



# Payathai

*Asian Restaurant*

5879 S Congress Ave  
Atlantis, FL 33467  
561 - 967 - 0333

21073 Powerline Road #33  
Boca Raton, FL 33433  
561 - 245- 8235

## Lunch

Tuesday thru Friday

11:30am—2:30pm

## Dinner

Tuesday thru Sunday

5pm—10pm

We offer Dine-In, Pick Up,  
Delivery & Catering  
All major credit cards accepted  
Sorry no checks accepted  
Delivery available (limited area)

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

### \* CONSUMER ADVISORY \*

THE CONSUMPTION OF RAW OR UNDER COOKED SHELLFISH, SEAFOOD OR ANIMAL PRODUCTS COULD POTENTIALLY CAUSE FOOD BORN ILLNESS

MINIMUM \$10 ON ALL CREDIT CARD CHARGES

MENU PRICES ARE SUBJECT TO CHANGE

ANY SUBSTITUTION MAY RESULT IN ADDITIONAL CHARGES — WE CAN SUBSTITUTE WHITE RICE W/ BROWN RICE OR FRIED RICE FOR \$2.00 —  
— EXTRA SAUCES \$0.75 — ADDITIONAL MEAT \$2.00 — ADDITIONAL SHRIMP IS \$3.00 —

## Appetizers from the Kitchen

<b>Summer Roll</b> :: (non fried) Rice paper roll w/ imitation krab, lettuce, rice noodles, carrots, basil & cucumber	\$8
<b>Thai Dumplings</b> :: STEAMED or FRIED 4 pieces chicken dumplings	\$6
<b>Shrimp Dumplings</b> :: STEAMED or FRIED 6 pieces	\$7
<b>Gyoza</b> :: STEAMED or PAN FRIED Japanese Pork Dumplings	\$6
<b>Tempura</b> :: Battered & deep-fried w/ traditional dipping sauce	
- Shrimp & Vegetables	\$9
- Shrimp ONLY	\$9
- Vegetable ONLY	\$7
<b>Vegetable Spring Roll</b> :: 2 pieces (fried)	\$4
<b>Payathai Spring Roll</b> :: Ground chicken, clear noodle, carrot, onion & mushroom 2 pieces (fried)	\$8
<b>Edamame</b> :: Steamed young soybeans finished w/ salt	\$5
<b>Calamari</b> :: Deep-fried squid rings w/ sweet & sour dipping sauce	\$8
<b>Curry Puffs</b> :: Fried pastry filled w/ ground chicken sweet potato, onion and yellow curry. 4 pieces	\$8
<b>Krab Rangoon</b> :: filled w/ cream cheese, imitation krab, & scallions in wonton wrapper 4 pieces	\$5
<b>Chicken Satay</b> :: Marinated chicken skewers served w/ peanut sauce & cucumber salad 4 pieces	\$8
<b>Basil Wings</b> :: Wings tossed in basil sauce 6 pieces	\$9
<b>Chicken Wings</b> :: served w/ sweet chili sauce 6 pieces	\$8
<b>Soft-shell Crab</b> :: Deep-fried soft-shell crab served w/ a ponzu sauce	\$8
<b>Fried Tofu</b> :: w/ sweet & sour sauce w/ crushed peanuts on top	\$8

## Appetizers from the Sushi Bar

<b>Hiyashi Wakame</b> :: Seaweed Salad	\$6
* <b>Spicy Tuna Salad</b> :: Chopped spicy tuna on top of seaweed salad	\$10
* <b>Spicy Gumbo Salad</b> :: Mixed seafood in a spicy sauce on top of seaweed salad	\$10
* <b>Tuna Tataki</b> :: Seared tuna sliced thinly & topped w/ ponzu sauce	\$10
* <b>Mixed Sunomono</b> :: A variety of seafood sliced thinly over a bed of cucumbers topped w/ sunomono sauce	\$8
* <b>Sashimi Appetizer</b> :: 6 pieces of assorted fish	\$10
- all Salmon or all Tuna	\$12
* <b>Sushi Appetizer</b> :: 5 pieces of assorted fish	\$8
- all Salmon or all Tuna	\$10

