

SURIN OF THAILAND

AUTHENTIC THAI RESTAURANT

APPETIZERS

Egg Rolls \$4
THREE HOMEMADE DELICATELY FRIED VEGETARIAN ROLLS WITH SURIN'S SWEET AND SOUR SAUCE.

FRESH BASIL ROLLS \$4.50
TWO ROLLS FILLED WITH LEAF LETTUCE, FRESH BASIL, BEAN SPROUTS, FLAVORFUL THAI PORK PATTY MEAT & FRESH SHRIMP ACCOMPANIED WITH SURIN'S PLUM-PEANUT SAUCE.

SATAY BEEF OR CHICKEN \$6.50
SLICED LEAN FILETS MARINATED IN SURIN'S THAI SPICES, SKEWERED AND CHAR-GRILLED, SERVED WITH PEANUT SAUCE AND CRISP CUCUMBER SALAD



EGG ROLLS



NAM-SOD



CRAB ANGELS

CRISPY SQUID \$7
YOUNG AND TENDER CALAMARI LIGHTLY BATTERED AND SERVED WITH A HOMEMADE SWEET AND SOUR SAUCE.

CHICKEN LARB \$7
FRESH LEAN GROUND CHICKEN SPICED WITH BASIL LEAVES, GREEN ONIONS, LIME JUICE, AND CHILIES. SERVED WITH CRISP CABBAGE (FILL WITH MEAT RECIPE AND ENJOY).

NAM-SOD \$7
FRESH GROUND PORK LOIN BLENDED CHILI PEPPERS, GINGER, ONIONS, FISH SAUCE, PEANUTS, AND LIME JUICE. SERVED WITH CRISP CABBAGE.

SURIN BASKETS \$6.50
A UNIQUE (FLAVOR) COMBINATION OF SHRIMP, CORN, CHICKEN, ONION, CILANTRO AND SURIN'S SPICES; SERVED IN SIX MINIATURE PASTRY BASKETS. ACCOMPANIED WITH A HONEY-PEANUT CUCUMBER SAUCE.

CRAB ANGELS \$4
FOUR FRIED CRAB AND CREAM CHEESE SEASONED WONTONS. THESE MAKE AN EXCELLENT BEGINNING FOR A THAI MEAL.

POT STICKERS WITH RED CURRY \$6.50
DELICATE VEGETABLE AND PORK DUMPLINGS SERVED IN A RED CURRY SAUCE

SOUP BOWLS

WONTON SOUP \$4
SHRIMP AND CHICKEN STUFFED WONTONS IN A FLAVORFUL SOUP BROTH WITH NAPA CABBAGE AND SCALLIONS.

SPICY HOT AND SOUR SHRIMP SOUP \$5
SHRIMP AND CHICKEN STUFFED WONTONS IN A FLAVORFUL SOUP BROTH WITH NAPA CABBAGE AND SCALLIONS.

SPICY CHICKEN OR TOFU COCONUT SOUP \$4
AN INTENSELY FLAVORFUL SOUP WITH LEAN CHICKEN BREAST OR TOFU WITH MUSHROOMS AND SCALLIONS.

SPICY SHRIMP COCONUT SOUP \$5.30
AN INTENSELY FLAVORFUL SOUP WITH PLUMP SHRIMP, MUSHROOMS, AND SCALLIONS

SPICY SEAFOOD SOUP \$6
FRESH SQUID, MUSSELS, SHRIMP, SCALLIONS, AND FRESH GINGER IN A SPICY BROTH.



SURIN BASKETS



KA PROUD LAMB



POT STICKERS

Sorry NO Personal Checks

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, or soy, please ask to see a manager before ordering.



SALADS

YUM YAI SALAD \$7
CRISP ROMAINE, TOMATOES, RED & GREEN ONIONS, BOILED EGG, CUCUMBER, SHRIMP, & CHICKEN WITH A SWEET AND SOUR PEANUT

FRESH THAI SALAD \$5
SLICED EGG, CUCUMBER, TOMATO, AND BEAN SPROUTS ON A BED OF CRISP ROMAINE LETTUCE WITH SURIN'S CREAMY PEANUT DRESSING.

SPICY BEEF SALAD \$8
GRILLED MARINATED STRIPS OF LEAN BEEF, TOMATO, RED ONION, & CUCUMBER IN A SPICY SURIN SAUCE WITH ROMAINE LETTUCE.

