



SA-WAS-DEE

(a Thai word used for greetings, meaning “Hello”)

Welcome to Noble Thai & Sushi Bistro, where you can find the perfect blend of the finest and freshest ingredients available, with the authentic cooking elements. Our menu is a combination of authentic Thai cuisine and Japanese cuisine.

Authentic Thai cuisine is unique. The ideal Thai meal aims at being a harmonious blend of the spicy, the sweet, the sour, and the salty. All our dishes are freshly prepared, with the highest health standards, using fresh ingredients, herbs, and complex seasonings. **Please let us know if there is any special request you may prefer to add to your order**, we will gladly customize it to your preference and satisfaction. However, we reserve the rights to refuse it on the ground of culinary perfection; so that you can experience the real Thai cooking.

While the true mark of the superior typical Japanese dishes is the art of cooking using raw fish and the unique blend of finest ingredients available. All our Japanese dishes are prepared to order with the highest health standards. It's a healthy choice of eating fish; however, there may be a risk associated with consuming raw fish.

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.

While fish is a good source of protein, minerals, and vitamins, kindly be advised to use your own judgment when ordering your food.

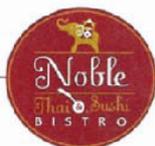
We, at Noble Thai & Sushi Bistro, would like to make all the possible efforts to ensure you of a pleasurable dining experience. Should you have any query, suggestion, or comment, please do not hesitate to contact us. It is our pleasure to be of your service.

We hope you will have a dining pleasure, and a memorable and enjoyable experience.

KHOB-KHUN

(a Thai word means “Thank you”)

We reserve all the rights to change our menu prices without prior notice.



Lunch Special Menu

Mon – Fri 11:30 a.m. – 02:30 p.m.

JAPANESE FAVORITES

*Served with Choice of Miso Soup or House Salad (for Dine-in Only)
(All platters of sushi and sashimi are Chef's choice combination)*

ROLL & SUSHI COMBO 4 pieces of sushi, 4 pieces of California roll (inside-out S/S), and 4 pieces of J.B. roll (seaweed outside)	9.95
COMBINATION ROLL LUNCH Crunchy roll, 4 pieces of California roll (inside-out S/S), and 4 pieces of J.B. roll (seaweed outside)	9.95
SASHIMI COMBO 12 pieces of sliced raw fish, served with steamed white rice (upon request)	10.95
CHIRASHI a bowl of seasoned sushi rice topped with variety of sliced raw fish	10.95
UNAGI DON a bowl of seasoned sushi rice topped with barbecue eel, glazed with eel sauce	10.95
SUSHI & SASHIMI LUNCH-BOX 4 pieces of sushi, 6 pieces of sliced raw fish, and your choice of Spicy Tuna roll <u>or</u> Crunchy roll	11.95
SALMON TERIYAKI LUNCH-BOX 4 pieces of sushi, Salmon Teriyaki, and 4 pieces of California roll (inside-out S/S)	11.95
CHICKEN TERIYAKI LUNCH-BOX 4 pieces of sushi, Chicken Teriyaki, and 4 pieces of J.B. roll (seaweed outside)	11.95
NOBLE THAI & SUSHI LUNCH-BOX 4 pieces of sushi, veggie Pad Thai, 2 pcs. of Fried Veggie Gyoza and 4 pieces of California roll (inside-out S/S)	11.95

♣ PLEASE NO SUBSTITUTION ♣



Lunch Special Menu

Mon – Fri 11:30 a.m. – 02:30 p.m.

THAI FAVORITES

Served with Thai Soup of the Day (for Dine-in Only);

2 pcs. of Fried Veggie Gyoza; steamed White Rice (No Rice with Pad Thai, Siam Fried Rice)

Choice of:

Mixed Vegetables <u>or</u> Tofu	8.45
Chicken <u>or</u> Pork <u>or</u> Beef	8.45
Shrimp <u>or</u> Squid	9.45
Mixed Seafood	10.45

BASIL

sautéed sliced meat with sweet basil leaves, chili, crushed garlic, onion, scallion, and bell pepper, in light brown sauce

GARLIC

sautéed sliced meat with crushed garlic and black pepper sauce, served over steamed mixed vegetables

