



# SNACKS, ♥ AND SMALL PLATES ♥

|                                                                                                                              |      |                                                                                                                                         |      |
|------------------------------------------------------------------------------------------------------------------------------|------|-----------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>PAPAYA SALAD</b><br>Thai fresh green papaya salad                                                                         | \$13 | <b>SHUMAI</b><br>Steamed shrimp dumplings                                                                                               | \$8  |
| <b>SPICY CHICHARRON</b><br>Fried pork belly with fresh Thai chili, garlic and salt                                           | \$16 | <b>GYOZA</b><br>Steamed or fried chicken dumplings                                                                                      | \$8  |
| <b>MOO NAM TOK</b><br>Grilled pork, fresh lime juice, onion, cilantro, Thai chili powder and roasted rice powder             | \$16 | <b>SHISHITO</b><br>Tempura battered peppers with lime sauce                                                                             | \$10 |
| <b>KOREAN BONELESS CHICKEN</b><br>Sesame Seeds, gochujang chili and peanuts                                                  | \$13 | <b>KANISU ROLL</b><br>Krab, avocado, masago with rice vinegar                                                                           | \$12 |
| <b>THAI CRISPY CHICKEN WINGS</b><br>With hint of lemongrass and kaffir lime leaves                                           | \$12 | <b>CRISPY TUNA RICE CAKE*</b><br>Topped with marinated sashimi grade tuna                                                               | \$16 |
| <b>KRAB RANGOON</b><br>Crispy fried wontons stuffed with a mix of krab and cream cheese                                      | \$8  | <b>TUNA YUKI*</b><br>Finely cubes of tuna, avocado, orange in chef's secrets sauce                                                      | \$16 |
| <b>BANGKOK SPRING ROLLS</b><br>Cabbages and carrots                                                                          | \$7  | <b>TUNA TOWER*</b><br>Fresh tuna, avocado, krab and sushi rice                                                                          | \$18 |
| <b>BANG BANG SHRIMP</b><br>Crispy shrimp coated in sweet creamy mildly spicy sauce                                           | \$14 | <b>LARB SALMON*</b><br>Fresh salmon cubes, fresh lime juice, onion, cilantro, Thai chili powder and roasted rice powder                 | \$16 |
| <b>CRISPY PORK BELLY</b><br>Baked pork belly served with Thai special dipping sauce                                          | \$14 | <b>HAMACHI JALAPEÑO*</b><br>Sashimi-Grade yellowtail with yuzu ponzu sauce                                                              | \$16 |
| <b>FRIED OYSTERS</b><br>Coated in bread crumbs and served with Japanese mayo                                                 | \$12 | <b>PONZU WAHOO TATAKI*</b><br>Sashimi-Grade white fish topped with crispy onions and lemon slivers                                      | \$15 |
| <b>ANGEL STAR</b><br>Homemade dumplings are mix of slightly sour, sweet, and spicy from the freshness of Thai chillies!      | \$10 | <b>TUNA TATAKI*</b><br>Seared tuna slices served with ponzu truffle oil and crispy onions                                               | \$15 |
| <b>JAPANESE SWEET POTATOES</b><br>Lightly fried purple sweet potatoes, crispy on the outside soft and naturally sweet inside | \$12 | <b>SALMON KIZAMI*</b><br>Tenderly sliced salmon is layered with kizami wasabi, a gentle spice and aroma with the citrusy yuzu sauce     | \$15 |
| <b>FAIRY KIMCHI BRUSSELS</b><br>Lightly fried Brussels sprouts are tossed in a savory kimchi honey sauce                     | \$12 | <b>TORO BOWL*</b><br>Silky cubes of fatty tuna, with a bed of sushi rice, marinated egg, avocado, and sprinkled with furikake seasoning | \$25 |
| <b>BEEF BITES</b><br>Thai savory beef bites, with a hint of the aromatic sesame aroma                                        | \$12 | <b>STEAMED BUNS (2 PIECES)</b><br>Sesame Seeds, Gochujang Chili and peanuts                                                             |      |
| <b>EDAMAME</b>                                                                                                               | \$6  | <b>SOFT SHELL CRAB</b>                                                                                                                  | \$16 |
| <b>GARLIC EDAMAME</b>                                                                                                        | \$7  | <b>KOREAN CHICKEN</b>                                                                                                                   | \$13 |
|                                                                                                                              |      | <b>CRISPY PORK</b>                                                                                                                      | \$13 |

