



# Payathai

Asian Restaurant

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

[www.payathairestaurant.com](http://www.payathairestaurant.com)

We offer Dine-In, Take Out, Delivery & Catering

All major credit cards accepted

Delivery available within a 5 mile radius

\*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

## Salads

### Appetizers from the Kitchen

<b>Thai Dumplings</b>	<b>\$6</b>
4 pieces of STEAMED or FRIED house made chicken dumplings	
<b>Shrimp Dumplings</b>	<b>\$6</b>
6 pieces of STEAMED or FRIED Japanese shrimp dumplings	
<b>Gyoza</b>	<b>\$6</b>
6 pieces STEAMED or PAN FRIED Japanese pork dumplings	
<b>Vegetable Spring Rolls</b>	<b>\$4</b>
2 pieces fried & served w/ sweet & sour sauce	
<b>Payathai Spring Rolls</b>	<b>\$8</b>
2 pieces fried house made spring rolls filled w/ chicken, clear noodles, & vegetables. Served w/ cucumber peanut sweet & sour sauce	
<b>Edamame</b>	<b>\$5</b>
Steamed green soybeans topped w/ salt	
<b>Calamari</b>	<b>\$8</b>
Tempura squid rings served w/ sweet & sour sauce	
<b>Curry Puffs</b>	<b>\$8</b>
4 pieces of house made fried pastries filled w/ curry spiced chicken, potatoes, & onions. Served w/ cucumber peanut sweet & sour sauce	
<b>Krab Rangoon</b>	<b>\$6</b>
4 pieces house made crispy wontons filled w/ cream cheese, imitation krab, & scallions. Served w/ sweet & sour sauce	
<b>Chicken Satay</b>	<b>\$8</b>
4 pieces grilled curry spiced chicken skewers served w/ peanut sauce & cucumber sweet & sour	
<b>Chicken Wings</b>	<b>\$8</b>
5 pieces breaded & fried & served w/ sweet Thai chili sauce	
<b>Basil Wings</b>	<b>\$10</b>
5 piece chicken wings tossed in chili sauce & topped w/ fried basil	
<b>Soft-shell Crab</b>	<b>\$8</b>
Deep-fried soft-shell crab served w/ ponzu sauce	
<b>Fried Tofu</b>	<b>\$8</b>
Cornstarch coated & fried, served w/ peanut sweet & sour sauce	
<b>Tempura</b>	
Traditional Japanese battered & fried shrimp &/or vegetables served w/ traditional sauce	
<b>Shrimp &amp; Vegetables</b>	<b>\$9</b>
<b>Shrimp ONLY</b>	<b>\$9</b>
<b>Vegetable ONLY</b>	<b>\$7</b>
<b>*Dinner Entree</b> (comes w/ miso soup & white rice)	<b>\$18</b>

### Appetizers from the Sushi Bar

<b>Seaweed Salad</b>	<b>\$6</b>
<b>Spicy Tuna Salad*</b>	<b>\$12</b>
Chopped spicy tuna on top of seaweed salad	
<b>Spicy Gumbo Salad*</b>	<b>\$12</b>
Mixed seafood in a spicy sauce on top of seaweed salad	
<b>Tuna Tataki*</b>	<b>\$12</b>
Seared tuna sliced thinly & topped w/ scallions, sesame seeds, masago & ponzu sauce	
<b>Mixed Sunomono*</b>	<b>\$10</b>
Salmon, shrimp, & kani sashimi over thin sliced cucumber, topped w/ sesame seeds & sunomono sauce	
<b>Sashimi Appetizer*</b>	<b>\$12</b>
9 pieces total of tuna, salmon, and escolar all Salmon or all Tuna	
<b>Sushi Appetizer*</b>	<b>\$12</b>
1 piece each of tuna, salmon, escolar, shrimp, & kani all Salmon or all Tuna	

