



Payathai

Asian Restaurant

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

www.payathairestaurant.com

We offer Dine-In, Take Out, & Catering

All major credit cards accepted

kitchen last call is 30 minutes before closing

\$10 MINIMUM ON ALL CREDIT CARD PURCHASES

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

SUBSTITUTIONS & EXTRAS MAY RESULT IN ADDITIONAL CHARGES

EXTRA SAUCES WILL BE CHARGED ACCORDINGLY

MENU PRICES ARE SUBJECT TO CHANGE - PLEASE ASK YOUR SERVER FOR ANY CHANGES

Appetizers from the Kitchen

Thai Dumplings	\$8
4 pcs of STEAMED or FRIED house made chicken dumplings	
Shrimp Dumplings	\$8
6 pcs of STEAMED or FRIED Japanese shrimp dumplings	
Gyoza	\$8
6 pcs STEAMED or PAN FRIED Japanese pork dumplings	
Vegetable Spring Rolls	\$6
2 pcs fried & served w/ sweet & sour sauce	
Payathai Spring Rolls	\$9
2 pcs fried house made spring rolls filled w/ chicken, clear noodles, & vegetables. Served w/ cucumber peanut sweet & sour sauce	
Edamame	\$6
Steamed green soybeans seasoned w/ salt	
Add Chili Garlic or Wasabi Garlic	\$7
Calamari	\$9
Tempura squid rings served w/ sweet & sour sauce	
Curry Puffs	\$10
4 pieces of house made fried pastries filled w/ curry spiced chicken, potatoes, & onions. Served w/ cucumber peanut sweet & sour sauce	
Krab Rangoon	\$7
4 pieces house made crispy wontons filled w/ cream cheese, imitation krab, & scallions. Served w/ sweet & sour sauce	
Chicken Satay	\$10
4 pieces grilled curry spiced chicken skewers served w/ peanut sauce & cucumber sweet & sour	
Chicken Wings	\$10
5 pieces breaded & fried & served w/ sweet Thai chili sauce	
Basil Wings	\$13
5 piece chicken wings tossed in chili sauce & topped w/ fried basil	
Soft-shell Crab	\$10
Deep-fried soft-shell crab served w/ ponzu sauce	
Fried Tofu	\$8
Cornstarch coated & fried, served w/ peanut sweet & sour sauce	
Tempura Appetizer	
Traditional Japanese battered & fried shrimp &/or vegetables served w/ traditional sauce	
Shrimp & Vegetables	\$11
Shrimp ONLY	\$11
Vegetable ONLY	\$9

Appetizers from the Sushi Bar

Seaweed Salad	\$8
Chopped spicy krab on top of seaweed salad	
Spicy Krab Salad	\$13
Chopped spicy krab on top of seaweed salad	
Spicy Tuna Salad*	\$13
Chopped spicy tuna on top of seaweed salad	
Tuna Tataki*	\$15
Searched tuna sliced thinly & topped w/ scallions, sesame seeds, masago & ponzu sauce	
Mixed Sunomono*	\$13
Salmon, shrimp, & kani sashimi over thin sliced cucumber, topped w/ sesame seeds & sunomono sauce	
Sashimi Appetizer*	\$15
9 pieces total of tuna, salmon, and escolar	
all Salmon or all Tuna	\$18
Sushi Appetizer*	\$13
1 piece each of tuna, salmon, escolar, shrimp, & kani	
all Salmon or all Tuna	\$15

Ramen

Payathai Ramen	\$17
Fresh Japanese noodles w/ roast pork, scallions, boiled egg, & fish cake in a pork tonkotsu broth	

Salads

Papaya Salad	\$14
Shredded green papaya w/ tomatoes, peanuts & garlic w/ traditional sauce	
Yum Woonsen	\$14
Clear noodles, ground chicken, shrimp, peanuts, bell peppers, cilantro, scallions & red onions w/ traditional sauce	
Nam Sod	\$14
Choice of ground PORK or CHICKEN, red onions, ginger, peanuts, bell peppers, scallions & cilantro w/ traditional sauce	
Laab	\$14
Choice of ground PORK or CHICKEN, roasted rice powder, red onions, scallions & cilantro in traditional sauce	
Num Tok	\$15
Sliced Beef, red onions, roasted rice powder, scallions & cilantro in traditional sauce	
Yum	
Choice of protein w/ red onions, cucumbers, tomatoes, bell peppers, cilantro, & scallions in traditional sauce	
Beef	\$15
Fried Tofu	\$12
House Salad	
Lettuce, carrots, & red cabbage w/ choice of house made GINGER or PEANUT dressing	
Small	\$3
Large	\$6