## Soups

<b>Mixed Vegetables</b> ::	Small	\$4	Large	\$8
<b>Tom Kha</b> :: Thai style hot & sour soup w/ coconut milk				
- Chicken	Small	\$6	Large	\$12
- Shrimp	Small	\$7	Large	\$14
<b>Tom Yum</b> :: Thai style hot & sour soup with tomato and mushrooms				
-Chicken	Small	\$5	Large	\$10
-Shrimp	Small	\$6	Large	\$12
<b>King of the Sea</b> ::	Small	\$9	Large	\$15
Mixed seafood in a thai style hot & sour broth				
<b>Egg Drop Soup</b> ::	Small	\$5	Large	\$10
<b>Wonton Soup</b> ::	Small	\$5	Large	\$10
<b>Hot &amp; Sour</b> ::	Small	\$6	Large	\$12
<b>Miso</b> ::	Small	\$3	Large	\$6

## Salads

<b>Papaya Salad</b> :: Young green papaya w/ tomatoes, peanuts, garlic w/ citrus sauce	\$8
<b>Yum Woonsen</b> :: Clear noodles, ground chicken, shrimp bell peppers, cilantro, scallions & red onions tossed in a citrus lime sauce	\$8
<b>Nam Sod</b> :: Ground PORK or CHICKEN mixed w/ onions, ginger, peanuts, bell pepper in a citrus lime sauce	\$8
<b>Laab</b> :: Ground PORK or CHICKEN salad topped w/ roasted rice powder, red onions, scallions & cilantro in a citrus sauce	\$8
<b>Num Tok</b> :: Beef & onion salad topped w/ roasted rice powder & a citrus lime sauce	\$9
<b>Yum</b> :: Salad w/ red onions, cucumbers, tomatoes, bell peppers, cilantro, scallions tossed in a chili-lime sauce	
- Beef	\$12
-Tofu	\$9
<b>House Salad</b> :: Lettuce, carrots & red cabbage choice of GINGER or PEANUT dressing	Small \$2 Large \$4

## Noodle Soups

<b>Curry Noodle Soup</b>	\$12
Thai rice noodles w/ chicken & red curry broth, w/peapods & bell peppers	
<b>Hot &amp; Sour Seafood Noodle Soup</b>	\$15
Mixed seafood in a Thai hot & sour broth	
<b>Chicken Noodle Soup</b>	\$10
Thai rice noodles, bean sprouts, scallions & garlic in a chicken broth	
<b>Beef Noodle Soup</b>	\$12
Thai rice noodles, bean sprouts, scallion & basil in a beef broth	
<b>Payathai Ramen</b>	\$15
Pork tonkotsu broth w/ roast pork, scallions, boiled egg & fish cake	
<b>Roast Duck Noodle Soup</b>	\$15
Bean sprouts, scallions, fried garlic & cilantro	
<b>Jackpot Wonton Noodle Soup</b>	\$15
Wontons, egg noodles, roast pork, fried garlic, scallion & cilantro	
<b>Tempura Udon Noodle Soup</b>	\$15
Shrimp & vegetable tempura on top of udon noodle soup	

## Fried Rice

(contains eggs, scallions, & onions)

<b>Chicken, Pork, Vegetable or Tofu</b>	\$14
<b>Shrimp or Beef</b>	\$16
<b>House</b> (Chicken, Pork, Beef & Shrimp)	\$18
<b>Basil Fried Rice</b>	
Chicken, Pork, Vegetable or Tofu	\$14
Beef or Shrimp	\$16
House	\$19
Seafood	\$19
<b>Pineapple Cashew Curry Fried Rice</b>	\$18
Chicken and Shrimp fried rice with a touch of curry with cashews, pineapple and onions	

