



SNACKS, AND SMALL PLATES

- PAPAYA SALAD** \$10
Thai Fresh Green Papaya Salad
- SPICY CHICHARON** \$14
Fried pork belly with fresh Thai chili, garlic and salt
- MOO NAM TOK** \$14
Grilled pork, fresh lime juice, onion, cilantro, Thai chili powder and roasted rice powder
- FRIED PORK RIBS** \$10
Marinated pork ribs deep fried until super crispy
- KOREAN BONELESS CHICKEN** \$12
Sesame Seeds, gochujang chili and peanuts
- THAI CRISPY CHICKEN WINGS** \$10
With hint of lemongrass and kaffir lime leaves
- KRAB RANGOON** \$7
Crispy fried wontons stuffed with a mix of krab and cream cheese
- BANGKOK SPRING ROLLS** \$5
Black mushrooms, cabbages and carrots
- BANG BANG SHRIMP** \$10
Crispy shrimp coated in sweet creamy mildly spicy sauce
- CRISPY PORK BELLY** \$12
Baked pork belly served with Thai special dipping sauce
- GRILLED CHICKEN OR PORK SKEWERS** \$12
Thai marinated
- FRIED OYSTERS** \$10
Coated in bread crumbs and served with Japanese mayo
- EDAMAME** \$5
- GARLIC EDAMAME** \$6
- SHUMAI** \$6
Steamed Shrimp Dumplings

- GYOZA** \$6
Steamed or Fried Chicken Dumplings
- SHISHITO** \$6
Tempura battered peppers with lime sauce
- FRESH SALAD ROLL** \$10
Raw vegetables, shrimp and krab
- KANISU ROLL** \$12
Krab, avocado, masago with rice vinegar
- * CRISPY TUNA RICE CAKE** \$15
Topped with marinated sashimi grade tuna
- * TUNA YUKI** \$13
Finely minced tuna with egg yolk
- * CEVICHE** \$14
Raw fish and seafood cured in citrus juices
- * TUNA TOWER** \$18
Fresh ahi tuna, avocado, krab and sushi rice
- * LAB SALMON** \$14
Fresh salmon cubes, fresh lime juice, onion, cilantro, Thai chili powder and roasted rice powder
- * HAMACHI JALAPENO** \$14
Sashimi-Grade yellowtail with yuzu ponzu sauce
- * PONZU WAHOO TATAKI** \$14
Sashimi-Grade white fish topped with crispy onions and lemon slivers
- * TUNA TATAKI** \$14
Seared tuna slices served with ponzu truffle oil and crispy onions
- STEAMED BUNS (2 PIECES)**
Sesame Seeds, Gochujang Chili and peanuts
- SOFT SHELL CRAB** \$12
- KOREAN CHICKEN** \$10
- CRISPY PORK** \$10

- SPICY CRAB AVOCADO SALAD \$12
- SPICY TUNA SALAD \$14
- SEAFOOD CUCUMBER SUNOMANO SALAD \$10
- GREEN SALAD WITH GINGER DRESSING \$6
- SEAWEED SALAD \$6
- CRISPY CRAB SALAD \$10

SALAD

SOUP

- TOMKHA**
Soup with coconut milk and young galangal shoots
- CHICKEN SHRIMP** \$7
\$8
- SHRIMP TOM YAM** \$7
Traditional hot and sour Thai soup
- WONTON** \$6
A light broth soup served with seasoned chicken and shrimp dumplings
- MISO** \$3
Tofu, Wakame, Mushroom