Soups

Tom Kha					
Thai style hot & sour soup w/ coconut milk, cabbage, onions, mushrooms, scallions, & cilantro					
Chicken, Veggie, or Tofu	Small	\$9	Large	\$18	
Shrimp	Small	\$11	Large	\$20	
Tom Yum					
Thai style hot & sour soup w/ tomato, mushrooms, onions, scallions & cilantro					
Chicken, Veggie, or Tofu	Small	\$8	Large	\$16	
Shrimp	Small	\$10	Large	\$18	
King of the Sea					
Mixed seafood in Tom Yum broth w/ fresh Thai basil					
Small	\$10	Large	\$20		
Miso					
Japanese soybean based broth w/ tofu, scallions & seaweed					
Individual	\$3	Small	\$6	Large	\$11
Egg Drop Soup	Small	\$7	Large	\$14	
Wonton Soup	Small	\$7	Large	\$14	
Hot & Sour	Small	\$7	Large	\$14	
Mixed Vegetable	Small	\$7	Large	\$14	

Noodle Soups

Tom Kha Noodle Soup				
Choice of protein w/ rice noodles in a tom kha broth, with cabbage, onions, mushrooms, cilantro & scallions				
Chicken, Vegetable, or Tofu (steamed or fried)	\$16			
Shrimp	\$18			
Mixed Seafood (shrimp, krab, mussels, & squid)	\$22			
Tom Yum Noodle Soup				
Choice of protein w/ rice noodles in a tom yum broth, with tomatoes, onions, mushrooms, cilantro & scallions				
Chicken, Vegetable, or Tofu (steamed or fried)	\$16			
Shrimp	\$18			
Mixed Seafood (shrimp, krab, mussels, & squid)	\$22			
Curry Noodle Soup	\$16			
Chicken w/ rice noodles, pea pods, & bell peppers in a red curry broth				
Chicken Noodle Soup	\$15			
Chicken w/ rice noodles, bean sprouts, scallions, cilantro & garlic in a clear chicken broth				
Beef Noodle Soup	\$17			
Beef w/ rice noodles, bean sprouts, scallions, cilantro & garlic in a spiced beef broth				

CONSUMER ADVISORY

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THESE ITEMS ARE MARKED WITH AN *ASTERISK*

Fried Rice

(contains eggs, scallions, & onions)

Chicken, Pork, Vegetable, or Tofu (steamed or fried)	\$14
Shrimp or Beef	\$16
House (Chicken, Pork, Beef & Shrimp)	\$18

Basil Fried Rice (*no egg* basil, bell peppers, bamboo, & green curry)	
Chicken, Pork, Vegetable or Tofu (steamed or fried)	\$16
Beef or Shrimp	\$18
House	\$20

Pineapple Cashew Curry Fried Rice (cashews, pineapple, & yellow curry)	
Chicken, Pork, Vegetable or Tofu (steamed or fried)	\$16
Beef or Shrimp	\$18
House	\$20

Noodle Dishes

(choice of miso soup or house salad)

Chicken, Pork, Vegetable, or Tofu (steamed or fried)	\$18
Shrimp or Beef	\$19
House (Chicken, Pork, Beef & Shrimp)	\$21

Pad Thai Thai rice noodle stir fried w/ house made sauce, bean sprouts, scallions, egg, & topped w/ ground peanuts	
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Pad See Eiw Thick Thai rice noodles stir fried w/ house made sauce, broccoli & egg	
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Lad Nar Thick Thai rice noodles lightly fried & topped w/ broccoli in a brown gravy	
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Drunken Noodles Thick Thai rice noodles stir fried w/ house made chili sauce, basil, onions, & bell peppers	
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Lo Mein Soft Chinese egg noodles stir fried w/ house made sauce & mixed vegetables	
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Yaki Udon Japanese thick noodles stir fried /w house made sauce & mixed vegetables	
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Yaki Soba Japanese soba noodles stir fried /w house made sauce & mixed vegetables	
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Classic Stir-Fry

(choice of miso soup or house salad) (served w/ white rice)

Chicken, Pork, Vegetable, or Tofu (steamed or fried)	\$18
Shrimp or Beef	\$19
House (Chicken, Pork, Beef & Shrimp)	\$21

