

# LUNCH (M-F 11:30-3:00 P.M.)

## Sushi Bento Box (Lunch Special) \$12.95

(All bento boxes include 4 pcs of California roll, 3 pcs of sushi, 4 pcs of sashimi, and miso soup)

Please select one of choice

(A) Shrimp Tempura

(D) Fried Shrimp Katsu (crumbed bread)

(B) Chicken Pad Thai

(E) Crab Meat Cucumber Salad

(C) Chicken Masaman Curry

**Sushi Lunch \$12.95** 6 pieces of sushi & 10 pieces of California rolls

## Thai Entrée *Substitution to Beef or Shrimp add \$1.00*

### Ginger \$10

Bell peppers, onions, scallions, carrots, mushrooms, pineapple and ginger.

### Sesame Chicken \$10

Deep fired white meat chicken with honey glaze sesame sauce and steamed vegetable.

### Cashew Nut \* \$10

Sautéed chicken, bell peppers, onions, celery, mushrooms, dried chilies and cashew nuts.

### Satto Chicken\* \$13

Breaded chicken, bell, onions, celery, pineapple and mushroom.

### Basil \* \$10

Sautéed sliced, bell peppers, green beans and fresh basil leaves.

### Pork Katsu \$11

Breaded pork with Japanese medium spicy yellow curry, potatoes, onions and carrot.

### Shrimp and Beef Broccoli \$12

Sautéed Beef, shrimp and broccoli with light garlic brown sauce.

### Basil Crispy Pork\* \$12

Crispy pork belly sautéed with bell peppers, onions and topped with crispy basil leaves.

### Veggie Delight \$9

Sautéed mixed vegetables in light brown sauce.

## Sides Order

Brown rice/Sticky Rice/Fried Egg	2
Egg Fried Rice 3 order egg fried rice with entrée 2	
Steamed Mix Vegetable	3
Jasmine Rice	1
Spicy Mayo /Eel Sauce	0.75
Peanut Sauce	0.50

\*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

## Thai Curry

(Choice of chicken, tofu or veggie) (substitution to beef or shrimp add \$1)

### Masaman Curry (GFF) \$10

Creamy sweet curry with potatoes, onions, carrots, cashews and avocado.

### Panang Curry\* (GFF) \$10

Bell peppers, kaffir lime leaves and fresh basil leaves.

### Red Curry\* (GFF) \$10

Bell peppers, bamboo shoots, green beans eggplant and fresh basil leaves.

### Green Curry\*\* (GFF) \$10

Bell peppers, bamboo shoots, green beans, eggplant and fresh basil leaves.

## Fried Rice & Noodle

(Choice of chicken, tofu or veggie)(substitution to beef or shrimp add \$1)

### Thai Fried Rice \$9

Egg, onions, peas and carrots.

### Basil Fried Rice\* \$9

Egg, bell peppers, onions, tomatoes and fresh basil leaves.

### Pineapple Fried Rice \$9

Egg, onion, carrots, peas, raisins, tomatoes and pineapple.

### Pad Kee Mao (Drunken Noodle) \*\$10

Wide rice noodles with egg, bell peppers, onions and basil leaves, tomato.

### Pad Thai (GFF) \$11

Sautéed rice noodles with shrimp, chicken, egg, scallions, bean sprouts and ground peanuts.

### Pad See Ew \$10

Sautéed wide noodles with black soy sauce, broccoli, carrots and egg.

### Pad Woon Seng (GFF) \$11

Sautéed glass noodle, onion, tomato, mushroom, baby corn, carrot.

### Satto Basil Fried Rice\* \$14.95

Shrimp, onion, pineapple, fresh basil leaves topped with crispy crab meat, onion tempura with yum yum sauce