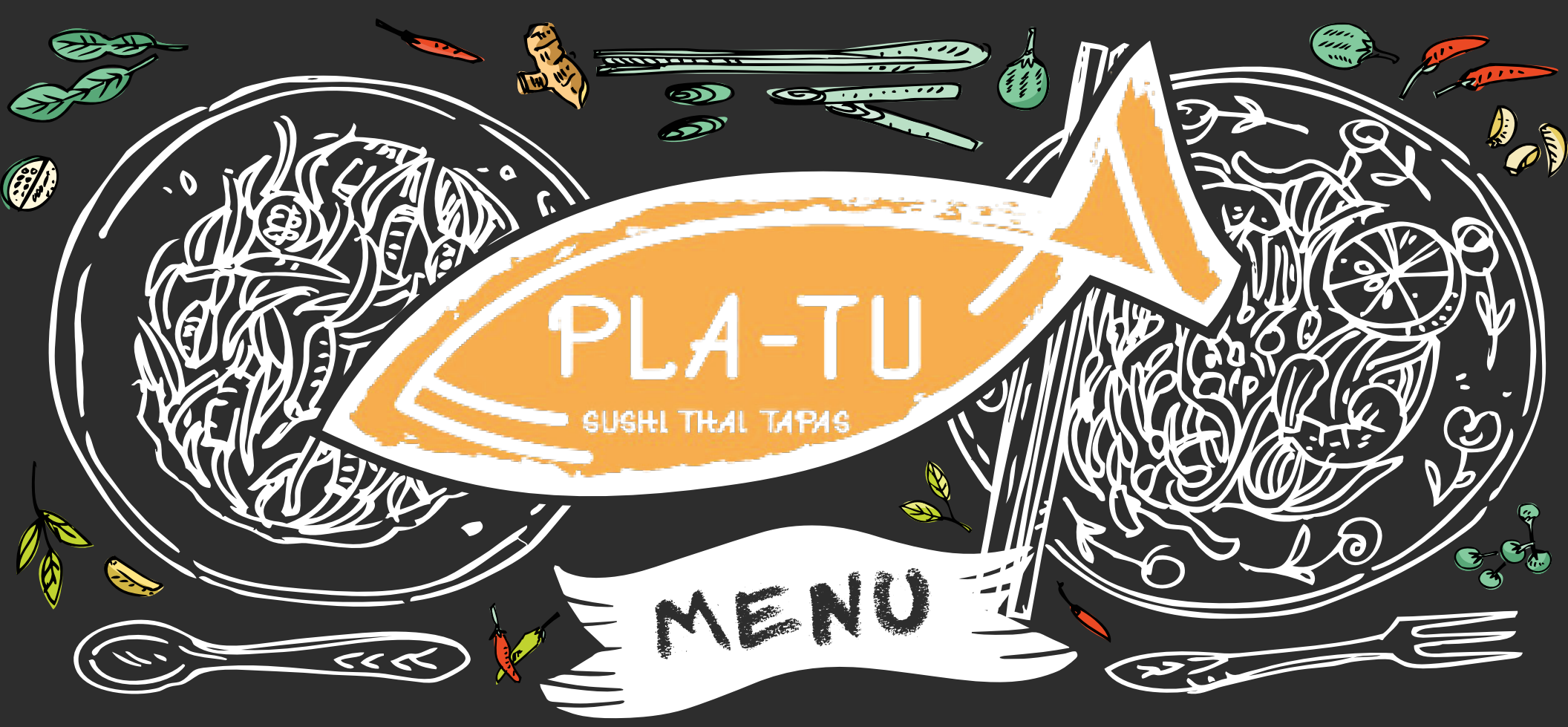
NOODLE

- GUAY JUB YUAN** \$15
Clear soup noodles with boiled pork sausage, boiled egg, marinated ground pork and fried shallots
- TOM YAM RICE NOODLES** \$15
Served in clear sour and mildly spiced broth with shrimp, peanuts and boiled egg
- CHICKEN KHAO SOI** \$15
Perfectly cooked flat egg noodles in a mildly spiced creamy coconut broth and topped with deep fried egg noodles
- THAI CHICKEN COCONUT NOODLES** \$15
Coconut and lemongrass broth served with lime juice
- STEWED BEEF NOODLES SOUP** \$15
Served in beef broth, bean sprouts with rice noodles

