

SURIN OF THAILAND

AUTHENTIC THAI RESTAURANT & SUSHI BAR

APPETIZERS

Egg Rolls

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

FRESH BASIL ROLLS

TWO ROLLS FILLED WITH LEAF LETTUCE, FRESH BASIL, BEAN SPROUTS, PORK & SHRIMP ACCOMPANIED WITH SURIN'S PLUM-PEANUT SAUCE. \$4.25

SATAY BEEF OR CHICKEN

SLICED LEAN FILETS MARINATED IN SURIN'S THAI SPICES, SKEWERED AND CHAR-GRILLED, SERVED WITH PEANUT SAUCE AND CRISP CUCUMBER SALAD. \$7



EGG ROLLS



NAM-SOD



CRAB ANGELS

CRISPY SQUID

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

CHICKEN OR BEEF LARB

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

NAM-SOD

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

SURIN BASKETS

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. \$6.50

CRAB ANGELS

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

POT STICKERS WITH RED CURRY

DELICATE VEGETABLE AND PORK FILLED DUMPLINGS SERVED IN A RED CURRY SAUCE. \$6.50

BOWL of SOUP

WONTON SOUP

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

SPICY HOT AND SOUR SHRIMP SOUP

AN INTENSELY FLAVORFUL SOUP WITH LEAN CHICKEN BREAST OR TOFU WITH MUSHROOMS AND SCALLIONS. \$5

SPICY CHICKEN OR TOFU COCONUT SOUP

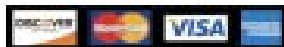
AN INTENSELY FLAVORFUL SOUP WITH LEAN CHICKEN BREAST OR TOFU WITH MUSHROOMS AND SCALLIONS. \$4

SPICY SHRIMP COCONUT SOUP

AN INTENSELY FLAVORFUL SOUP WITH PLUMP SHRIMP, MUSHROOMS, AND SCALLIONS. \$5.50

SPICY SEAFOOD SOUP

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



Sorry NO Personal Checks.

SALADS

YUM YAI SALAD

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

FRESH THAI SALAD

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

SPICY BEEF SALAD

CHAR-GRILLED MARINATED STRIPS OF LEAN BEEF, TOMATO, RED ONION, & CUCUMBER IN A SPICY SURIN SAUCE WITH ROMAINE LETTUCE. \$9



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. \$10

BROCCOLI

FRESH BROCCOLI AND SHITAKE MUSHROOMS IN SURIN'S MILD BROWN SAUCE. \$10

VEGGIE DELIGHT

A MEDLEY OF BROCCOLI, CARROTS, ONION, BABY CORN, CELERY, GREEN BEANS, CABBAGE, BEAN SPROUTS, & ZUCCHINI IN A LIGHT THAI SAUCE. \$10

BABY CORN

MINIATURE EARS OF BABY CORN, STRAW MUSHROOMS, GREEN & WHITE ONIONS, AND CARROTS WITH SURIN'S SECRET SAUCE. \$10

CASHEW NUT

BELL PEPPERS, GARLIC, GREEN AND WHITE ONIONS STIR FRIED WITH CASHEW NUTS IN A SPICY PEPPER SAUCE. \$10

SPICY BASIL LEAVES

FRESH BASIL, BELL PEPPERS, GREEN BEANS AND SURIN'S HOT CHILI SAUCE. \$10

SPICY GARLIC

A GARLIC SAUCE WITH BLACK AND WHITE PEPPER, & SCALLIONS SERVED ON A BED OF CRISP ROMAINE LETTUCE. \$10

PAD PRIK

THIS SPICY HOT DISH COMBINES RED AND GREEN BELL PEPPERS, ONIONS, GARLIC, AND STRAW MUSHROOMS IN A PEPPER SAUCE. RECOMMENDED WITH PORK. \$10

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

\$10

PACIFIC SHRIMP

\$13

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 \$13



SOFT SHELL CRAB



THAI NOODLE



3 FLAVOR FISH

AUTOMATIC 18% GRATUITY FOR PARTIES OF 6 OR MORE
PLATE SHARING: \$2 (PER PERSON) BROWN BAG CORKAGE FEE \$10
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THAI BBQ CHICKEN



SURIN'S SELECT SPECIAL ENTREES



PINEAPPLE SHRIMP



SOFT SHELL CRAB WITH ASPARAGUS SAUCE 🌶️ \$18

TWO SELECT SOFT-SHELLED CRABS...SAUTÉED GOLDEN BROWN, SERVED WITH A SPECIAL THAI SHRIMP AND ASPARAGUS LIGHT GREEN CURRY SAUCE.