<b>Papaya Salad</b>	<b>\$10</b>
Shredded green papaya w/ tomatoes, peanuts & garlic w/ traditional sauce	
<b>Yum Woonsen</b>	<b>\$10</b>
Clear noodles, ground chicken, shrimp, peanuts, bell peppers, cilantro, scallions & red onions w/ traditional sauce	
<b>Nam Sod</b>	<b>\$10</b>
Choice of ground PORK or CHICKEN, red onions, ginger, peanuts, bell peppers, scallions & cilantro w/ traditional sauce	
<b>Laab</b>	<b>\$10</b>
Choice of ground PORK or CHICKEN, roasted rice powder, red onions, scallions & cilantro in traditional sauce	
<b>Num Tok</b>	<b>\$12</b>
Sliced Beef, red onions, roasted rice powder, scallions & cilantro in traditional sauce	
<b>Yum</b>	
Choice of protein w/ red onions, cucumbers, tomatoes, bell peppers, cilantro, & scallions in traditional sauce	
<b>Beef</b>	<b>\$12</b>
<b>Fried Tofu</b>	<b>\$10</b>
<b>House Salad</b>	
Lettuce, carrots, & red cabbage w/ choice of house made GINGER or PEANUT dressing	
<b>Small</b>	<b>\$2</b>
<b>Large</b>	<b>\$4</b>

## Soups

<b>Tom Kha</b>				
Thai style hot & sour soup w/ coconut milk, cabbage, onions, mushrooms, scallions, & cilantro				
<b>Chicken</b>	Small	<b>\$6</b>	Large	<b>\$12</b>
<b>Shrimp</b>	Small	<b>\$7</b>	Large	<b>\$14</b>
<b>Tom Yum</b>				
Thai style hot & sour soup w/ tomato, mushrooms, onions, scallions & cilantro				
<b>Chicken</b>	Small	<b>\$6</b>	Large	<b>\$12</b>
<b>Shrimp</b>	Small	<b>\$7</b>	Large	<b>\$14</b>
<b>King of the Sea</b>				
Mixed seafood in Tom Yum broth w/ fresh Thai basil				
	Small	<b>\$9</b>	Large	<b>\$18</b>
<b>Miso</b>				
Japanese soybean based broth w/ tofu, scallions & seaweed				
	Individual	<b>\$2</b>	Small	<b>\$5</b>
			Large	<b>\$10</b>
<b>Egg Drop Soup</b>	Small	<b>\$6</b>	Large	<b>\$12</b>
<b>Wonton Soup</b>	Small	<b>\$6</b>	Large	<b>\$12</b>
<b>Hot &amp; Sour</b>	Small	<b>\$6</b>	Large	<b>\$12</b>
<b>Mixed Vegetable</b>	Small	<b>\$6</b>	Large	<b>\$12</b>

## Noodle Soups

<b>Curry Noodle Soup</b>	<b>\$14</b>
Rice noodles w/ chicken, pea pods, & bell peppers in a red curry broth	
<b>Tom Yum Seafood Noodle Soup</b>	<b>\$18</b>
Rice noodles w/ mixed seafood in Tom Yum broth	
<b>Chicken Noodle Soup</b>	<b>\$12</b>
Rice noodles /w chicken, bean sprouts, scallions, cilantro & garlic in a chicken broth	
<b>Beef Noodle Soup</b>	<b>\$14</b>
Rice noodles /w beef, bean sprouts, scallions, cilantro & garlic in a spiced beef broth	
<b>Payathai Ramen</b>	<b>\$15</b>
Fresh Japanese noodles w/ roast pork, scallions, boiled egg & fish cake in a pork tonkotsu broth	
<b>Roast Duck Noodle Soup</b>	<b>\$16</b>
Rice noodles w/ roast duck, bean sprouts, scallions, cilantro, & garlic in a spiced duck broth	
<b>Jackpot Wonton Noodle Soup</b>	<b>\$15</b>
Egg noodles w / wontons, roast pork, bok choy, garlic, scallions, & cilantro in a chicken broth	
<b>Tempura Udon Noodle Soup</b>	<b>\$15</b>
Thick Japanese noodles w/ tempura shrimp & vegetables, scallions in a soy dashi 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)

