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

Summer Roll: (non fried) Rice paper roll w/ imitation krab, lettuce, rice noodles, carrots, basil & cucumber $8

Thai Dumplings: STEAMED or FRIED 4 pieces $6
chicken dumplings

Shrimp Dumplings: STEAMED or FRIED 6 pieces $7

Gyoza: STEAMED or PAN FRIED $6
Japanese Pork Dumplings

Tempura: Battered & deep-fried w/ traditional dipping sauce
- Shrimp & Vegetables $9
- Shrimp ONLY $9
- Vegetable ONLY $7

Vegetable Spring Roll: 2 pieces (fried) $4

Payathai Spring Roll: Ground chicken, clear noodle, carrot, onion & mushroom 2 pieces (fried) $8

Edamame: Steamed young soybeans finished w/ salt $5

Calamari: Deep-fried squid rings w/ sweet & sour dipping sauce $8

Curry Rangoon: Fried pastry filled w/ ground chicken sweet potato, onion and yellow curry. 4 pieces $8

Krab Rangoon: filled w/ cream cheese, imitation krab, & scallions in wonton wrapper 4 pieces $5

Chicken Satay: Marinated chicken skewers served w/ peanut sauce & cucumber salad 4 pieces $8

Basil Wings: Wings tossed in basil sauce 6 pieces $9

Chicken Wings: served w/ sweet chili sauce 6 pieces $8

Soft-shell Crab: Deep-fried soft-shell crab served w/ a ponzu sauce $8

Fried Tofu: w/ sweet & sour sauce w/ crushed peanuts on top $8

Appetizers from the Sushi Bar

Hiyashi Wakame: Seaweed Salad $6

*Spicy Tuna Salad: Chopped spicy tuna on top of seaweed salad $10

* Spicy Gumbo Salad: Mixed seafood in a spicy sauce on top of seaweed salad $10

* Tuna Tataki: Seared tuna sliced thinly & topped w/ ponzu sauce $10

* Mixed Sunomono: A variety of seafood sliced thinly over a bed of cucumbers topped w/ sunomono sauce $8

* Sashimi Appetizer: 6 pieces of assorted fish - all Salmon or all Tuna $10

* Sushi Appetizer: 5 pieces of assorted fish - all Salmon or all Tuna $8

Salads

Papaya Salad: Young green papaya w/ tomatoes, peanuts, garlic w/ citrus sauce $8

Yum Woonsen: Clear noodles, ground chicken, shrimp bell peppers, cilantro, scallions & red onions tossed in a citrus lime sauce $8

Nam Sod: Ground PORK or CHICKEN mixed w/ onions, ginger, peanuts, bell pepper in a citrus lime sauce $8

Laab: Ground PORK or CHICKEN salad topped w/ roasted rice powder, red onions, scallions & cilantro in a citrus sauce $8

Num Tok: Beef & onion salad topped w/ roasted rice powder & a citrus lime sauce $9

Yum: Salad w/ red onions, cucumbers, tomatoes, bell peppers, cilantro, scallions tossed in a chilli-lime sauce - Beef $12
- Tofu $9

House Salad: Lettuce, carrots Small $2 Large $4 & red cabbage choice of GINGER or PEANUT dressing

Soups

Mixed Vegetables: Small $4 Large $8

Tom Kha: Thai style hot & sour soup w/ coconut milk
- Chicken Small $6 Large $12
- Shrimp Small $7 Large $14

Tom Yum: Thai style hot & sour soup with tomato and mushrooms -Chicken Small $5 Large $10
- Shrimp Small $6 Large $12

King of the Sea: Small $9 Large $15
Mixed seafood in a thai style hot & sour broth

Egg Drop Soup: Small $5 Large $10

Wonton Soup: Small $5 Large $10

Hot & Sour: Small $6 Large $12

Miso: Small $3 Large $6

Noodle Soups

Curry Noodle Soup $12
Thai rice noodles w/ chicken & red curry broth, w/peapods & bell peppers

Hot & Sour Seafood Noodle Soup $15
Mixed seafood in a Thai hot & sour broth

Chicken Noodle Soup $10
Thai rice noodles, bean sprouts, scallions & garlic in a chicken broth

Beef Noodle Soup $12
Thai rice noodles, bean sprouts, scallion & basil in a beef broth

