

HOUSE WINES COPPER RIDGE | 8 glass

Pinot Grigio
Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon
Pinot Noir

SAKE & PLUM WINE

Hot Sake, Sho Chiku Bai

Junmai Ginjo (300ml)

Cold rich texture that is soft on the palate, mildly fruit forward and silky smooth with a strong Ginjo aroma



Nigori (375ml)

Cold unfiltered. Bold and dense with a sweet, soft texture and silky mild flavor

Hana Flavored Sake (375ml)

Filtered. White Peach, Fuji Apple, Lychee



Strawberry Nigori (375ml)

Unfiltered. Milky, strawberry flavored cold sake

Bunraku Blue (300ml)

Premium import from Japan

Plum Wine
Sake Cooler
Sake Bomb

IMPORT BEER (12oz) | 4.50

Heineken - Netherlands
Singha - Thailand
Asahi - Japan
Kirin Ichiban - Japan
Kirin Light - Japan
Sapporo - Japan
Corona - Mexico

DOMESTIC BEER (12oz) | 3.95

Bud Light
Budweiser
Miller Lite
Michelob Light
Michelob Ultra



WINE BY THE BOTTLES

WHITES

Pinot Grigio, Ecco Domani

A crisp and refreshing Italian wine with vibrant fruit flowers

Chardonnay, Hahn

A rich and balanced California white with notes of citrus and oak

Sauvignon Blanc, Smith & Hook

Bright and lively, delivering notes of tropical fruit and herbaceous tones

REDS

Cabernet Sauvignon, Louis Martini

A bold and classic California cabernet with deep berry flavors and a velvety texture

Merlot, Hahn

Smooth and approachable, with plush fruit flavors and a hint of spice

Pinot Noir, J Vineyards

Elegant and complex, from California's Russian River Valley, boasting red fruit and earthy notes

SPARKLING

Prosecco, LaMarca (187ml)

A sparkling Italian wine with crisp acidity and delicate flavors of green apple and citrus

SOFT DRINKS | 3.25 (complimentary refills)

Coke, Diet Coke, Sprite, MinuteMaid, Fanta Orange

TEA | 3.25 (complimentary refills)

Fresh Brewed Iced Tea

Sweetened, Unsweetened or Hot Green Tea

BEVERAGES (Non Refillable)

Thai Iced Tea	\$3.95
Voss Water	\$3.50
Sparkling Water	\$3.50
Apple Juice	\$2.95
Ramune Japanese Soda Strawberry	



APPETIZERS

Shrimp & Vegetable Tempura

\$8.95

Three pieces of shrimp, four pieces of vegetables fried in light tempura batter served with tempura sauce

Japanese Eggrolls

\$5.95

Three piece eggrolls with shrimp and pork, bean thread, onion, mushroom, scallions, carrot, wrapped in eggroll paper and lightly deep fried

Vegetable Eggrolls (4 Pieces)

\$4.95

Edamame

\$4.95

Boiled soybeans with a touch of sea salt

Agedashi

\$5.95

Eight fried tofu with tempura sauce, dried seaweed

Shumai

\$7.95

Five steamed shrimp and pork dumplings served with sauce on the side

Krab Rangoon

\$6.95

Five krab meat and cream cheese wrapped in fried wonton skin served with sweet and sour sauce

Gyoza

\$7.95

Six grilled pork dumplings served with sauce on the side

Chicken Satay

\$7.95

Three grilled seasoned skewered chicken served with peanut sauce

Yakitori

\$9.95

Three skewered chicken, bell pepper, onion, scallions, sesame seed, topped with teriyaki sauce

Negimaki

\$9.95

Scallions wrapped with grilled beef topped with teriyaki sauce scallion, sesame seed

Hamachi Kama

*Market Price

Grilled yellow tail cheek with teriyaki sauce and sesame seeds, scallion

BBQ Squid

*Market Price

Grilled whole marinated squid served with wassabi mayo sauce

Fried Calamari

\$9.95

Tempura calamari rings served with sweet and sour sauce

Chicken Wings

\$7.95

Thai Basil Mussels

\$13.95

Sauteed fresh garlic with mussels, chili sweet paste, onion, bell peppers, thai basil leaves with oyster sauce

