## Thailunch Specials

Lunch menu available till 3 pm

## Choice of:

Chicken or Pork 12
Tofu or Mixed vegetable 12 Beef or Shrimp or Squid 14

Mixed Seafood 15
Served with rice (except noodle and fried rice dishes), spring roll, and soup of the da y (dine-in only)
Brown Rice up charge 1.50 or Gluten-Free sauce up charge 2.00


## Pad Thai

Famous Thai dish stir-fried rice noodle with meat, egg, scallions, bean sprout, and ground peanut.

## Thai Fried Rice

Stir-fried rice with choice of meat, onion, scallions, carrot, and egg. (Brown Rice 2 up charge)
-Basil
Stir-fried choice of meat with Thai chili, basil, carrot, green bean, bell pepper, onion, and scallion.

## Broccoli

Stir-fried choice of meat with broccoli.

## Cashew Nut

Stir-fried choice of meat with cashew nuts, carrots, onion, scallions, celery, and snow peas.


## Ginger

Stir-fried choice of meat with ginger, mushroom,

onion, scallions, carrots, celery, and snow peas.

## Mixed Vegetables

Stir-fried choice of meat with assorted mixed vegetable.

## Sweet and Sour

Stir-fried choice of meat with sweet and sour sauce with cucumber, carrot, tomato, pineapple, onion, bell pepper, and scallions.

## Hot Chili Paste

Stir-fried choice of meat with onion, bell pepper, carrot, green bean, basil leaves, and hot chili paste.

## Garlic and Pepper

Stir-fried choice of meat with fresh garlic and ground pepper with steamed vegetable.

## Praram

Choice of meat steamed with assorted vegetable
 topped peanut sauce.

## - Red Curry

Cooked with coconut milk, Thai basil, bell pepper, green bean, bamboo shoot, and zucchini in red curry sauce.

## Creen Curry

Cooked with coconut milk, Thai basil, bell pepper, green bean, bamboo shoot, and zucchini in green curry sauce.

- Basil Duck 15

Crispy duck topped with stir-fried Thai chili, basil, carrot, bell pepper, green bean, onion, and scallions

Curry Duck 15
Crispy duck topped with pineapple, Thai basil, bell pepper, and tomato in red curry sauce.

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## Japaneselunch Specials

Lunch menu available till 3pm
Served with Miso soup or House salad


## Any modifications are subject to an upcharge

The FDA advises that consuming raw or uncooked meats, poultry, eggs or shellfish may increase your risk of foodborne illness. If unsure of your risk, please consult your physician. Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.


Authentic Thai Cuisine \& Sushi Bar

f(@jaothaikitchen
Monday - Thursday 11:00am to 9:00 pm
Friday - Sunday 11:00am to 9:30 pm
Closed Tuesday
Lunch Available 11:00 am to 3:00 pm
914 W New Haven Ave. Melbourne, FL 32901



## Hppetizers

## Thai Spring Rolls (3 pcs) 6

Mixed vegetables, clear noodles - wrapped in egg roll skin, fried, and served w/ sweet \& sour sauce.

Fresh Spring Roll (2 pcs) 7
Shrimp \& krab w/ fresh vegetables \& basil wrapped w/special rice paper.
Chicken Satay (5 pcs) 10
Grilled chicken on skewers served with peanut sauce and pickled cucumber sauce. Crispy Squid 10
Deep fried battered fresh squid served with sweet chili sauce.
Krab Angels (5 pcs) 9
Wonton wrapper stuffed w/krab meat, cream cheese, and onion served with sweet and sour sauce.
Thai Chicken Wing 9
Deep fried marinated chicken wing Thai style served with sweet chili sauce.

## Fried Tofu 7

Fried bean curd served w/sweet sauce with crushed peanut.

BeefJerky 9
Dehydrated marinated beef fried served with sweet Thai chili sauce.

Fish Cake ( 6 pcs) 8
Fried Thai fish cake served w/cucumber in sweet \& sour sauce \& crushed peanut.
Shrimp In a Blanket (5 pcs) 9 Golden fried shrimp stuffed in chicken served with sweet \& sour sauce.

Edamame 6
Boiled green soybean with salt w/Garlic sauce add 2.50

Gyoza (5 pcs) 7
Fried or steamed pork and vegetable dumpling with gyoza sauce.
Pork Sumai ( 5 pcs) 7
Deep fried or steamed dumpling served w/ gyoza sauce.
Shrimp Sumai (6 pcs) 8
Deep fried or steamed dumpling served with gyoza sauce.


