

Thai Dinner Menu

Appetizers

Golden Curry Puff w/ Cucumber Relish	9
Vietnamese Spring Roll	9
Mussels Steamed w/Lemongrass Thai Basil, Dried Chili & Coconut Juice	12
Spicy Thai Fried Chicken Wings Mango & Mint.	10
Shrimp Sate w/ Plum Sauce, Cucumber & Peanut.	13
Chicken Sate w/ Peanut Sauce & Cucumber Relish	9
Chicken Soong w/ Pine Nuts & Water Chestnuts in Lettuce Wraps	10
Roti w/ Curry Sauce	7
Steamed Clams w/ Ginger Garlic Sauce.	15

Soups

Tom Yum Koong	7
Hot and sour soup w/ shrimp, lemongrass & mushrooms	
Tom Ka Kai	7
Coconut milk & galangal soup w/ chicken & wild mushrooms	
Shrimp Dumplings w/ Fragrant Lemongrass Broth	9
Soup De Jour	6
French Onion Soup Au Gratin	8

Fried Rice

Pineapple Shrimp Fried Rice	14
Spicy Chicken Fried Rice	13

Salads

House Salad	8
With choice of dressing	
Arugula Apple & Fennel	13
With parmesan cheese & juniper vinaigrette	
Green Papaya Salad	10
With roasted garlic, peanuts, lime and vinaigrette	
Peking Duck Salad	13
Roasted duck w/apple, pineapples, cashew nuts & Thai dressing	
Grilled Prime Beef Salad	13
Tossed w/ ground chili, spring mix, red onions, mint & herbs	
Grilled Squid Salad	13
Tossed w/ mixed baby green, mango, tomatoes, shallots & Asian condiments	
Oriental Chicken Salad	13
Shredded chicken tossed w/ julienned snow pea, jicama, haricot vert, citrus & cashew on a bed of spring mix salad w/ oriental dressing	
Salad of Wild Mushrooms	13
With steam spinach (warm Salad)	

Noodles

Pad Thai	15
Stir fried rice noodle w/ shrimp, egg, bean curd, bean sprouts, scallion & peanut	
Pad Kee Maow	16
Sautéed flat rice noodle w/ chicken, shrimp, fresh chili, shallot, onion & Thai basil	
Lad Nar	13 – 15
Pan fried flat rice noodle w/ Asian broccoli in gravy sauce. Choice of chicken, beef or shrimp	
Pad See Ew	13 – 16
Sautéed flat rice noodle w/ egg, Asian broccoli & Aoyama seasoning. Choice of chicken, beef or Shrimp	
Noodle Curry	13 – 16
Crispy Hong Kong noodles w/ coconut milk, curry, shallot, sweet radish & tofu. Choice of chicken or shrimp	