SOUPS & SALADS

Miso Soup <i>Japanese soup made with miso, tofu, scallion and seaweed</i>	\$3.25
Japanese Onion Soup <i>Fried onion, mushrooms, scallion in chicken broth</i>	\$3.50
Chicken & Rice Soup <i>Chicken and rice, sprinkled with scallion, fried garlic, cilantro, in chicken broth</i>	\$4.95
Vegetable Soup <i>Assorted vegetables, tofu, scallion, cilantro and garlic</i>	\$4.95
Wonton Soup <i>Stuffed with well seasoned pork wonton, shrimp, chicken, bean sprout, scallion, cilantro and garlic</i>	\$6.95
Coconut Soup (Tom-kha) <i>Coconut milk soup with mushroom, onion, scallion, cilantro, lemon grass, galanga roots, kaffir lime leaves and lime juice</i>	
<i>with chicken, veggies or tofu</i>	\$6.50
<i>with shrimp</i>	\$7.50
<i>with seafood</i>	\$8.50
Tom Yum Soup <i>Hot and sour soup with mushroom, onion, scallion, cilantro, lemon grass, galanga roots, kaffir lime leaves and lime juice</i>	
<i>with chicken, veggies or tofu</i>	\$5.95
<i>with shrimp</i>	\$6.95
<i>with seafood</i>	\$7.95
SALADS	
House Ginger Salad	\$3.95
Seaweed Salad	\$4.95

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TERIYAKI STYLE

All of our Teriyaki are served with steamed vegetables (broccoli, cabbage, carrot) topped with Teriyaki sauce, sesame seed, scallions and jasmine white rice.
with Egg Fried Rice + \$3.50 | with Brown Rice + \$2.00

Teriyaki Chicken	\$14.95
Teriyaki Steak	\$17.95
Teriyaki Shrimp	\$19.95
Teriyaki Salmon	\$21.95
Teriyaki Steak and Chicken	\$22.95
Teriyaki Steak and Shrimp	\$23.95

CHEF SPECIALS

with Egg Fried Rice + \$3.50 | with Brown Rice + \$2.00

Chicken & Vegetable Tempura	\$22.95
<i>Seven pieces of tempura chicken, nine pieces of tempura vegetables and a side of tempura sauce with steamed rice</i>	
Shrimp & Vegetable Tempura	\$22.95
<i>Seven pieces of tempura shrimp, nine pieces of tempura vegetables and a side of tempura sauce with steamed rice.</i>	
Combination Chicken	\$23.95
<i>Three pieces of tempura shrimp, four pieces of tempura vegetables, grilled chicken topped with teriyaki sauce, scallion, sesame seed, a side of steamed vegetables and tempura sauce with steamed rice.</i>	
Combination Beef	\$25.95
<i>Three pieces of tempura shrimp, four pieces of tempura vegetables, grilled beef topped with teriyaki sauce, scallion, sesame seed, a side of steamed vegetables and tempura sauce with steamed rice.</i>	
Thai Lobster Special	Market Price
<i>Grilled lobster, scallops, shrimp, squid, steamed mixed vegetables topped with your choice of sauce (Thai garlic sauce, Panang curry or Ginger sauce)</i>	
Duck of Largo 2006	\$28.95
<i>Crispy roasted duck stir fried with basil leaf, bell peppers, carrots, broccoli, snow peas, onion, oyster sauce, cabbage and garlic sauce.</i>	
Wonder Green Salmon	\$23.95
<i>Grilled fresh salmon, carrot, cabbage, snow peas, broccoli, bell pepper, bamboo with green curry sauce, coconut milk and Thai basil.</i>	
Seafood Lover	\$28.95
<i>Grilled shrimp, green mussels, squid and scallops topped with garlic sauce over steamed vegetables.</i>	
Grouper Gnger	\$23.95
<i>Tempura grouper topper with stir fried ginger garlic, bell pepper, carrot, snow peas, onion, mushroom, and brown sauce</i>	

NOODLES

Your choice of protein

Chicken, Pork, Tofu, or Mixed Vegetables	\$13.95
Beef, Shrimp, or Squid	\$15.95
Seafood	\$17.95
Combination (chicken, beef, pork, shrimp)	\$18.95

*Add boiled Egg - \$1.50

UDON NOODLE SOUP

Thick udon noodles cooked Japanese style with cabbage, broccoli, carrot, scallion, cilantro, topped with fried garlic, black pepper, and dry seaweed

RAMEN NOODLE SOUP

Egg noodles cooked Japanese style with cabbage, broccoli, carrot, scallion, cilantro, topped with fried garlic, black pepper, and dry seaweed

RAMEN GYOZA SOUP \$15.95

Egg noodle soup cooked Japanese style with pork gyoza, cabbage, broccoli, carrot, topped with fried garlic, scallion, cilantro, and dry seaweed.