Payathai Ramen $15
Pork tonkotsu broth w/ roast pork, scallions, boiled egg & fish cake

Roast Duck Noodle Soup $15
Bean sprouts, scallions, fried garlic & cilantro

Jackpot Wonton Noodle Soup $15
Wontons, egg noodles, roast pork, fried garlic, scallion & cilantro

Tempura Udon Noodle Soup $15
Shrimp & vegetable tempura on top of udon noodle soup

Fried Rice
(contains eggs, scallions, & onions)

Chicken, Pork, Vegetable or Tofu $14

Shrimp or Beef $16

House (Chicken, Pork, Beef & Shrimp) $18

Basil Fried Rice
Chicken, Pork, Vegetable or Tofu $14
Beef or Shrimp $16
House $19
Seafood $19

Pineapple Cashew Curry Fried Rice $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)

New York Steak: $20
Salmon: $18
Chicken Breast: $16
**Specialty Rolls**

**American Dream** :: Shrimp tempura, salmon tempura, cucumber, lettuce, asparagus I/O w/ avocado & eel sauce

**Birthday** :: Shrimp tempura, eel, asparagus, avocado, cucumber I/O topped w/ eel sauce

* **Chicago Roll** :: Fried salmon skin, cream cheese, masago, scallion, topped w/ spicy tuna.

* **Chicken Katsu Roll** :: Panko fried chicken, carrots, & cucumber I/O w/ eel sauce

**Coral Reef** :: Fried fish, onions, avocado, asparagus, cucumber & mayo I/O

* **Crunchy** :: Salmon, cream cheese, kani, avocado & asparagus & FRIED & topped w/ eel sauce.

* **Cutie** :: Tuna, kani, asparagus, avocado, masago, scallions rolled in cucumber topped w/ ponzu sauce

**Dancing Eel** :: California roll w/ baked eel on top

**Dancing Shrimp** :: California roll topped w/ shrimp

* **Dirty Old Man** :: California roll topped w/ spicy tuna

**Dragon** :: Shrimp tempura, cream cheese, asparagus, & cucumber I/O w/ avocado & eel sauce on top

* **Firecracker** :: Spicy tuna, tempura crunch, asparagus & avocado, I/O w/ masago

* **First Love Roll** :: eel, avocado & kani I/O w/ salmon on top.

* **Futomaki** :: Kampyo, tamago, kani, cucumber, avocado & masago

* **Kani Sunomono** :: Kani & asparagus rolled in cucumber & topped w/ sunomono sauce

* **KC** :: Salmon, kani, asparagus, cream cheese rolled in cucumber topped w/ ponzu sauce

* **Lobster Monster** :: Tempura lobster tail, asparagus & avocado & cucumber I/O w/ masago, spicy mayo & eel sauce & accompanied w/ pieces of tempura lobster

**Lobster Volcano Roll** :: Jumbo California roll topped w/ baked lobster & kani w/ eel sauce, scallion & sesame seeds.

* **Mexican** :: Shrimp tempura, lettuce, avocado, scallions & spicy mayo I/O w/ masago

* **No Name** :: Shrimp tempura, avocado, cucumber & asparagus I/O w/ tuna on top

* **Palm Beach Roll** :: Shrimp tempura, kani, cream cheese, asparagus, cucumber, avocado I/O w/ spicy tuna, & scallion on top

* **Paythai Roll** :: Shrimp tempura, spicy tuna, avocado asparagus & cucumber, topped w/ Hamachi, tempura crunch spicy mayo, eel sauce, scallions & masago.

* **Queen Roll** :: Tuna, salmon, escol, eel, tamago, asparagus, kani, cream cheese & shrimp. Wrapped in seaweed w/out rice, deep fried, topped w/ spicy mayo, eel sauce, scallions & masago.

* **Rainbow** :: California roll topped w/ tuna, salmon & escolar

* **Rock-N Roll** :: Shrimp tempura, eel, mayo, avocado, asparagus, cucumber, I/O w/ masago

* **Sex on the Moon** :: Shrimp tempura, kani, cream cheese, asparagus, cucumber, avocado I/O w/ tuna, tempura crunch, scallion, masago, eel sauce & spicy mayo on top

* **Spider** :: Fried soft-shell crab, avocado, scallions & masago topped w/ eel sauce.

