

HOUSE SPECIALTIES

APPETIZERS



Fried Calamari \$9.95

Deep fried, lightly breaded strip calamari topped with fried basil served with our homemade sweet chili sauce.



Golden Blanket Shrimp Rolls \$9.95

Deep fried rice paper wrapped around marinated shrimps with Thai herbs and spices, served with crispy noodle and plum sauce.



Thai Thani Sampler \$18.95

Chicken satay, krab rangoon and egg rolls (No substitutions)



Samui Crystal Crab \$11.50

Seasoned deep fried soft shell crab on bed of lettuce and topped with caramelized tamarind sauce, fried onion and garlic.



Chicken Basilica Roll \$9.50

Chicken, basil mixed with red and green bell pepper, onion, water chestnut and glass noodle comes with peanut sauce. A sure way to a tasty starter.

HOUSE SPECIALTIES



Pot Sticker Vanzan \$8.50

(Vegetarian Pot Sticker)

Deep fried rice pastry filled with cabbage, onion, tofu, ginger and carrot, served with home-made light soy sauce.



Salmon Egg Rolls \$10.95

Deep fried salmon wrapped with fresh wheat pastry, then seasoned with garlic, basil, and lemongrass.



Mieng-Kum \$7.95

(Siamese Fresca)

Refreshing fusion of diced fried tofu, ginger, lime, peanut, shredded coconut with caramelized dipping sauce.



Pan-Seared Sea Bass and Grilled Shrimp \$29.95

Seared Sea Bass served in a light red curry tossed with string beans, red and green bell peppers topped with fried basil and garnished with grilled shrimps.



Bangkok Chicken \$17.95

Stir fried breaded chicken strips with sweet and sour tamarind sauce with steamed broccoli and topped with roasted cashew nuts and sesame seeds.



Param Steamed Chicken \$18.95

Thai Thani's homemade peanut sauce served over steamed chicken and lightly braised carrots, mushrooms, baby corns, broccoli, snow peas, and sesame seed on top.

HOUSE SPECIALTIES



PHUKET PLATTER

ENTREES

All entrees are served with White Jasmine Rice (except noodle or fried rice dishes)
Extra White Jasmine Rice thereafter will be \$2, Brown Rice substitution will be \$1

-  **PHAD KEE MAO DUCK** **\$24.95**
Stir fried large rice noodles with Duck, bean sprout, onions, scallions, basil leaves, carrots, broccoli, and bell peppers.
-  **SALMON CURRY** **\$26.95**
Grilled Fresh Salmon with your choice of any curry.
-  **SOFT SHELL CRAB CURRY** **\$29.95**
Lightly battered and deep fried Soft Shell Crab with your choice of any curry.
- PAD THAI WITH SALMON / SOFT SHELL CRAB** **\$28.95**
Rice noodle stir fried with egg, scallion, and bean sprout with choices of Salmon or Soft Shell Crab.
-  **PINEAPPLE YELLOW CURRY FRIED RICE** **\$18.95**
Your choice of Chicken, Beef, or Pork stir fried with rice, egg, curry powder, raisins, cashew nuts, onions, carrots, peas, pineapple pieces, and scallions.
-  **PHUKET PLATTER** **\$34.95**
Grilled jumbo Prawns, Scallops, Mussels, and Squids accompanied with a homemade lemon, garlic fish sauce.

HOUSE SPECIALTIES



Mekhong Vegetarian Kee Mao \$16.95

Stir-fried pasta spaghetti with onion, scallion, bell pepper, basil leaves, carrot, broccoli, baby corn, celery, water-chestnut with light sweet soy sauce.



Lamb Tropicalia \$29.95

Tender set of grilled lamb rack with seasoned herbs and sauteed with onion, bell pepper, scallions and served with black pepper sauce or your choice of Red, Green or Yellow Curry.



Phad Thai Woonsen \$17.95

Shrimps, Squid or Seafood in place of meat please add \$3.00
Tasty glass bean thread stir-fried with chicken, egg, scallions, bean sprout with homemade tamarind sauce. Served with fresh bean sprout, ground peanut and a wedge of lime.



Salmon Glory \$22.95

Pan seared salmon with steamed and fried egg noodle sauteed in our homemade curry coconut milk sauce with herbs.