# SALAD

|                                  |      |
|----------------------------------|------|
| SPICY KRAB AVOCADO SALAD         | \$15 |
| SPICY CONCH & OCTOPUS SALAD      | \$15 |
| GREEN SALAD WITH GINGER DRESSING | \$9  |
| SEAWEEED SALAD                   | \$7  |

## SOUP

|                                                                                       |     |
|---------------------------------------------------------------------------------------|-----|
| <b>TOMKHA</b><br>Soup with coconut milk and young galangal shoots                     |     |
| <b>CHICKEN SHRIMP</b>                                                                 | \$8 |
| <b>SHRIMP TOM YAM</b><br>Traditional hot and sour Thai soup                           | \$8 |
| <b>WONTON</b><br>A light broth soup served with seasoned chicken and shrimp dumplings | \$7 |
| <b>MISO</b><br>Tofu, Wakame, Mushroom                                                 | \$4 |

## NOODLE SOUP

|                                                                                                                  |      |
|------------------------------------------------------------------------------------------------------------------|------|
| <b>TOM YAM RICE NOODLES</b>                                                                                      | \$16 |
| Served in clear sour and mildly spiced broth with shrimp, peanuts and boiled egg                                 |      |
| <b>CHICKEN KHAO SOI</b>                                                                                          | \$17 |
| Perfectly cooked flat egg noodles in a mildly spiced creamy coconut broth and topped with deep fried egg noodles |      |
| <b>THAI CHICKEN COCONUT NOODLES</b>                                                                              | \$16 |
| Coconut and lemongrass broth served with lime juice                                                              |      |