## Teriyaki ::

on top of mixed veggies w/ homemade teriyaki sauce  
(Served w/miso soup or salad & rice)

<b>New York Steak</b> ::	\$20
<b>Salmon</b> ::	\$18
<b>Chicken Breast</b>	\$16

## Specialty Rolls

<b>American Dream</b> :: Shrimp tempura, salmon tempura, cucumber, lettuce, asparagus I/O w/ avocado & eel sauce	<b>\$14</b>
<b>Birthday</b> :: Shrimp tempura, eel, asparagus, avocado, cucumber I/O topped w/ eel sauce	<b>\$13</b>
* <b>Chicago Roll</b> :: Fried salmon skin, cream cheese, masago, scallion, topped w/ spicy tuna.	<b>\$14</b>
<b>Chicken Katsu Roll</b> :: Panko fried chicken, carrots, & cucumber I/O w/ eel sauce	<b>\$13</b>
<b>Coral Reef</b> :: Fried fish, onions, avocado, asparagus, cucumber & mayo I/O	<b>\$11</b>
* <b>Crunchy</b> :: Salmon, cream cheese, kani, avocado & asparagus DEEP FRIED & topped w/ eel sauce	<b>\$14</b>
* <b>Cutie</b> :: Tuna, kani, asparagus, avocado, masago, scallions rolled in cucumber topped w/ ponzu sauce	<b>\$13</b>
<b>Dancing Eel</b> :: California roll w/ baked eel on top	<b>\$12</b>
<b>Dancing Shrimp</b> :: California roll topped w/ shrimp	<b>\$12</b>
* <b>Dirty Old Man</b> :: California roll topped w/ spicy tuna	<b>\$15</b>
<b>Dragon</b> :: Shrimp tempura, cream cheese, asparagus, & cucumber I/O w/ avocado & eel sauce on top	<b>\$14</b>
* <b>Firecracker</b> :: Spicy tuna, tempura crunch, asparagus & avocado, I/O w/ masago	<b>\$13</b>
* <b>First Love Roll</b> :: eel, avocado & kani I/O w/ salmon on top.	<b>\$13</b>
* <b>Futomaki</b> :: Kampyo, tamago, kani, cucumber, avocado & masago	<b>\$13</b>
* <b>Kani Sunomono</b> :: Kani & asparagus rolled in Cucumber & topped w/ sunomono sauce	<b>\$10</b>
* <b>KC</b> :: Salmon, kani, asparagus, cream cheese rolled in cucumber topped w/ ponzu sauce	<b>\$13</b>
* <b>Lobster Monster</b> :: Tempura lobster tail, asparagus avocado & cucumber I/O w/ masago, spicy mayo & eel sauce & accompanied w/ pieces of tempura lobster	<b>MKT</b>
<b>Lobster Volcano Roll</b> :: Jumbo California roll topped w/ baked lobster & kani w/ eel sauce, scallion & sesame seeds.	<b>MKT</b>
* <b>Mexican</b> :: Shrimp tempura, lettuce, avocado, scallions & spicy mayo I/O w/ masago	<b>\$13</b>
* <b>No Name</b> :: Shrimp tempura, avocado, cucumber & asparagus I/O w/ tuna on top	<b>\$13</b>
* <b>Palm Beach Roll</b> :: Shrimp tempura, kani, cream cheese, asparagus, cucumber, avocado I/O w/ spicy tuna, & scallion on top	<b>\$20</b>
* <b>Payathai Roll</b> :: Shrimp tempura, spicy tuna, avocado asparagus & cucumber, topped w/ Hamachi, tempura crunch spicy mayo, eel sauce, scallions & masago.	<b>\$18</b>
* <b>Queen Roll</b> :: Tuna, salmon, escolar, eel, tamago, asparagus, kani, cream cheese & shrimp. Wrapped in seaweed w/out rice, deep fried, topped w/ spicy mayo, eel sauce, scallions & masago.	<b>\$14</b>
* <b>Rainbow</b> :: California roll topped w/ tuna, salmon & escolar	<b>\$13</b>
* <b>Rock-N- Roll</b> :: Shrimp tempura, eel, mayo, avocado, asparagus, cucumber, I/O w/ masago	<b>\$13</b>
* <b>Sex on the Moon</b> :: Shrimp tempura, kani, cream cheese, asparagus, cucumber, avocado I/O w/ tuna, tempura crunch, scallion, masago, eel sauce & spicy mayo on top <b>BEST SELLER</b>	<b>\$17</b>
* <b>Spider</b> :: Fried soft-shell crab, avocado, scallions & masago topped w/ eel sauce.	<b>\$15</b>
* <b>Super Spicy Tuna Roll</b> :: Spicy tuna roll w/ tuna on top	<b>\$13</b>
<b>Volcano</b> :: California roll topped w/ baked seafood	<b>\$15</b>