Massaman Curry Supreme \$19.95

Curry at it's best.....
.....Savoury, coconutty and flavor with seasoned potato, red onion, peanut and your choice of Beef or Chicken.



Eggplant and Tofu Emerald \$16.75

Stir-fried Chinese eggplant with deep fried tofu, bell pepper, basil leaves with gravy oyster sauce.

 All dishes will be served mild, medium unless requested hotter.

1-3 MILD | 4-5 MEDIUM | 6 REGULAR HOT | 7 THAI HOT | 8-9 FIRE HOUSE | 10 ALL THE WAY

APPETIZERS

1. KRAB RANGOONS \$8.95

Crispy pastry filled with a perfect blend of cream cheese and imitation crab meat

2. SAMOSA MAJESTIQUE \$7.95

Pastry triangles freshly stuffed with a mixture of stir fried yellow onion, carrot and potato with the right touch of curry to capture the essence of a true Asian delight.

3. FRIED SPRING ROLL \$7.95

Deep fried wheat paper stuffed with bean thread mixed with carrot, cabbage, mushrooms and Thai herbs served with sweet and sour sauce.

4. SUMMER ROLLS \$7.95

Fresh thin rice pancake stuffed with shrimp and vegetables served with home-made concentrated soy bean sauce top with ground peanuts.

5. FRIED TOFU \$7.95

Deep fried bean curd, served with homemade sweet and sour sauce top with ground peanuts.

6. POT STICKERS \$8.95

Deep fried rice pastry filled with chicken and vegetables served with home-made light soy sauce.

7. SATAY \$9.95

Chicken or Beef strips marinated in coconut milk and curry powder, threaded onto skewers and grilled. Served with a peanut sauce and cucumber sauce.

8. STEAMED DUMPLING \$9.95

Mixed with ground shrimp, pork and water chestnut, served with a light soy sauce top with fried garlic.

9. GARLIC STEAMED MUSSEL \$12.95

Mussels steamed with lemon grass, basil leaves, Thai herbs served with a house spicy sauce.



2. SAMOSA MAJESTIQUE



3. FRIED SPRING ROLLS



4. SUMMER ROLLS



9. GARLIC STEAMED MUSSEL



7. SATAY

ALL THE DECORATIVE ART WORK
IN THE RESTAURANT CAN ALSO BE PURCHASED
PLEASE ASK YOUR SERVER FOR DETAILS.

SOUPS

- 10. TOM YUM GOONG 🌶️** **\$7.95**
 A well-known hot and sour spicy soup prepared with shrimp, fresh mushrooms, chili, lemon grass tomatoes and lime juice.
- 11. PO TAK 🌶️** **\$8.95**
 Shrimp, imitation krab meat, mussel, scallop and squid cooked with mushrooms, tomatoes, red onions, basil, and lemon grass in a lemony broth with scallion and cilantro.
- 12. TOM KA GAI** **\$7.95**
 Prepared with chicken, mushrooms, tomatoes, galangal, lemon grass and lime juice in coconut milk with scallion and cilantro.
- 13. TOFU SOUP** **\$6.95**
 Tofu steamed and sprinkled with scallions, cilantro and a touch of well-cooked garlic oil.
- 14. WON-TON SOUP** **\$7.95**
 A seasoned wonton soup with scallions, cilantro and chicken, vegetable and a touch of well-cooked garlic oil.
- 15. CHICKEN RICE OR NOODLES SOUP** **\$7.95**
 Chicken, rice or rice noodles with scallions, cilantro and a touch of well-cooked garlic oil.

🌶️ All dishes will be served mild, medium unless requested hotter.