<b>Chicken, Pork, Vegetable, or Tofu</b> (steamed or fried)	\$14
<b>Shrimp or Beef</b>	\$16
<b>House</b> (Chicken, Pork, Beef & Shrimp)	\$18
<b>Basil Fried Rice</b> (basil, bell peppers, bamboo, & green curry)	
Chicken, Pork, Vegetable or Tofu (steamed or fried)	\$16
Beef or Shrimp	\$18
House	\$20
<b>Pineapple Cashew Curry Fried Rice</b> (cashews, pineapple, & yellow curry)	
Chicken, Pork, Vegetable or Tofu (steamed or fried)	\$16
Beef or Shrimp	\$18
House	\$20

## Noodle Dishes

(served w/miso soup)

<b>Chicken, Pork, Vegetable, or Tofu</b> (steamed or fried)	\$15
<b>Shrimp or Beef</b>	\$17
<b>House</b> (Chicken, Pork, Beef & Shrimp)	\$19

### Pad Thai

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

### Pad See Eiw

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

### Lad Nar

Thick Thai rice noodles lightly fried & topped w/ broccoli in a brown gravy

### Drunken Noodles

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

### Lo Mein

Soft Chinese egg noodles stir fried w/ house made sauce & mixed vegetables

### Yaki Udon

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

### Yaki Soba

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

## Classic Stir-Fry

(served w/ miso soup & white rice)

<b>Chicken, Pork, Vegetable, or Tofu</b> (steamed or fried)	\$16
<b>Shrimp or Beef</b>	\$18
<b>House</b> (Chicken, Pork, Beef & Shrimp)	\$20

### 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

### Pad Woon Sen

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

### 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

### Pepper Garlic

Choice of protein stir fried w/ our pepper garlic sauce on top of broccoli, carrots, & cabbage & topped w/ crispy garlic

### Broccoli

Choice of protein stir fried w/ broccoli & onions in a brown sauce

### Chop Suey

Bok choy, broccoli, pea pods, zucchini, carrots, celery, beansprouts, scallions, onions & mushrooms in a brown sauce w/ sesame oil

## Teriyaki

Choice of protein served over broccoli, cabbage & carrots, & topped w/ our house made teriyaki sauce, served w/ miso soup & white rice

<b>Steak Teriyaki*</b>	\$20
Grilled NY Strip steak	
<b>Chicken</b>	\$17
Grilled chicken breast	
<b>Salmon</b>	\$18
Grilled salmon	

## Curry

(served w/ miso soup & white rice)

<b>Chicken, Pork, Vegetable, or Tofu</b> (steamed or fried)	\$16
<b>Shrimp or Beef</b>	\$18
<b>House</b> (Chicken, Pork, Beef & Shrimp)	\$20

### 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

### Green

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

### Massaman

Potatoes, onions, peanuts, & avocado in a mildly spiced coconut curry

### Jungle

Mixed vegetables & Thai basil in a very spicy curry broth without coconut milk

## Specialties of the House

(served w/miso soup & white rice)

### Lovely Duck

Crispy duck topped w/ your choice of ginger, basil or chili sauce

### Sweet Dream

Grilled chicken breast over broccoli, carrots, & cabbage & topped w/ our homemade peanut sauce & ground peanuts

### Chicken Katsu

2 piece Japanese style panko crusted chicken breast cutlets deep fried & served w/ broccoli, carrots, & cabbage & Japanese BBQ sauce

### 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 Tao'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

### Deep Blue Sea

Mixed seafood cooked w/ bell peppers, zucchini, bamboo shoots, & basil in a red curry sauce

### Volcano Shrimp

Grilled shrimp, cabbage, carrots, & broccoli covered in our house made chili sauce