Mixed Vegetables Bok choy, broccoli, pea pods, zucchini, carrots, celery, bamboo, beansprouts, scallions, onions, & mushrooms in a brown sauce	
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Thai Basil Onions, bell peppers, bamboo shoots & basil in our house made chili sauce	
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Pad Woon Sen Thai bean thread noodles stir-fried w/ house made sauce, egg, & mixed vegetables	
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Cashew Nut Bell peppers, pea pods, celery, carrots, onions, scallions & mushrooms in a brown sauce	
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Ginger - Fresh ginger, onions, carrots, celery, pea pods, scallions, mushrooms & bell peppers in a brown sauce	
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Pepper Garlic Choice of protein stir fried w/ our pepper garlic sauce on top of broccoli, carrots, & cabbage, & topped w/ crispy garlic & scallions	
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Broccoli Choice of protein stir fried w/ broccoli & onions in a brown sauce	
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Chop Suey Bok choy, broccoli, pea pods, zucchini, carrots, celery, beansprouts, scallions, onions, & mushrooms in a brown sauce w/ sesame oil	
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Curry

(choice of miso soup or house salad) (served w/ white rice)

Chicken, Pork, Vegetable, or Tofu (steamed or fried)	\$19
Shrimp or Beef	\$20
House (Chicken, Pork, Beef & Shrimp)	\$21

Panang Bell peppers, zucchini, bamboo, & green peas in a peanut Coconut red curry topped w/ ground peanuts	
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Red Bell peppers, zucchini, bamboo, & Thai basil in a red coconut curry	
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Green Bell peppers, zucchini, bamboo, & Thai basil in a green coconut curry	
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Massaman Potatoes, onions, peanuts, & avocado in a mildly spiced coconut curry	
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Jungle Mixed vegetables & Thai basil in a very spicy curry broth without coconut milk	
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Specialties of the House

(choice of miso soup or house salad) (served w/ white rice)

Lovely Duck Crispy duck topped w/ your choice of ginger, basil or chili sauce	\$34
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Sweet Dream Grilled chicken breast over broccoli, carrots, & cabbage & topped w/ our homemade peanut sauce & ground peanuts	\$19
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Chicken Katsu 2 piece Japanese style panko crusted chicken breast cutlets deep fried & served w/ broccoli, carrots, & cabbage & Japanese BBQ sauce	\$19
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Sesame Chicken Battered & fried chicken chunks tossed in our house made honey sauce & topped w/ sesame seeds	\$18
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Honey Garlic Chicken Battered & fried chicken chunks tossed in our house made honey sauce & topped w/ crispy garlic	\$18
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General Tao's Chicken Battered & fried chicken chunks tossed in our house made honey sauce w/ bell peppers & pea pods	\$18
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Chinese Sweet & Sour Chicken Battered & fried chicken chunks tossed in our house made sweet & sour sauce w/ pineapples & bell peppers	\$18
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Thai Sweet & Sour Chicken Sliced chicken breast, pineapple, tomato, cucumber, bell peppers, carrots, onions, & scallions, stir fried in our house made Thai sweet & sour sauce	\$18
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Deep Blue Sea Mixed seafood cooked w/ bell peppers, zucchini, bamboo shoots, & basil in a red curry sauce	\$22
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Volcano Shrimp Grilled shrimp, cabbage, carrots, & broccoli topped w/ our house made chili sauce	\$20
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Friendly Fish Steamed or Fried Swai w/ your choice of chili, ginger, or basil sauce	\$21
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Payathai Delight Mixed seafood stir fried w/ fresh ginger, onions, carrots, celery, pea pods, scallions, mushrooms, bell peppers, bok choy, & cashews in a brown sauce	\$22
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Twin Soft Shell Crab 2 fried soft shell crabs over cabbage, carrots, & broccoli, topped w/ our house made chili sauce	\$20
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Pepper Steak Sliced beef, onions, bell peppers, & broccoli stir fried in a brown sauce	\$20
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Szechuan Beef Sliced beef, onions, bell peppers, carrots, broccoli, & pea pods in a brown sauce	\$20
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Tempura Dinner Traditional Japanese battered & fried shrimp & vegetables served w/ traditional sauce	\$22
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Specialty Rolls