1-3 MILD | 4-5 MEDIUM | 6 REGULAR HOT | 7 THAI HOT | 8-9 FIRE HOUSE | 10 ALL THE WAY



10. TOM YUM GOONG

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SALADS

- 16. THAI THANI SALAD** **\$8.00**
 Crispy lettuce, cucumber, red onions and red cabbages, carrots, tomatoes, topped with our homemade peanut dressing.
- 17. PAPAYA SALAD (SOM TUM)** **\$10.95** 
 Thailand's most favorite salad comes with green papaya in thin slices mixed with tomatoes, peanuts, chili, garlic, lime juice, and ground bell peppers.
- 18. YUM NUA** **\$15.95**
 Slices of marinated steak with onion, cucumber, bell pepper, tomatoes, scallions, cilantro and lime juice.
- 19. YUM SHRIMP OR SQUID** **\$15.95**
 Marinated shrimp or squid with onion, cucumber, bell pepper, scallions, tomatoes, lime juice and seasoning.
- 20. LAAB CHICKEN, BEEF OR PORK** **\$13.95**
 Minced and seasoned with lime juice, herbs, onions and spices with a choice of Chicken, Beef or Pork.
- 21. NAM SOD** **\$13.95**
 Ground pork sautéed with ginger, lime juice, onion, shallots and peanuts, served on a bed of lettuce.
- 22. YUM WOON SEN** **\$15.95**
 Tasty glass bean thread seasoned with ground chicken, shrimps, peanuts, tomatoes, onions, and lime juice.



17. PAPAYA SALAD (SOM TUM)



18. YUM NUA

 All dishes will be served mild, medium unless requested hotter.

1-3 MILD | 4-5 MEDIUM | 6 REGULAR HOT | 7 THAI HOT | 8-9 FIRE HOUSE | 10 ALL THE WAY

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ENTREES FROM THE SEA

28. PRAWNS IN CHILI SAUCE



All entrees are served with White Jasmine Rice
(except noodle or fried rice dishes)

Extra White Jasmine Rice thereafter will be \$2,
Brown Rice substitution will be \$1

SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$ 3.00

All dishes will be served mild, medium unless requested hotter.

23. PLA JIAN

Market Price

Deep fried fresh Whole Snapper or Filet topped with ground pork, ginger, mushrooms and herbs.

24. THREE TASTE FISH

Market Price

One of the most famous Thai dish. Deep fried fresh Whole Snapper or Filet topped with a spicy chili, bell peppers and garlic sauce.

25. SWEET AND SOUR FISH

Market Price

Deep fried Whole Snapper or Filet in a tangy sweet and sour sauce with pineapple, bell peppers, yellow onions, scallion, tomatoes and cucumber.

26. PANANG FISH

Market Price

Deep fried Whole Snapper or Filet served with our special panang curry, a mixture of coconut milk and homemade curry paste.

27. LEMON STEAMED FISH

Market Price

Fresh steamed Whole Snapper or Filet in lemon sauce topped with chili, garlic and herbs.

28. PRAWNS IN CHILI SAUCE

\$25.95

A choice of deep fried or steamed jumbo shrimp topped with bell peppers, celery, scallions and an onion sauce.

29. PANANG PRAWNS

\$25.95

A choice of deep fried or steamed jumbo shrimps topped with a spicy Thai curry simmered in coconut milk, bell peppers, string beans, peas and basil leaves.

30. ANDAMAN SEAFOOD

\$25.95

Stir fried Shrimps, Squids, Scallops, Mussels and Imitation Crabmeat with scallions, bell peppers, onion, basil leaves with spicy sauce.

31. CLAY POT FROM GULF OF SIAM

\$25.95

Stir fried squid, shrimp, mussels and imitation crabmeat, scallops, baked with tasty glass bean thread, ginger, celery and vegetables in oyster sauce.

32. TORNADO PRAWNS

\$25.95

A choice of deep fried or steamed jumbo shrimps topped with shrimp paste sauce, onions, scallions, basil leaves, green beans and fresh bell pepper.

33. CHILI JAM MUSSELS

\$25.95

Mussels in spicy sweet chili jam stir fried with onions, scallions, bell pepper and basil leaves.



31. CLAY POT FROM GULF OF SIAM



24. THREE TASTE FISH

ENTREES OFF THE SEA

All entrees are served with White Jasmine Rice
(except noodle or fried rice dishes)

Extra White Jasmine Rice thereafter will be \$2,

Brown Rice substitution will be \$1

SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$ 3.00

34. SWEET AND SOUR \$16.95

A choice of Chicken, Beef or Pork sautéed in a tangy sweet and sour sauce with pineapples, bell peppers, yellow onions, tomatoes, green onions and cucumbers.



34. SWEET AND SOUR

35. MIXED VEGETABLES \$16.95

Fresh vegetables sautéed in light gravy with your choice of Chicken, Beef or Pork.



35. MIXED VEGETABLES

36. PHAD BROCCOLI \$16.95

Broccoli and yellow onions, carrots, mushrooms stir fried in an oyster sauce with your choice of Chicken, Beef or Pork.