TUNA TATAKI SALAD \$9
SEASONED AND LIGHTLY SEARED SUSHI TUNA ON A BED OF FRESH MIXED GREENS WITH A HOMEMADE MISO VINAIGRETTE DRESSING



SPICY BEEF SALAD



PAD PRIK FORK

STIR FRY MEATS or TOFU with VEGETABLES

SELECT FROM THESE THAI STIR FRY:

GINGER
WHITE ONIONS, SCALLIONS, ZUCCHINI, MUSHROOMS & CARROTS IN A THAI GINGER SAUCE.

BROCCOLI
FRESH BROCCOLI AND SHITAKE MUSHROOMS IN SURIN'S MILD BROWN SAUCE.

VEGGIE DELIGHT
A MEDLEY OF BROCCOLI, CARROTS, ONION, BABY CORN, GREEN BEANS, CABBAGE, BEAN SPROUTS, & ZUCCHINI IN A LIGHT THAI SAUCE.

PAD PRIK
THIS SPICY HOT DISH COMBINES RED AND GREEN BELL PEPPERS, ONIONS, GARLIC, AND STRAW MUSHROOMS IN A PEPPER SAUCE. RECOMMENDED WITH PORK.

CASHEW NUT
BELL PEPPERS, GARLIC, GREEN AND WHITE ONIONS STIR FRIED WITH CASHEW NUTS IN A SPICY PEPPER SAUCE.

SPICY BASIL LEAVES
FRESH BASIL, BELL PEPPERS, GREEN BEANS AND SURIN'S HOT CHILI SAUCE.

SPICY GARLIC
A GARLIC SAUCE WITH BLACK AND WHITE PEPPER; & SCALLIONS SERVED ON A BED OF CRISP ROMAINE LETTUCE.

CHICKEN BREAST, TOFU, PORK LOIN, LEAN BEEF, OR MIX VEGGIE

PACIFIC SHRIMP

\$9	\$11.50
\$9	\$11.50
\$9	\$11.50
\$9	\$11.50
\$10	\$12.50
\$10	\$12.50
\$10	\$12.50

SWEET AND SOUR

YOUR CHOICE OF A BATTERED AND DEEP FRIED WITH SURIN'S SPECIAL THAI SWEET AND SOUR SAUCE WITH ONIONS, BELL PEPPERS, TOMATO, AND PINEAPPLE.

CHICKEN BREAST \$10 TOFU \$10 PLUMP SHRIMP \$12.50



SWEET AND SOUR



KA PROUD LAMB



BASIL ROLLS

INDICATES ITEM CONTAINING RAW OR UNDERCOOKED ITEM

CONSUMER INFORMATION

THERE IS SOME RISK OF ILLNESS IF YOU EAT RAW OR UNDERCOOKED MEAT, EGGS, FISH, POULTRY OR SHELL FISH IF YOU HAVE CHRONIC PROBLEMS WITH YOUR LIVER, IMMUNE SYSTEM, OR OTHER MEDICAL CONDITIONS, YOU COULD HAVE INCREASED RISK OF SERIOUS ILLNESS. IF YOU ARE UNSURE OF YOUR RISK, TALK TO YOUR PHYSICIAN.

AUTOMATIC 18% GRATUITY FOR PARTIES OF 6 OR MORE
PLATE SHARING: \$2 (PER PERSON) BROWN BAG CORKAGE FEE \$10
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SURIN'S SELECT SPECIAL ENTREES



THAI BARBECUED CHICKEN

HALF A CHICKEN MARINATED OVERNIGHT IN SURIN'S BBQ SAUCE AND SLOW ROASTED AND GRILLED TO PERFECTION THEN SERVED WITH SHRIMP FRIED RICE.

\$13

◆ **TIGER CRY** 🌶️🌶️

HAND CUT BONELESS 1 SOZ. RIB EYE MARINATED IN THAI SPICES AND GRILLED, SERVED SURIN'S SPECIAL HOT SAUCE AND STEAMED VEGETABLES.

\$19

ROASTED GARLIC JUMBO SHRIMP & SCALLOPS

FRESH JUMBO SCALLOPS AND JUMBO SHRIMP IN A SPICY CHILI ROASTED GARLIC, EGG, AND SCALLION SAUCE; SERVED WITH FRESH ASPARAGUS.

\$19

THREE MEAT RED SNAPPER

BONELESS RED SNAPPER FILET, WITH A GINGER-SHITAKE SAUCE, GROUND CHICKEN AND PLUMP SHRIMP. DELICIOUS.