## SushiBar Appetizers

Spicy Tuna Salad 15
Tuna, cucumber, shredded carrot, tomato, and orange with spicy sauce.
Sashimi Appetizer 17
Tuna, Salmon, and white fish (chef's choice). 9 pcs
Sushi Appetizer 12
5 pcs of nigiri (chef's choice)
Tuna Tataki 14
Seared on the outside, rare on the inside; served cold with ponzu sauce.
Spicy Octopus 15
Served with cucumber, shredded carrot and spicy sauce.
Spicy Ocean Salad 20
Tuna, Salmon, Escolar, cucumber, avocado, seaweed salad, orange mixed with spicy kimchi sauce and topped with crispy Salmon skin.
Yellowtail Carpaccio 14
Thin slices of Yellowtail in Ponzu sauce topped with jalapeno and sesame oil.
Salmon Yuzu 14
Thin slices of Salmon in Yuzu sauce topped with toasted sesame seeds and Masago.



## Salads

## ThaiE Japanese Soups <br> Small / Large

## Fresh House Salad 5

w/ginger dressing
Avocado Salad 7
Fresh house salad topped w/avocado served w/ ginger dressing.
Larb 13
Choice of ground pork, beef, or chicken w/lime juice, onion, scallion, cilantro, chili flake, and rice powder
Papaya Salad 13
Shredded green papaya, green beans, tomatoes, \& peanuts. Seasoned w/lime juice, chili, \& house special sauce, (With pickled crab add \$3)

- Yum Woonsen 13

Clear noodles with ground pork, shrimp, onion, tomato, scallions, and cilantro w/spicy lime dressing.
Squid Salad 13 Spicy squid salad w/onion, scallions, tomato, and cilantro
 w/spicy lime dressing.
Seafood Salad 15
Assorted steamed seafood, onion, scallions, tomato, and cilantro with spicy lime dressing.
Yum Nua 13
Grilled sliced beef, cucumber, tomato, onion, cilantro \& scallion mixed with lime juice and Thai chili sauce.
Duck Salad 15
Crispy duck, cucumber, tomatoes, onion, and scallions mixed w/lime juice and Thai chili sauce.

Seaweed Salad 7
Cold seasoned green seaweed

Tom Yum Goong 7/12
Spicy sour soup with shrimp, mushroom, tomato, scallion, cilantro, lime juice, lemongrass, and galanga.
Tom Yum Gai 6/10
Spicy sour soup with chicken, mushroom, scallion, cilantro, tomato, lime juice, lemongrass, and galanga.
Tom Yum Talay 8 /13
Spicy sour soup with mixed seafood, scallion, cilantro, mushroom,
tomato, lime juice, lemongrass, and galanga.
Tom Kha Gai 7/12
Spicy sour soup with chicken, coconut milk, scallion, cilantro, mushroom, tomato, lime juice, lemongrass, and galanga.
Tom Kha Goong 8 /13
Spicy sour soup with shrimp, coconut milk, scallion, cilantro, mushroom, tomato, lime juice, lemongrass, and galanga.
Wonton Soup 7 / 10
Wonton skin wrapped around ground chicken and mixed vegetable.
Mixed Vegetable Soup 6 / 9
Assorted vegetables in a clear broth.
Miso Soup (Soybean) 4 / 7
Delicate broth with miso, tofu, seaweed, and scallions.

- Spicy Miso Soup 6/9

Delicate broth with krab meat stick, miso, tofu, seaweed, scallions, rice, and spicy sauce.




## Jao Thaikitchen House Special

Served with rice and your choice of miso soup or house salad
Substituted for Brown Rice up charge 1.50
or for Gluten-Free sauce up charge 2.00

## Volcano Chicken 18

Breaded and fried chicken sautéed with Thai chili sauce on top of mixed vegetables.
Basil Fish 23
Crispy fillet fish topped with stirfried Thai chili, basil, green bean, carrots, bell pepper, onion, and scallions.

## Pad Cha Fish 23

Crispy fillet fish topped with stirfried red curry paste, Chinese key, carrot, bell pepper, green bean, bamboo shoot, and kaffir lime leaves.
Curry Fish 24
Crispy fillet fish topped with bell pepper, basil, green bean, and zucchini in red curry sauce.
Ginger Fish 23
Crispy fillet Fish topped with stirfried ginger, mushroom, onion, scallions, carrot, celery, and snow peas.