### Friendly Fish

Steamed or Fried Swai w/ your choice of chili, ginger, or basil sauce

### 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

### Shrimp Spicy Eggplant

Shrimp, onions, bell peppers, bamboo shoots, eggplant & basil stir fried in our house made chili sauce

### Twin Soft Shell Crab

2 fried soft shell crabs over cabbage, carrots, & broccoli covered in our house made chili sauce

### Pepper Steak

Sliced beef, onions, bell peppers, & broccoli stir fried in a brown sauce

### Szechuan Beef

Sliced beef, onions, bell peppers, broccoli, & pea pods in a brown sauce

## Bento Boxes

(Served w/miso soup & white rice)

### Payathai Bento\*

Steak teriyaki + shrimp & vegetable tempura w/ sushi or sashimi

### Chicken Teriyaki Bento\*

Chicken teriyaki + 1/2 California roll + 3 piece sushi + 2 piece shrimp dumpling + a vegetable spring roll

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## Specialty Rolls

<b>American Dream Roll</b>	\$16
Shrimp tempura, salmon tempura, cucumber, lettuce, asparagus I/O w/ avocado & eel sauce	
<b>Birthday Roll</b>	\$15
Shrimp tempura, eel, asparagus, avocado, cucumber I/O topped w/ eel sauce	
<b>Chicago Roll*</b>	\$15
Fried salmon skin, cream cheese, masago, scallion, topped w/ spicy tuna	
<b>Chicken Katsu Roll</b>	\$13
Panko fried chicken, carrots, & cucumber I/O w/ eel sauce	
<b>Coral Reef Roll</b>	\$12
Fried fish, onions, avocado, asparagus, cucumber & mayo I/O	
<b>Crunchy Roll*</b>	\$15
Salmon, cream cheese, kani, avocado & asparagus DEEP FRIED & topped w/ eel sauce	
<b>Cutie Roll*</b>	\$14
Tuna, kani, asparagus, avocado, masago & scallions rolled in cucumber topped w/ ponzu sauce	
<b>Dancing Eel Roll</b>	\$13
California roll w/ baked eel on top	
<b>Dancing Shrimp Roll</b>	\$13
California roll topped w/ shrimp	
<b>Dirty Old Man Roll*</b>	\$16
California roll topped w/ spicy tuna	
<b>Dragon Roll</b>	\$15
Shrimp tempura, cream cheese, asparagus, & cucumber I/O w/ avocado & eel sauce on top	
<b>Firecracker Roll*</b>	\$14
Spicy tuna, tempura crunch, asparagus & avocado, I/O w/ masago	
<b>First Love Roll*</b>	\$14
Eel, avocado & kani I/O w/ salmon on top.	
<b>Futomaki Roll</b>	\$13
Kampyo, tamago, kani, cucumber, avocado & masago	
<b>Kani Sunomono Roll</b>	\$11
Kani & asparagus rolled in cucumber & topped w/ sunomono sauce	
<b>KC Roll*</b>	\$14
Salmon, kani, asparagus, cream cheese rolled in cucumber topped w/ ponzu sauce	
<b>Lobster Monster Roll*</b>	Market Price
Tempura lobster tail, asparagus, avocado & cucumber I/O w/ masago, spicy mayo & eel sauce	
<b>Lobster Volcano Roll</b>	Market Price
Jumbo California roll topped w/ baked lobster & kani, eel sauce, scallions & sesame seeds	
<b>Mexican Roll*</b>	\$14
Shrimp tempura, lettuce, avocado, scallions, & spicy mayo I/O w/ masago	
<b>No Name Roll*</b>	\$14
Shrimp tempura, avocado, cucumber & asparagus I/O w/ tuna on top	
<b>Sex on the Moon Roll*</b>	\$18
Shrimp tempura, kani, cream cheese, asparagus, cucumber, avocado I/O w/ tuna, tempura crunch, scallion, masago, eel sauce & spicy mayo on top	
<b>Palm Beach Roll*</b>	\$21
Shrimp tempura, kani, cream cheese, asparagus, cucumber, avocado I/O w/ spicy tuna, tempura crunch, scallion, masago, eel sauce & spicy mayo on top	
<b>Payathai Roll*</b>	\$19
Shrimp tempura, spicy tuna, avocado, asparagus & cucumber, topped w/ yellowtail, tempura crunch, spicy mayo, eel sauce, scallions & masago	
<b>Queen Roll*</b>	\$15
No rice roll w/ tuna, salmon, escolar, eel, tamago, asparagus, kani, cream cheese & shrimp wrapped in seaweed, deep fried, topped w/ spicy mayo, eel sauce, scallions & masago.	
<b>Rainbow Roll*</b>	\$14
California roll topped w/ tuna, salmon & escolar	
<b>Rock N Roll*</b>	\$14
Shrimp tempura, eel, mayo, avocado, asparagus, cucumber, I/O w/ masago	
<b>Spider Roll*</b>	\$16
Fried soft-shell crab, avocado, scallions & masago topped w/ eel sauce	

