

Thai Appetizers

Fried Calamari \$7

Fried crispy calamari with homemade chili plum sauce.

Chicken Satay (GFF) \$7

Strips of chicken marinated in Thai herbs, grilled, serve with cucumber salad and peanut sauce.

Shrimp Dumplings \$6

Steamed shrimp wrapped within wonton skin, serve with mushroom soy vinegar.

Wasabi Pork Dumplings \$5.5

Pork wrapped within wasabi rice paper, serve with mushroom soy vinegar.

Pot Stickers \$6

Fried pot stickers with pork, serve with mushroom soy vinegar.

Fried Tofu \$4

Fried tofu serve with sweet and sour sauce crushed ground peanut.

Spring Rolls (VEG) \$4

Deep fried vegetarian spring rolls with homemade sweet and sour sauce.

Basil Rolls \$5.5

Steamed rice paper, rice noodles, vegetables, shrimp, crab sticks serve with peanut hoisin sauce.

Thai Soup

Choice of chicken or tofu, substitution shrimp add \$1

Coconut Soup (GFF) \$4

Sliced chicken breast in silky coconut milk broth with galangal and mushrooms.

Tom Yum Soup*(GFF) \$4

Thai spicy soup, lemon grass broth, kaffir lime leaves and mushrooms.

Thai Salad

Beef Salad (GFF) \$9

Marinated grilled beef with cucumber slices, onions, tomatoes, cilantro and fresh chili lime sauce.

Thai Papaya Salad*(GFF) \$8

Green papaya salad with peanuts, palm sugar, lemon juice, tomatoes, and green beans.

Shrimp Salad*(GFF) \$9

Grilled shrimp, red onions and cilantro, on top of lettuce bed and chili & lime sauce.

Japanese Appetizer

Edamame (VEG) (C..) \$5

Steamed soybean.

Veggie Tempura \$6 (add Shrimp \$3)

Assortment of tempura vegie with tempura dipping sauce.

Sushi Appetizer @ \$7

Assortment of tuna, salmon and white tuna (5pcs) .

OMG @ \$9

Tuna, salmon, white tuna, avocado and asparagus flash fried with honey wasabi sauce, spicy mayo.

Sashimi Appetizer @ \$10

Chef selection today's fresh fish (9pcs).

Fried Oysters* \$7

Fried oysters with spicy mayo and Sriracha sauce.

Fried Coconut Shrimp \$7

Japanese Soup and Salad

Miso Soup \$2

Tofu, seaweed and scallion.

Garden Salad (VEG) \$2.5

Lettuce, tomatoes, carrots and cucumbers served with ginger dressing.

Sea Breeze Salad (VEG) \$5

Japanese seasoned seaweed.

Cucumber Crab Salad \$5

Cucumber, avocado, orange, crab sticks, rice vinegar and sweet miso sauce.

Spicy Fish Salad*(GFF) \$10

Tuna, salmon and white tuna mixed with cucumber, avocado and spicy sauce.

Spicy Calamari Salad \$7

Bold flavor of ginger and vinegar kikurage mushroom bamboo shoot mixed with spicy honey homemade sauce.

Sushi & Sashimi

(All our sushi comes in 2 pieces per order)

Shrimp 3	Crab Stick 3	Tamago Omelet 3
Mackerel 4	Octopus 4	Squid 4
White Fish@4	White tuna @4	Smoked Salmon 4
Salmon @4	Masago 5	Blue Fin tuna 5
Pacific Yellowtail 6	Scallop 6	Ikura@6
		Eel 6 Sweet Shrimp 7

*Med spice **Hot

(GFF) Gluten free (VEG) Vegetarian

@ Contains (or may contain) raw or undercooked ingredients, consuming raw or undercooked meats, fish may increase your risk of food borne illness.

18% gratuity will be added for party of five or more