CHICKEN MASAMAN \$18

TENDER BONELESS CHICKEN BREAST SAUTÉED IN A THAI MASAMAN CURRY WITH AVOCADOS AND CASHEW NUTS.

BASIL DUCK 🌶️ \$18

HALF A MARINATED DUCK, DE-BONED, FRIED CRISP AND TOPPED WITH A THAI BASIL SAUCE MADE WITH FRESH BELL PEPPER, CHILIES, AND ONIONS

THAI BARBECUED CHICKEN \$12

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

NOM TOK BEEF 🌶️🌶️ \$18

TENDER FILLETS OF BEEF TENDERLOIN IN A SPICY MIXTURE OF LIME, CHILI PEPPER, BASIL LEAVES, RICE POWDER, AND CRISP RED ONION. SERVED WITH THAI STICKY RICE AND WITH CRISP CABBAGE LEAVES TO ROLL THE BEEF INTO AND DEVOUR.

SHRIMP IN ROASTED PINEAPPLE \$18

LARGE SHRIMP, CHUNKS OF FRESH ROASTED PINEAPPLE, AND A THAI PINEAPPLE SAUCE, TOPPED WITH CASHEW NUTS. SERVED IN A PINEAPPLE BOAT.

SPICY GARLIC SCALLOPS \$19

FRESH SCALLOPS GENTLY CRISPED IN A SPICY BLACK PEPPER GARLIC SAUCE, SERVED ON A BED OF CRISP ROMAINE LETTUCE WITH STEAMED BABY CORN AND BROCCOLI.

THREE FLAVOR FISH \$18

FRESH RED SNAPPER FILET, PAN FRIED TO A MOIST FLAKINESS AND FLAVORED WITH SURIN'S SECRET THAI THREE FLAVORED SAUCE.

ROASTED DUCK WITH RED CURRY 🌶️ \$15

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

KA PROUD LAMB 🌶️ \$18

FRESH LAMB RACK SPLIT INTO 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.

SUCCULENT CATFISH \$15

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



ROASTED DUCK With RED CURRY



SHRIMP MASAMAN



SPICY MIXED SEAFOOD

SPICY MIXED SEAFOOD 🌶️🌶️🌶️ \$18

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

SHRIMP MASAMAN \$19

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



1 🌶️ SPICY

2 🌶️🌶️ HOT

3 🌶️🌶️🌶️ THAI HOT

NOODLES or RICE

THAI NOODLE (THE NATIONAL NOODLE DISH OF THAILAND) \$11

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 \$11

SAUTÉED SILVER (MUNG BEAN) NOODLES, EGG, BEAN SPROUTS, GREEN ONION, ZUCCHINI, BABY CORN, TOMATO, AND CABBAGE. SHRIMP \$14

PAD SEE-U CHICKEN, PORK, BEEF OR TOFU \$11

FLAT NOODLES SAUTÉED WITH EGG, BROCCOLI, GARLIC, AND THAI SOY SAUCE. SHRIMP \$14

SPICY SPAGHETTI 🌶️🌶️ \$11

CHEF 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 \$11

FLAT RICE NOODLES STIR FRIED WITH LEAN BEEF, 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 \$12

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 🌶️ \$11

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

SHRIMP CURRY 🌶️🌶️ \$15

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 \$14



COCONUT ICE CREAM



THAI TEA



CHOCOLATE BROWNIE



THAI COFFEE

DESSERTS

HOMEMADE COCONUT OR VANILLA BEAN ICE CREAM \$3.50

REAL VANILLA BEAN CRÈME BRULÉE \$6

CHOCOLATE BROWNIE CRUMBLE SUNDAE \$6.75

SUBSTITUTIONS AND EXTRAS

EXTRA CURRY SAUCE	\$7	STEAMED RICE	\$1.50
SHRIMP	\$3	RICE NOODLES	\$2
CHICKEN	\$2	STICKY RICE	\$3
VEGETABLE	\$1.50	SUSHI RICE	\$2.50

