

APPETIZERS

THAI CRISPY ROLLS **VEGAN** 5.00

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

SHRIMP CRISPY ROLLS **GF** 5.00

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

LARB ON LETTUCE WRAP **GF** 5.00

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

SOUPS

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.

TOM KHA (CHICKEN OR TOFU \$4, SHRIMPS \$5) **GF**

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

SALADS

GREEN PAPAYA SALAD **VEGAN** 5.00

Shredded green papaya, daikon, carrot and toasted peanut in a lime vinaigrette dressing.

PAPAYA-KALE SALAD **VEGAN GF** 5.00

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

LUNCH SPECIALS: PRICE AS INDICATED

Lunch Menu served on Tuesday to Friday (11:00 – 2:30 PM)
Selections on Dinner Menu only available during off-peak hours.

VERMICELLI NOODLE BOWLS

L1 SHRIMP BOWL (NOODLE) \$10

GF Large shrimps, lemongrass and onion over vermicelli thin rice noodle. Shredded lettuce, cucumber, daikon, peanuts, and carrot with lime vinaigrette sauce.

L2 CHICKEN BOWL (NOODLE) \$8

GF Chicken slices quickly sauteed with lemongrass and white onion. Thin vermicelli noodle, shredded lettuce, cucumber, daikon, peanuts, and carrot and lime vinaigrette sauce.

L3 TOFU BOWL (NOODLE) \$8

GF Firm tofu sauteed with lemongrass and white onion. Served with shredded lettuce, cucumber, daikon, peanuts, and carrot and lime vinaigrette sauce over rice vermicelli noodle.

NOODLE PLATTERS

L4 PAD THAI (CHICKEN OR TOFU) \$8

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

L5 PAD SEE EW (CHICKEN OR TOFU) \$8 **VEGAN**

Broad rice noodle, egg, sweet soy sauce and kale.

L6 DRUNKEN NOODLE (CHICKEN OR TOFU) \$8 **VEGAN**

GF Broad rice noodle, bell peppers, basil, mushroom onion, baby corn and carrot.

BEVERAGES

SPECIALTY DRINKS (NO REFILLS) 3.00

Thai Iced Tea, Thai Iced Coffee, Fresh Lime Soda

BEVERAGES (NO REFILLS) 2.00

Hot Tea, Iced Tea (unsweetened)

Soft Drinks (Coke, Diet Coke, Sprite)

RICE PLATTERS

L7/L8 SPICY LEMONGRASS (CHICKEN OR TOFU - **VEGAN**) \$8

GF Sautéed chicken slices (or tofu) with lemongrass and onion in our special yellow curry sauce over Jasmine rice.

L9 THAI FRIED RICE \$8 **VEGAN**

Chicken (or tofu), egg (for Vegan choice, no egg), green onion, tomato, kale.

L10A PINEAPPLE FRIED RICE (TOFU - **VEGAN**, OR CHICKEN & SHRIMP) \$8

GF Jasmine rice sauteed with tofu (or chicken and shrimp), cashew nut, raisin, carrot and pineapple.

L10B SESAME CHICKEN \$8

Chicken cubes in sweet and lightly spicy sesame sauce, steamed broccoli.

CURRY

L11 PANANG CURRY (CHICKEN OR TOFU - **VEGAN**) \$8

GF Coconut milk, bell peppers, basil, Kafir lime. Served on a bed of shredded cabbage. Served with steamed Thai Jasmine rice.

L12 RED CURRY (CHICKEN OR TOFU - **VEGAN**) \$8

V GF Basil, bell peppers, bamboo shoot, Thai eggplant, Kaffir lime leaf, coconut milk. Served with steamed Thai Jasmine rice.

L14 GREEN CURRY (CHICKEN OR TOFU - **VEGAN**) \$8

V GF Basil, bell peppers, bamboo shoot, Thai eggplant, Kaffir lime leaf, coconut milk. Served with steamed Thai Jasmine rice.

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

VEGAN GF Gluten-Free

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

Japanese Cuisine

Japanese sushi and ramen chefs Yoshihiro and Yukiko Tauchi

Soups

66. Miso Soup \$4

Tofu, green onions, wakame.