## Hand Roll-Coned Shaped Traditional Roll-Cut into pieces

<b>California</b> :: Imitation krab, avocado & cucumbers			
Hand Roll	\$5	Traditional Roll	\$6
* <b>JB</b> :: Salmon & cream cheese			
Hand Roll	\$5	Traditional Roll	\$7
* <b>Negi Hama</b> :: Yellowtail & scallion			
Hand Roll	\$5	Traditional Roll	\$8
<b>Salmon Skin</b> :: w/ cucumber, avocado & masago w/ eel sauce			
Hand Roll	\$5	Traditional Roll	\$6
* <b>Spicy Tuna</b> :: w/ avocado			
Hand Roll	\$5	Traditional Roll	\$8
<b>Vegetable Roll</b> :: Carrot, cucumbers, kampyo & avocado			
Hand Roll	\$5	Traditional Roll	\$5
<b>Avocado</b> :: seaweed outside			
Hand Roll	\$5	Traditional Roll	\$5
<b>Eel</b> :: w/ cucumbers			
Hand Roll	\$6	Traditional Roll	\$6
<b>Cucumber</b> :: seaweed outside			
Hand Roll	\$6	Traditional Roll	\$6
* <b>Salmon</b> :: seaweed outside			
Hand Roll	\$6	Traditional Roll	\$6
* <b>Tuna</b> :: seaweed outside			
Hand Roll	\$5	Traditional Roll	\$6
<b>Shrimp Tempura Roll</b> :: Shrimp tempura, avocado, cucumber & asparagus, topped with eel sauce			
Hand Roll	\$6	Traditional Roll	\$11

## Sushi OR Sashimi Ala Carte pieces

Kani	Imitation Krab	\$2
Unagi	Eel	\$3
Tamago	Egg Omelet	\$2
* Escolar	White Tuna	\$2
* Masago	Flying Fish Roe	\$3
* Sake	Salmon	\$3
Ebi	Shrimp	\$2
* Maguro	Tuna	\$3
* Hamachi	Yellowtail	\$3

## Sushi/Sashimi Entrees

(Chef's Choice) (Served w/ miso soup or salad)

* <b>Chirashi</b> :: Assorted seafood on a bed of sushi rice	<b>\$20</b>
* <b>Sashimi Regular</b> :: 12 pieces of assorted fish	<b>\$24</b>
* <b>Sashimi Deluxe</b> :: 16 pieces of assorted fish	<b>\$26</b>
* <b>Sushi Regular</b> :: 8 pieces of assorted fish & a tuna roll	<b>\$24</b>
* <b>Sushi Deluxe</b> :: 10 pieces of assorted fish w/ a Tuna roll and a California roll	<b>\$26</b>
* <b>Tug Boat</b> :: 7 pieces of sushi, 9 pieces of sashimi and a California Roll ( <b>SERVES 1-2</b> )	<b>\$30</b>
* <b>Love Boat</b> :: 12 pieces of sushi, 14 pieces of sashimi a California roll and a JB roll ( <b>SERVES 2-3</b> )	<b>\$65</b>
* <b>Titanic</b> :: 18 pieces of sushi, 20 pieces of sashimi, a Rainbow Roll, Tuna Roll & a JB Roll ( <b>SERVES 3-4</b> )	<b>\$85</b>