*Add boiled Egg - \$1.50

SOBA NOODLE SOUP \$16.95

Wheat noodle soup cooked Japanese style with cabbage, broccoli, carrot, eggs, tempura shrimp, scallion, fried garlic, cilantro, and seaweed

DUCK RAMEN NOODLE SOUP \$17.95

Egg noodles cooked roast duck Thai style with garlic, scallion, and cilantro

*Add Egg - \$1.50

CRAZY SPAGHETTI \$15.95

Steamed spaghetti noodles topped with stir fried ground beef, white onion, snow pea, bell peppers and Thai basil leaf

SNOWING SPAGHETTI \$15.95

Steamed spaghetti noodles topped with stir fried ground beef, tomatoes, white onion and parmesan cheese with tomato sauce

ANGRY PASTA

Steamed pasta topped with green curry, coconut milk, snow pea, bell peppers, and Thai basil leaf

with Chicken, Pork, or Tofu \$15.95

with Beef or Shrimp \$17.95

Seafood \$18.95

STIR FRIED

Your choice of protein

Chicken, Pork, Tofu, or Mixed Vegetables	\$14.95
Beef, Shrimp, or Squid	\$16.95
Seafood	\$18.95
Combination (chicken, beef, pork, shrimp)	\$19.95

STIR FRIED RAMEN NOODLES

Stir fried egg noodles with egg, carrot, cabbage, broccoli, garlic, brown sauce, and dry seaweed on top

STIR FRIED UDON NOODLES

Stir fried Japanese udon noodles with egg, carrot, cabbage, broccoli, garlic, brown sauce, and dry seaweed on top

PAD THAI

The popular Thai noodle dish, stir fried rice noodles with egg, scallion, cilantro, bean sprouts, crushed peanuts, fish sauce, and tamarind sauce

PAD SE EW

Stir fried big flat rice noodles with fresh garlic, egg, broccoli, carrot, sweet soy sauce, and oyster sauce

DRUNKEN NOODLES

Stir fried big flat rice noodles with garlic, egg, snow pea, bell peppers, Thai basil leaf, and oyster sauce

MISS PIGGY SOUP OR DRY \$12.95

Steamed rice noodles with pork meat balls, steamed pork, bean sprouts, cilantro, scallion, black pepper, sweet black sauce, and a touch of garlic oil

CHICK & CHICK NOODLES SOUP OR DRY \$12.95

Steamed rice noodles with pork meat balls, steamed chicken, bean sprouts, cilantro, black pepper, scallions, sweet black sauce, and a touch of garlic oil

STEAK NOODLE SOUP OR DRY \$12.95

Steamed rice noodles with beef meatballs, steamed beef, bean sprouts, cilantro, black pepper, scallions, sweet black sauce, and a touch of garlic oil

DEEP SEA NOODLE SOUP OR DRY \$17.95

Steamed rice noodles with shrimp, squid, scallops, bean sprouts, cilantro, black pepper, scallions, sweet black sauce, and a touch of garlic oil

ENTREES

ALL OF OUR ENTREES ARE SERVED WITH JASMINE RICE

Chicken, Pork, or Tofu - \$13.95 | Beef, Shrimp - \$15.95 | Seafood - \$18.95 | **Combination** (chicken, beef, pork, and shrimp) - \$19.95

FRIED RICE

Stir fried jasmine rice with egg, onion, carrot, broccoli, scallion, and cilantro

AMAZING

Sauteed with peanut sauce, coconut milk, on a bed of steamed broccoli, and scallions

STIR FRIED MIXED VEGETABLES

Sauteed with fresh garlic, broccoli, carrot, bell pepper, snow pea, onion in brown sauce

GARLIC & BLACK PEPPER

Sauteed with fresh garlic and black pepper in brown sauce on a bed of steamed vegetables (broccoli, carrot, cabbage, bell pepper, snow pea, onion), topped with fried garlic, and scallion

BROCCOLI

Sauteed garlic, broccoli, carrot, mushroom, sesame oil with oyster sauce

CASHEW NUT

Sauteed fresh garlic, bell pepper, onion, snow pea, broccoli, carrot, cashew nuts, sesame oil with brown sauce

THAI BASIL

Sauteed fresh garlic, bell pepper, onion, basil leaves in brown sauce

GINGER

Stir fried fresh ginger, garlic, bell pepper, carrot, snow pea, onion, mushroom with brown sauce

THAI CURRY

ALL OF OUR CURRY ARE SERVED WITH JASMINE RICE

Chicken, Pork, or Tofu - \$14.95 | Beef, Shrimp - \$16.96 | Seafood - \$19.95 | **Combination** (chicken, beef, pork, and shrimp) - \$20.95

PANANG

Thai curry with lime leaf flavored coconut milk, snow pea, cabbage, and panang curry paste

RED CURRY

Thai curry with coconut milk, bamboo shoots, bell peppers, basil leaves, and red curry paste

GREEN CURRY

Thai curry with coconut milk, bell pepper, snow pea, bamboo shoots, carrot, basil leaves, and green curry paste

TWO FRIENDS PANANG CURRY \$21.95

Shrimp and Chicken with carrot, broccoli, cabbage, snow pea, and coconut milk, topped with panang sauce

DISHES ARE PREPARED MILDLY, HOT, AND SPICY

HOWEVER, WE CAN ALTER TO:

MEDIUM



HOT



THAI HOT

