LUNCH SPECIAL

Complimentary Cup of Coconut Tofu Soup or Miso Soup served with these Lunch Special (Dine in only)

THAI FOOD

**YUM YAI SALAD** / 9.50
Crisp romaine lettuce, tomatoes, red & green onions, boiled egg, cucumber, carrot, shrimp, chicken with a sweet and sour peanut dressing

**SPICY BEEF SALAD** / 10.50
Chargrilled marinated strips of lean beef, tomato, onion and cucumber in spicy Sriracha sauce with romaine lettuce

**THAI NOODLE (Pad Thai)**
(chicken, shrimp, veggie or tofu) / 10.00
Thai thin rice noodles, pan fried, scallions, bean sprouts, and egg; garnished with peanuts and bean sprouts

**PAD PRIK PORK** (chicken, veggie or tofu) / 10.00
This spicy hot dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce with lean pork tenderloin

**CHICKEN NOODLE BOWL** / 10.00
Grilled marinated chicken breast, rice noodles and ginger in a peanutty lemon curry sauce with bean sprouts, scallions, and crisp romaine lettuce

**MASAMAN CURRY** (chicken, veggie or tofu) / 10.00
Lean sliced chicken breast sautéed in a rich Thai masaman sauce with avocado and cashew nuts

**PANANG CURRY** (chicken, veggie, or tofu) / 10.00
Red curry paste sautéed with coconut milk, bell peppers, chicken breast and basil leaves

**TERIYAKI**
(chicken, veggie, or tofu) / 10.00, shrimp / 11.50, salmon / 11.50
Stir fried with teriyaki sauce served with mix vegetable

**SHU SHE SALMON** / 11.50
Chargrilled “sushi grade” salmon filet in a mild curry sauce withstand mush-rooms, fresh basil, and red green bell peppers

**ROASTED DUCK WITH RED CURRY** / 11.00
Roasted duck; de-boned then marinated overnight in a red curry sauce, blended with kaffir leaf, basil, bell peppers, pineapple, tomatoes

**KHOA MAN GAI** / 11.00
Marinated boneless chicken breast with a crispy tempura and aromatic Thai style rice cooked in chicken broth and a spicy ginger garlic dipping sauce, accompanied with dressed fresh greens

SUSHI

Pick two rolls below
Pick 1 from column A and 1 from column B / 13.50

**OCEAN MAKI**
Seared tuna, tempura, masago with kabayaki sauce

**RAINBOW ROLL**
Inside: avocado, crab stick, cucumber
Outside: salmon, tuna, snapper topped with tobiko

**VEGETABLE TEMPURA MAKI**
Deep fried zucchini, carrot and kabayaki sauce

**SPICY SHRIMP**
Shrimp tempura, snow crab, avocado, masago, cucumber sriracha sauce and masago

**TIGER MAKI**
Inside: cucumber, snow crab
Outside: steamed shrimp, salmon, tuna

**SUPER CRUNCH**
Smoked salmon, tempura, masago with kabayaki sauce

**CALIFORNIA**
Avocado, crab stick and cucumber

**SPICY HAMACHI**
Yellow tail, sriracha sauce and scallions

**SPICY TUNA**
Seasoned tuna

**INARI ROLL**
Sweet tofu, cucumber, avocado

**NEGIHAMA**
Yellow tail and scallions

**ROCK & ROLL**
Fresh water eel and avocado

**OCEAN BOWL** / 13.50
Salmon, Tuna, Crab Stick, Masago, Sushi Rice
Spring mix, Lettuce, Edamame, Avocado, Sweet Corn, Carrot, Tempura, Seaweed Salad
Served with spicy aioli, kabayaki sauce or ponzu sauce or wasabi tobiko sauce

**OCEAN VEGGIE BOWL** / 13.50
Spring mix, Lettuce, Edamame, Avocado, Sweet Corn, Carrot, Tempura, Seaweed Salad
Served with spicy aioli, kabayaki sauce or ponzu sauce or wasabi tobiko sauce

* Contains (or may contain) raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

To our customers with food allergies, please be aware that during food preparation equipment and utensils may have come in contact with a known allergen. If you are allergic to peanuts, tree nuts, shellfish, fish, milk, eggs, wheat, gluten, soy or any other food or food additive, please ask to see a manager before ordering.