37. PEPPER STEAK \$16.95

Thai-style sliced pepper steak sautéed with bell peppers, mushrooms, tomatoes, scallions, and onions in a tasty brown sauce.

38. GARLIC MEAT \$16.95

A choice of Beef, Chicken or Pork sautéed with oyster sauce, garlic and pepper, then served atop a bed of steamed vegetables.

39. GINGER \$17.95

Ginger, mushrooms, onions, bell peppers, scallions, celery, stir fried with your choice of Chicken, Beef or Pork.

40. TIGER TEAR BEEF \$19.95

Famous Northern Thai style, marinated steak grilled with special house sauce, served with vegetables and Thai steak spicy sauce.



40. TIGER TEAR BEEF

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SPICY DISHES

All entrees are served with White Jasmine Rice
(except noodle or fried rice dishes)

Extra White Jasmine Rice thereafter will be \$2,

Brown Rice substitution will be \$1

SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$ 3.00

- 41. PHAD PANANG** 🌶️ **\$17.95**
A spicy Thai curry dish prepared with coconut milk, bell peppers, peas, string beans and basil leaves with your choice of Chicken, Beef or Pork.
- 42. PHAD BAI KAPOW** **\$16.95**
Kapow, (Basil leave) Thai herbs with onions and bell peppers, scallions, stir fried with your choice of Chicken, Beef or Pork.
- 43. CASHEW NUT SPECIAL** 🌶️ **\$16.95**
Cashew nuts, scallions, mushrooms, celery, carrots, onions, water chestnuts and snow peas stir fried in a special sauce with your choice of Chicken, Beef or Pork.
- 44. DOUBLE DELIGHT** 🌶️ **\$18.95**
Chicken and Shrimp stir fried with sweet chili sauce, baby corns, snow peas, mushrooms, onions, bell peppers and carrots.
- 45. CHILI JAM** 🌶️ **\$17.95**
Thai chili jam sauce stir fried with onions, celery, bell peppers and basil leaves with your choice of Chicken, Beef or Pork.
- 46. RED CURRY** 🌶️ **\$17.95**
Chicken, Beef or Pork cooked in coconut milk with string beans, egg plants, basil leaves, bell peppers, peas and bamboo shoots.
- 47. GREEN CURRY** 🌶️ **\$17.95**
Chicken, Beef or Pork cooked in coconut milk with peas, string beans, bell peppers, eggplants and basil leaves.
- 48. YELLOW CURRY** 🌶️ **\$17.95**
Chicken, Beef or Pork cooked in coconut milk with curry powder, potatoes, yellow onions, and red bell peppers.



44. DOUBLE DELIGHT



47. GREEN CURRY

DUCK SPECIAL

All entrees are served with White Jasmine Rice
(except noodle or fried rice dishes)
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Brown Rice substitution will be \$1

49. GINGER DUCK **\$24.95**

Golden brown fried boneless Duck smothered in light brown soy sauce with fresh ginger, bell peppers, celery, onions, scallions, and mushrooms.

50. SIZZLING DUCK **\$27.95**

Golden brown fried boneless Duck on the bed of steamed green mixed vegetable top with a Thai chili sauce.

51. BASIL DUCK **\$24.95**

Golden brown fried boneless Duck with fresh basil leaves, scallions, onions, and bell peppers.

52. PANANG DUCK **\$24.95**

Golden brown fried boneless Duck with panang curry, coconut milk, bell peppers, peas, string beans and basil leaves.

53. CURRY ROAST DUCK **\$24.95**

Boneless cooked duck in Thai curry with pineapple, bell peppers, basil leaves, peas, tomatoes, string beans, eggplants, and bamboo shoots.



53. CURRY ROAST DUCK

SIDE ORDERS

JASMINE RICE OR BROWN RICE	\$2.00
STICKY RICE	\$3.00
EXTRA VEGETABLES	\$3.00
EXTRA SAUCE	\$2.00
EXTRA CURRY SAUCE	\$6.00
EXTRA PEANUT SAUCE	\$6.00

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NOODLES AND FRIED RICE

SHRIMP OR SQUID IN PLACE OF MEAT PLEASE ADD \$ 3.00

54. PHAD THAI **\$16.95**

The national noodle dishes, Rice noodles stir fried with egg, scallions, ground peanuts, bean sprouts and other spices.
Served with raw bean sprouts and a wedge of lime.