\$19

ROASTED DUCK WITH RED CURRY 🌶️

ROASTED DUCK; DE-BONED THEN MARINATED OVERNIGHT IN A RED CURRY SAUCE, BLENDED WITH KIFFIR LEAF, BASIL, PINEAPPLE, AND FRESH TOMATO.

\$15

◆ **KA PROUD LAMB** 🌶️

FRESH LAMB RACK SPLIT INTO THREE THICK CHOPS, CHAR-GRILLED AND SEASONED WITH KA PROUD SAUCE. THIS UNIQUE THAI HERB SIMILAR TO BASIL, PROVIDES A DISTINCTIVELY WONDERFUL TASTE. SERVED WITH SURIN'S SPICY BASIL MUSHROOM AND BELL PEPPER SAUCE AND SHRIMP FRIED RICE.

\$22

SUCCULENT CATFISH

THREE BONELESS CATFISH FILETS, FRIED TO A SUCCULENT TENDER AND SERVED WITH A THAI GINGER SOY SAUCE ON ROMAINE LETTUCE.

\$15

THAI SEA BASS

PAN SEARED AND OVEN ROASTED SEA BASS IN A THAI GINGER-SOY SAUCE WITH CHINESE CELERY, SCALLIONS, CARROTS, AND NAPA CABBAGE SERVED WITH SAUTÉED JUMBO SHRIMP AND SCALLOPS.

\$20



SPICY MIXED SEAFOOD 🌶️🌶️🌶️

NEW ZEALAND MUSSELS, SEA SCALLOPS, PLUMP SHRIMP, AND SQUID PREPARED IN SURIN'S STIR FRY WITH A SPICY BASIL SAUCE, ONIONS, AND BELL PEPPERS.

\$19

SHRIMP MASAMAN

JUMBO PRAWNS SAUTÉED IN A RICH MILD PEANUT MASAMAN CURRY SAUCE WITH AVOCADO AND CASHEW NUTS

\$19



1 🌶️ **SPICY**

2 🌶️🌶️ **HOT**

3 🌶️🌶️🌶️ **THAI HOT**

NOODLES or RICE

THAI NOODLE (THE NATIONAL NOODLE DISH OF THAILAND) \$10.50

THAI THIN RICE NOODLES, PAN FRIED WITH SHRIMP, CHICKEN, SCALLIONS, AND EGG; GARNISHED WITH PEANUTS AND BEAN SPROUTS.

PAD WOON SEN

CHICKEN, VEGGIE, OR TOFU \$10

SAUTÉED SILVER (MUNG BEAN) NOODLES, EGG, BEAN SPROUTS, GREEN ONION, ZUCCHINI, CARROTS, TOMATO, AND CABBAGE.

SHRIMP \$13

PAD SEE-U

CHICKEN, PORK, BEEF OR TOFU \$10

FLAT NOODLES SAUTÉED WITH EGG, BROCCOLI, GARLIC, AND THAI SOY SAUCE.

SHRIMP \$13

SPICY SPAGHETTI 🌶️🌶️

\$10

CHIEF SURIN'S CREATION IN 1985 PREPARED TO PLEASE HIS FRIENDS' REQUESTS. GREEN BEANS, ONION, BASIL LEAVES, SHRIMP, AND CHICKEN IN A THAI BASED CHILI SAUCE WITH WHEAT PASTA.

SPICY BEEF NOODLE 🌶️🌶️

CHICKEN, PORK, BEEF, VEGGIE, TOFU \$10.50

FLAT RICE NOODLES STIR FRIED WITH LEAN BEEF, RED BELL PEPPERS, BROCCOLI, GREEN BEANS, TOMATO, ONION, AND THAI BASIL IN SURIN'S SECRET SAUCE.

CHICKEN, BEEF, OR PORK FRIED RICE

\$10

FRESH STEAMED WHITE RICE STIR-FRIED WITH EGG, TOMATOES, WHITE ONIONS, AND SCALLIONS.

SHRIMP FRIED RICE

\$11.50

FRESH STEAMED WHITE RICE STIR-FRIED WITH SHRIMP, EGG, TOMATOES, WHITE ONIONS, AND SCALLIONS.

THAI CURRIES

MASAMAN BEEF 🌶️

\$13.50

TRADITIONALLY SERVED IN THAILAND TO CELEBRATE ENTRY INTO MONK HOOD, CHUNKS OF BEEF ARE SIMMERED IN A SPECIAL RED CURRY MASAMAN SAUCE WITH POTATOES AND PEANUTS.