* **Super Spicy Tuna Roll** :: Spicy tuna roll w/ tuna on top

**Volcano** :: California roll topped w/ baked seafood

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

**California** :: Imitation krab, avocado & cucumbers

Hand Roll $5

**JB** :: Salmon & cream cheese

Hand Roll $5

**Negi Hana** :: Yellowtail & scallion

Hand Roll $5

**Salmon Skin** :: w/ cucumber, avocado & masago w/ eel sauce

Hand Roll $5

**Spicy Tuna** :: w/ avocado

Hand Roll $5

**Vegetable Roll** :: Carrot, cucumbers, kampyo & avocado

Hand Roll $5

**Avocado** :: seaweed outside

Hand Roll $5

**Eel** :: w/ cucumbers

Hand Roll $6

**Cucumber** :: seaweed outside

Hand Roll $6

**Salmon** :: seaweed outside

Hand Roll $6

**Tuna** :: seaweed outside

Hand Roll $6

**Lobster Tempura Roll** :: Shrimp tempura, avocado, cucumber & asparagus, topped w/ eel sauce

Hand Roll $6

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

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**Negi Hana** :: Yellowtail & scallion

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**Salmon Skin** :: w/ cucumber, avocado & masago w/ eel sauce

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**Spicy Tuna** :: w/ avocado

Hand Roll $5

**Vegetable Roll** :: Carrot, cucumbers, kampyo & avocado

Hand Roll $5

**Avocado** :: seaweed outside

Hand Roll $5

**Eel** :: w/ cucumbers

Hand Roll $6

**Cucumber** :: seaweed outside

Hand Roll $6

**Salmon** :: seaweed outside

Hand Roll $6

**Tuna** :: seaweed outside

Hand Roll $6

**Lobster Tempura Roll** :: Shrimp tempura, avocado, cucumber & asparagus, topped w/ eel sauce

Hand Roll $6

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**Sushi/Sashimi Entrees**

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

* **Chirashi** :: Assorted seafood on a bed of sushi rice $20

* **Sashimi Regular** :: 12 pieces of assorted fish $24

* **Sashimi Deluxe** :: 16 pieces of assorted fish $26

* **Sushi Regular** :: 8 pieces of assorted fish & a tuna roll $24

* **Sushi Deluxe** :: 10 pieces of assorted fish w/ a Tuna roll and a California roll $26

* **Tug Boat** :: 7 pieces of sushi, 9 pieces of sashimi and a California Roll (SERVES 1-2) $30

* **Love Boat** :: 12 pieces of sushi, 14 pieces of sashimi a California roll and a JB roll (SERVES 2-3) $65

* **Titanic** :: 18 pieces of sushi, 20 pieces of sashimi, a Rainbow Roll, Tuna Roll & a JB Roll (SERVES 3-4) $85

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**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

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* **Love Boat** :: 12 pieces of sushi, 14 pieces of sashimi a California roll and a JB roll (SERVES 2-3) $65

* **Titanic** :: 18 pieces of sushi, 20 pieces of sashimi, a Rainbow Roll, Tuna Roll & a JB Roll (SERVES 3-4) $85
Classic Stir-Fry
(Served w/miso soup or salad & rice)
- Chicken, Pork or Tofu $14
- Shrimp or Beef $16
- Squid $18
- House (Chicken, Pork, Beef & Shrimp) $18
  - 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)
- Chicken, Pork or Tofu $14
- Shrimp or Beef $16
- House (Chicken, Pork, Beef & Shrimp) $18
  - 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 Ew: 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.
  - Yakitori: Japanese style thick noodles stir fried with mixed vegetables.
  - Yakisoba: Japanese soba noodles stir fried with mixed vegetables.

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

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

Curries
(Served w/miso soup or salad & rice)
- Chicken, Pork or Tofu $14
- Shrimp or Beef $16
- House (Chicken, Pork, Beef & Shrimp) $18
  - 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.

Noodle Dishes
(served w/miso soup or salad)
- Chicken, Pork or Tofu $14
- Shrimp or Beef $16
- House (Chicken, Pork, Beef & Shrimp) $18
  - 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 Ew: 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.
  - Yakitori: Japanese style thick noodles stir fried with mixed vegetables.
  - Yakisoba: Japanese soba noodles stir fried with mixed vegetables.