55. PHAD KEE MAO **\$17.95**

Stir fried large rice noodles with bean sprouts, onions, scallions, basil leaves, carrots, broccoli, bell peppers and your choice of Chicken, Beef or Pork.

56. PHAD SE-EW **\$17.95**

Your choice of Chicken, Beef or Pork stir fried with large rice noodles, light sweet soy sauce, broccoli, Chinese broccoli and egg.

57. PHAD LAD NA **\$17.95**

Pan fried homemade large rice noodles topped with tasty yellow soybean creamy sauce, Chinese broccoli, yellow bean, broccoli and mildly spiced gravy, with your choice of Beef, Chicken or Pork.

58. HOUSE FRIED RICE COMBINATION **\$20.95**

A house specialty, fried rice with Pork, Beef, Chicken, Shrimp, egg, scallions, onions, tomatoes, carrots, broccoli, and mild Thai spices.

59. CURRY FRIED RICE **\$17.95**

Your choice of Chicken, Beef or Pork stir fired with rice, egg, onions, scallions, tomatoes, broccoli, carrots, curry powder, and Thai' spices.

60. FRIED RICE **\$17.95**

Your choice of Chicken, Beef or Pork fried with rice, egg, scallions, broccoli, carrots, tomatoes, and onions.

61. THAI NOODLE SOUP **\$15.95**

Rice noodles simmered in a light broth, bean sprouts, scallions and cilantro, serve with your choice of Chicken, Beef or Pork.

62. DUCK NOODLE SOUP **\$17.95**

Slices of roast duck atop noodles, bean sprouts, scallions and cilantro in light brown broth.



54. PHAD THAI



55. PHAD KEE MAO



58. HOUSE FRIED RICE

DESSERTS

BANANA DELIGHT

\$6.99

Deep fried slices of banana wrapped in pastry skin, served hot with honey and top with sesame seeds.

COCONUT OR VANILLA ICE CREAM \$5.99

GREEN TEA ICE CREAM

\$5.99

COCONUT DELIGHT

\$7.99

Scoop of coconut ice cream, served with banana delight and honey.

FRIED ICE CREAM

\$8.99

Scoops of vanilla ice cream covered with our homemade batter, then fried so the center is still frozen.

FRIED CHEESECAKE ICE CREAM

\$9.99

Served with a scoop of vanilla ice cream.

THAI GRANDMA ICE CREAM

\$7.99

Coconut ice cream serves with sweet sticky rice and topped with peanuts.

SWEET STICKY RICE WITH MANGO (SEASONAL) \$8.99



Thai Donut \$5.50

Deep-fried Thai dough served with condensed milk and honey.



SWEET STICKY RICE WITH MANGO



BANANA DELIGHT



FRIED ICE CREAM



FRIED CHEESECAKE ICE CREAM



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BEVERAGES

COCONUT WATER	\$3.95
HOT GREEN TEA	\$3.50
HOT JASMINE TEA	\$3.50
THAI TRADITIONAL ICED TEA	\$4.50
THAI TRADITIONAL ICED COFFEE	\$4.50
ICE TEA (FREE REFILLS)	\$3.50
COFFEE	\$3.50
MILK	\$3.00
SPRING WATER	\$3.00
ORANGE JUICE	\$3.50
SOFT DRINK	\$3.50
(PEPSI PRODUCTS AND FREE REFILLS)	



**WINES, SAKE,
AND FULL BAR AVAILABLE**
(PLEASE SEE WINE LIST)

BEERS

BUDWEISER/BUD LIGHT	\$4.95
MICHELOB (ULTRA/LIGHT)	\$4.95
MILLER LIGHT	\$4.95
THAI BEER (CHANG/SINGHA)	\$6.50
CORONA	\$6.50
HEINEKEN	\$6.50
JAPANESE BEER (ICHIBAN)	\$6.50
CHINESE BEER (TSINGTAO)	\$6.50
COORS (NON-ALCOHOLIC BEER)	\$4.95



WE ARE OFTEN ASKED ABOUT GRATUITIES.
NO SERVICE CHARGE OR GRATUITY HAS BEEN ADDED TO YOUR BILL.
QUALITY SERVICE IS CUSTOMARITY ACKNOWLEDGED BY A GRATUITY OF 18%
FOR PARTY OF 6 PEOPLE OR MORE A 18% GRATUITY IS INCLUDED

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Sushi Menu

Thai Thani

Thai Food at its Best!



