

Thai Lunch Specials

Lunch menu available till 3pm

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 day (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.



Stir-fried choice of meat with assorted mixed vegetable.



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



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.



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



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.











Japanese Lunch Specials

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



Sashimi Combo 18

12 pcs of sashimi served with rice.

Sushi / Sashimi Combo 16

4 pcs of sushi, 6 pcs of sashimi, and 5 pcs of California roll.

Sushi Combo 16

6 pcs of sushi and 1 California roll.

Sushi, Sashimi & Sunomono Comb 17

4 pcs of sushi, 6 pcs of sashimi, Sunomono and 5 pcs California roll.

Sushi & Steak Teriyaki Combo 16

Steak teriyaki, 4 pcs of sushi, and 5 pcs of California roll.

Sushi, Sashimi & Eel Combo 18

Eel over rice, 4 pcs of sushi, and 6 pcs of sashimi.

Vegetarian Combo 16

1 vegetable roll, 4 pcs of vegetable sushi and 1 vegetable hand roll.

Love Roll Combo 16

5 pcs of Spicy Krab roll, 5 pcs of Spicy Tuna roll, and 5 pcs of California roll.

Chicken Fried Rice & Sushi Combo 16

5 pcs of spicy Krab roll, 5 pcs of California roll, and chicken fried rice.

Chicken Pad Ba Meé Combo 17

5 pcs of Spicy Krab roll, 5 pcs of California roll, and chicken Pad Ba Meé

Hosomaki Combo 16

5 pcs of salmon roll, 5 pcs of spicy tuna roll, and 5 pcs of California roll.

Sushi & Chicken Teriyaki Combo 16

Teriyaki chicken, 4 pcs of sushi, and 5 pcs of California roll.

Sushi Thai Combo 17

Pad Thai chicken, 4 pcs of sushi, and 5 pcs of California roll.











= Contains raw item(s)

Any modifications are subject to an upcharge





@jaothaikitchen Monday - Thursday 11:00am to 9:00pm Friday - Sunday 11:00am to 9:30pm **Closed Tuesday** Lunch Available 11:00am to 3:00pm

> 914 W New Haven Ave. Melbourne, FL 32901

(321) 914-0708







Appetizers

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.



Sushi Bar Appetizers

tomato, and orange with spicy sauce.

Spicy Tuna Salad 15
Tuna, cucumber, shredded carrot,

Sashimi Appetizer 17
Tuna, Salmon, and white fish (chef's choice). 9pcs

Sushi Appetizer 12
5 pcs of nigiri (chef's choice)

Seared on the outside, rare on the inside; served cold with ponzu sauce.

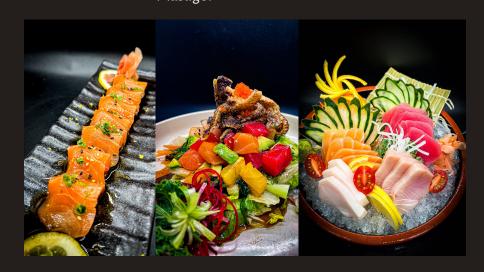
Spicy Octopus 15

Served with cucumber, shredded carrot and spicy sauce.

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.

Thin slices of Salmon in Yuzu sauce topped with toasted sesame seeds and Masago.





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Salads

Thai & Japanese Soups

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 Thai Kitchen 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.



Basil Duck 26

Curry Duck 27

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

Crispy duck topped with stir-fried

Thai chili, basil, carrot, bell pepper,

green beans, onion, and scallions.

Volcano Shrimp 23

Breaded and fried or grilled shrimp with Thai chili sauce on top of mixed vegetables.

Garlic Shrimp 23

Grilled shrimp with special garlic sauce on top of mixed vegetables.



Breaded and fried fillet fish with Thai chili sauce on top of mixed vegetables.

Volcano Duck 26

Crispy duck topped with Thai chili sauce on top of mixed vegetables



Children's Menu

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.

