



104 14th Street,
Charlottesville
www.lemongrassuva.com

Starters

1. Thai Crispy Rolls \$5 **VEGAN**

Cabbage, carrot, black mushroom, mungbean noodle. Sweet & sour sauce. Includes three rolls per order.

2. Shrimp Crispy Rolls \$5 **GF**

Large whole shrimp with cabbage and carrots, black mushroom and mungbean noodle. Sweet & sour sauce. Includes two rolls per order.

5. Larb on Lettuce Wrap \$5 **GF**

Minced chicken with Thai herb, red onion, green onion, mint, toasted rice powder. Fresh lettuce served as wrapping medium.

6. Calamari Rings \$6

Tender baby calamari. Sweet & sour sauce.

Thai Fried Rice or Spicy Fried Rice entrees can be served with choice of Tofu or Veggie (\$10), Chicken or Pork (\$11), Beef (\$13), or Shrimp (\$14). Pineapple Fried Rice can be served with a choice of Tofu (\$10) or Chicken (\$11), or Shrimps (\$14).

Fried Rice

31. Thai Fried Rice VEGAN (no egg) Egg, onion, tomato and kale.

32. Spicy Fried Rice with Basil VEGAN * Thai chili & basil, onion, bell peppers, mushrooms, baby corn and carrots.

33. Pineapple Fried Rice VEGAN GF Chicken and large shrimps (or your choice of Tofu for Vegan option), pineapple, carrot, cashews and raisins wok flash fried with Jasmine rice.

Noodle entrees can be served with choice of Tofu or Veggie (\$10), Chicken or Pork (\$11), Beef (\$13), or Shrimp (\$14).

Noodles

34. Pad Thai GF Rice noodles, egg, green onions, bean sprouts and crushed peanuts, our favorite Pad Thai sauce.

35. Pad See Ew VEGAN Broad rice noodle, egg, dark green curly kale, sweet soy sauce.

36. Drunken Noodle VEGAN * Broad rice noodles, bell peppers, basil, mushrooms, onions, baby corn, and carrots.

Curry entrees can be served with choice of Tofu (\$10), Chicken or Pork (\$11), Beef (\$13), or Shrimp (\$14). Choice of Thai Jasmine rice or Brown rice.

Curry

61. Panang Curry VEGAN GF * Coconut milk, bell peppers, basil, Kaffir lime. Served on a bed of shredded cabbage.

62. Red Curry VEGAN GF * Basil, bell pepper, bamboo shoot, Thai eggplant, Kaffir lime, coconut milk.

63. Masaman Curry GF * Onion, carrot, potato, whole peanut, coconut milk in Masaman curry sauce.

64. Green Curry VEGAN GF * Basil, bell pepper, bamboo shoot, Thai eggplant, Kaffir lime, krachai, coconut milk.

65. Mango Curry VEGAN GF * Coconut milk, bamboo shoot, bell pepper, green bean, Thai eggplant and mango.

Soups

11. Tom Yum (Chicken or Tofu \$4, Shrimps \$5)

GF * Aromatic Thai soup with lemongrass, galangal, kaffir lime leaves and fish sauce, button mushroom and basil.

12. Tom Kha (Chicken or Tofu \$4, Shrimps \$5)

GF Thai soup with lemongrass, coconut milk, galangal, button mushroom.

Salads

22. Green Papaya Salad \$5 **VEGAN**

Shredded green papaya, daikon, carrots and toasted peanuts in a lime vinaigrette dressing.

24. Papaya-Kale Salad \$5 **VEGAN GF**

Finely shredded dark green kale, green papaya, peanut, pickled daikon, carrots, garbanzo bean, ginger-mirin sauce, pink peppercorns.

Desserts

Fried Green Tea Ice Cream \$5

Mango Sticky Rice (in season) \$6 **VEGAN GF**

Tempura Cheesecake \$5

VEGAN **GF** Gluten-Free

***** Spicy ranges 1 (mild), 2 (medium), and 3 (Thai hot)

** Full Dinner Menu served: Tuesday to Friday: 5 PM to 9 PM / Saturday and Sunday: 12 Noon to 9 PM

** Special Lunch Menu served ; Tuesday to Friday: 11: AM to 2:30 PM
Gratuity of 18% will be added for parties of six or more.
Please ask us about our credit card policy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Chef Selections

Except Noodle and Fried Rice Entrees, all dinner entrees are served with one serving of imported Thai Jasmine rice. For extra rice, please add \$1.50. Brown rice available upon request.