## Classic Stir-Fry

(Served w/miso soup or salad & rice)

<b>Chicken, Pork or Tofu</b>	<b>\$14</b>
<b>Shrimp or Beef</b>	<b>\$16</b>
<b>Squid</b>	<b>\$18</b>
<b>House</b> (Chicken, Pork, Beef & Shrimp)	<b>\$18</b>

- **Cashew Nut** :: Stir Fried bell peppers, celery, carrot, scallions & mushrooms in a brown gravy.
- **Thai Basil** :: Stir Fried onions, bell peppers, bamboo shoots & basil in a spicy chili sauce.
- **Fresh Ginger** :: Sautéed w/ fresh ginger, onions, scallions, mushrooms & bell peppers.
- **Pepper Garlic** :: Sautéed w/ fresh garlic & white pepper & served on top of mixed vegetables.
- **Mixed Vegetables** :: Zucchini, broccoli, peapods, napa cabbage, carrots, celery, onions & mushrooms in a brown gravy.
- **Chop Suey** :: Onions, napa cabbage, bean sprouts, celery, mushrooms, carrots, bamboo & peapods.
- **Broccoli** :: Broccoli & onions in a brown gravy.

## Noodle Dishes

(served w/miso soup or salad)

<b>Chicken, Pork or Tofu</b>	<b>\$14</b>
<b>Shrimp or Beef</b>	<b>\$16</b>
<b>House</b> (Chicken, Pork, Beef & Shrimp)	<b>\$18</b>

- **Pad Thai** :: Rice noodle stir-fry w/ bean sprouts, scallions, egg, & ground peanuts.
- **Pad Woon Sen** :: Clear glass noodle stir-fry w/ mixed vegetables, eggs, & garlic.
- **Pad See Eiw** :: Thick rice noodles, broccoli & eggs in a garlic soy.
- **Lad Nar** :: Thick rice noodles & broccoli in a brown gravy.
- **Drunken Noodles** :: Thick rice noodles in a spicy stir-fry of basil, onions & bell peppers.
- **Lo Mein** :: Soft egg noodles stir-fried w/ mixed vegetables in a brown gravy.
- **Yaki Udon** :: Japanese style thick noodles stir fried with mixed vegetables.
- **Yaki Soba** :: Japanese soba noodles stir fried with mixed vegetables

## Curries

(Served w/miso soup or salad & rice)

<b>Chicken, Pork or Tofu</b>	<b>\$14</b>
<b>Shrimp or Beef</b>	<b>\$16</b>
<b>House</b> (Chicken, Pork, Beef & Shrimp)	<b>\$18</b>

- **Panang** :: Zucchini, green beans, bell peppers & bamboo in a coconut curry topped w/ peanuts.
- **Red** :: Zucchini, bamboo, bell peppers in a coconut curry topped w/ basil.
- **Green** :: Zucchini, bamboo & bell peppers in a green coconut curry topped w/ basil.
- **Jungle** :: Zucchini, bamboo & bell peppers w/out coconut milk.
- **Massaman** :: Potato, onion, peanuts and topped with avocado

## Poultry

(Served w/miso soup or salad & rice)

<b>Lovely Duck</b> :: Crispy duck topped w/ your choice of ginger, basil or chili sauce.	<b>\$22</b>
<b>Sweet Dream</b> :: Grilled chicken breast topped w/ our homemade peanut sauce.	<b>\$15</b>
<b>Chicken Katsu</b> :: Panko crusted chicken breast deep fried & served w/ a Japanese BBQ sauce	<b>\$15</b>
<b>Sesame Chicken</b> :: Breaded chicken stir-fried w/ a sweet honey sauce topped w/ sesame seeds.	<b>\$14</b>
<b>Honey Garlic Chicken</b> :: Breaded chicken stir-fried w/ a honey sauce & garlic.	<b>\$14</b>
<b>Sweet &amp; Sour Chicken</b> :: Thai (non breaded) or Chinese (breaded) style stir-fried w/ pineapple & bell peppers.	<b>\$14</b>
<b>General Tao's Chicken</b> :: Breaded chicken stir-fried w/ bell peppers & peapods in a sweet citrus sauce.	<b>\$14</b>
<b>Mango Chicken</b> :: Sauteed chicken w/ fresh mango, onion, bell pepper & our mango sauce.	<b>\$14</b>