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Main Entrees

Gang Keaw Wan	16 – 18	Steak Au Poivre	30
Homemade green curry w/ coconut milk, eggplant, string beans & bamboo shoots. Choice of chicken, beef or shrimp		Classic pepper steak prepared w/ haricot verts & braised carrots served w/ French fries	
Suko Thai Curry	16 – 18	Pan Seared Ostrich	32
Homemade red curry w/ coconut milk, Asian eggplant, bamboo shoots. Choice of chicken, beef or shrimp		w/ mustard glaze berry marmalade sauce & sweet potato croquettes	
Royal Massaman Curry	17 – 21	Roasted Rack of Lamb	33
Prepared w/ coconut milk, tamarind, peanuts & avocados. Choice of chicken, beef or shrimp		w/ lamb jus, Thai basil, chili peppers & leek potato tarte	
Pad Khing	16 – 18	Baby Back Ribs	25
Sautéed w/ mushrooms, snow peas, onion scallion & ginger sauce. Choice of chicken, beef or shrimp		W/ Baby Broccoli & Rainbow Rice	
Gra Praw	16 – 18	Steamed Red Snapper	29
Sautéed w/ Thai basil, chili peppers, mushroom & string beans. Choice of chicken, beef or shrimp		w/Shiitake Mushrooms, Ginger, Scallion & Tarragon	
Pla Pad Prik	29	Striped Bass	24
Crisp fried whole fish seasoned w/ tamarind, chili, garlic & sweet shallot sauce		Wok Fried Napa Cabbage, Water Chestnut & Cucumber	
Phuket Jumbo Shrimp	25	Steamed Lobster	35
Served w/ herbs, chopped scallops & garlic sauce on a layer of spinach		w/ Garlic Ginger & Basil Sauce	
Bangkok Duck	24	Seared Shrimp	25
One half duck-boneless-roasted crisp served w/ bean cards, green peas, pineapples & curry		w/ Gingered Butternut Squash	
Red Curried Duck	24	Charred Sirloin	30
One half duck-boneless-roasted crisp served w/ butter squash, fresh chili & red onion		w/ Soy, Garlic & Coriander	
Roasted Free Range Chicken	23	Black Sea Bass	30
w/ five spices & sesame seeds served w/ shiitake mushrooms, asparagus & sticky rice pancake		w/ Fragrant Coconut Juice	
		Scallop with Fresh Mango, Yellow Curry	25
		Homemade yellow curry with fresh mango, snow peas, onion & bell peppers	
		Crispy Scallop Pad Prik	25
		Fried scallop with steamed baby bok choy topped with Thai tamarine chili sauce and basil	
		Snap Peas, Shiitake & Water Chestnut.	13
		Vegetarian Mock Duck.	16
		Sautéed Baby Bok Choi, Bell pepper, squash, carrot, with garlic oyster sauce	

Grilled to Perfection

Grilled orders are served w/ steamed sticky rice wrapped in banana leaves, grilled vegetables & trio of dipping sauce



18% gratuity added for parties of 8 or more No Substitutions

Jumbo shrimp	23
Prime Steak	29
Fresh Squid	22
Choice of Snapper or Sea Bass	30
Seafood Platter Combination	35
Range Grown Young Chicken Marinated	22

Japanese Dinner Menu

Soups

Miso Soup	3
Clear Soup	3
Tofu Vegetable Soup	4
Hot and Sour Seafood	6

Salad

Lobster Tail Cucumber w/ Fresh Mint Salad	13
Tuna Tataki Sashimi w/ Mix Green Salad	16
House Salad w/ Ginger Dressing	8
Avocado Salad	10
Spicy Crab Meat Salad	10
White Fish Tempura Salad	10
Seaweed Salad	8
Monkfish Liver Salad	11

Sushi or Sashimi

A La Carte

	Price Per Piece
Maguro (Tuna)	4
Sake (Salmon)	3
Hamachi (Yellowtail)	4
Saba (Mackerel)	3
Sawara (Spanish mackerel)	3
Chuutoro (Fatty tuna)	7
O-Toro (Blue fin tuna belly)	M.P.
White Tuna	3
Smoked Salmon	4
Red Snapper (From Japan)	6
Amaebi (Sweet shrimp)	4
Botan Ebi (w/ head)	6
Ebi (Shrimp)	3
Kani (Crab stick)	3
Ika (Squid)	3
Ikura (Salmon caviar)	5
Tako (Octopus)	4
Tamago (Egg Omelet)	3
Tobiko (Flying fish egg)	4
Unagi (Eel)	4
Kampachi	6
Alaska King Crab	6
Uni (Sea urchin)	6
Hotategai (Scallop)	4
Spicy Tuna	6
Eel Avocado	5
Live Scallop	M.P.

Hot Appetizer

Golden Eyes	12
Baked sea scallop wrapped w/ salmon	
Lobster Nacho w/ Yoghurt Cilantro Sauce	13
Steam Buns w/ Crispy Duck & BBQ Sauce	14
Peking Duck Crepes	17
Roast duck wrapped in scallion pie w/ julienne scallions, cucumber & sweet bean sauce	
Steam Eggplant Shigiyaki	9
Edamame	6
Gyoza Shrimp, Vegetable or Pork	8
Shrimp Shumai	8
Beef Negimaki	15
Fried Calamari	10
Tempura Shrimp, Vegetable or Pork	10