GINGER

sautéed sliced meat with shredded ginger, onion, scallion, carrot, bell pepper, and mushroom, in light brown sauce

THREE FLAVORS

sautéed sliced meat in house special three-flavor sauce, served over steamed mixed vegetables

MIXED VEGETABLES

sautéed sliced meat with mixed vegetables; mushroom, baby corn, carrot, broccoli, snow pea, in light brown sauce

SWEET & SOUR

sautéed sliced meat with tomato, cucumber, pineapple, carrot, onion, scallion, and bell pepper, in house special sweet & sour sauce

RED CURRY

blended of dry roasted Thai red-chili-paste, herbs, bamboo shoots, carrot, green bean, sweet basil leaves, bell pepper, and coconut milk, with your choice of meat

GREEN CURRY

blended of Thai green-chili-paste, herbs, bamboo shoots, carrot, eggplant, sweet basil leaves, bell pepper, and coconut milk, with your choice of meat

◆ PAD THAI

the most famous stir-fried Thai rice noodles with sliced meat, egg, scallion, and bean sprouts, with ground peanuts on the side

◆ SIAM FRIED RICE

steamed white rice stir-fried with sliced meat, scallion, onion, tomato, carrot, and egg, in light brown sauce

Indicate spicy dish. We can customize it to your preference.



THAI APPETIZERS

- | | |
|--|------|
| Crispy Veggie Spring Roll (2 rolls) | 3.25 |
| Crispy-fried spring roll stuffed with cabbage, carrot, bean-thread noodles, served with house plum sauce | |
| Fried Tofu | 5.45 |
| Golden-fried firm-tofu, sprinkled with ground peanuts, served with house plum sauce | |
| Crispy Cheesy Crab (Crab Rang-goan) | 6.55 |
| Crispy-fried wonton skin stuffed with minced crab (imitation crabmeat), & cream cheese, served with house plum sauce | |
| Curry Puff | 6.55 |
| Crispy-fried puffed pastry filled with minced chicken, potato, and curry powder, served with cucumber dip | |
| Chicken Satay | 7.65 |
| Grilled marinated chicken on skewer, served with peanut sauce, and cucumber dip | |
| Shrimp in the Blanket | 7.65 |
| Crispy-fried whole shrimp wrapped around with egg-roll skin, served with house plum sauce | |



JAPANESE APPETIZERS

Edamame Steamed baby-soybean with salt	4.35
Gyoza (<i>fried <u>or</u> steamed</i>) Fried or Steamed pork dumplings, served with house soy-sauce	5.45
Shumai (<i>steamed</i>) Steamed shrimp dumplings, served with house soy-sauce	5.45
Baby Octopus Appetizers Marinated cooked baby octopus on bed of cucumber slice	7.65
Fried Tuna Appetizers Tuna wrapped around with seaweed (<i>no rice</i>), flash fried in tempura batter, topped with eel sauce	7.95
Spicy Tuna Tarta Chopped tuna mixed with masago in house spicy sauce, on bed of cucumber slice, and fried wonton skin	8.95
Sunomono Conch, octopus, crab, shrimp, on bed of cucumber slice, in orange-vinegar sauce	7.65
Spicy Seafood Conch, octopus, crab, shrimp, on bed of cucumber slice, topped with house spicy sauce	7.65

All referred Crabmeats are imitation Crabmeats

-Continued-



JAPANESE APPETIZERS

Dynamite Appetizers	8.75
Baked mixed conch, scallop, crab, masago in spicy mayo sauce, on bed of sushi rice	
Usuzukuri	8.75
Thin slices of seared white fish, served with ponzu sauce	
Soft Shell Crab (<i>whole</i>)	7.95
Crispy-fried whole soft shell crab in tempura batter, on bed of crispy noodles, served with ponzu sauce	
Shrimp Tempura Appetizers (<i>shrimps & vegetables</i>)	9.95
Crispy-fried battered shrimps and vegetables, served with tempura sauce	
Tuna Tataki	9.95
Thin slices of seared tuna, served with ponzu sauce	
Noble Appetizers	10.95
Mixed tuna, conch, octopus, white fish, masago, cucumber, avocado, and orange in house spicy-vinegar sauce	
Sushi Appetizers (<i>Chef's choice</i>)	10.95
5 pieces of assorted Sushi	
Sashimi Appetizers (<i>Chef's choice</i>)	13.95
9 slices of assorted Sashimi (3 slices per each kind of raw fish)	
Hamachi Kama	12.95
Grilled fish-jaw, served with ponzu sauce	
Hamachi Jalapeno	13.95
Thin slices of Hamachi, topped with jalapeno slices, served with ponzu sauce	