## Seafood

(Served w/miso soup or salad & rice)

<b>Sexy Scallops</b> :: Scallops stir-fried w/ a spicy basil chili sauce.	<b>\$19</b>
<b>Deep Blue Sea</b> :: Shrimp, scallops, fish, squid & mussels in a red curry sauce.	<b>\$17</b>
<b>Volcano Shrimp</b> :: Jumbo shrimps on a bed of vegetables covered in a sweet chili sauce.	<b>\$17</b>
<b>Friendly Fish</b> :: Fresh white fish STEAMED or FRIED on a bed of vegetables & topped w/ your choice of sauce (Chili, Ginger, Basil or Panang)	<b>\$17</b>
<b>Tempura</b> :: Deep fried tempura battered shrimp & vegetables	<b>\$18</b>
<b>Payathai Delight</b> :: Shrimp, scallop, fish, squid & mussels sautéed w/ ginger, vegetables & cashews.	<b>\$18</b>
<b>Shrimp Spicy Eggplant</b> :: Shrimp, basil & eggplant stir fried w/ a house made spicy sauce	<b>\$17</b>
<b>Twin Soft Shell Crab</b> :: 2 fried soft shell crabs served w/ sweet chili sauce	<b>\$20</b>

## Bento Boxes

(Served w/miso soup or salad & rice)

<b>* Payathai Bento</b> :: Steak teriyaki, shrimp & vegetable tempura w/ Sushi or Sashimi	<b>\$24</b>
<b>* Chicken Teriyaki Bento</b> :: Chicken teriyaki w/ 1/2 California roll & 3 pieces of sushi 2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll	<b>\$20</b>

## Beef

(Served w/miso soup or salad & rice)

<b>Pepper Steak</b> :: Beef stir-fried w/ onion, bell peppers & broccoli	<b>\$16</b>
<b>Szechuan Beef</b> :: Beef stir-fried w/ bell peppers, broccoli, peapods, onions in a brown gravy.	<b>\$16</b>

# Wines & Sake

## By Glass

### Whites

<b>Chardonnay</b> :: Fox Brook Sonoma, California	\$5.00	\$18/btl
<b>Sauvignon Blanc</b> :: La Playa, Chile	\$6.00	\$22/btl
<b>Pinot Grigio</b> :: Due Torri, Italy	\$7.00	\$26/btl

### Reds

<b>Cabernet Sauvignon</b> :: Fox Brook Sonoma, California	\$5.00	\$18/btl
<b>Pinot Noir</b> :: Leese-Fitch, California	\$9.00	\$34/btl
<b>Merlot</b> :: Fox Brook Sonoma, California	\$6.00	\$22/btl

### Sakes

<b>Sake Platinum Limited</b> :: Ozeki :: Junmai Daiginjo :: 750mL	\$8.00	\$30 btl
This is a limited edition sake. Freshly pressed Daiginjo brewed from newly harvested rice. The floral and fruity aromas pair well with sashimi and tempura.		
<b>Rai</b> :: Ozeki :: Junmai :: 750mL	\$7.00	\$25/btl
Ozeki's newly developed brewing process brings out the rich flavors and smooth finish. It is delightful with a wide variety of cuisines from spicy Thai to fried foods.		