Bento Boxes
(Served w/miso soup or salad & rice)
- * Payathai Bento: Steak teriyaki, shrimp & vegetable tempura w/ Sushi or Sashimi $24
- * Chicken Teriyaki Bento: 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 $20

Bento Boxes
(Served w/miso soup or salad & rice)
- * Payathai Bento: Steak teriyaki, shrimp & vegetable tempura w/ Sushi or Sashimi $24
- * Chicken Teriyaki Bento: 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 $20

Beef
(Served w/miso soup or salad & rice)
- Pepper Steak: Beef stir-fried w/ onion, bell peppers & broccoli $16
- Szechuan Beef: Beef stir-fried w/ bell peppers, broccoli, peapods, onions in a brown gravy. $16
**Wines & Sake**

**By Glass**

**Whites**

**Chardonnay** :: Fox Brook Sonoma, California

[$5.00] [$18/btl]

**Sauvignon Blanc** :: La Playa, Chile

[$6.00] [$22/btl]

**Pinot Grigio** :: Due Torri, Italy

[$7.00] [$26/btl]

**Reds**

**Cabernet Sauvignon** :: Fox Brook Sonoma, California

[$5.00] [$18/btl]

**Pinot Noir** :: Leese-Fitch, California

[$9.00] [$34/btl]

**Merlot** :: Fox Brook Sonoma, California

[$6.00] [$22/btl]

**Sakes**

**Sake Platinum Limited** :: 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.

**Rai** :: 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.

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**Kaguya Hime** :: Bamboo Princess :: 300 mL

[$20.00]

Floral notes, medium bodied w/ lemongrass, melon, green tea & crisp lychee w/ a smoky character

**Hana Awaka Ozeki** :: Sparkling Flower :: 250mL

[$10.00]

This exhilarating sparkling sake brings your taste buds alive w/ a cheerful balance of bursting sweetness, bright fruit flavors & tangy bubbles

**One Cup** :: 180 mL

[$10.00]

Junami sake, full bodied w/ a light & fruity finish

**Sake Platinum Ozeki** :: 300mL

[$15.00]

Blooming & Floral. Blooming freshness & delicate, smooth flavor w/ refreshing & mellow aromas. Amazing price for the highest grade of sake.

**Osakaya Chobei** :: 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 palate, w/ an abundance of ripe fruit flavors.

**Junmaishu Kinokuniya Buzemon** :: 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.

**Shiro Sasa** :: White Sake :: Nigori (Unfiltered) :: 300mL

[$12.00]

This is an unfiltered, milky sake that is sweet & creamy, uniquely different from regular sake.

**Echigo Amakuchi** :: Junmai :: 300mL

[$30.00]

Sweet Junmai sake from Echigo province, Niigata Japan. It has a mild taste with a smooth aftertaste.
**Desserts**

- **Ice Cream:** Green Tea & Vanilla $3
- **Tempura Ice Cream:** $6
- **Tempura Cheesecake:** $7
- **Fried Bananas:** $3
- **Fried Bananas w/ Ice Cream:** $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 Ew**: 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 w/ 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

* Sushi :: 5 pieces of Sushi & 8 pieces of California Roll $15.00
* Sashimi :: 7 pieces of Sashimi & 8 pieces of Spicy Tuna Roll $15.00
* Sushi & Sashimi :: 4 pieces of Sushi, 7 pieces of Sashimi & 4 pieces of California Roll $15.00

Double Roll :: Choice of two of the following rolls $12.00

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

No substitutions please

Lunch Bento Boxes

* Sushi Bento :: 5 pieces of Sushi (Chef's Choice) $12
2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll

* Sashimi Bento :: 7 pieces of Sashimi (Chef's Choice) $12
2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll

Tempura Bento :: Fried Shrimp & Vegetables Tempura $12
2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll

* JB Bento :: JB Roll $12
2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll

* Crunchy Bento :: Crunchy Roll $12
2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll

* Chicken Teriyaki Bento :: Chicken teriyaki w/ $15
1/2 California roll & 3 pieces of sushi 2 pieces of Shrimp Dumpling, 4 pieces of California roll & 1 Vegetable Spring Roll

No substitutions please