## Specialty Rolls (cont.)

<b>Super Spicy Tuna Roll*</b>	\$14
Spicy tuna roll w/ tuna on top	
<b>Volcano Roll</b>	\$16
California roll topped w/ baked seafood & eel sauce	

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

### 8 Piece Rolls Inside Out

<b>California Roll</b>	Hand Roll \$5	Traditional Roll \$8
Imitation krab, avocado & cucumbers		
<b>JB Roll*</b>	Hand Roll \$5	Traditional Roll \$8
Salmon & cream cheese		
<b>Negi Hama Roll*</b>	Hand Roll \$5	Traditional Roll \$8
Yellowtail & scallion		
<b>Salmon Skin Roll*</b>	Hand Roll \$5	Traditional Roll \$8
Crispy salmon skin w/ cucumber, avocado, masago & eel sauce		
<b>Spicy Tuna Roll*</b>	Hand Roll \$5	Traditional Roll \$8
Spicy tuna w/ avocado		
<b>Vegetable Roll</b>	Hand Roll \$5	Traditional Roll \$8
Carrot, cucumbers, kampyo & avocado		
<b>Eel Roll</b>	Hand Roll \$5	Traditional Roll \$8
Eel w/ cucumbers		
<b>Shrimp Tempura Roll</b>	Hand Roll \$8	Traditional Roll \$12
Shrimp tempura, avocado, cucumber & asparagus, topped w/ eel sauce (10 piece)		

### 6 Piece Rolls Seaweed Outside

<b>Cucumber</b>	Hand Roll \$5	Traditional Roll \$6
<b>Avocado</b>	Hand Roll \$5	Traditional Roll \$6
<b>Salmon*</b>	Hand Roll \$5	Traditional Roll \$6
<b>Tuna*</b>	Hand Roll \$5	Traditional Roll \$6

## Sushi/Sashimi Entrees\*

(Chef's Choice/No Substitutions)(Comes w/ miso soup)

<b>Chirashi</b>	\$25
Assorted sashimi on a bed of sushi rice	
<b>Sashimi Regular</b>	\$25
12 pieces of sashimi	
<b>Sashimi Deluxe</b>	\$30
16 pieces of sashimi	
<b>Sushi Regular</b>	\$25
8 pieces of sushi + tuna roll	
<b>Sushi Deluxe</b>	\$34
10 pieces of sushi + tuna roll + California roll	
<b>Tug Boat</b>	\$40
7 pieces of sushi + 9 pieces of sashimi + California Roll	
<b>Love Boat</b>	\$68
12 pieces of sushi + 14 pieces of sashimi + California roll + JB roll	
<b>Titanic</b>	\$99
18 pieces of sushi + 20 pieces of sashimi + Rainbow Roll + Tuna Roll + JB Roll	