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. Shrimp Tempura Rolls \$7

Crunchy coated shrimps, spicy mayonnaise, scallions.

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.



LUNCH MENU

LUNCH SPECIALS: PRICE AS INDICATED

Lunch Menu served on Tuesday to Friday (11:00 – 2:30 PM)

Selections on Dinner Menu only available during off-peak hours.

Appetizers

Thai Crispy Rolls \$5 **VEGAN**

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

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.

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.

Soups

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.

Tom Kha (Chicken or Tofu \$4, Shrimps \$5) **GF** Thai soup with lemongrass, coconut milk, galangal, button mushroom.

Salads

Green Papaya Salad \$5 **VEGAN**

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

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

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

Vermicelli Noodle Bowls

L1. Shrimp Bowl (Noodle) \$10 GF Large shrimps, lemongrass and onion over vermicelli thin rice noodle. Shredded lettuce, cucumber, daikon, peanuts, and carrot with lime vinaigrette sauce.

L2. Chicken Bowl (Noodle) \$8 GF Chicken slices quickly sauteed with lemongrass and white onion. Thin vermicelli noodle, shredded lettuce, cucumber, daikon, peanuts, and carrot and lime vinaigrette sauce.

L3. Tofu Bowl (Noodle) \$8 GF Firm tofu sauteed with lemongrass and white onion. Served with shredded lettuce, cucumber, daikon, peanuts, and carrot and lime vinaigrette sauce over rice vermicelli noodle.

Noodle Platters

L4. Pad Thai (Chicken or Tofu) \$8 GF Rice noodles, egg, green onions, bean sprouts and crushed peanuts, our favorite Pad Thai sauce.

L5. Pad See Ew (Chicken or Tofu) \$8 **VEGAN** Broad rice noodle, egg, sweet soy sauce and kale.

L6. Drunken Noodle (Chicken or Tofu) \$8 **VEGAN** Broad rice noodle, bell peppers, basil, mushroom onion, baby corn and carrot.

Rice Platters

L7/L8. Spicy Lemongrass (Chicken or Tofu) \$8 **VEGAN** ✨

Sauteed chicken slices (or tofu) with lemongrass and onion in our special yellow curry sauce over Jasmine rice.

L9. Thai Fried Rice \$8 **VEGAN** Chicken (or tofu), egg (for Vegan choice, no egg), green onion, tomato, kale.

L10A. Pineapple Fried Rice (Tofu - **VEGAN or Chicken and Shrimp) \$8 ✨** Jasmine rice sauteed with tofu (or chicken and shrimp), cashew nut, raisin, carrot and pineapple.

L10B. Sesame Chicken \$8 Chicken cubes in sweet and lightly spicy sesame sauce, steamed broccoli.

Curry

L11. Panang Curry (Chicken or Tofu **VEGAN) \$8 **GF** ✨** Coconut milk, bell peppers, basil, Kafir lime. Served on a bed of shredded cabbage. Served with steamed Thai Jasmine rice.

L12. Red Curry (Chicken or Tofu **VEGAN) \$8 **GF** ✨** Basil, bell peppers, bamboo shoot, Thai eggplant, Kaffir lime leaf, coconut milk. Served with steamed Thai Jasmine rice.

L14. Green Curry (Chicken or Tofu **VEGAN) \$8 **GF** ✨** Basil, bell peppers, bamboo shoot, Thai eggplant, Kaffir lime leaf, coconut milk. Served with steamed Thai Jasmine rice.

Beverages

SPECIALTY DRINKS (NO REFILLS) \$3

Thai Iced Tea, Thai Iced Coffee, Fresh Lime Soda

BEVERAGES (NO REFILLS) \$2

Hot Tea, Iced Tea (unsweetened)

Soft Drinks (Coke, Diet Coke, Sprite)

VEGAN **GF** Gluten-Free

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

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

Japanese Cuisine

Japanese sushi and ramen chefs Yoshihiro and Yukiko Tauchi

Soups/Appetizers

66. Miso Soup \$4

Tofu, green onions, wakame.

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.*

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 🌶️

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77. Godzilla* \$10 🌶️

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Donburi: Japanese Rice Bowl

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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.