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PIECES
2

NIGIRI

Fresh Seafood over Sushi Rice
TWO PIECES PER ORDER
\$3.75

- ANAGO** SEA EEL
- EBI** SHRIMP
- HAMACHI** YELLOWTAIL
- HOKKIGAI** SURF CLAM
- HOTATEGAI** SCALLOP
- ITAKO** BABY OCTOPUS
- IKA** SQUID
- INARI** SWEET TOFU
- KANII KAMA** CRAB STICK
- KATSUO** BONITO
- KUNSEL SAKE** SMOKED SALMON
- MASAGO** SMELT FISH EGGS
- MAGURO** TUNA
- SABA** MACKERAL
- SAKE** SALMON
- TAI** RED SNAPPER
- TAKO** OCTOPUS
- TAKWON** PICKLED DAIKON
- UNAGI** FRESH WATER EEL
- WAKAME** SEASONED SEAWEED
- ZUWAI GANI** SNOW CRAB SALAD



CALIFORNIA



UNAGI



EBI



TAKO



HIYASHI WAKAME

PIECES
6

MAKI

Fresh Seafood Rolled in Rice & Seaweed
SIX PIECES PER ORDER
\$3.75

- 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, SRIRACHA 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 | \$5 | SASHIMI APPETIZER
CHEF'S SELECTION | \$10 |
| EDAMAME
FRESH BOILED SOYBEANS | \$5 | SASHIMI COMBINATION
CHEF'S SELECTION | \$19 |
| TUNA TATAKI
SEARED FRESH TUNA WITH PONZU SAUCE | \$6 | SUSHI COMBINATION
CHEF'S SELECTION | \$17 |
| SUSHI APPETIZER
CHEF'S SELECTION | \$9 | SUSHI SASHIMI COMBINATION
CHEF'S SELECTION | \$22 |



SASHIMI COMBINATION



VOLCANO ROLL



SUSHI SASHIMI COMBINATION

SUSHI SPECIAL COMBINATIONS

COMBO
1

SUPER CRUNCH

TEMPURA, MASAGO, JAPANESE SAUCE, AND SMOKED SALMON

TOKYO ROLL

SNOW CRAB, AVOCADO, & MASAGO

14 PIECES TOTAL **\$15**



COMBO
2

SPICY SHRIMP

SHRIMP TEMPURA, SNOW CRAB, AVOCADO, MASAGO, CUCUMBER, & SRIRACHA SAUCE

ROCK & ROLL

FRESH WATER EEL AND AVOCADO

12 PIECES TOTAL **\$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 TOTAL **\$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 TOTAL **\$14**