## Children's Menue

Children menu 12 and under
Fried Chicken Breast 9
with fries and rice.
Fried Shrimp 9
with fries and rice.
Chicken Ba Meé 11
Sautéed egg noodles, with chicken, egg,
carrot, and broccoli in special sauce.

## Sides

Steam White Rice 2.5
Steam Brown Rice 3
Sticky Rice 4
Fried Rice 6
Steam Noodle 4
Sushi Rice 4
Steam Mix Vegetable 5
Steam Broccoli 5
French Fries 5


Choice of:
Chicken, Pork, Mixed Vegetables or Tofu 16
Beef, Shrimp or Squid 18
Mixed Seafood 20

Substituted Brown Rice +2.50
Gluten-Free sauce +2.00

## Stir FryNoodles

Substituted Gluten-Free sauce +2.00

Khoa Kai Noodle
Stir-fried rice noodles with chicken, bean sprouts, scallions, and carrot w/ sweet Thai chili sauce on the side.

## Pad Thai

Famous Thai dish stir-fried rice noodle with meat, egg, scallions, bean sprout, and ground peanut

Drunken Noodle
Stir-fried flat rice noodles with meat, egg, onion, carrot, basil leaves, bell pepper, and spicy homemade sauce.
$\operatorname{Rad} \mathrm{Na}$
Choice of crispy egg noodle or flat rice noodles topped with meat, Chinese broccoli or broccoli in homemade brown gravy.

## Pad See Ew

Stir-fried flat rice noodles with meat, egg, Chinese broccoli or broccoli, and sweet soy sauce.

## Pad Ba Meé

Sautéed stir-fried egg noodles, with meat, egg, and mixed vegetable in special sauce.

## Pad Woon Sen

 noodles, egg, onion, scallions, napa, carrot, celery, snow peas, and bean sprout.
## Stir-fried choice of meat with clear



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Choice of:
Chicken, Pork, Mixed Vegetables or Tofu 16 Beef, Shrimp or Squid 18 Mixed Seafood 20

## Entrees

Substituted for Brown Rice +1.50
Gluten-Free sauce +2.00

## Basil Thai Style

(w/ Fried Egg + 3)
Stir-fried choice of meat with Thai chili, basil, onion, fried egg scallion, and rice
Basil
Stir-fried choice of meat with Thai chili, carrot, basil, green bean, bell pepper, onion, and scallion.

## Broccoli

Stir-fried choice of meat with
broccoli.

## Cashew Nut

Stir-fried choice of meat with cashew nuts, carrots, onion, scallions, celery, and snow peas.

## Ginger

Stir-fried choice of meat with ginger, mushroom, onion, scallions, carrots, celery and snow peas.

## Mixed Vegetables

Stir-fried choice of meat with assorted mixed vegetable.

## Sweet and Sour

Stir-fried choice of meat with sweet and sour sauce with cucumber, carrot, tomato, pineapple, onion, bell pepper, and scallions.

## Hot Chili Paste

Stir-fried choice of meat with onion, bell pepper, carrot, green bean, basil leaves, and hot chili paste.

## Garlic and Pepper

Stir-fried choice of meat with fresh garlic and ground pepper with steamed vegetable.

- Pad Cha

Stir-fried choice of meat with spicy red curry paste, Chinese key, carrot, bell pepper, green bean, bamboo shoot, and kaffir lime leaves.

## Praram

Choice of meat steamed with assorted vegetable topped with peanut sauce.

## Curry Dishes

Substituted for Brown Rice +1.50
Gluten-Free sauce +2.00


Red Curry
Cooked with coconut milk, Thai basil, bell pepper, green bean, bamboo shoot and zucchini in red curry sauce.
Green Curry
Cooked with coconut milk, Thai basil, bell pepper, green bean, bamboo shoot and zucchini in green curry sauce.

## Yellow Curry

Cooked with coconut milk, potato, carrot, and onion in yellow curry sauce.

## Ginger Curry

Cooked with coconut milk, fresh ginger, carrot, bell pepper, zucchini, snow pea, and pineapple in a fresh ginger curry sauce.
Panang Curry
Cooked with coconut milk, Thai basil, carrot, and bell peppers.
Masaman Curry
Cooked with coconut milk in
Masaman curry sauce, carrot, onion, potatoes, and peanuts.