American Dream Roll	\$18
Shrimp tempura, salmon tempura, cucumber, lettuce, asparagus I/O w/ avocado & eel sauce	
Birthday Roll	\$16
Shrimp tempura, eel, asparagus, avocado, cucumber I/O topped w/ eel sauce	
Chicago Roll*	\$16
Fried salmon skin, cream cheese, masago, scallion, topped w/ spicy tuna	
Shrimp Tempura Roll	\$12
Shrimp tempura, avocado, cucumber, & asparagus, topped w/ eel sauce	
Crunchy Roll*	\$17
Salmon, cream cheese, kani, avocado & asparagus DEEP FRIED & topped w/ eel sauce	
Dancing Eel Roll	\$15
California roll w/ baked eel on top	
Dancing Shrimp Roll	\$15
California roll topped w/ shrimp	
Dirty Old Man Roll*	\$16
California roll topped w/ spicy tuna	
Dragon Roll	\$16
Shrimp tempura, cream cheese, asparagus, & cucumber I/O w/ avocado & eel sauce on top	
Firecracker Roll*	\$16
Spicy tuna, tempura crunch, asparagus & avocado, I/O w/ masago	
First Love Roll*	\$15
Eel, avocado & kani I/O w/ salmon on top.	
Volcano Roll	\$16
California roll topped w/ baked seafood & eel sauce	
Super Spicy Tuna Roll*	\$15
Spicy tuna roll w/ tuna on top	
Lobster Monster Roll*	Market Price
Tempura lobster tail, asparagus, avocado & cucumber I/O w/ masago, spicy mayo & eel sauce	
Lobster Volcano Roll	Market Price
Jumbo California roll topped w/ baked lobster & kani, eel sauce, scallions & sesame seeds	
No Name Roll*	\$15
Shrimp tempura, avocado, cucumber & asparagus I/O w/ tuna on top	
Sex on the Moon Roll*	\$19
Shrimp tempura, kani, cream cheese, asparagus, cucumber, avocado inside out w/ tuna, tempura crunch, scallion, masago, eel sauce & spicy mayo on top	
Palm Beach Roll*	\$22
Shrimp tempura, kani, cream cheese, asparagus, cucumber, avocado inside out w/ spicy tuna, tempura crunch, scallion, masago, eel sauce & spicy mayo on top	
Payathai Roll*	\$20
Shrimp tempura, spicy tuna, avocado, asparagus & cucumber, topped w/ yellowtail, tempura crunch, spicy mayo, eel sauce, scallions & masago	
Chicken Katsu Roll	\$15
Panko fried chicken, carrots, & cucumber, inside out, topped w/ eel sauce	
Rainbow Roll*	\$15
California roll topped w/ tuna, salmon & escolar	
Rock N Roll*	\$15
Shrimp tempura, eel, mayo, avocado, asparagus, cucumber, inside out /w masago	
Spider Roll*	\$18
Fried soft-shell crab, avocado, scallions & masago topped w/ eel sauce	

Cucumber Wrapped Rolls

Cutie Roll*	\$14
Tuna, kani, asparagus, avocado, masago & scallions rolled in cucumber topped w/ ponzu sauce	
KC Roll*	\$14
Salmon, kani, asparagus, cream cheese rolled in cucumber topped w/ ponzu sauce	
Kani Sunomono Roll	\$12
Kani & asparagus rolled in cucumber & topped w/ sunomono sauce	

Hand Roll-Coned Shaped Traditional Roll-Cut into pieces

8 Piece Rolls Inside Out

California Roll	Hand Roll \$6	Traditional Roll \$9
Imitation krab, avocado & cucumbers		
JB Roll*	Hand Roll \$6	Traditional Roll \$10
Salmon & cream cheese		
Negi Hama Roll*	Hand Roll \$6	Traditional Roll \$10
Yellowtail & scallion		
Salmon Skin Roll*	Hand Roll \$5	Traditional Roll \$9
Crispy salmon skin w/ cucumber, avocado, masago & eel sauce		
Spicy Tuna Roll*	Hand Roll \$6	Traditional Roll \$10
Spicy tuna w/ avocado		
Spicy Krab Roll	Hand Roll \$6	Traditional Roll \$10
Spicy krab w/ avocado		
Spicy Salmon Roll*	Hand Roll \$6	Traditional Roll \$10
Spicy salmon w/ avocado		
Vegetable Roll	Hand Roll \$5	Traditional Roll \$9
Carrot, cucumbers, kampyo & avocado		
Eel Roll	Hand Roll \$6	Traditional Roll \$10
Eel w/ cucumbers		

