

Restaurant Week

SUMMER 2025

\$ 45
(3-course menu)

DINNER

MONDAY TO FRIDAY

APPETIZERS

- * **SOMTUM** green papaya salad, carrot, peanuts, fresh chili
- * **TOM ZAAB HED** spicy & zesty soup with mushrooms
- CABBAGE NAM-PLA** fried cabbage, fish sauce
- * **YUM PORK JOWL** spicy salad with grilled pork jowl
- VEGGIES YAKITORI** grilled eggplant & king oyster mushroom

ENTREES

- * **TOFU CHILI GARLIC PASTA** spaghetti, fried tofu
- STEAK FRIED RICE** grilled ribeye steak (+\$10)
- * **LARB NUEA** minced pork, Northern Thai dry spices, chicharrón, sticky rice
- HUNG LAY** braised pork belly in sweet and tangy curry, peanuts, sticky rice
- * **SALMON FOO** crispy fluffed salmon, green apple salad, cashew nuts, rice

DESSERTS

MANGO STICKY RICE

* HEAT ALERT

KITCHEN MENU

THAI ISAAN & JAPANESE IZAKAYA

RAW

- * **Takowazaab**
spicy raw octopus.
\$ 8.00
- * **Somtum**
green papaya salad with ikura & hotate.
contains 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 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**
Isan-style spicy fresh salmon tartare
with ikura.
\$ 24.00
- * **Laab Hed**
spicy assorted mushroom salad.
\$ 16.00

SIDES

Edamame	\$ 8.00
Spicy Mayo	\$ 3.00
Sticky Rice	\$ 4.00
Jasmine Rice	\$ 3.00
Garlic Bread	\$ 6.00

NOODLES

- * **Isan 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

RICE

- * **Kaprow Moo Kai Dao**
minced pork sautéed basil & fried egg
served with prik nam pla.
(sub for shrimps +6 or seitan)
\$ 25.00
- Unadon**
grilled eel over rice served with Thai
chili sauce.
\$ 28.00

FRIED & SAUTÉED

- Bone-in Karaage**
fried chicken wing.
\$ 16.00
- Truffle Fries**
skin-on fries seasoned with truffle oil
and parmesan cheese.
\$ 12.00
- Kurobota Sausage**
fried Japanese pork sausage.
\$ 12.00
- Ika Geso**
squid legs with salted egg yolk dip.
\$ 14.00
- Kibinogo Fry**
fried Japanese sardine.
\$ 14.00
- * **Shishito Khao Kua**
peppers with roasted rice powder.
\$ 14.00
- Sautéed Mushroom**
assorted mushrooms in soy sake butter.
\$ 16.00
- Brussels Sprouts**
fried brussels 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 with Isan jaew and
roasted eggplant salsa.
\$ 32.00
- Veggies Yakitori**
grilled asparagus, 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

MANGO & STICKY RICE

\$15



Cocktail

SIGNATURE DRINKS

Japanese sochu based

\$ 21

Thai Teani

House brewed sweetened black tea, yuzu juice, bitters

Ume Yuzu

Plum wine, yuzu juice, yuzu puree, seltzer

Coffee Sochu

Mr.Black coffee liquor, sweetened black Vietnamese coffee

Strawberry Saketini

Strawberry liquor, sake, yuzu puree

Rosé Spritz

Aperol, Prosecco Rosé, grapefruit bitter

\$ 18

Pear Tonic

Pear nectar, grapefruit juice, tonic water

Pineapple Prik Glua

Pineapple juice, peach schnapps, chili-salt rim

Sake Highball

Sake, lemon juice, yuzu syrup, seltzer

Sake-tini

Olive or lemon twist

Cucumber Breeze

Cold-pressed cucumber juice, mint, lime

Cheers!

BEER

DRAFT Suntory Premium Malt 14

Singha 12

Thai Craft Jamine Rice Lager 13

Thai Craft Lychee Pale Ale 13

Kyoto White Yuzu Ale 13

Kyoto IPA 13

Kyoto Matcha IPA 14

Isekado Hazy IPA 13

Agara Craft Sansho Ale 14

Agara Craft Mikan Ale 14

WINE

Organic Reserve Malbec Argentina 18

Organic GRAN Cabernet Sauvignon 20

Pinot Noir Oregon 18

Santorini Familia 750 ml 132

Pinot Grigio TENUTO Italy 15

Prosecco Rosé 15

NON ALCOHOLIC DRINKS

Athelic Brewing Co. Non-Alcoholic Brews 12

Run Wild IPA | Free Wave Hazy IPA | Upside Dawn GOLDEN

mocktail 15 | coke 5 | diet coke 5 | Saratoga sparkling 7

THAI MYTH SERIES

KHUN PHAEN PLAI KAEW ขุนแผนพลายแก้ว

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

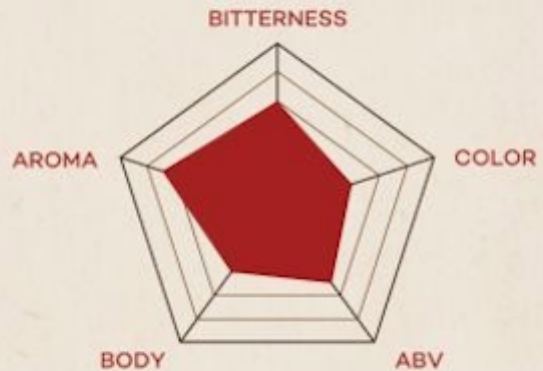
ABV
4.7
%

COLOR
16
SRM

BITTERNESS
34
IBU



WORLD BEER
AWARDS 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

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
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Text: 909 264-1419



MARDI CRAFT
BREWING CO.