## Nodalle Bowls

## Jao Thai Noodle 17

Thin yellow egg noodle with fish meatballs, chicken wonton, roast pork, bean sprouts, and shrimp in clear broth.

## Noodle Soup Chicken 15

Thin rice noodles with sliced chicken, chicken meatballs, and bean sprouts.
Noodle Soup Pork 15


Thin rice noodles with sliced pork, pork meatballs, and bean sprouts.


## Boat Noodle 16

Thin rice noodles with pork and pork meatballs or beef and beef meatballs with bean sprouts and vegetables in our house special broth.
Meatballs Noodle 15
Thin rice noodles with choice of beef, pork, or chicken meatballs in our special broth with bean sprouts. Tom Yum Noodles Pork 16 Thin rice noodles with sliced pork, pork meatballs, and ground peanuts in Tom Yum broth.

## Tom Yum Noodles Chicken 16

Thin rice noodles with sliced chicken, chicken meatballs, and ground peanuts in Tom Yum broth.

## Roast Duck Noodle 18

Thin rice noodles with roasted duck, bean sprouts, and Chinese broccoli in our house special broth.

## Yen Ta Fo 18

Flat rice noodles, squid, fish meatballs, tofu, and shrimp with
 Chinese broccoli in fermented soybean soup.


Famous northern Thai dish with thin egg noodles and chicken in spicy curry coconut broth then topped with onion and crispy yellow noodles.

## Ramen Noodle 17

Egg noodle, bamboo shoots, egg, scallions, vegetables, tempura sea weeds, and roasted pork.
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## Temaki Come Shaped HandRoll

Hamachi Temaki 8 Hamachi and sesame seeds.
Spicy Temaki 7
Your choice of: Tuna or Octopus with Masago, sesame seeds with spicy sauce.

## Eel Temaki 7

Grilled eel, cucumber, and sesame seeds

> with Eel sauce.
J.B. Temaki 7

Salmon, cream cheese, and sesame seeds.
California Temaki 5
Krab, avocado, cucumber, sesame seeds,
and Masago.
Vegetable Temaki 5
Assorted vegetables
Spider Temaki 8
Soft shell crab, asparagus, avocado, roe, and sesame seeds with Eel sauce.

SushiBar Dinner Combinations

Served with Miso Soup or House Salad
Sushi Mori A 24
9 pcs of sushi and 1 California roll.
Sushi Mori B 24
6 pcs of sushi, 1 California roll, and 1 Tuna roll.
Sushi Mori C 24
9 pcs of sushi and 1 Salmon roll.
Sushi Mori D 25
6 pcs of sushi, 1 Salmon roll, and 1 Eel roll.
Hosomaki Combo 22
1 J.B. roll, 1 Spicy Tuna roll and 1 California roll.
Lady's Finger 22
5 pcs of sushi and 1 Rainbow roll.
Sushi Mori for Two 45
1 California roll, 1 Tuna roll, and 16 pcs of sushi.


Substitutions or extra items subject to upcharge.


## Substituted for Brown Rice up charge 1.50 <br> Any modifications are subject to an upcharge




## Makimono Rolls

Substituted for Brown Rice up charge 1.50 Any modifications are subject to an upcharge

\#1 Yellow Tail Roll 8 Hamachi. \#2 Tuna Roll 8 \#3 Salmon Roll 8 \#4 Salmon Skin Roll 8
Salmon skin and cucumber. \#5 California Roll 8
Krab, avocado, and cucumber I/O with roe and sesame seeds. \#6 Eel Roll 11
Eel and cucumber I/O with sesame seeds.
\#7 J.B. Roll 12
Salmon and cream cheese with
 sesame seeds.
\#8 Cooked J.B. Roll 13
Salmon and cream cheese fried tempura style.
\#9 Rainbow Roll 15
Rainbow fish on top of a California roll.

\#10 Spider Roll 15
Soft shell crab, asparagus, avocado, sesame seeds, and roe.
\#11 French Roll 15
Shrimp, Krab, cucumber, avocado, cream cheese, and roe in a crepe. \#12 Boston Roll 10


Krab, lettuce, avocado, cucumber, mayonnaise, and sesame seeds. \#13 Spicy Krab Roll 12
Krab, avocado, spicy mayonnaise, and tempura flakes I/O with sesame

\# 15 Spicy Tuna Roll 12
Tuna with spicy sauce I/O with cucumber and sesame seeds. \#16 Dancing Eel Roll 15 Grilled Eel on top of a California roll. \#17 Shrimp Tempura Roll 14 Shrimp tempura I/O with avocado, tempura flakes, asparagus, roe, and sesame seeds.
\#18 Volcano Roll 15 Baked mixed seafood with mayonnaise sauce and poured on top of California roll.