CHICKEN CURRY 🌶️

\$10.50

A MILD YELLOW THAI CURRY TYPICAL OF CENTRAL THAILAND PREPARED WITH POTATOES AND CARROTS

VEGETABLE AND TOFU CURRY 🌶️

\$10.50

BROCCOLI, CARROT, ONION, POTATO, CABBAGE AND BELL PEPPERS IN A SAUTÉED MILD YELLOW CURRY WITH COCONUT MILK AND DELICATE TOFU.

SHRIMP CURRY 🌶️🌶️

\$13.50

PREPARED IN THAILAND FOR SPECIAL OCCASIONS, THIS HOT GREEN THAI CURRY SAUCE IS SERVED WITH RED & GREEN BELL PEPPERS, GREEN BEANS, BASIL LEAVES, CHINESE CABBAGE, & ZUCCHINI.

CHICKEN PANANG 🌶️🌶️

\$11

RED CURRY PASTE SAUTÉED WITH COCONUT MILK, BELL PEPPERS, CHICKEN BREAST AND BASIL LEAVES.

SHRIMP \$13.50

VEGETABLE AND TOFU PANANG 🌶️

\$11

BROCCOLI, CARROT, ONION, BABY CORN, CABBAGE AND ZUCCHINI IN A SAUTÉED RED PASTE WITH COCONUT MILK AND DELICATE TOFU.



BROCCOLI SHRIMP



MASAMAN BEEF



CHICKEN CURRY

DESSERTS

HOMEMADE COCONUT, MANGO, OR VANILLA BEAN ICE CREAM

\$3.50

REAL VANILLA BEAN CRÈME BRULÉE

\$6

CHOCOLATE BROWNIE CRUMBLE SUNDAE

\$6.75



WINE LIST



COCONUT ICE CREAM



THAI TEA



CHOCOLATE BROWNIE



THAI COFFEE

SUBSTITUTIONS AND EXTRAS

EXTRA CURRY SAUCE	\$7	TOFU	\$2
SHRIMP	\$3	SUSHI RICE	\$2
CHICKEN	\$2	STEAMED RICE	\$1
VEGETABLE	\$2	RICE NOODLES	\$2

BEVERAGES

COFFEE OR TEA	\$1.75	JASMINE TEA	\$1.90
COKE, DIET COKE, SPRITE, GINGER ALE \$1.75			
THAI ICED TEA, OR THAI ICED COFFEE \$1.90			
FERRIER WATER	\$2	ICED TEA	\$1.75

PIECES
2

NIGIRI

*Fresh Seafood
over Sushi Rice*

TWO PIECES PER ORDER
\$4

- ◇ **ALBACORE** WHITE TUNA
- EBI** SHRIMP
- ◇ **HAMACHI** YELLOWTAIL
- ◇ **HOKKIGAI** SURF CLAM
- ◇ **HOTATEGAI** SCALLOP
- ◇ **IDAKO** BABY OCTOPIUS
- ◇ **IKA** SQUID
- INARI** SWEET TOFU
- KANII KAMA** CRAB STICK
- KUNSEL SAKE** SMOKED SALMON
- ◇ **MASAGO** SMELT FISH EGGS
- ◇ **MAGURO** TUNA
- ◇ **SABA** MACKERAL
- ◇ **SAKE** SALMON
- ◇ **TAI** RED SNAPPER
- TAKWON** PICKLED DAIKON
- UNAGI** FRESH WATER EEL
- ◇ **ZUWAI GANI** SNOW CRAB SALAD

SASHIMI
IN THE ABOVE ITEMS
IS \$4 FOR TWO PIECES



CALIFORNIA



UNAGI



EBI



TAKO



HIYASHI WAKAME

PIECES
6

MAKI

*Fresh Seafood Rolled
in Rice & Seaweed*

SIX PIECES PER ORDER
\$4

- CALIFORNIA ROLL**
AVOCADO, CRAB, AND CUCUMBER
- KAPPA MAKI**
JULIENNE CUCUMBER
- ◇ **NEGIHAMA**
YELLOW TAIL AND SCALLIONS
- ROCK AND ROLL**
FRESH WATER EEL AND AVOCADO
- ◇ **SPICY HAMACHI**
YELLOW TAIL, SRIRACHI SAUCE,
SCALLIONS
- ◇ **SPICY TUNA ROLL**
SEASONED TUNA
- ◇ **TEKKA MAKI**
FRESH TUNA
- UMESHISO**
PLUM SAUCE, CUCUMBER, AND
SHISO LEAVES
- YASAI MAKI**
MIXED VEGETABLES