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

Fried Rice

Substituted Brown Rice +2.50 Gluten-Free sauce +2.00

Stir Fry Noodles

Substituted Gluten-Free sauce +2.00

Thai Fried Rice

Stir-fried rice with choice of meat, onion, scallions, carrot, and egg.

Spicy Basil Fried Rice

Stir-fried rice with choice of meat, Thai chili, carrot, onion, scallions, bell pepper, and basil leaves.

Curry Fried Rice

Stir-fried rice with choice of meat, Green curry paste, carrot, onion, scallions, bell pepper, pineapple, and basil leaves.

Combination Fried Rice 18

Stir-fried rice with beef, pork, and chicken, with onion, scallions, carrot, and egg.

Pineapple Fried Rice 18

Stir-fried rice with chicken, shrimp, pineapple, onion, scallions, carrot, cashew nuts, and curry powder.

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.

Rad 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

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





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



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

Stir-fried choice of meat with Thai

chili, basil, onion, fried egg scallion,

Stir-fried choice of meat with Thai

chili, carrot, basil, green bean, bell

Stir-fried choice of meat with cashew

nuts, carrots, onion, scallions, celery,

Stir-fried choice of meat with ginger,

mushroom, onion, scallions,

carrots, celery and snow peas.

Stir-fried choice of meat with

Stir-fried choice of meat with sweet

carrot, tomato, pineapple, onion, bell

Stir-fried choice of meat with onion, bell pepper, carrot, green bean, basil

and sour sauce with cucumber,

assorted mixed vegetable.

Mixed Vegetables

Sweet and Sour

pepper, and scallions.

'Hot Chili Paste

pepper, onion, and scallion.

Stir-fried choice of meat with

Basil Thai Style

and rice

Broccoli

broccoli.

Ginger

Cashew Nut

and snow peas.

'Basil

(w/FriedEgg + 3)

Red Curry

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

Curry Dishes

Substituted for Brown Rice +1.50

Gluten-Free sauce +2.00



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.



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.



Cooked with coconut milk in Masaman curry sauce, carrot, onion, potatoes, and peanuts.





Garlic and Pepper

leaves, and hot chili paste.

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



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.







Noddle 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.



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.









Khao Soi Kai 17

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.



Sushi & Sashimi a La Carte (1. pc)

Asparagus, Avocado, or Cucumber 2 Krab (Kani) 2.5 Shrimp (Ebi) 2.5

- Octopus 3.5
- Yellowtail (Hamachi) 3.5 Salmon Belly Nigiri 8 (2pc.)
- Tuna (Maguro) 3.5
- Salmon (Sake) 3.5
- Escola or Wahoo 3.5 Eel (Unagi) 3.5
- Smelt Roe (Masago) 4
- Ikura Nigiri 8 (2pc.)



Sushi Bar 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.

Temaki Cone Shaped Hand Roll

Hamachi Temaki 8

Hamachi and sesame seeds.



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.

Sushi & Sashimi Combinations

Served with Miso Soup or House Salad

Chirashi 27

A work of art! A variety of toppings arranged on a bed of rice.

Sashimi Mori 27

A combination of 16 pcs of fish served with sushi rice.

Mini-single 30

5 pcs of sushi, 6 pcs of sashimi and 1 Rainbow roll.

Single - for one 35

6 pcs of sushi, 9 pcs of sashimi and 1 California roll.

Double - for two. 65

12 pcs of sushi, 16 pcs of sashimi, 1 Spicy Tuna roll and 1 J.B. Roll.











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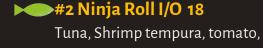
Super Rolls

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



#1 Sunrise Roll 15

Tuna, Salmon, Krab, cucumber, cream cheese, and roe, deep fried topped with special sauce.



onion, cucumber, and roe, with special sauce topped with Krab stick.



Salmon, tuna, cucumber, and avocado deep fried topped with spicy mayo and kimchee sauce.



Tuna, avocado, and cream cheese deep fried topped with spicy Tuna and tempura flakes.