MAKI MONO

MAKI...Fresh Seafood Rolled in Rice & Seaweed

SIX TO EIGHT PIECES PER ORDER
★ DENOTES CUSTOMER FAVORITE

- | | | | |
|---|------|---|------|
| ALASKAN MAKI
SNOW CRAB, DAIKON SPROUTS, ASPARAGUS, TOBIKO | \$9 | SPICY SHRIMP
SHRIMP TEMPURA, CUCUMBER, SNOW CRAB, TEMPURA, AVOCADO, SPICY SAUCE AND MASAGO | \$11 |
| ALOHA MAKI
SNOW CRAB, SCALLOP, CUCUMBER, FRESH SALMON, RED SNAPPER, AVOCADO, TOBIKO, & KABAYAKI SAUCE | \$13 | SPIDER ROLL
CRISPY SOFT SHELL CRAB, CUCUMBER, & MASAGO | \$9 |
| BAGEL ROLL
SMOKED SALMON, CREAM CHEESE, AND SCALLIONS | \$8 | SUBMARINE ROLL
YELLOW TAIL, AVOCADO, CUCUMBER, TOPPED WITH FRESH SALMON, TUNA, SCALLIONS, AND KABAYAKI SAUCE | \$13 |
| DEVIL'S ROLL
SPICY SALMON | \$7 | ★ SUPER CRUNCH
SMOKED SALMON, TEMPURA, MASAGO, AND JAPANESE SAUCE | \$9 |
| ★ DOUBLE SHRIMP
SHRIMP TEMPURA, CUCUMBER, STEAMED SHRIMP, AVOCADO, KABAYAKI SAUCE, AND SESAME SEEDS | \$12 | TOKYO ROLL
SNOW CRAB SALAD, MASAGO, AND AVOCADO | \$7 |
| DYNAMITE MAKI
SPICY ASSORTED FISH, ASPARAGUS, AND TOBIKO | \$11 | TUNA AVOCADO ROLL
FRESH TUNA AND RIPE AVOCADO | \$7 |
| EBI TEN MAKI
SHRIMP TEMPURA, MASAGO, AND CUCUMBER | \$8 | VEGETABLE TEMPURA MAKI
TEMPURA VEGETABLES, JAPANESE SAUCE, & SCALLIONS | \$7 |
| ★ KABOOM MAKI
SHRIMP TEMPURA, CUCUMBER, CREAM CHEESE FLASH FRIED AND SERVED WITH SEAWEED SALAD & PANANG CURRY SAUCE | \$13 | ★ VOLCANO ROLL
INSIDE: SPICY TUNA, FRESH CUCUMBER
OUTSIDE: FRESH TUNA, AVOCADO, & EEL SAUCE
SERVED WITH SPICY AIOLI DIPPING SAUCE | \$13 |
| RAINBOW ROLL
INSIDE: AVOCADO, CRAB, AND CUCUMBER
OUTSIDE: FRESH SALMON, TUNA, & RED SNAPPER WITH TOBIKO AND SESAME SEEDS | \$11 | ★ WASABI MAKI
INSIDE: FRESH YELLOW TAIL, TUNA, CUCUMBER, CRAB
OUTSIDE: FRESH SALMON, SRIRACHA SAUCE
SERVED WITH WASABI TOBIKO DIPPING SAUCE | \$13 |
| SALMON SKIN ROLL
CRISPY SALMON SKIN, CUCUMBER, SCALLIONS, & MASAGO | \$8 | ★ YUMMI YUMMI ROLL
FRESH SALMON, TUNA, YELLOW TAIL, CREAM CHEESE, SEAWEEED ALL FLASH FRIED
SERVED WITH HOMEMADE SAUCE | \$13 |
| SEAFOOD ROLL
STEAMED SHRIMP, CRAB, SQUID, AVOCADO, & KAPPA | \$11 | | |



LUNCH SPECIALS

SERVED UNTIL 2:30 P.M. DAILY

ALL ENTREES BELOW SERVED WITH A COMPLIMENTARY CUP OF COCONUT TOFU SOUP (DINE IN ONLY).

- YUM YAI SALAD** \$7
CRISP ROMAINE, TOMATOES, RED & GREEN ONIONS, BOILED EGG, CUCUMBER, SHRIMP, & CHICKEN WITH A SWEET AND SOUR PEANUT DRESSING.
- SPICY BEEF SALAD** \$7
CHAR-GRILLED MARINATED STRIPS OF LEAN BEEF, TOMATO, RED ONION, & CUCUMBER IN A SPICY SURIN SAUCE WITH ROMAINE LETTUCE.
- CHICKEN MASAMAN WITH AVOCADO** \$7
LEAN SLICED CHICKEN BREAST SAUTÉED IN A RICH THAI MASAMAN SAUCE, WITH AVOCADO AND CASHEW NUTS.
- CHICKEN NOODLE BOWL** \$7
CHAR-GRILLED MARINATED CHICKEN BREAST, RICE NOODLES, AND GINGER IN A LEMON CURRY SAUCE, WITH BEAN SPROUTS AND CRISP ROMAINE LETTUCE.
- SPICY EGGPLANT NOODLE** \$7
JAPANESE EGGPLANT, SPICY CURRY SAUCE, TENDER CHICKEN FILLETS, CILANTRO, GINGER, AND EGG NOODLES.
- BEEF NOODLE BOWL** \$7
THICK SLICES OF FLANK STEAK, EGG NOODLES, LETTUCE, BEAN SPROUTS, GREEN ONION, CELERY, AND GARLIC WITH BEEF BROTH
- SUCCULENT CATFISH** \$7
TWO BONELESS CATFISH FILETS, FRIED TO A SUCCULENT TENDER AND SERVED WITH A THAI GINGER SOY SAUCE ON ROMAINE LETTUCE.
- THAI BBQ CHICKEN** \$7
HALF CHICKEN MARINATED OVERNIGHT IN SURIN'S BBQ SAUCE AND SLOW ROASTED TO PERFECTION THEN CHAR-GRILLED THAI STYLE; SERVED WITH SHRIMP FRIED RICE.