### Sakes

<b>Kaguya Hime :: Bamboo Princess</b> :: 300 mL	\$20.00
Floral notes, medium bodied w/ lemongrass, melon, green tea & crisp lychee w/ a smoky character	
<b>Hana Awaka Ozeki :: Sparkling Flower</b> :: 250mL	\$10.00
This exhilarating sparkling sake brings your taste buds alive w/ a cheerful balance of bursting sweetness, bright fruit flavors & tangy bubbles	
<b>One Cup</b> :: 180 mL	\$10.00
Junami sake, full bodied w/ a light & fruity finish	
<b>Sake Platinum Ozeki</b> :: 300mL	\$15.00
Blooming & Floral. Blooming freshness & delicate, smooth flavor w/ refreshing & mellow aromas. Amazing price for the highest grade of sake.	
<b>Osakaya Chobei</b> :: 300mL	\$20.00
This sake is named in honor of Ozeki's founder– Osakaya Chobei. Produced from highly polished rice, this redefined sake exhibits a delicate fruity aroma. Round, full & silky on the palette, w/ an abundance of ripe fruit flavors.	
<b>Junmaishu Kinokuniya Buzaemon</b> :: 300mL	\$12.00
Slowly brewed made w/ "Omachi" rice, which gives a rich & aromatic flavor & "Yamadanishiki" rice, which gives body to the sake. It is not characterized not by a dazzling fragrance but by a gentle taste consisting of a full bodied savory flavor.	
<b>Shiro Sasa :: White Sake :: Nigori (Unfiltered)</b> :: 300mL	\$12.00
This is an unfiltered, milky sake that is sweet & creamy, uniquely different from regular sake.	
<b>Echigo Amakuchi</b> :: Junmai :: 300mL	\$30.00
Sweet Junmai sake from Echigo province, Niigata Japan. It has a mild taste with a smooth aftertaste.	

# Desserts

<u>Ice Cream</u> :: Green Tea & Vanilla	\$3
<u>Tempura Ice Cream</u> ::	\$6
<u>Tempura Cheesecake</u> ::	\$7
<u>Fried Bananas</u> ::	\$3
<u>Fried Bananas w/ Ice Cream</u> ::	\$6

# Drinks

Soda : Coke, Diet Coke, Sprite	\$2.00
Iced Tea :	\$2.00
Hot Tea : Jasmine or Green Tea	\$3.00
Lemonade :	\$2.50
Bottled Water :	\$2.00
Sparkling Water :	\$3.00
Thai Iced Tea :	\$3.00
Thai Iced Coffee :	\$3.00
Hot Coffee :	\$2.00

# Beers

Yuengling	Domestic	::	\$5.00
Yuengling Light	Domestic	::	\$5.00
Singha	Thailand	::	\$5.00
Miller Lite	Domestic	::	\$5.00
Tsing Tao	China	::	\$5.00
Heineken	Holland	::	\$5.00
Chang	Thailand	::	\$5.00
Kawaba Sunrise Ale	Japan	::	\$6.00
Kawaba Snow Weizen	Japan	::	\$6.00
Musashino Pilsner	Japan	::	\$6.00

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# Lunch Specials \$11

Available Tuesday thru Friday 11:30am-2:30pm

Choice of Meat: BEEF, CHICKEN, SHRIMP, VEGETABLE, PORK, STEAMED or FRIED TOFU

## Rice & Noodles

Served w/ Miso Soup or House Salad

**Pad Thai** :: Choice of meat, Thai rice noodles stir fried w/ bean sprouts, scallions, egg & topped w/ ground peanuts

**Lad Nar** :: Choice of meat w/ large flat rice noodles stir fried w/ broccoli topped w/ brown gravy

**Pad See Eiw** :: Choice of meat w/ large flat rice noodles stir fried with garlic, egg & broccoli

**Fried Rice** :: Choice of meat w/ egg & onions

**Lomein** :: Choice of meat stir fried egg noodles & vegetables

## Entrees

Served w/ Miso Soup or House Salad & White Rice or Fried Rice

**Pad Woon Sen** :: Choice of meat stir fried w/ bean thread noodles & mixed vegetables

**Chicken Teriyaki** :: Grilled chicken breast topped w/ teriyaki sauce & served on a bed of steamed vegetables

**Fish Teriyaki** :: Grilled white fish topped w/ teriyaki sauce served on a bed of steamed vegetables

**Chicken or Pork Katsudon** :: Panko breaded & fried cutlet, cooked in a savory & sweet soy dashi broth w/ onions, egg & scallions served over rice