SPECIAL SET

Fresh Seafood over Sushi Rice
TWO PIECES PER ORDER
\$5.50

- SURIN'S SPECIAL**
BAKED SCALLOP WITH MASAGO
- ◇ **IKURA**
SALMON ROE
- ◇ **TOBIKO**
FLYING FISH EGGS (RED)

EXTRAS

- ◇ **MASAGO**
SMELT FISH EGGS Add \$1.50
- TE MAKI**
HAND ROLL ON NIGIRI (2 PIECES)
Add \$3

HOUSE SPECIALTIES

- HIYASHI WAKAME**
SEASONED SEAWEED SALAD \$4
- EDAMAME**
FRESH BOILED SOYBEANS \$5
- ◇ **TUNA TATAKI**
SEARED FRESH TUNA WITH PONZU SAUCE \$8
- ◇ **SUSHI APPETIZER**
CHEF'S SELECTION \$9

- ◇ **SASHIMI APPETIZER**
CHEF'S SELECTION \$10
- ◇ **SASHIMI COMBINATION**
CHEF'S SELECTION \$19
- ◇ **SUSHI COMBINATION**
CHEF'S SELECTION \$17
- ◇ **SUSHI SASHIMI COMBINATION**
CHEF'S SELECTION \$22



SASHIMI COMBINATION



VOLCANO ROLL



SUSHI SASHIMI COMBINATION

◇ INDICATES ITEM CONTAINING RAW OR UNDERCOOKED ITEM
THERE IS SOME **RISK OF ILLNESS** IF YOU EAT RAW OR UNDERCOOKED MEAT, EGGS, FISH, POULTRY OR SHELL FISH
IF YOU HAVE CHRONIC PROBLEMS WITH YOUR LIVER, IMMUNE SYSTEM, OR OTHER MEDICAL CONDITIONS, YOU COULD HAVE
INCREASED RISK OF SERIOUS ILLNESS. IF YOU ARE UNSURE OF YOUR RISK, TALK TO YOUR PHYSICIAN.

SUSHI SPECIAL COMBINATIONS

COMBO 1

◇ **SUPER CRUNCH**
TEMPURA, MASAGO, JAPANESE
SAUCE, AND SMOKED SALMON
AND
◇ **TOKYO ROLL**
SNOW CRAB, AVOCADO, & MASAGO

**14 PIECES
TOTAL \$15**

COMBO 2

◇ **SPICY SHRIMP**
SHRIMP TEMPURA, SNOW CRAB,
AVOCADO, MASAGO, CUCUMBER,
& SRIRACHA SAUCE
AND
ROCK & ROLL
FRESH WATER EEL AND AVOCADO

12 PIECES \$12

COMBO 3

◇ **DOUBLE SHRIMP**
SHRIMP TEMPURA, CUCUMBER,
STEAMED SHRIMP, AVOCADO,
KABAYAKI SAUCE, AND SESAME SEEDS
AND
◇ **SPICY TUNA ROLL**
SEASONED TUNA ROLL

14 PIECES \$14

COMBO 4

◇ **RAINBOW ROLL**
INSIDE: AVOCADO, CRAB, AND
CUCUMBER
OUTSIDE: FRESH SALMON, TUNA, &
RED SNAPPER
TOPPED WITH TOBIKO AND SESAME SEEDS
AND
CALIFORNIA ROLL
AVOCADO, CRAB, AND CUCUMBER

14 PIECES \$14

MAKI MONO
MAKI...Fresh Seafood Rolled in Rice & Seaweed
SIX TO EIGHT PIECES PER ORDER
★ DENOTES CUSTOMER FAVORITE