MUST HAVE

- RED CURRY CHICKEN** \$15 **SHRIMP** \$17
coconut milk, bamboo shoots, bell peppers, sweet basil leaves
- MASSAMAN BEEF** \$18
Traditional Thai curry with avocado, cashew nuts, onions and potatoes
- SALMON AND HERBS** \$22
Grilled salmon dressed with famous Thai herb salad
- KHAO MAN GAI** \$15
Chicken and chili ginger sauce served with seasoned cooked rice
- KHAO MOO KROB** \$15
Seasoned cooked rice served with crispy pork belly and sweet soy garlic sauce
- GAI TOD HAT YAI** \$15
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.



ROLL

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| SURF AND TURF \$24 Shrimp tempura, spicy krab, avocado and cream cheese topped with Wagyu beef | * MIAMI WHITE \$16 Spicy fresh wahoo, cucumber, flakes, avocado, yuzu ponzu sauce and lemon | SPICY TUNA \$8 Tuna and tempura flakes |
| * BAD BOY \$22 Soft Shell Crab topped with spicy toro, avocado, tobiko and truffle sauce | QILIN \$16 Shrimp tempura, spicy krab topped with avocado | JB \$8 Salmon and cream cheese |
| * SUGAR MAMA \$19 Shrimp tempura, eel, cream cheese, avocado topped with tuna and flakes. | * SALMON TRUFFLE \$14 Cream cheese, truffle oil, krab, cucumber, avocado topped with salmon | JB TEMPURA \$10 Deep fried salmon and cream cheese |
| * GOLDER GUARD \$19 Shrimp tempura, spicy krab, avocado topped with spicy tuna, black masago and Korin Gold | VOLCANO \$14 California rolls topped with baked mixed seafood | CALIFORNIA \$8 Krab, avocado, cucumber and masago |
| HOT NATALIE \$17 Katzu traditional fried, eel, avocado, cream cheese, spicy krab, mango | * SPICY YELLOWTAIL \$14 Tempura flakes, jalapeño, cilantro topped with yellowtail | SHRIMP TEMPURA \$10 Shrimp tempura, avocado, cucumber, masago |
| BLACK DRAGON \$17 Shrimp tempura, avocado, cream cheese topped with baked eel | * THREE KINGDOMS \$14 California rolls topped with yellowtail, salmon, tuna and three flavored sauce | SPICY SALMON \$8 Salmon and tempura flakes |
| * TUNA MANGO \$17 Shrimp tempura, avocado, cream cheese topped with tuna and mango | MISS MAGGIE \$14 Katzu traditional fried salmon with avocado and krab | EEL ROLL \$8 Eel and cucumber |
| | SPICY KRAB \$8 Krab, avocado, tempura flakes with spicy mayo | CHEF'S SUSHI \$20 6 pcs. Sushi and spicy tuna roll |
| | | CHEF'S SASHIMI \$25 16 pcs of Chef's selection |
| | | OMAKASE \$40 Chef's indicated sushi and sashimi |

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POKE BOWL

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

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

SUSHI-SASHIMI

2 PIECES PER ORDER

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| TORO | MKT | WAHOO | \$6 |
| UNI SEA URCHIN | MKT | SCALLOP | \$7 |
| WAGYU | MKT | IKURA (SALMON ROE) | \$7 |
| AMAEBI | MKT | SABA | \$6 |
| HAMACHI | \$7 | TAKO (OCTOPUS) | \$6 |
| EEL | \$7 | MASAGO | \$5 |
| TUNA | \$6 | STEAM SHRIMP | \$5 |
| SALMON | \$6 | KRAB | \$5 |
| SQUID | \$6 | | |

DESSERT

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| THAI DONUTS | \$5 | SLICE OF TRIPLE THREAT | \$12 |
| SLICE OF COOKIE CRUST KEY LIME PIE | \$12 | MOJI | \$7 |