7555 W Sand Lake Rd, Orlando, FL 32819

SIGNATURE ROLLS

LAND AND SEA ROLL \$18.00

Krab stick, Avocado, cream cheese topped with medium rare sirloin, salmon, salmon roe, eel sauce and spicy mayo

OISHI ROLL * \$18.00

Shrimp tempura, cucumber, red tobiko inside out with baked spicy crab meat on top, oishi sauce

SNOW WHITE * \$18.00

Spicy crab meat, avocado, smelt roe, cucumber topped with escolar and spicy masago sauce

SEX ON THE MOON * \$18.00

Fried shrimp, eel, avocado, cream cheese, asparagus, smelt roe topped with fresh tuna, eel sauce, spicy mayo, tempura flakes, scallion and caviar

DYNAMITE ROLL \$18.00

Mixed seafood chopped with hot sauce, cucumber, masago, deep fried, topped with spicy crab meat, eel sauce and spicy mayo

APPETIZER FROM THE SUSHI BAR

YELLOWTAIL OR TUNA CARPACCIO * \$15.99

masago, smelt roe, oishi spicy sauce, Ponzu, olive oil, jalapeno

TUNA TARTAR * \$14.99

served cold spicy diced tuna glazed with olive oil, avocado, bell pepper, eel sauce, spicy mayo

TUNA KOBASHI * \$16.99

Diced tuna mixed with spicy sauce, avocado.

SCALLOPS CARPACCIO * \$16.99

Scallops, Ponzu, olive oil, Jalapeno

TUNA TATAKI * \$14.99

Thinly sliced seared tuna served with Ponzu sauce, daikon

SUSHI SAMPLER * \$14.99

One piece of eel, mackerel, salmon, tuna, tamago, and four pieces of spicy tuna roll

SASHIMI SAMPLER * \$15.99

Two pieces of tuna, salmon, tilapia, imitation crab meat and four pieces of California roll

* CONTAINS RAW



YELLOWTAIL CARPACCIO



TUNA TARTAR



DYNAMITE ROLL



CURI MAKI ROLL



TUNA KOBASHI



VALCANO ROLL



SEX ON THE MOON



PINK LADY

Lunch special

10.30 AM TO 3.30 PM

SUSHI LUNCH \$13.00

5pcs. of SUSHI and California Roll

SASHIMI LUNCH \$14.00

8pcs. of Sashimi with rice

SUSHI SASHIMI COMBO \$15.00

5pcs. of SUSHI and 7 pcs. of Sashimi

CLASSIC ROLLS

8 PIECES/ROLLS

SPICY SALMON ROLL * \$9.00

Spicy salmon, avocado

CRUNCHY SPICY TUNA * \$11.00

Spicy tuna, avocado, rolled in tempura flakes, spicy mayo

CURI MAKI * \$16.00

Salmon, Tuna, Tamago, masago, wrapped with Cucumber, Shoyu sauce

SPICY TUNA ROLL * \$9.50

Spicy tuna, avocado

PHILLY ROLL * \$10.00

Salmon, cream cheese

UNAGI AVOCADO ROLL \$10.00

Baked eel, avocado topped with eel sauce

CALIFORNIA ROLL * \$8.50

Krab stick, avocado, mayo, cucumber, smelt roe

CLASSIC SUSHI ROLL

6 PIECES/ROLLS

AVOCADO OR CUCUMBER ROLL \$7.99

Avocado or Cucumber with seaweed outside

KANIKAMA ROLL \$7.99

Imitation crab stick rolled with seaweed outside

TUNA OR SALMON ROLL * \$7.99

Salmon or Tuna rolled with seaweed outside

HAMACHI ROLL * \$8.99

Yellow Tail, scallion rolled with seaweed outside

CALIFORNIA TEMPURA ROLL \$9.99

California with asparagus, lightly tempura battered deep fried, topped with spicy mayo and eel sauce