6 Piece Rolls Seaweed Outside

Cucumber	Hand Roll \$5	Traditional Roll \$7
Avocado	Hand Roll \$5	Traditional Roll \$7
Salmon*	Hand Roll \$5	Traditional Roll \$7
Tuna*	Hand Roll \$5	Traditional Roll \$7

Sushi/Sashimi Entrees*

(Chef's Choice/No Substitutions)(Choice of miso soup or salad)

Chirashi	\$25
Assorted sashimi on a bed of sushi rice	
Sashimi Regular	\$32
12 pieces of sashimi	
Sashimi Deluxe	\$44
16 pieces of sashimi	
Sushi Regular	\$27
8 pieces of sushi + tuna roll	
Sushi Deluxe	\$40
10 pieces of sushi + tuna roll + California roll	
Tug Boat	\$55
7 pieces of sushi + 9 pieces of sashimi + California Roll	
Love Boat	\$90
12 pieces of sushi + 14 pieces of sashimi + California roll + JB roll	
Titanic	\$125
18 pieces of sushi + 20 pieces of sashimi + Rainbow Roll + Tuna Roll + JB Roll	

Sushi/Sashimi Pieces

\$2 per piece	\$3 per piece
Krab	Eel
Tamago (Egg Omelet)	Masago*
Shrimp (Cooked)	Escolar*
	Salmon*
	Tuna*
	Hamachi* (Yellowtail)

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Sushi Bowls

(wasabi, sushi ginger, & soy sauce come on the side)

Sex on the Moon Sushi Bowl* \$20

Shrimp tempura, asparagus, cream cheese, kani, tuna, cucumber & avocado on top of sushi rice, topped w/ tempura crunch, sesame seeds, masago, scallions, spicy mayo & eel sauce

Crunchy Sushi Bowl* \$18

Salmon, cream cheese, kani, avocado, & asparagus on top of sushi rice, topped w/ tempura crunch, sesame seeds, & eel sauce

Payathai Sushi Bowl* \$21

Shrimp tempura, spicy tuna, yellowtail, asparagus, cucumber, & avocado on top of sushi rice, topped w/ tempura crunch, masago, scallions, sesame seeds, spicy mayo, & eel sauce

Build Your Own Sushi Bowl*

Starting at \$15

(wasabi, sushi ginger, & soy sauce come on the side)

Choose a base:

Sushi Rice Brown Rice +\$2 House Salad +\$3

Choose one protein: (extra protein +\$3)

Tuna*	Spicy Tuna*	Yellowtail*
Salmon*	Spicy Salmon*	Shrimp Tempura
Kani	Spicy Kani	

Choose your toppings:

Edamame	Cucumber	Seaweed Salad
Masago	Scallions	Sesame Seeds
Tempura Crunch	Crispy Shallots	Crispy Garlic
Avocado +\$1	Cream Cheese +\$1	Asparagus

Choose Additional Sauces: (+\$1 each)

Spicy Mayo Eel Sauce Kimchee Sauce
Ginger Dressing

Teriyaki

Choice of protein served over broccoli, cabbage, & carrots & topped w/ our house made teriyaki sauce & sesame seeds (choice of miso soup or house salad)(comes w/ white rice)

Steak Teriyaki \$25

Grilled Ribeye steak

Chicken Teriyaki \$19

Grilled chicken breast

Salmon Teriyaki \$20

Grilled salmon

Bento Boxes

(choice of miso soup or house salad)(comes w/ white rice)

Chicken Teriyaki Bento \$30

Chicken Teriyaki + shrimp & vegetable tempura + 2 piece shrimp dumpling + 1 piece vegetable spring roll + edamame

Steak Teriyaki Bento \$33

Steak Teriyaki + shrimp & vegetable tempura + 2 piece shrimp dumpling + 1 piece vegetable spring roll + edamame

Salmon Teriyaki Bento \$31

Salmon Teriyaki + shrimp & vegetable tempura + 2 piece shrimp dumpling + 1 piece vegetable spring roll + edamame

Sesame Chicken Bento \$27

Sesame Chicken + shrimp & vegetable tempura + 2 piece shrimp dumpling + 1 piece vegetable spring roll + edamame

Honey Garlic Chicken Bento \$27

Honey Garlic Chicken + shrimp & vegetable tempura + 2 piece shrimp dumpling + 1 piece vegetable spring roll + edamame