Cold Appetizer

Tuna Tataki	16
Naruto-Sashimi Cucumber Roll	
Choice of:	
Yellowtail or spicy tuna	14
Toro or king crab	17
Tuna or Salmon Tartar	17
Sushi (5pcs)	12
Sashimi (9 pcs)	16
Yellowtail in Yuzu Sauce	17
Yellowtail sashimi wrapped w/ jalapeno & radish sprout, served w/ wasabi miso & yuzu sauce	
Wonton Sushi Tacos	14
Fried wonton tacos fills w/ tartars of fresh tuna, wasabi salmon or jalapeno yellowtail mixed w/ soy sauce, tomato, cilantro & onion. (Choice of 2)	
Salmon or Red Snapper Carpaccio	15
Sliced Scottish salmon or Japanese red snapper served w/ spicy yuzu dressing	
Sushi Sandwiches	14
Spicy tuna, lobster salad, tamago, avocado and masago	
Tuna Dumpling	13
Blue crab, mango and masago mixed in a spicy mayo sauce and wrapped in tuna served with wasabi mayo	
Seafood Ceviche	12
Scallops, lobster, octopus and white fish with peppers, red onions and fresh lemon-lime vinaigrette	

Rolls & Hand Rolls

Crab Roll	5	Boston Roll	7
Tuna Roll	6	Shrimp, cucumber, lettuces & mayo	
Alaskan Roll	8	Christmas Roll	11
California Roll	6	Tuna, avocado, masago & seaweed powder	
Salmon Roll	6	Dragon Roll	13
Philadelphia Roll	7	Eel cucumber roll topped w/ avocado	
Salmon Avocado Roll	6	Spider Roll	14
Yellowtail Scallion Roll	7	Fried soft shell crab	
Eel Avo. or Cucumber Roll	8	Cucumber Roll	4
Spicy Tuna Roll	8	Avocado Roll	6
Spicy Salmon Roll	8	Vegetable Roll	6
Spicy Lobster Roll	14	Sweet Potato Roll	5
Spicy Yellowtail Roll	8	Chicken Tempura Roll	8
Spicy King Crab Roll	14	Shrimp Tempura Roll	9
Spicy Tuna California Roll	15	Rainbow Roll	15
Mexican Roll	11		

Japanese Dinner Menu

Entrees from the Sushi Bar (With Miso Soup or House Salad)

Sushi Dinner	27
12 pcs sushi & 1 California roll	
Sashimi Dinner	30
18 pcs of assorted fresh fish	
Sushi & Sashimi Combo	29
5 pcs sushi, 12 pcs sashimi & 1 tuna roll	
Super California Platter	16
3 rolls of super California	
Maki Platter	17
Salmon roll, tuna roll & yellowtail roll with 3 color soybean papers	

Tekka & Hamachi Don	24
4 pieces tuna, 4 pieces yellowtail on a bed of sushi rice	
Chirashi Sushi	25
Variety of shashimi & Japanese pickles on a bed of sushi rice	
Paradise Plate	28
3 pcs Tuna, 2 pcs Salmon, 3 pcs Yellowtail & 1 California roll	

Sushi for Two	50
16 pcs of Sushi, 1 California roll, 1 Spicy Tuna Roll & 1 Dragon roll	
Sashimi for Two	60
32 pcs of assorted fresh fish	
Love Boat (for Two)	60
10 pcs of shshi 15 pcs of sashimi & 3 rolls	
Cooked Sushi Special	25
8 pcs cooked sushi & 1 Dragon roll	
Vegetarian Sushi Special	17
5 pcs Sushi & Vegetable roll	