**Chicken or Pork Tonkatsu** :: Panko breaded & fried served w/ tonkatsu sauce on the side w/ a side of steamed vegetables

**Ten Don** :: Shrimp & vegetable tempura served over white rice & drizzled w/ our soy dashi sauce

**Shrimp & Vegetable Tempura** :: Tempura fried shrimp & vegetables w/ tempura sauce on the side

**Ginger or Chili Fish** :: FRIED or STEAMED white fish topped w/ CHILI or GINGER sauce

**Cashew Nut** :: Choice of meat, stir fried w/ onions, pea pods, carrots, bell pepper, celery, mushrooms & topped w/ cashew nut

**Red Curry** :: Choice of meat with zucchini, bamboo shoots, basil & bell peppers

**Panang Curry** :: Choice of meat w/ zucchini, bamboo shoots & bell peppers & peas topped w/ crushed peanuts

**Thai Basil** :: Choice of meat stir fried w/ bamboo shoots, bell peppers, basil & onions w/ house made chili sauce

**Mixed Vegetable** :: Choice of meat stir fried w/ assorted vegetables

**Thai Sweet & Sour** :: Choice of meat w/ pineapple, cucumbers, tomatoes, carrots, bell peppers and onions, stir fried in our Thai sweet & sour sauce

**Sweet & Sour Chicken Chinese** :: Breaded & fried chicken breast nuggets w/ pineapple & bell peppers, tossed in our Chinese sweet & sour sauce

**Honey Garlic Chicken** :: Breaded & fried chicken breast nuggets tossed in house made honey garlic sauce topped with crispy garlic

**Sesame Chicken** :: Breaded & fried chicken breast nuggets tossed in our house made sesame sweet sauce topped with sesame seeds

**General Taos Chicken** :: Breaded & fried chicken breast nuggets tossed in our house made sweet sauce topped with peapods & bell peppers

**Broccoli** :: Choice of meat w/ broccoli & onions stir-fried in our house stir fried sauce

# Lunch Specials

Available Tuesday thru Friday 11:30am-2:30pm

## Sushi & Sashimi Lunch

Served w/ Miso soup or House Salad

* <b>Sushi</b> :: 5 pieces of Sushi & 8 pieces of California Roll	\$15.00
* <b>Sashimi</b> :: 7 pieces of Sashimi & 8 pieces of Spicy Tuna Roll	\$15.00
* <b>Sushi &amp; Sashimi</b> :: 4 pieces of Sushi, 7 pieces of Sashimi & 4 pieces of California Roll	\$15.00
<b>Double Roll</b> :: Choice of two of the following rolls	\$12.00
- California Roll	- Avocado Roll
- * Tuna Roll	- * Spicy Tuna Roll
- Vegetable Roll	- Cucumber Roll
- * Salmon Roll	- * JB Roll

No substitutions please

## Lunch Bento Boxes

* <b>Sushi Bento</b> :: 5 pieces of Sushi (Chef's Choice) 2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll	\$12
* <b>Sashimi Bento</b> :: 7 pieces of Sashimi (Chef's Choice) 2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll	\$12
<b>Tempura Bento</b> :: Fried Shrimp & Vegetables Tempura 2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll	\$12
* <b>JB Bento</b> :: JB Roll 2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll	\$12
* <b>Crunchy Bento</b> :: Crunchy Roll 2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll	\$12
* <b>Chicken Teriyaki Bento</b> :: Chicken teriyaki w/ 1/2 California roll & 3 pieces of sushi 2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll	\$15

No substitutions please