Sushi Bento Boxes

(choice of miso soup or house salad)

Crunchy Roll Bento* \$26

6 piece Crunchy Roll + 4 piece california roll + 2 piece shrimp dumpling + 1 piece vegetable spring roll + seaweed salad

Sushi Maki Bento* \$24

Choice of traditional roll + 4 piece california roll + 2 piece shrimp dumpling + 1 piece vegetable spring roll + seaweed salad

Sashimi Bento* \$29

9 piece sashimi + 4 piece california roll + 2 piece shrimp dumpling + 1 piece vegetable spring roll + seaweed salad

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Drink Menu

Wine

<u>White</u>	<u>Glass</u>	<u>Bottle</u>
Chardonnay – Fox Brook Sonoma, California	\$7	\$25
Pinot Grigio – Due Torri Venezie, Italy	\$9	\$30
Sauvignon Blanc – Maison Nicolas 2023 Côtes de Gascogne, France	\$9	\$30
Riesling – Fetzer Vineyards Hopland, Mendocino County, California	\$7	\$25
Riesling – Shades of Blue Mosel, Germany	\$7	\$25
<u>Red</u>		
Cabernet Sauvignon - Fox Brook Fox Brook Sonoma, California	\$7	\$25
Merlot - Fox Brook Sonoma, California	\$7	\$25
Pinot Noir – Angeline Vineyards Russian River Valley, California	\$9	\$30
<u>Plum</u>		
Hakutsuru Plum Wine Kinki, Hyogo, Japan	\$8	

Sake (Japanese Rice Wine)

Junmai – (Pure Rice Wine)

House Sake Go (Hot) Hollister, California	Small \$7	Large \$14
Chika Sake Cup 200 mL Hakutsuru Sake Brewing Co, Kobe, Japan		\$10
Kaguya Hime “Bamboo Princess” 300 mL Yamamoto Honke, Kyoto, Japan		\$22

Junmai Ginjo – (Premium Pure Rice Wine)

Kinokuniya Bunzaemon 300mL Nakano Brewing Co, Wakayama, Japan		\$14
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Nigori - (Cloudy)

Hakushika “Kuromatsu” Snow Beauty 300mL Tatsuum-Honke Brewing Co, Hyogo, Japan		\$13
Sayuri “Little Lily” 300 mL Hakutsuru Sake Brewing Co, Kobe, Japan		\$12
Ozeki Nigori Strawberry 300 mL Hollister, California		\$22
Ozeki Nigori Pineapple 300 mL Hollister, California		\$22
Ozeki Nigori Yuzu 300 mL Hollister, California		\$22

Sparkling

Hana Awaka “Sparkling Flower” 250mL Hyogo, Japan		\$20
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Beer

Imported

Singha	Thailand	\$6
Sapporo Silver 650mL	Japan	\$12
Asahi	Japan	\$6
Heineken	Netherlands	\$6

Craft Brewed

Kawaba Sunrise Ale	Japan	\$8
Kawaba Snow Weizen	Japan	\$8
Kawaba Twilight Ale	Japan	\$8
Kawaba Pearl Pilsner	Japan	\$8

Domestic

Yuengling	Pennsylvania	\$5
Coors Light	Colorado	\$5
Miller Lite	Milwaukee	\$5
Miller High Life	Milwaukee	\$5

Non Alcoholic Drinks

<u>Thai Iced Tea</u>	\$4
<u>Thai Iced Coffee</u>	\$4

Soda

Coke, Diet Coke, Coke ZERO, Ginger Ale, Sprite, Or Sprite ZERO	\$3
Ramune Japanese Soda Original	\$4
Gold Peak Sweet Tea 18.5oz Bottle	\$3
Unsweetened Iced Tea	\$3
ITO EN Cold Green Tea bottle 16.9oz Bottle	\$4
Lemonade	\$3
Izumi MTN WTR Sparkling Water – Mt. Fuji	\$4
Bottled Spring Water	\$3

Hot Tea

Jasmine Tea, Green Tea, or Decaffeinated	\$4
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\$13 Lunch Specials

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

Noodle Dishes

(served w/ choice of miso soup or house salad)

Choice of Chicken, Pork, Vegetable, Steamed Tofu, or Fried Tofu (Beef or Shrimp add \$2)

Pad Thai

Thai rice noodle stir fried w/ house made sauce, bean sprouts, scallions, egg, & topped w/ ground peanuts