Sushi Special Roll

Aoyama Roll	18
Tuna, salmon, yellowtail, avocado, masago & scallion, wrapped in sesame soybean paper with special sauce	
Yukimaki	14
Spicy salmon, avocado, cucumber wrapped in white seaweed, topped with chili sauce	
Godzilla Roll	15
Fried spicy tuna avocado roll, topped with masago & a special sauce	
Caviar Rainbow Roll	15
Rainbow roll topped with 3 kinds of caviar	
Mickey Roll	15
Eel & avocado inside topped with crunchy spicy tuna & black caviar	
TNT Roll	16
Spicy tuna, cucumber inside topped with spicy salmon	
Red Dragon Roll	17
Eel & cucumber inside topped with tuna & avocado	
Unaju Roll	16
Shrimp tempura inside topped with eel.	
Titanic Roll	16
Spicy tuna inside, salmon avocado on top	
Hawaiian Roll	12
Salmon, avocado & pineapple wrapped in green soybean paper, topped with cashew nuts powder	
Caribbean Roll	13
Tuna, banana & avocado inside, topped with sweet walnut and seaweed powder	
Sicilian Roll	17
Tempura lobster, tomato, cucumber & avocado wrapped in soybean paper with chili sauce	
Tiffany Roll	12
Fried California Roll topped with masago, seaweed powder & spicy mayo	
Spring of Paris Roll	19
King crab meat, tuna, salmon, lettuce, cucumber & avocado wrapped in rice paper	
Tokyo Roll	17
Tempura shrimp inside, topped with mango & avocado, eel sauce & spicy mayo	
Holiday of Roma Roll	18
King crab meat, spicy tuna, radish sprout & cucumber wrapped in green & yellow soybean paper with chili sauce	

Lady's Moon Roll	18
Tempura salmon, tempura crab meat & avocado inside, wrapped in yellow soybean paper, topped with mango, oba & eel sauce	
Winter of London Roll	17
Fried oyster & apple wrapped in soy bean paper, salmon on top	
Hudson River Roll	16
Spicy yellowtail, jalapeno wrapped in soy bean paper, seaweed salad & crabmeat on top	
Garden State Roll	18
Lobster tempura, apple, basil, cucumber wrapped in three color soy bean paper topped with crispy potato & a special sauce	
Dream and Dream	19
Alaska king crab, radish sprouts & cucumber wrapped in rice paper, with chili sauce, tempura lobster, pearl crunch & masago wrapped in soybean paper, with eel sauce	
Angry Dragon Roll	19
Fried soft shell crab inside, eel & avocado on top	
Spicy Tuna Wrap	16
Spicy tuna, tempura flakes inside, pepper tuna & avocado on top	
Volcano Roll	19
Seared Salmon on top of spicy lobster tail, fresh mangos & cucumbe	
Cracker Roll	19
Spicy tuna, spicy salmon, mango, with jalapeno inside of soy paper, topped with tuna, salmon, avocado and fried onions	
Fantastic Roll	18
spicy tuna and avocado inside soy paper with tuna, salmon, yellowtail, scallions, tobikko and japanese sprouts topped with special house sauce.	
Double Toro Roll	19
Bluefin Toro and scallions inside, topped with more Bluefin Toro	
Tiger Roll	18
Tuna, salmon, yellowtail and avocado in tiger nori topped with seaweed salad, ikura ad tobikko	
Sex on the Beach	17
Shrimp tempura and spicy tuna topped with white tuna, avocado and tobikko served with spicy mayo and eel sauce.	

Entrees From the Kitchen

(With Miso Soup or House Salad)

Tempura

Vegetable Tempura	17
Chicken Tempura	20
Shrimp Tempura	25

Teriyaki

Beef	28
Chicken	20
Salmon	21
Shrimp	25
Seafood Combo	28

Noodle

Nabeyaki Udon	16
Shredded chicken, vegetable & egg in soup tempura shrimp on the side	
Yaki Soba or Udon	15
Stir fried noodles with chicken, onion, mushrooms & vegetable	
Tokyo Miso Romian	12
Zaru Soba (Cold)	13
Sukiyaki	25
Sliced beef & vegetables with noodles cooked in hot pot	
Yosenade	25
Seafood and vegetables with noodles cooked in a hot pot.	

Kitchen Specials

Miso Black Cod	26
Chilean Seabass	26
Lightly breaded fried with sweet & sour sauce	
Citrus Soy Chilean Sea Bass	27
Seared chilean sea bass with a citrus soy glaze served over soba noodles	
Seafood Toban Yaki	25
Lobster tail, shrimp, scallop, mussels, clam, mushroom, baby bok choy with red miso sauce	