- 19 Melbourne Roll 15 Tuna, Salmon, Wahoo, asparagus,
 avocado, and roe.

D\#20 Hurricane Roll 15
Salmon, Krab, seaweed salad, avocado, cucumber, and roe topped with cooked shrimp.
\#21 Chicken Tempura roll I/O 14
Crispy chicken tempura with avocado and asparagus
~~Vegetarian~~ \#22 Vegetable Roll 9 Assorted vegetables \#23 Cucumber Roll 6 \#24 Avocado Roll 7 \#25 Sweet Potato Roll I/O 13
Tempura sweet potato with cream cheese and Eel sauce



## TerisyakiDinners

Served with Rice (Brown Rice add 1.50) and Miso Soup or House Salad

## Chicken Teriyaki 18

Grilled boneless chicken breast served with mixed vegetables and teriyaki sauce.
Steak Teriyaki 22
Grilled steak with teriyaki sauce.
Salmon Teriyaki 22
Grilled Salmon served with teriyaki sauce.

Shrimp Teriyaki 23
Grilled shrimp served with mixed vegetables and teriyaki sauce.

# Sushi E Japanese Combos 

Served with Rice (Brown Rice add 1.50) and Miso Soup or House Salad

Chicken Teriyaki Combo 29 Chicken Teriyaki, 3 pcs of sushi, 6 pcs of sashimi, and a California roll

- Steak Teriyaki Combo 30 Steak Teriyaki, 3 pcs of sushi, 6 pcs of sashimi, and a California roll Chicken Fried Rice Combo 29 Chicken Fried Rice, a California roll, and a Spicy Krab roll
$\checkmark$ Chicken Pad Thai Combo 29
Chicken Pad Thai, 3 pcs of sushi, 6 pcs of sashimi, and a California roll



## SushiBar Bowls

Served with your choice of miso soup or house salad Substituted Brown rice 3.00

DonBuri Bowl 18
Sushi Rice bowl topped with your choice of fresh sashimi-grade Salmon or Tuna and sesame seeds.
Unagi Don 21
Grilled Eel with homemade unagi sauce over sushi rice and topped with sesame seeds and seaweed
 salad.

## Poké Bowls 18

Served with edamame, avocado, shredded carrots, cucumber, sesame seeds, and seaweed salad with the choice of:

| 1st Choice: | 2nd Choice: | 3rd Choice: |
| :---: | :---: | :---: |
| Rice | Meat | Sauce |
| Sushi Rice | Tuna, | Hawaiian, |
| or | Salmon, | Kimchee, |
| Brown rice | Escolar, or | or spicy |
| (s) | Krab | mayonnaise |

[^0] risk, please consult your physician.


## Beverages

## Bubble Tea

Cold Sake - by the Bottle
Kitaya (Kiri) Natural Essence - Choice of Lychee, Peach or Mango - 25
Shirakawago Cloudy 20
Sho Chiku Bai Clear 15 Cold Sake Un Filtered 17
Hot Sake - by the Glass
Small/Large 7/12

House Wines - by the Glass 7
Chardonnay


## Frozen Bubble Tea 7

Choice of: Strawberry, Honeydew, Mango, Coconut, Taro, Green Tea, or Pineapple.

Thai Bubble Tea 5

Frozen Smoothie 7
Choice of: Strawberry, Honeydew,
Mango, Coconut, Taro, Green Tea, or
Pineapple.
Pinot Grigio
Plum Wine
Merlot
Cabernet Sauvignon

Beer - by the Bottle
Budweiser, Bud Light, Michelob Ultra 4

Heineken, Singha, Chang, Kirin Ichiban, Kirin Light, Sapporo (120z) 6

## Beverages

Coke, Diet Coke, Sprite, Orange 2 Iced Tea 3
Green Tea, Hot or Iced 3
Thai Iced Tea 4 (No Ice +1)
Thai Iced Coffee 4 (No Ice +1 )
Perrier 3
Bottle Water 2

Refills only on Iced Tea and Hot Teas


## Dessents



Tempura Cheese Cake 8
with Ice Cream
Banana Tempura 7
with Ice Cream
Sticky Rice with Mango 9
Thai Donut 6
Vanilla Ice Cream 4



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