- ◇ **ALASKAN MAKI** \$9
SNOW CRAB, DAIKON SPROUTS, ASPARAGUS, TOBIKO
- ◇ **ALOHA MAKI** \$13
SNOW CRAB, SCALLOP, CUCUMBER, FRESH SALMON,
RED SNAPPER, AVOCADO, TOBIKO, & KABAYAKI SAUCE
- ◇ **BAGEL ROLL** \$8
SMOKED SALMON, CREAM CHEESE, AND SCALLIONS
- ◇ **DEVIL'S ROLL** \$7
SPICY SALMON
- ★ **DOUBLE SHRIMP** \$12
SHRIMP TEMPURA, CUCUMBER, STEAMED SHRIMP,
AVOCADO, KABAYAKI SAUCE, AND SESAME SEEDS
- ◇ **DYNAMITE MAKI** \$11
SPICY ASSORTED FISH, ASPARAGUS, AND TOBIKO
- ◇ **EBI TEN MAKI** \$8
SHRIMP TEMPURA, MASAGO, AND CUCUMBER
- ★ **KABOOM MAKI** \$13
SHRIMP TEMPURA, CUCUMBER, CREAM CHEESE
FLASH FRIED AND SERVED WITH SEAWEED SALAD &
PANANG CURRY SAUCE
- ◇ **RAINBOW ROLL** \$11
INSIDE: AVOCADO, CRAB, AND CUCUMBER
OUTSIDE: FRESH SALMON, TUNA, & RED SNAPPER
WITH TOBIKO AND SESAME SEEDS
- ◇ **SALMON SKIN ROLL** \$8
CRISPY SALMON SKIN, CUCUMBER, ◇
SCALLIONS, & MASAGO
- ◇ **SEAFOOD ROLL** \$11
STEAMED SHRIMP, CRAB, SQUID, AVOCADO, & KAPPA

- ◇ **SPICY SHRIMP** \$11
SHRIMP TEMPURA, CUCUMBER, SNOW CRAB,
TEMPURA, AVOCADO, SPICY SAUCE AND MASAGO
- ◇ **SPIDER ROLL** \$9
CRISPY SOFT SHELL, CRAB, CUCUMBER, & MASAGO
- ◇ **SUBMARINE ROLL** \$13
YELLOW TAIL, AVOCADO, CUCUMBER,
TOPPED WITH FRESH SALMON, TUNA,
SCALLIONS, AND KABAYAKI SAUCE
- ◇ ★ **SUPER CRUNCH** \$9
SMOKED SALMON, TEMPURA,
MASAGO, AND JAPANESE SAUCE
- ◇ **TOKYO ROLL** \$7
SNOW CRAB SALAD, MASAGO, AND AVOCADO
- ◇ **TUNA AVOCADO ROLL** \$7
FRESH TUNA AND RIPE AVOCADO
- ◇ **VEGETABLE TEMPURA MAKI** \$7
TEMPURA VEGETABLES, JAPANESE SAUCE, & SCALLIONS
- ◇ ★ **VOLCANO ROLL** \$13
INSIDE: SPICY TUNA, FRESH CUCUMBER
OUTSIDE: FRESH TUNA, AVOCADO, & EEL SAUCE
SERVED WITH SPICY AIOLI DIPPING SAUCE
- ◇ ★ **WASABI MAKI** \$13
INSIDE: FRESH YELLOW TAIL, TUNA, CUCUMBER, CRAB
OUTSIDE: FRESH SALMON, SRIRACHA SAUCE
SERVED WITH WASABI TOBIKO DIPPING SAUCE
- ◇ ★ **YUMMI YUMMI ROLL** \$13
FRESH SALMON, TUNA, YELLOW TAIL, CREAM
CHEESE, SEAWEED **ALL FLASH FRIED**
SERVED WITH HOMEMADE SAUCE



BAGEL



KABOOM



WASABI

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INCREASED RISK OF SERIOUS ILLNESS. IF YOU ARE UNSURE OF YOUR RISK, TALK TO YOUR PHYSICIAN.

All entrees below served with a complimentary Cup of Tofu Coconut Soup (dine in only)