- 42. Mango Chicken \$11 or Tofu \$10 GF** Chicken (or tofu) with sweet mango sauce, fresh ripe mango cubes, carrots and bell peppers.
- 43A. Thai Spicy Tofu \$10 or Chicken \$11 or Beef \$12 or Shrimps \$14 *** Green beans, bell peppers and Thai basil in a blend of Thai chili and soy-based sauce
- 43B. Sesame Chicken \$11** Chicken in sweet and slightly spicy sesame sauce. Served with broccoli.
- 44A. Cashew Chicken \$11 GF** Chicken, crunchy cashew nuts, onion, bell peppers, and whole dried chili in a tamarind-chili sauce.
- 44B. Honey Chicken \$11 GF** Chicken thigh strips in sweet honey sauce and crunchy cashew nuts.
- 45. Orange-Peel Beef \$13 GF** Crispy, 'melt in your mouth' beef slices in a sweet orange-peel sauce. Served with steamed broccoli.
- 46. Thai Bacon (Pork Belly) \$11** Wok quick stir-fried pork belly and tender green beans in a basil spicy sauce.
- 47. Spicy Lemongrass Chicken \$11 or Tofu \$10 VEGAN *** Chicken or tofu, lemongrass, and onions in a blend of curry sauces.
- 48. Mixed Vegetable with Chicken \$11 or Tofu \$10 VEGAN** Firm tofu and seasonal vegetables tossed in a soy-based sauce.
- 51. Tofu-Seitan \$10 VEGAN** High protein vegan entree with braised seitan (texture similar to roast duck) and golden tofu cubes in a sweet tamarind-honey sauce with crunchy cashew.
- 54. Japanese Eggplant Tofu \$10 VEGAN GF** Slender slices of Japanese eggplants, carrots, shitake mushrooms, golden tofu cubes, jasmine rice.

Japanese Cuisine

Japanese sushi and ramen chefs Yoshihiro and Yukiko Tauchi

Soups/Appetizers

- 66. Miso Soup \$4** Tofu, green onions, wakame.
- 67. Tuna Tataki \$10**
Seared fresh tuna, green onions and vegetables, ponzu sauce

Nigiri Sushi

- 70. Nigiri Sushi \$15** Chef-choice plate of tuna, salmon and yellow tail (2 pieces each) and a cucumber roll

Sushi Rolls

- 71. California Rolls \$7** Imitation crab meat, spicy mayonnaise, cucumber, avocado, masago.
- 72. Spicy Tuna* \$7 *** Marinated spicy tuna, scallions, spicy honey.
- 73. Tiger Roll \$7** Cooked shrimp, avocado, spicy mayonnaise, eel sauce, scallions, and crunchy tempura bits.
- 74. Sushi Burrito \$7** Choice of California, spicy tuna, salmon, hamachi, or veggies.

Ramen Noodle

Available on Saturdays and Sundays from 12 noon to 5 pm

- 91. Spicy Miso \$10 *** Scallion, marinated soft-boiled egg, pork slices, narutomaki, bamboo shoots.
- 92. Miso Ramen \$10** Scallion, soft-boiled egg, narutomaki, bamboo shoots, pork slices.
- 93. Tonkotsu Ramen \$10** Marinated pork, scallion, marinated soft-boiled egg, kikurage, beni shoga.

House Special Sushi Rolls

- 75. Volcano* \$10 *** Avocado, imitation crab meat, cucumber, with cubed tuna and salmon, spicy mayonnaise, masago and crunchy tempura bits over the roll.
- 76. Dynamite* \$10 *** Marinated tuna with spicy Japanese mayonnaise, avocado, spicy honey sauce, crunchy tempura bits, masago.
- 77. Godzilla* \$10 *** Shrimps, spicy tuna, eel sauce, spicy mayonnaise, layered avocado, crunchy tempura bits.

Donburi: Japanese Rice Bowl

- 81. Sakedon* \$10** Salmon, house-made poke sauce, sushi rice, scallions, avocado, cucumber, mixed greens, masago.
- 82. Pokedon* \$10** Marinated tuna, poke sauce, sushi rice, avocado, scallion, wasabi, fresh herbs.
- 83. Ebidon \$10** Tempura shrimps, sushi rice, donburi sauce, scallion, fresh herbs.
- 84. Unagidon \$10** BBQ eels, sushi rice, donburi sauce, fresh herbs.