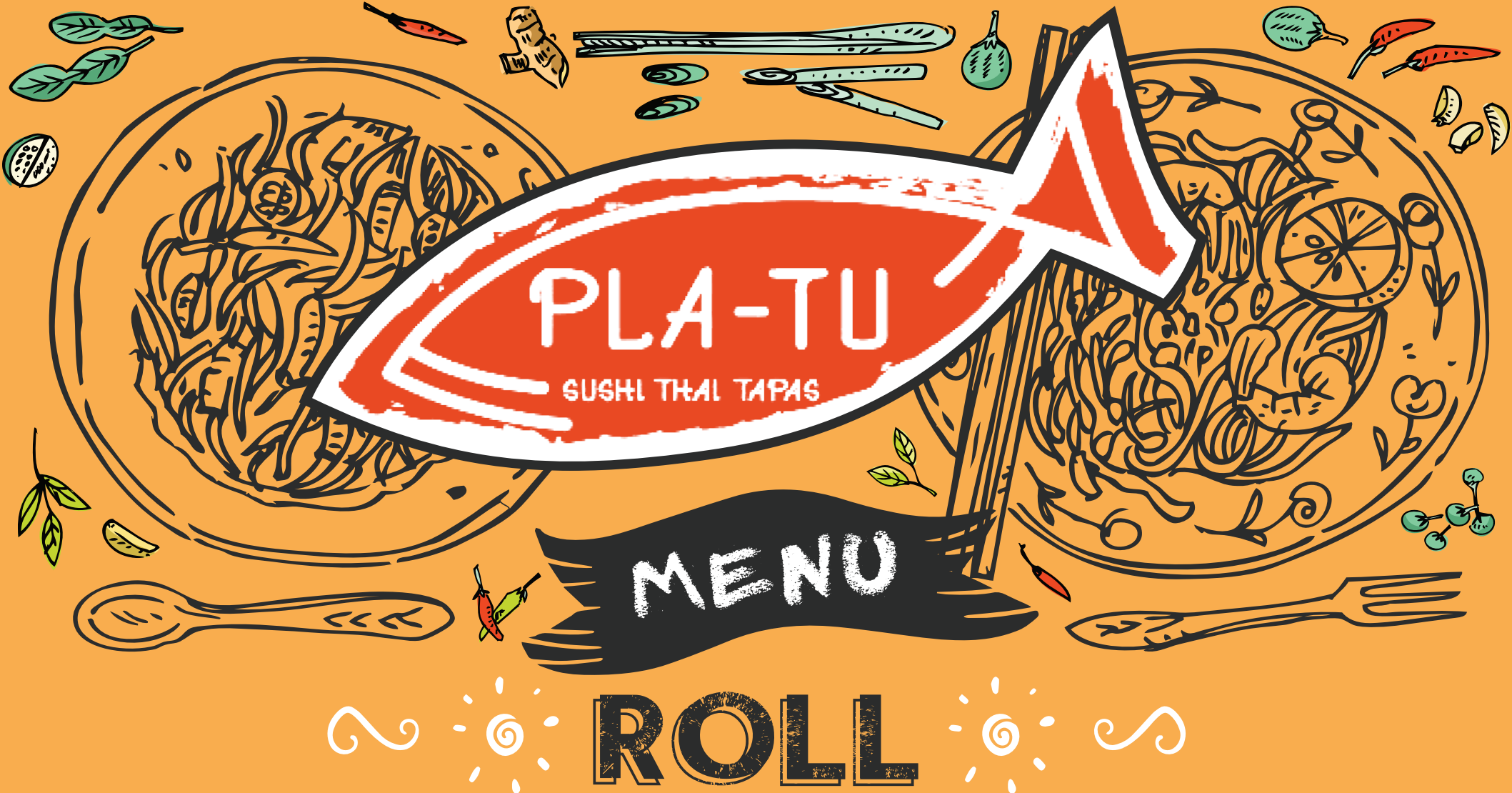
## STIR FRIED NOODLE

|                                                                                                      |      |
|------------------------------------------------------------------------------------------------------|------|
| <b>PAD THAI (SHRIMP)</b>                                                                             | \$22 |
| Stir fry rice noodles with Pad Thai Sauce which combines sour from tamarind and a touch of sweetness |      |
| <b>PAD KEE MAO (SHRIMP)</b>                                                                          | \$22 |
| Savory and spicy dish consisting of rice noodles, vegetables and Thai holy basil                     |      |

## MUST HAVE

|                                                                                                                   |      |               |      |
|-------------------------------------------------------------------------------------------------------------------|------|---------------|------|
| <b>RED CURRY CHICKEN</b>                                                                                          | \$17 | <b>SHRIMP</b> | \$19 |
| coconut milk, bamboo shoots, bell peppers, sweet basil leaves                                                     |      |               |      |
| <b>MASSAMAN BEEF</b>                                                                                              |      |               | \$22 |
| Traditional Thai curry with avocado, cashew nuts, onions and potatoes                                             |      |               |      |
| <b>KANG HANG LAY</b>                                                                                              |      |               | \$22 |
| Slow-cooked pork belly curry, bursting with the rich and authentic flavors of Northern Thai cuisine               |      |               |      |
| <b>SALMON AND HERBS</b>                                                                                           |      |               | \$25 |
| Grilled salmon dressed with famous Thai herb salad                                                                |      |               |      |
| <b>KHAO MAN GAI</b>                                                                                               |      |               | \$16 |
| Chicken and chili ginger sauce served with seasoned cooked rice                                                   |      |               |      |
| <b>KHAO MOO KROB</b>                                                                                              |      |               | \$16 |
| Seasoned cooked rice served with crispy pork belly and sweet soy garlic sauce                                     |      |               |      |
| <b>GAI TOD HAT YAI</b>                                                                                            |      |               | \$16 |
| Seasoned cooked rice with traditional Southern Thai fried chicken topped with crispy onions and sweet chili sauce |      |               |      |

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS. MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