## Sushi/Sashimi Pieces

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

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## Sushi Bowls

### Sex on the Moon Sushi Bowl\*

\$19

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\*

\$16

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

### Payathai Sushi Bowl\*

\$20

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

**Build Your Own Bowl** starting at \$14  
(wasabi, sushi ginger, & soy sauce come on the side)

#### 1. Choose a base:

Sushi Rice

Brown Rice +\$2

House Salad +\$2

#### 2. Choose one protein: (extra protein +\$3)

Tuna

Spicy Tuna

Salmon

Yellowtail

Shrimp Tempura

#### 3. Choose your toppings:

Edamame

Cucumber

Seaweed Salad

Masago

Scallions

Sesame Seeds

Tempura Crunch

Crispy Shallots

Crispy Garlic

Avocado +\$1

Kani \$1

Cream Cheese +\$1

#### 4. Choose Additional Sauces (+\$0.75 each):

Spicy Mayo

Eel Sauce

Kimchee Sauce

Ginger Dressing

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# Drink Menu

## Wine

	<u>Glass</u>	<u>Bottle</u>
<b><u>White</u></b>		
Chardonnay – Fox Brook Sonoma, California	\$5	\$18
Pinot Grigio – Due Torri Venezie, Italy	\$7	\$26
Côtes de Gascogne (White Blend) - Mary Taylor Armagnac, France	\$9	\$32
<b><u>Rosé</u></b>		
White Zinfandel – Fox Brook Sonoma, California	\$5	\$18
Rosé - Les Mesclances Charmes Provence, France	\$12	\$45
<b><u>Red</u></b>		
Cabernet Sauvignon - Fox Brook Fox Brook Sonoma, California	\$5	\$18
Merlot - Fox Brook Sonoma, California	\$6	\$22
Pinot Noir - Leese-Fitch Sonoma, California	\$9	\$32
Costières de Nimes (Red Blend) - Mary Taylor Rhône Valley, France	\$12	\$45

## Sake (Japanese Rice Wine)

### Junmai – (Pure Rice Wine)

	<u>Small</u>	<u>Large</u>
House Sake Go (Hot) Hollister, California	\$6	\$12
Chika Sake Cup Hakutsuru Sake Brewing Co, Kobe, Japan		\$10
Kinokuniya Bunzaemon 300mL Nakano Brewing Co, Wakayama, Japan		\$12
Ozeki Draft Sake 300mL Hollister, California		\$12
Bamboo Princess (Kaguya Hime) 300 mL Yamamoto Honke, Kyoto, Japan		\$20
Echigo Amakuchi Northern Bloom 300 mL Echigo Shuzo Brewery, Niigata, Japan		\$30

### Sparkling

Sparkling Flower (Hana Awaka) 250mL Hyogo, Japan	\$20
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### Daiginjo – (Special Brew)

Osakaya Chobei 300mL Hyogo, Japan	\$20
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### Nigori - (Cloudy)

Kuromatsu Hakushika Snow Beauty 300mL Tatsuma-Honke Brewing Co, Hyogo, Japan	\$12
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## Beer

### Imported

Singha	Thailand	\$5
Asahi	Japan	\$5
Kawaba Sunrise Ale	Japan	\$6
Kawaba Snow Weizen	Japan	\$6
Musashino Pilsner	Japan	\$6
Heineken	Netherlands	\$5
Amstel Light	Netherlands	\$5

### Domestic

Yuengling	Pennsylvania	\$5
Yuengling Light	Pennsylvania	\$5
Miller Lite	Milwaukee	\$5

## Drinks

<u>Thai Iced Tea</u>	\$3
<u>Thai Iced Coffee</u>	\$3
<b><u>Soda</u></b>	
Coke, Diet Coke, or Sprite	\$2
Unsweetened Iced Tea	\$2
Lemonade	\$3
Bottled Water	\$2
Sparkling Water	\$3
<b><u>Hot Tea</u></b>	
Jasmine Tea or Green Tea	\$3
<b><u>Hot Coffee</u></b>	
Regular or Decaf	\$2