#5 Double Impact Roll I/O 18

Shrimp tempura roll topped with spicy Tuna, roe, and spicy Krab.

#6 Red & White Tuna Roll I/O 17

Tuna, Escolar, Krab, avocado, cucumber, flakes, and roe topped with Tuna and Escolar.

#7 Brevard Roll I/O 18

Shrimp tempura, Krab, avocado, cucumber, flakes, and roe topped with Tuna, Salmon, and Escolar.

*#8 Super Rainbow Roll I/O 18

Shrimp tempura, avocado, cream cheese, and roe topped with rainbow fish.

*#9 Jalapeno Ocean Roll I/O 18

Tuna, Salmon, Wahoo, asparagus, cucumber, roe, jalapeno, and spicy sauce topped with avocado.

#10 Red Dragon Roll I/O 17

Escolar, Karb, avocado, cucumber, roe, and spicy sauce topped with red Tuna.

•#11 Jao Thai Roll I/O 19

Eel, Krab, Escolar, avocado, cucumber, and roe topped with Tuna tataki and tempura flakes.

+#12 Snow White Roll 18

Escolar tempura, cucumber, and cream cheese topped with seared Escolar and special sauce.



#13 Winter Roll 19

Soft shell crab, asparagus, avocado, and cream cheese topped with seared Salmon belly.

#14 Fire Dragon Roll 18

Shrimp tempura roll, topped with spicy Tuna, jalapeno, and kimchi sauce.



#15 Rainbow Scorpion Roll I/O 19

Soft shell Crab, avocado, seaweed salad, asparagus, and roe topped with rainbow fish with special sauce on top.

#16 White Dragon Roll 18

Shrimp tempura roll topped with white Tuna and special sauce.



#17 Tiger Cry Roll 19

Shrimp tempura, spicy Krab, avocado, cream cheese, and asparagus topped with seared sliced ribeye, fried onion, and special sauce.



#18 Sea Monster Roll 18

Salmon skin, seaweed salad, cucumber, and Eel topped with Salmon and special sauce.

#19 Seven Sea Roll 17

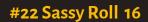
Spicy Tuna, cucumbers, and asparagus topped with rainbow fish and roe.



Shrimp tempura, Krab, avocado, and seaweed salad wrapped in soybean crepe with tempura flakes and special sauce on top.



Shrimp tempura, cream cheese, cucumber, and Krab topped with mango, tempura flakes, and special sauce.



Krab, Eel, cucumber, cream cheese, and mango deep fried then topped with tempura flakes, and sweet sauce.

#23 Mango Jungle Roll I/O 18 Tuna, Salmon, cream cheese,

cucumber, avocado, and roe with flakes, mango and special sauce on

#24 Red Sakura Roll I/O 17

Tuna, avocado, flakes, and, cucumber topped with roe, Tuna and special sauce on top of tempura flakes.

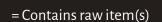
#25 Atlantic Ocean Roll 19

Salmon, Escolar, avocado, cucumber, roe, and tempura flakes topped with Tuna, Salmon, Escolar, and special











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.



Krab, avocado, and cucumber I/O with roe and sesame seeds.

#6 Eel Roll 11

Eel and cucumber I/O with sesame seeds.



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 seeds.

#14 Dragon Roll I/O 16

Shrimp tempura with tempura flakes, asparagus, roe, with sesame seeds and avocado on top.



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.



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













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Teriyaki Dinners

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 & 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

Chicken Pad Thai Combo 29

Chicken Pad Thai, 3 pcs of sushi, 6 pcs of sashimi, and a California roll







Sushi Bar 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.

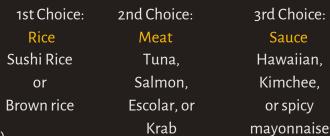




Poke bowl tuna

Pokė Bowls 18

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





= Contains raw item(s)



Beverages

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
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

Bubble Tea

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.

















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



Any modifications are subject to an upcharge

Parties of 8 or more will have an 18% gratuity added to the bill.