

Starters

Thai Rolls Baby rolls filled with silver noodles, cabbage, and chicken. Served with sweet & sour vinaigrette. Available with tofu.	5. ⁹⁵	Korokke Panko-coated fried potato balls mixed with carrot, scallion, and garlic. Served with Tonkatsu sauce.	7. ⁹⁵
Koong Nang Flash fried whole shrimp wrapped with fresh vegetable in a wonton wrap.	10. ⁹⁵	Moo Ping Marinated and grilled pork tenderloins. Served with Northeastern Thai chili sauce.	10. ⁹⁵
Duck Rolls Roasted duck sliced with green onion, and sweet hoisin, rolled in a steamed wonton wrap.	10. ⁹⁵	Tuna Tartare Cubed tuna sashimi mixed with sesame oil, chili sauce, garlic, onion, and apple. Served with crispy wonton chips.	10. ⁹⁵
Lui-suan Rolls Rice paper rolls filled with field greens, Thai basil, seasoned chicken and vegetables. Served with house chili lime sauce. Available with tofu	8. ⁹⁵	Chicken Satay Marinated and grilled chicken tenderloins. Served with peanut sauce and cucumber salad. Substitutions for sliced tofu available.	10. ⁹⁵
		Steamed Mussels Blue mussels steamed with lemongrass, basil, butter, garlic and white wine. Served with house lemongrass chili sauce.	11. ⁹⁵

Soups

Tom Yum Soup Tomato sections, mushroom, and cilantro in a tart kaffir lime leaf, lemongrass, and lime broth. Served with chicken, tofu, or mixed vegetables. For shrimp, add \$1. ⁵⁰	4. ⁵⁰	Tom Kha Soup Tomato sections, mushroom, and cilantro in a sweet coconut milk, kaffir lime leaf, and lemongrass broth. Served with chicken, tofu, or mixed vegetables. For shrimp, add \$1. ⁵⁰	4. ⁵⁰
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Salads

Side Salad Baby spring greens, tomato, radish, carrot, and sweet red onion. Served with choice of Sesame Ginger or Creamy Carrot dressings. Add a grilled chicken breast, 6. ⁵⁰ . Add grilled seafood, 8. ⁵⁰ .	4. ⁵⁰	Tuna Sashimi Salad 8 ounces of fresh tuna sashimi tossed with ginger, Thai chili, lime, and cilantro, served on a bed of daikon radish, carrot, and celery.	14. ⁹⁵
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Bento Box Served with a Side Salad, Choice of Thai Rolls or Korokke and choice of Stir Fry 10.⁹⁵

Choice of Chicken, Beef, Pork, Tofu, Mixed Vegetables. Add Shrimp or Squid (\$3), Salmon or Scallops (\$5)

Thai Basil

Fresh Thai basil leaf, mushrooms, garlic, onion, and fresh jalapeno peppers.

Sweet Pineapple

Sweet bell peppers, onion, tomato, and fresh pineapple in a sweet and sour reduction.

Asian Delight

Bean sprouts, gailan, broccoli, snow peas, baby corn, mushroom, and scallions.

Lemongrass Chicken*

Citrus marinated white meat chicken stir fried with lemongrass, Thai chili flakes, shallot, carrots and snow peas.

Rice Dishes

Choice of Chicken, Beef, Pork, Tofu, Mixed Vegetables. Add Shrimp or Squid (\$3), Salmon or Scallops (\$5)

Galbi*

Grilled marinated Korean beef shortribs Served with Kimchi, and grilled vegetables.

10.⁹⁵

Green Curry Fried Rice

Bamboo, Thai basil, peas, cabbage, and jalapeno in a peppercorn-curry reduction. Chef Recommends Fried Egg (\$1)

9.⁹⁵

Blue Crab Fried Rice*

Pulled Alaskan Blue Crab stir fried with rice, peas, garlic, and seasonings.

Half portion available for \$7.95

12.⁹⁵

Yellow Curry

Potato, carrot, and peas in a sweet and tangy curry.

9.⁹⁵

Honey Glazed Pork*

Roasted pork served with spiced peanut dressing, sliced cucumber, and house pickled ginger. Chef Recommends Fried Egg (\$1) Substitution of sliced tofu available.

9.⁹⁵

Panang Curry

Kaffir lime leaf and fresh jalapeno in a rich, smoky curry.

9.⁹⁵

Asian Seabass*

Six ounce fillet of Barramundi pan seared. Served with a fresh mango salsa, and a shiitake mushroom and baby bok choy stir fry. Served with steamed Jasmine rice.

11.⁹⁵

Noodles

Choice of Chicken, Beef, Pork, Tofu, Mixed Vegetables. Add Shrimp or Squid (\$3), Salmon or Scallops (\$5)

Suki Noodles

Silver noodles with garlic, napa cabbage, morning glory, celery, scallions, and mushrooms in a spicy bean curd sauce.

8.⁹⁵

Pad Thai

Rice noodles, egg, tofu, green onion, bean sprouts, and preserved radish served with crushed peanuts and lime.

8.⁹⁵

Yakisoba

Stir-fried egg noodles with cabbage, carrot, broccoli, bean sprouts, and mushrooms. Topped with Japanese nori.

8.⁹⁵

Hiyashi Shuke*

Cold egg noodles served with shredded chicken and shrimp, egg, and vegetables topped with a wasabi peanut sauce.

9.⁹⁵

Kanom Jeen Nampik

Vermicelli rice noodles with pickled greens, bean sprouts, and cilantro in a sweet and savory red curry.

9.⁹⁵

Bun Noodles*

Vermicelli rice noodles topped with grilled marinated pork, shrimp, and Thai rolls alongside crushed peanuts, shaved carrots, cucumbers, lettuce, and cilantro. Served with a sweet, spiced fish sauce.

9.⁹⁵

Drunken Noodles

Wide rice noodles with jalapeno, onion, egg, mushroom, and Thai basil leaf in a spicy chili sauce.

9.⁹⁵

*Indicates protein specific dish

Please ask your server for assistance with any dietary restrictions. 18% gratuity for parties of 6 or larger.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.