VEGETABLE ROLL \$7.99

Avocado, kampyo, carrot, cucumber



SPECIAL ROLL

- HI-5 ROLL *** 14.99
Spicy Tuna, cucumber, avocado topped with salmon, eel, avocado, and eel sauce
- ORANGE BLOSSOM *** 15.99
Spicy salmon roll, asparagus topped with salmon, tempura flake, and spicy masago sauce
- FIRST LOVE ROLL *** 14.99
Eel, avocado, Krab meat with salmon on top and eel sauce.
- RAINBOW ROLL *** 14.99
California roll on top with variety of fish
- CRAZY TUNA ROLL *** 14.99
Shrimp tempura, avocado, cream cheese, scallion topped with spicy tuna, spicy mayo and masago
- NO NAME ROLL *** 15.99
Shrimp tempura inside out with tuna, avocado
- PINK LADY *** 15.99
Crunchy spicy tuna topped with tuna and spicy masago sauce
- HURRICANE ROLL *** 15.99
Conch & Octopus mixed with spicy mayo, smelt roe and avocado topped with tuna, white tuna and spicy masago sauce.
- VOLCANO ROLL *** 15.99
California Roll topped with baked scallops and masago, spicy mayo

SPECIAL [COOKED] ROLL

- LOBSTER ROLL** 25.00
Grilled lobster, snow crab, avocado, asparagus, cucumber, fried krab, tempura flakes, eel sauce and spicy mayo.
- PICACHU ROLL** 14.99
Shrimp tempura, krabstick, Sweet Potato, Asparagus, cream cheese, soy paper, Spicy mayo & eel sauce
- MEXICAN ROLL** 13.99
Shrimp tempura, avocado, lettuce, jalapeno, spicy mayo, sriracha
- SHRIMP TEMPURA ROLL** 14.99
Shrimp tempura, avocado, cream cheese, spicy mayo, eel sauce
- TEMPURA BAGEL ROLL** 14.99
Medium rare Salmon, avocado, cream cheese rolled and deep fried topped with spicy mayo, eel sauce
- DRAGON ROLL** 14.99
Fried shrimp, cream cheese, avocado topped with slice of avocado and eel sauce
- SPIDER ROLL** 14.99
Softshell crab tempura, avocado, smelt roe, and eel sauce
- DANCING EEL** 14.99
Krab stick, cucumber, smelt roe topped with eel & avocado
- CHICKEN TEMPURA ROLL** 8.99
Chicken tempura, avocado, cream cheese topped with spicy mayo, eel sauce
- NINJA ROLL *** 14.99
Salmon, escolar, cream cheese, avocado, lightly battered fried topped with spicy mayo

SUSHI-SASHIMI A LA CARTE

(2 PIECES)

EGG - TAMAGO	5.50	KRAB STICK* - KANIKAMA	5.50
MACKEREL* - SABA	5.99	QUAIL EGG* - UZURA	5.99
SMOKED SALMON*	6.99	SALMON* - SAKE	6.99
SCALLOP* - HOTATEGAI	7.99	ESCOLAR *	6.99
OCTOPUS* - TAKO	6.95	SHRIMP* - EBI	5.99
SMELT ROE* - MASAGO	5.99	TUNA* - MAGURO	6.99
YELLOW TAIL* HAMACHI	7.99	EEL - UNAGI	7.95
SALMON ROE* - IKURA	7.95	CONCH* - HORAGAI	6.95

SUSHI ENTRÉE

- PARTY BOAT * (FOR THREE)** 105.00
Chef choice of 15 pcs. sushi, 24 pcs. sashimi, Spicy Tuna Roll, California Roll and Rainbow Roll
- CHIRACHI *** 27.99
Chef choice of assorted 13 fresh fish on bed of sushi rice
- MAKI DINNER *** 16.99
Veggie roll, salmon roll, California roll
- SUSHI SASHIMI *** 34.99
Chef choice of 7 pcs. sushi, 9 pcs. Sashimi, Spicy Tuna Roll
- SUSHI A *** 19.99
Chef choice of 7 pcs. sushi, Spicy Tuna Roll
- LOVE BOAT * (FOR TWO)** 75.00
Chef choice of 12 pcs. sushi, 18 pcs. sashimi, California and Spicy Tuna Roll
- SUSHI B *** 22.99
Chef choice of 9 pcs. sushi, Spicy Salmon Roll
- SASHIMI DELUXE *** 27.95
14 pcs. Of fresh sashimi

* CONTAINS RAW



CHIRACHI



SUSHI SASHIMI



DRAGON ROLL



CRAZY TUNA ROLL

We are required by the Health Department to inform you that the items indicated contain raw fish and consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.