it offers a find, natural effervescence and soft, cloudy appearance (nigori style). Gentle aromas of rice pudding, steamed pear, and white flowers lead into a smooth, slight;y creamy palate with a refreshing finish. Balanced with a hint of sweetness and a light body, it's the perfect bottle of brunches, celebrations, or casual sipping.

RICE Hitogokochi
RICE POLISHING RATIO 60%
SAKE METER VALUE -2 to +1
ABV 11%



IZUMIBASHI KUROTONBO

$85

(720 ml.)

JUNMAI KIMOTO

This special Kanagawa prefecture Kimoto sake has a reserved and understand aroma, with light delicate flavors. It is delicious slightly warm, and perfect for enhancing rich flavors and cutting through oil.

RICE Yamada Nishiki
RICE POLISHING RATIO 65%
SAKE METER VALUE +10
ABV 16%

Full Bodied			Light
	○		

Aromatic	Citrusy	Earthy	Fruity
		○	

Chilled	Room	Warm	Hot
○	○	○	◎



SHIME HARITSURU JUN

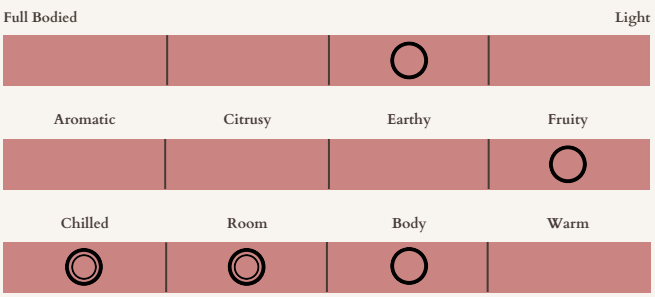
$75

(720 ml.)

JUNMAI GINJO

Gohyakumangoku rice is polished down to 50%, and fermented very slowly at low temperatures, which enhances the natural umami of the rice, and produces a subtle aroma, and a round clean flavor.

RICE Gohyakumangoku
RICE POLISHING RATIO 50%
SAKE METER VALUE +2
ABV 15%





BORN GOLD MUROKA

$80

(720 ml.)

JUNMAI DAIGINJO

This Muroko Junmai Daiginjo is stored unpasteurized in -10 degrees Celsius after brewing, is pasteurized only once immediately before shipping. The absence of carbon filtration (aka Muroka) leads to a large presence of flavor and a lively aroma.

RICE Yamada Nishiki
RICE POLISHING RATIO 50%
SAKE METER VALUE +4
ABV 17%

Full Bodied			Light
			○

Aromatic	Citrusy	Earthy	Fruity
○			

Chilled	Room	Body	Warm
◎	○		