|                                                                                                                                       |      |                                                                                                         |      |                                                                                                                                                                                                                                    |      |
|---------------------------------------------------------------------------------------------------------------------------------------|------|---------------------------------------------------------------------------------------------------------|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>SURF AND TURF</b><br>Crispy Shrimp, spicy krab, avocado and cream cheese topped with Wagyu beef                                    | \$27 | <b>SALMON TRUFFLE*</b><br>Cream cheese, truffle oil, krab, avocado topped with salmon                   | \$16 | <b>JB*</b><br>Salmon and cream cheese                                                                                                                                                                                              | \$11 |
| <b>BAD BOY*</b><br>Soft Shell Crab topped with spicy toro, avocado, tobiko and truffle sauce                                          | \$24 | <b>SPICY YELLOWTAIL*</b><br>Tempura flakes, jalapeno, cilantro topped with yellowtail                   | \$17 | <b>JB TEMPURA</b><br>Deep fried salmon and cream cheese                                                                                                                                                                            | \$11 |
| <b>SUGAR MAMA*</b><br>Crispy Shrimp, eel, cream cheese, avocado topped with tuna and flakes.                                          | \$20 | <b>THREE KINGDOMS*</b><br>California roll topped with yellowtail, salmon, tuna and three flavored sauce | \$16 | <b>CALIFORNIA</b><br>Krab, avocado, cucumber and masago                                                                                                                                                                            | \$11 |
| <b>GOLDER GUARD*</b><br>Crispy Shrimp, spicy krab, avocado topped with spicy tuna, black masago and Korin Gold                        | \$20 | <b>BLACK DRAGON</b><br>Crispy Shrimp, avocado, cream cheese topped with baked eel                       | \$20 | <b>SPICY SALMON*</b><br>Salmon and tempura flakes                                                                                                                                                                                  | \$11 |
| <b>FABULOUS*</b><br>Crispy Shrimp, avocado topped with 3 fabulous fish in kimchi truffle sauce                                        | \$22 | <b>QILIN</b><br>Crispy Shrimp, spicy krab topped with avocado                                           | \$16 | <b>SPICY KRAB</b><br>Krab, avocado, tempura flakes with spicy mayo                                                                                                                                                                 | \$11 |
| <b>SUMMER FRESH ROLL*</b><br>Wrapped spicy tuna, salmon, cucumber, cilantro, and mango in soy paper, and topped with hamachi jalapeno | \$22 | <b>VOLCANO</b><br>California roll topped with baked mixed seafood                                       | \$16 | <b>EEL ROLL</b><br>Eel and cucumber                                                                                                                                                                                                | \$12 |
| <b>TUNA MANGO*</b><br>Crispy Shrimp, avocado, cream cheese topped with tuna and mango                                                 | \$19 | <b>MISS MAGGIE</b><br>Katzu traditional fried salmon with avocado and krab                              | \$16 | <div><b>CHEF'S SUSHI*</b><br/>6 pcs. Sushi and spicy tuna roll<br/>\$28</div> <div><b>CHEF'S SASHIMI*</b><br/>16 pcs of Chef's selection<br/>\$30</div> <div><b>OMAKASE*</b><br/>Chef's indicated sushi and sashimi<br/>\$45</div> |      |
| <b>MIAMI WHITE*</b><br>Spicy fresh wahoo, cucumber, flakes, avocado, yuzu ponzu sauce and lemon                                       | \$16 | <b>SHRIMP TEMPURA</b><br>Crispy Shrimp, avocado, masago                                                 | \$12 |                                                                                                                                                                                                                                    |      |
|                                                                                                                                       |      | <b>SPICY TUNA*</b><br>Tuna and tempura flakes                                                           | \$11 |                                                                                                                                                                                                                                    |      |

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## POKE BOWL

**POKE BOWL**  
Sashimi-Grade fish tossed over sushi rice topped with tasty veggies and nuts

|                    |      |
|--------------------|------|
| TUNA-SALMON BOWL*  | \$15 |
| TUNA LOVER BOWL*   | \$15 |
| EBI AND KRAB BOWL  | \$15 |
| UNAGI BOWL         | \$17 |
| SALMON IKURA BOWL* | \$19 |
| TOP SEA BOWL*      | \$20 |

## SUSHI\*-SASHIMI\*

2 PIECES PER ORDER

TORO (1 PC. PER OREDER)

UNI SEA URCHIN (1 PC. PER ORDER)

WAGYU (1 PC. PER OREDER)

AMAEBI (1 PC. PER ORDER)

HAMACHI

EEL

TUNA

SALMON

SQUID

MKT

MKT

MKT

MKT

\$8

\$8

\$7

\$7

\$8

WAHOO

SCALLOP

IKURA (SALMON ROE)

SABA

TAKO (OCTOPUS)

MASAGO

STEAMED SHRIMP

KRAB

TAMAKO

\$7

\$9

\$9

\$7

\$7

\$7

\$6

\$6

## DESSERT

THAI DONUTS

\$7

KEY LIME PIE

\$12