LUNCH SPECIALS

<p>◆ TUNA TATAKI SALAD \$7 SEASONED AND LIGHTLY SEARED SUSHI TUNA ON A BED OF FRESH MIXED GREENS WITH A HOMEMADE MISO VINAIGRETTE DRESSING</p>
<p>YUM YAI SALAD \$7 CRISP ROMAINE, TOMATOES, RED & GREEN ONIONS, BOILED EGG, CUCUMBER, SHRIMP, & CHICKEN WITH A SWEET AND SOUR PEANUT DRESSING.</p>
<p>◆ SPICY BEEF SALAD \$7 GRILLED MARINATED STRIPS OF LEAN BEEF, TOMATO, RED ONION, & CUCUMBER IN A SPICY SURIN SAUCE WITH ROMAINE LETTUCE.</p>
<p>CHICKEN WARM SALAD \$7 A FULL BONELESS CHICKEN BREAST, MARINATED, GRILLED SERVED ON ROMAINE LETTUCE WITH THAI PEANUT DRESSING.</p>
<p>CHICKEN NOODLE BOWL \$7 GRILLED MARINATED CHICKEN BREAST, RICE NOODLES, AND GINGER IN A LEMON CURRY SAUCE, WITH BEAN SPROUTS AND CRISP ROMAINE LETTUCE.</p>
<p>CHICKEN MASAMAN WITH AVOCADO \$7 LEAN SLICED CHICKEN BREAST SAUTEED IN A RICH THAI MASAMAN SAUCE, WITH AVOCADO AND CASHEW NUTS.</p>
<p>PAD PRIK PORK \$7 THIS SPICY HOT DISH COMBINES RED AND GREEN BELL PEPPERS, ONIONS, GARLIC, AND STRAW MUSHROOMS IN A PEPPER SAUCE; WITH LEAN PORK TENDERLOIN.</p>
<p>SUCCULENT CATFISH \$7 TWO BONELESS CATFISH FILETS, FRIED TO A SUCCULENT TENDER AND SERVED WITH A THAI GINGER SOY SAUCE ON ROMAINE LETTUCE.</p>
<p>THAI BBQ CHICKEN \$7 HALF CHICKEN MARINATED OVERNIGHT IN SURIN'S BBQ SAUCE AND SLOW ROASTED TO PERFECTION THEN GRILLED THAI STYLE; SERVED WITH SHRIMP FRIED RICE.</p>
<p>THAI BBQ CHICKEN THAI NOODLE SURIN OF THAILAND</p>
<p>CHICKEN MASAMAN CHICKEN NOODLE BOWL</p>
<p>ROASTED DUCK WITH RED CURRY \$7 ROASTED DUCK; DEBONED THEN MARINATED OVERNIGHT IN A RED CURRY SAUCE, BLENDED WITH KIFFIR LEAF, BASIL, PINEAPPLE, AND FRESH TOMATO.</p>
<p>THAI NOODLE (THE NATIONAL NOODLE DISH OF THAILAND) \$7 THAI THIN RICE NOODLES, PAN FRIED WITH SHRIMP & CHICKEN, SCALLIONS, AND EGG; GARNISHED WITH PEANUTS AND BEAN SPROUTS.</p>
<p>MACADAMIA TROUT \$11 BONELESS FILET OF TROUT ENCRUSTED WITH BREAD CRUMBS AND MACADAMIA NUTS, PAN-SEARED AND TOPPED WITH A SPECIAL GINGER SOY SAUCE. SERVED WITH A SIDE OF STIR-FRIED SPINACH AND TOMATO SALSA.</p>

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SUSHI SPECIAL COMBINATIONS

<p>COMBO 1 ◆ SUPER CRUNCH TEMPURA, MASAGO, JAPANESE SAUCE, AND SMOKED SALMON AND ◆ TOKYO ROLL SNOW CRAB, AVOCADO, & MASAGO 14 PIECES TOTAL \$15</p>	<p>2 </p>	<p>COMBO 2 ◆ SPICY SHRIMP SHRIMP TEMPURA, SNOW CRAB, AVOCADO, MASAGO, CUCUMBER, & SRIRACHA SAUCE AND ROCK & ROLL FRESH WATER EEL AND AVOCADO 12 PIECES \$12</p>
<p>COMBO 3 ◆ DOUBLE SHRIMP SHRIMP TEMPURA, CUCUMBER, STEAMED SHRIMP, AVOCADO, KABAYAKI SAUCE, AND SESAME SEEDS AND ◆ SPICY TUNA ROLL SEASONED TUNA ROLL 14 PIECES \$14</p>	<p>4 </p>	<p>COMBO 4 ◆ RAINBOW ROLL INSIDE: AVOCADO, CRAB, AND CUCUMBER OUTSIDE: FRESH SALMON, TUNA, & RED SNAPPER TOPPED WITH TOBIKO AND SESAME SEEDS AND CALIFORNIA ROLL AVOCADO, CRAB, AND CUCUMBER 14 PIECES \$14</p>

Complimentary Cup of Tofu Coconut Soup served with these SUSHI items for Lunch (dine in only)

MAKI MONO
MAKI...Fresh Seafood Rolled in Rice & Seaweed
SIX TO EIGHT PIECES PER ORDER
★ DENOTES CUSTOMER FAVORITE