# **\$12 Lunch Specials**

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

## **Noodle Dishes** *(served w/miso soup)*

**Choice of Chicken, Pork, Vegetable, Shrimp, Beef, Steamed Tofu, or Fried Tofu**

### **Pad Thai**

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

### **Pad See Eiw**

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

### **Lad Nar**

Thick Thai rice noodles lightly fried & topped w/ broccoli in a brown gravy

### **Lo Mein**

Soft Chinese egg noodles stir fried w/ house made sauce & mixed vegetables

## **Classic Stir-Fry** *(served w/ miso soup & choice of white rice or egg fried rice)*

**Choice of Chicken, Pork, Vegetable, Shrimp, Beef, Steamed Tofu, or Fried Tofu**

### **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

### **Pad Woon Sen**

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

### **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/ miso soup & choice of white rice or egg fried rice)*

### **Chicken**

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

### **Fish**

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

## **Specialties of the House** *(served w/miso soup & choice of white rice or egg fried rice)*

### **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 Tao'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

### **Friendly Fish**

Steamed or Fried Swai w/ your choice of chili, ginger, or basil sauce

### **Katsu**

Choice of chicken or pork cutlet, panko crusted deep fried & served w/ broccoli, carrots, & cabbage & Japanese BBQ sauce

### **Katsudon**

Choice of chicken or pork cutlet, panko crusted deep fried, cooked in a savory sweet soy dashi broth w/ onions, egg, & scallions over rice

### **Ten Don**

Shrimp & vegetable tempura over rice & our traditional dipping sauce drizzled on top

### **Shrimp & Vegetable Tempura**

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

# \$12 Lunch Specials (cont.)

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

## Fried Rice (contains eggs, scallions, & onions) (served w/miso soup)

Choice of Chicken, Pork, Vegetable, Shrimp, Beef, Steamed Tofu or Fried Tofu

## Curry (served w/ miso soup & choice of white rice or egg fried rice)

Choice of Chicken, Pork, Vegetable, Shrimp, Beef, Steamed Tofu or Fried Tofu

## 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 Specials

## Sushi & Sashimi Lunch (served w/miso soup)

Sushi\* \$16

5 piece Sushi + 8 piece California Roll

Sashimi\* \$16

7 piece sashimi + 8 piece Spicy Tuna Roll

Sushi & Sashimi\* \$16

4 piece sushi + 7 piece sashimi + 4 piece California Roll

Double Roll Lunch (served w/miso soup) \$14

You pick 2:

California Roll

Avocado Roll

Tuna Roll\*

Spicy Tuna Roll\*

Vegetable Roll

Cucumber Roll

Salmon Roll \*

JB Roll\*

# Lunch Bento Boxes (served w/miso soup)

Sushi Bento\* \$14

5 piece sushi + 4 piece California Roll + 2 piece fried shrimp dumpling + 1 Vegetable Spring Roll

Sashimi Bento\* \$14

7 piece sashimi + 4 piece California Roll + 2 piece fried shrimp dumpling + 1 Vegetable Spring Roll

Tempura Bento \$14

Shrimp & Vegetable Tempura + 4 piece California Roll + 2 piece fried shrimp dumpling + 1 Vegetable Spring Roll

JB Bento\* \$14

JB Roll + 4 piece California Roll + 2 piece fried shrimp dumpling + 1 Vegetable Spring Roll

Crunchy Bento\* \$14

6 piece Crunchy Roll + 4 piece California Roll + 2 piece fried shrimp dumpling + 1 Vegetable Spring 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>	\$3
Green Tea or Vanilla	
<u>Tempura Ice Cream</u>	\$6
<u>Tempura Cheesecake</u>	\$7
<u>Fried Bananas</u>	\$3
<u>Fried Bananas w/ Ice Cream</u>	\$6