All referred Crabmeats are imitation Crabmeats

Please NO substitution



SOUP

Miso Soup Diced-soft-tofu, dried seaweed, with scallion in soybean broth	2.25
Clear Onion Soup with Mushroom Fried onion, fried-mushroom, with scallion in clear broth	3.25
Wonton Soup Chicken & shrimp stuffed wonton, with sliced cabbage, carrot, and scallion in clear broth	4.35
Woon-sen Tofu Soup (<i>bean-thread noodles soup</i>) Bean-thread noodles, and firm-tofu, with sliced cabbage, carrot, and scallion in clear broth	4.35
* Chicken Tom Yum (<i>Thai spicy & sour soup</i>) Ubiquitous Thai soup laced with lemongrass, chili, kaffir lime leaves, straw mushroom, tomato, lime juice, onion, scallion, and chicken	4.35
* Shrimp Tom Yum (<i>Thai spicy & sour soup</i>) Ubiquitous Thai soup laced with lemongrass, chili, kaffir lime leaves, straw mushroom, tomato, lime juice, onion, scallion, and shrimp	5.45
Chicken Tom Khar (<i>Thai creamy soup</i>) Thai coconut milk broth laced with galanga, kaffir lime leaves, straw mushroom, lime juice, onion, scallion, and chicken	4.35
Shrimp Tom Khar (<i>Thai creamy soup</i>) Thai coconut milk broth laced with galanga, kaffir lime leaves, straw mushroom, lime juice, onion, scallion, and shrimp	5.45
Chicken Noodles Soup Chicken and steamed-rice-noodles, with sliced cabbage, carrot, and scallion in clear broth	4.95
Chicken Rice Soup Chicken and cooked-Jasmine-rice, with sliced cabbage, carrot, and scallion in clear broth	4.95
* SPICY NOODLES SOUP (<i>no meat</i>) Soft-egg-noodles in spicy broth, with scallion seasonings (If you prefer to <u>add Chicken</u> , there is <u>\$2.00</u> extra charge)	6.95

* Indicate spicy dish. We can customize it to your preference.



SALAD

Thai Salad (<i>peanut dressing</i>)	2.25
Lettuce, purple cabbage, carrot, topped with peanut dressing	
Ginger Salad (<i>ginger dressing</i>)	2.25
Lettuce, purple cabbage, carrot, topped with ginger dressing	
Seaweed Salad	4.35
Marinated seaweed	
Avocado Salad	8.95
Lettuce, purple cabbage, carrot, imitation crabmeat, masago, marinated seaweed, with avocado on top	
Marine Salad	9.95
Lettuce, purple cabbage, carrot, imitation crabmeat, masago, marinated seaweed, with raw fish on top	
* Noble Salad (<i>apple salad</i>)	7.95
Green apple, carrot, tomato, scallion, onion, crunchy nuts, dried chili flakes, and shrimp in chili-lime flavor sauce	
* Woon-sen Salad (<i>bean-thread noodles salad</i>)	8.95
Minced ground chicken, shrimp, bean-thread noodles, scallion, onion, dried chili flakes, in chili-lime flavor sauce	
* Seafood Salad	9.95
Shrimp, scallop, squid, mixed with scallion, onion, dried chili flakes, tomato, cucumber, in chili-lime flavor sauce	
* Nam Sod Salad	8.95
Minced ground chicken, mixed with shredded ginger, crunchy nuts, scallion, onion, dried chili flakes, in chili-lime flavor sauce	

* Indicate spicy dish. We can customize it to your preference.