THAI MYTH SERIES

CHAO SUNGTHONG

เจ้าสังข์ทอง

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



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

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

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MARDI CRAFT
BREWING CO.



SHO CHIKU BAI NIGORI CRÈME DE SAKE

\$15
(300 ml.)

NIGORI

Milky-white nigori creme de sake offers aromas of melon, marshmallow 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

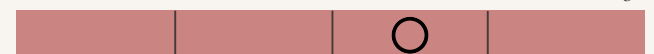
RICE POLISHING RATIO 70%

SAKE METER VALUE -15

ABV 15%

Full Bodied

Light

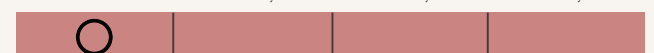


Aromatic

Citrusy

Earthy

Fruity

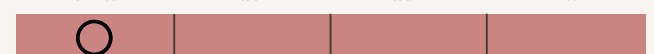


Chilled

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%





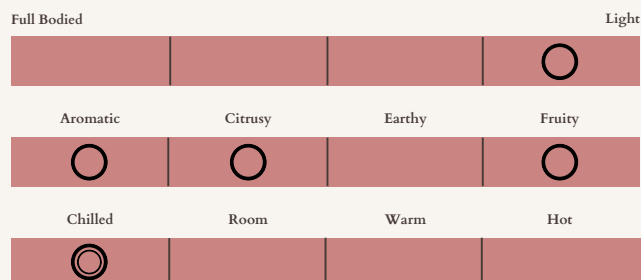
MIO CRISP SPARKLING

\$24
(300 ml.)

JUNMAI

Aromas of honeydew melon, lemon, sweet cream, watermelon, almond, and daffodil. Has a light creamy mouthfeel with flavors that balance fruity and savory notes: zesty stone fruit, melon, tangerine, vanilla, Asian pear, and wet stone.

RICE Junmai
RICE POLISHING RATIO -
SAKE METER VALUE -70
ABV 5%





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%





IZUMIBASHI KUROTONBO

\$38

(300 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%



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%



TAMANO HIKARI BIZEN OMACHI

\$34

(300 ml.)

JUNMAI DAIGINJO

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

RICE Omachi Rice

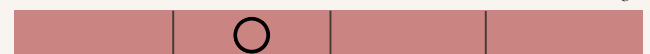
RICE POLISHING RATIO 50%

SAKE METER VALUE +3.5

ABV 16%

Full Bodied

Light

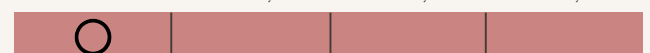


Aromatic

Citrusy

Earthy

Fruity

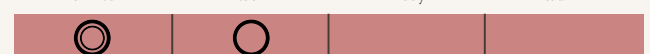


Chilled

Room

Body

Warm





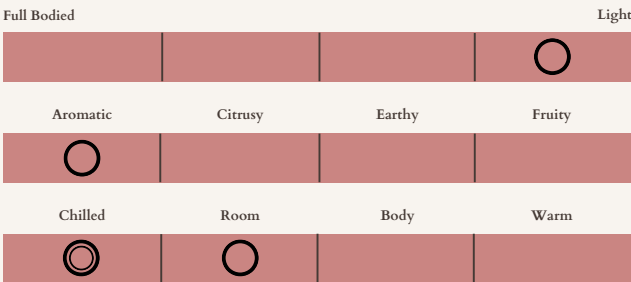
BORN GOLD MUROKA

\$70
(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%



ESSHU SAKURA BIYORI

\$57

(720 ml.)

GINJO

A Ginjo Sake with light and comforting sweetness and refined fragrance. Spring release only in limited quantities. Notes of sakura and light mint. Extremely refreshing, and perfect to celebrate the passing of the seasons.

RICE Senshuraku

RICE POLISHING RATIO 55%

SAKE METER VALUE -1

ABV 13%





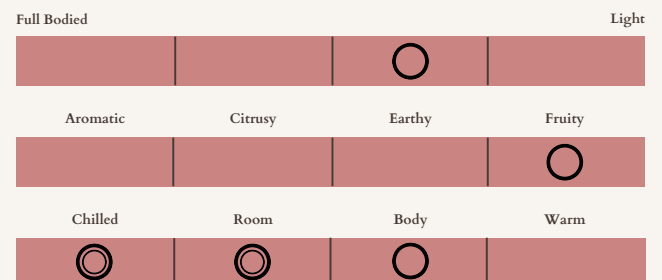
SHIME HARITSURU JUN

\$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%





MUTSU HASSEN PINK LABEL

\$66

(720 ml.)

GINJO

The scent is mild with slightly sweet, and on the first sip it has a very soft mouthfeel that gradually opens up. A ginjo sake with a balance of freshness, sweetness and sourness that is reminiscent of fruit juice.

RICE Rice from Aomori

RICE POLISHING RATIO 55%

Kakemai 60%

SAKE METER VALUE -2

ABV 16%