SURIN or THAILAND
TUSCALOOSA

THAI NOODLE



THAI BBQ CHICKEN



CHICKEN MASAMAN



BEEF NOODLE BOWL



- 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.
- 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.
- 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.



CHOCOLATE BROWNIE



DUCK CURRY



EGG ROLLS

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 TOTAL \$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 TOTAL \$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 TOTAL \$14

Complimentary Cup of Tofu Coconut Soup served with these SUSHI items for Lunch (dine in only) until 2:30 P.M.

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
- SPICY SHRIMP** \$11
SHRIMP TEMPURA, CUCUMBER, SNOW CRAB, TEMPURA, AVOCADO, SPICY SAUCE AND MASAGO
- ALOHA MAKI** \$13
SNOW CRAB, SCALLOP, CUCUMBER, FRESH SALMON, RED SNAPPER, AVOCADO, TOBIKO, & KABAYAKI SAUCE
- SPIDER ROLL** \$9
CRISPY SOFT SHELL CRAB, CUCUMBER, & MASAGO
- BAGEL ROLL** \$8
SMOKED SALMON, CREAM CHEESE, AND SCALLIONS
- SUBMARINE ROLL** \$13
YELLOW TAIL, AVOCADO, CUCUMBER, TOPPED WITH FRESH SALMON, TUNA, SCALLIONS, AND KABAYAKI SAUCE
- 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
- TOKYO ROLL** \$7
SNOW CRAB SALAD, MASAGO, AND AVOCADO
- EBI TEN MAKI** \$8
SHRIMP TEMPURA, MASAGO, AND CUCUMBER
- TUNA AVOCADO ROLL** \$7
FRESH TUNA AND RIPE AVOCADO
- ★ KABOOM MAKI** \$13
SHRIMP TEMPURA, CUCUMBER, CREAM CHEESE FLASH FRIED AND SERVED WITH SEAWEED SALAD & PANANG CURRY SAUCE
- VEGETABLE TEMPURA MAKI** \$13
TEMPURA VEGETABLES, JAPANESE SAUCE, & SCALLIONS
- RAINBOW ROLL** \$11
INSIDE: AVOCADO, CRAB, AND CUCUMBER
OUTSIDE: FRESH SALMON, TUNA, & RED SNAPPER WITH TOBIKO AND SESAME SEEDS
- ★ VOLCANO ROLL** \$13
INSIDE: SPICY TUNA, FRESH CUCUMBER
OUTSIDE: FRESH TUNA, AVOCADO, & EEL SAUCE
SERVED WITH SPICY AIOLI DIPPING SAUCE
- SALMON SKIN ROLL** \$8
CRISPY SALMON SKIN, CUCUMBER, SCALLIONS, & MASAGO
- ★ WASABI MAKI** \$13
INSIDE: FRESH YELLOW TAIL, TUNA, CUCUMBER, CRAB
OUTSIDE: FRESH SALMON, SRIRACHA SAUCE
SERVED WITH WASABI TOBIKO DIPPING SAUCE
- SEAFOOD ROLL** \$11
STEAMED SHRIMP, CRAB, SQUID, AVOCADO, & KAPPA
- ★ YUMMI YUMMI ROLL** \$13
FRESH SALMON, TUNA, YELLOW TAIL, CREAM CHEESE, SEAWEED ALL FLASH FRIED
SERVED WITH HOMEMADE SAUCE



BAGEL



KABOOM



WASABI