Pad See Eiw

Wide Thai rice noodles stir fried w/ house made sauce, broccoli & egg

Pad Woon Sen

Thai bean thread noodles stir-fried w/ house made sauce, egg, & mixed vegetables

Lo Mein

Soft Chinese egg noodles stir fried w/ house made sauce & mixed vegetables, finished w/ sesame oil

Yakisoba

Japanese soba noodles stir fried /w house made sauce & mixed vegetables

Drunken Noodles

Wide Thai rice noodles stir fried w/ house made chili sauce, basil, onions, scallions, & bell peppers

Classic Stir-Fry

(served w/ white rice & choice of miso soup or house salad)(substitute for egg fried rice for \$1)

Choice of Chicken, Pork, Vegetable, Steamed Tofu, or Fried Tofu (Beef or Shrimp add \$2)

Mixed Vegetables

Bok choy, broccoli, pea pods, zucchini, carrots, celery, bamboo, beansprouts, scallions, onions & mushrooms in a brown sauce

Thai Basil

Onions, bell peppers, bamboo shoots & basil in our house made chili sauce

Cashew Nut

Bell peppers, pea pods, celery, carrots, onions, scallions & mushrooms in a brown sauce

Ginger

Fresh ginger, onions, carrots, celery, pea pods, scallions, mushrooms & bell peppers in a brown sauce

Broccoli

Broccoli & onions in a brown sauce

Teriyaki

(served w/ white rice & choice of miso soup or house salad)(substitute for egg fried rice for \$1)

Chicken

Grilled chicken breast over broccoli, cabbage & carrots, topped w/ our house made teriyaki sauce

Specialties of the House

(served w/ white rice & choice of miso soup or house salad)(substitute for egg fried rice for \$1)

Sesame Chicken

Battered & fried chicken chunks tossed in our house made honey sauce & topped w/ sesame seeds

Honey Garlic Chicken

Battered & fried chicken chunks tossed in our house made honey sauce & topped w/ crispy garlic

General Tso's Chicken

Battered & fried chicken chunks tossed in our house made honey sauce w/ bell peppers & pea pods

Chinese Sweet & Sour Chicken

Battered & fried chicken chunks tossed in our house made sweet & sour sauce w/ pineapples & bell peppers

Thai Sweet & Sour Chicken

Sliced chicken breast, pineapple, tomato, cucumber, bell peppers, carrots, onions, & scallions, stir fried in our house made Thai sweet & sour sauce

Chicken Katsu

Panko crusted chicken cutlet deep fried & served w/ broccoli, carrots, & cabbage w/ a side of Japanese BBQ sauce

Katsudon

Panko crusted chicken cutlet deep fried, cooked in a savory sweet soy dashi broth w/ onions, egg, & scallions over rice

Shrimp & Vegetable Tempura

Tempura fried shrimp & vegetables served w/ our traditional dipping sauce on the side

\$13 Lunch Specials (cont.)

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

Fried Rice (contains eggs, scallions, & onions) (choice of miso soup or house salad)

Choice of Chicken, Pork, Vegetable, Steamed Tofu or Fried Tofu (Beef or Shrimp add \$2)

Curry (served w/ white rice)(choice of miso soup or house salad)(substitute for egg fried rice for \$1)

Choice of Chicken, Pork, Vegetable, Steamed Tofu or Fried Tofu (Beef or Shrimp add \$2)

Panang

Bell peppers, zucchini, bamboo, & green peas in a peanut coconut red curry topped w/ ground peanuts

Red

Bell peppers, zucchini, bamboo, & Thai basil in a red coconut curry

Sushi Lunch Special \$17

Double Roll Lunch (choice of miso soup or house salad)

You pick 2:

California Roll	Spicy Krab Roll	Tuna Roll*	Avocado Roll
Spicy Tuna Roll*	Vegetable Roll	Cucumber Roll	
Spicy Salmon Roll *	JB Roll*	Salmon Roll*	

CONSUMER ADVISORY

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THESE ITEMS ARE MARKED WITH AN *ASTERISK*

Desserts

<u>Ice Cream</u>	\$4
Green Tea, Red Bean, or Vanilla	
<u>Tempura Ice Cream</u>	\$8
<u>Tempura Cheesecake</u>	\$8
<u>Fried Bananas</u>	\$4
Add ice cream	\$7
<u>Mango w/ Coconut Sticky Rice</u>	\$10
<u>Green Tea Boba Mochi – 3 pieces</u>	\$5