<p>◆ ALASKAN MAKI \$9 SNOW CRAB, DAIKON SPROUTS, ASPARAGUS, TOBIKO</p> <p>◆ ALOHA MAKI \$13 SNOW CRAB, SCALLOP, CUCUMBER, FRESH SALMON, RED SNAPPER, AVOCADO, TOBIKO, & KABAYAKI SAUCE</p> <p>◆ BAGEL ROLL \$8 SMOKED SALMON, CREAM CHEESE, AND SCALLIONS</p> <p>◆ DEVIL'S ROLL \$7 SPICY SALMON</p> <p>★ DOUBLE SHRIMP \$12 SHRIMP TEMPURA, CUCUMBER, STEAMED SHRIMP, AVOCADO, KABAYAKI SAUCE, AND SESAME SEEDS</p> <p>◆ DYNAMITE MAKI \$11 SPICY ASSORTED FISH, ASPARAGUS, AND TOBIKO</p> <p>◆ EBI TEN MAKI \$8 SHRIMP TEMPURA, MASAGO, AND CUCUMBER</p> <p>★ KABOOM MAKI \$13 SHRIMP TEMPURA, CUCUMBER, CREAM CHEESE, FLASH FRIED AND SERVED WITH SEAWEED SALAD & PANANG CURRY SAUCE</p> <p>◆ RAINBOW ROLL \$11 INSIDE: AVOCADO, CRAB, AND CUCUMBER OUTSIDE: FRESH SALMON, TUNA, & RED SNAPPER WITH TOBIKO AND SESAME SEEDS</p> <p>◆ SALMON SKIN ROLL \$8 CRISPY SALMON SKIN, CUCUMBER, & SCALLIONS, & MASAGO</p> <p>◆ SEAFOOD ROLL \$11 STEAMED SHRIMP, CRAB, SQUID, AVOCADO, & KAPPA</p>	<p>◆ SPICY SHRIMP \$11 SHRIMP TEMPURA, CUCUMBER, SNOW CRAB, TEMPURA, AVOCADO, SPICY SAUCE AND MASAGO</p> <p>◆ SPIDER ROLL \$9 CRISPY SOFT SHELL, CRAB, CUCUMBER, & MASAGO</p> <p>◆ SUBMARINE ROLL \$13 YELLOW TAIL, AVOCADO, CUCUMBER, TOPPED WITH FRESH SALMON, TUNA, SCALLIONS, AND KABAYAKI SAUCE</p> <p>◆ SUPER CRUNCH \$9 SMOKED SALMON, TEMPURA, MASAGO, AND JAPANESE SAUCE</p> <p>◆ TOKYO ROLL \$7 SNOW CRAB SALAD, MASAGO, AND AVOCADO</p> <p>◆ TUNA AVOCADO ROLL \$7 FRESH TUNA AND RIPE AVOCADO</p> <p>◆ VEGETABLE TEMPURA MAKI \$7 TEMPURA VEGETABLES, JAPANESE SAUCE, & SCALLIONS</p> <p>◆ VOLCANO ROLL \$13 INSIDE: SPICY TUNA, FRESH CUCUMBER OUTSIDE: FRESH TUNA, AVOCADO, & EEL SAUCE SERVED WITH SPICY AIOLI DIPPING SAUCE</p> <p>◆ WASABI MAKI \$13 INSIDE: FRESH YELLOW TAIL, TUNA, CUCUMBER, CRAB OUTSIDE: FRESH SALMON, SRIRACHA SAUCE SERVED WITH WASABI TOBIKO DIPPING SAUCE</p> <p>◆ YUMMI YUMMI ROLL \$13 FRESH SALMON, TUNA, YELLOW TAIL, CREAM CHEESE, SEAWEED ALL FLASH FRIED SERVED WITH HOMEMADE SAUCE</p>
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◆ INDICATES ITEM CONTAINING RAW OR UNDERCOOKED ITEM
CONSUMER INFORMATION
 THERE IS SOME RISK OF ILLNESS IF YOU EAT RAW OR UNDERCOOKED MEAT, EGGS, FISH, POULTRY OR SHELL FISH
 IF YOU HAVE CHRONIC PROBLEMS WITH YOUR LIVER, IMMUNE SYSTEM, OR OTHER MEDICAL CONDITIONS, YOU COULD HAVE INCREASED RISK OF SERIOUS ILLNESS. IF YOU ARE UNSURE OF YOUR RISK, TALK TO YOUR PHYSICIAN.