SUSHI & SASHIMI A LA CARTE

A La Carte Menu

*Sushi A La Carte (1 piece per order) & Sashimi A La Carte (3 slices per order)
(except Ama-Ebi sashimi only 2 pieces per order)*

Kani / Tamago

Sushi \$2.00/piece & Sashimi \$4.00/order

**Salmon / Izumidai / Mackerel / Conch / Octopus
Baby Octopus / Wahoo / Ebi / Masago / Escolar**
Sushi \$2.25/piece & Sashimi \$5.00/order

Tuna / Eel / Ama-Ebi / Ikura

Sushi \$2.75/piece & Sashimi \$6.00/order

Hamachi / Scallop / Clam

Sushi \$3.35/piece & Sashimi \$8.00/order

Uni

Sushi \$3.95/piece & Sashimi \$10.00/order

Toro

market price

Quail Egg

Sushi \$1.75/piece

1 Quail Egg (Sashimi) \$1.00



TRADITIONAL ROLL

(Sushi Rice rolled with dry seaweed on the outside)

Kappa Maki (cucumber roll)	3.95
Kampyo Roll (marinated squash)	3.95
Oshinko Roll (pickled radish)	3.95
Tekka Maki (Tuna Roll)	6.95
Salmon Roll	5.95
Salmon Skin Roll	4.95
Unagi Roll (barbecued eel)	6.95
Hamachi & Scallion Roll	7.95
Ikura Roll (salmon eggs)	6.95
Futomaki (crabmeat, tamago, cucumber, avocado, kampyo, oshinko, asparagus, scallion, masago, and sesame seeds)	10.95

SPECIALTY ROLL

(Sushi Rice rolled inside-out, with rice on the outside)

California Roll (S/S) Crabmeat, cucumber, and avocado, inside-out with sesame seeds	4.95
California Roll (F/E) Crabmeat, cucumber, and avocado, inside-out with masago	5.95
J.B. Roll Salmon, cream cheese, and scallion, inside-out with sesame seeds	7.95
J.B. Deluxe Roll Salmon, cream cheese, and scallion, deep fried in tempura batter, with spicy crabmeat on top, glazed with eel sauce	9.95
Crunchy Roll Salmon, crabmeat, cream cheese, scallion, and masago, flash-fried in tempura batter, topped with eel sauce	8.45
Dancing Eel Roll Crabmeat, cucumber, avocado, and cream cheese, inside-out with eel on top	9.95
Dancing Shrimp Roll Tuna, and cucumber, inside-out with shrimp and avocado on top	9.95

Some Traditional & some Specialty rolls are also available in Hand-Rolls (Cone-shape style)

All Rolls can be customized to your preference, with extra charges

****All referred Crabmeats are imitation Crabmeats****



SPECIALTY ROLL

(Sushi Rice rolled inside-out, with rice on the outside)

Dragon Roll Tempura shrimp, crabmeat, eel, cream cheese, cucumber, and scallion, inside-out with masago and avocado on top, glazed with eel sauce	10.95
K.C. Roll (<i>no rice</i>) Salmon, crabmeat, cream cheese, masago, and avocado, wrapped in thin sliced cucumber, with orange-vinegar sauce	10.45
Mexican Roll Tempura shrimp, lettuce, and avocado, with spicy mayo sauce, inside-out with sesame seeds, glazed with eel sauce	8.45
Rainbow Roll Crabmeat, cucumber, avocado, and cream cheese, with tuna, salmon, and white fish on top	9.95
Regency Roll Tuna, tempura crumbs, cucumber, scallion, with spicy sauce, inside-out with sesame seeds, glazed with eel sauce	8.95
Spider Roll Tempura soft shell crab, cucumber, avocado, asparagus, and scallion, inside-out with sesame seeds and masago, glazed with eel sauce	9.95
Spicy Tuna Roll Tuna, scallion, and spicy sauce, inside-out with sesame seeds	8.45
Shrimp Tempura Roll Tempura shrimp, cucumber, avocado, inside-out with sesame seeds, glazed with eel sauce	8.45
Volcano Roll Crabmeat, cucumber, and avocado, inside-out, topped with baked conch in spicy mayo sauce	9.95
American Dream Roll Conch, tempura shrimp, cucumber, masago, spicy mayo sauce, inside-out with avocado on top, glazed with eel sauce	9.95
Annie Roll Tempura shrimp, cucumber, avocado, cream cheese, inside-out with tuna and crabmeat on top glazed with eel sauce	9.95
Bangkok Roll Crabmeat, cucumber, avocado, inside-out, topped with baked white fish mixed in garlic sauce	9.95
Noble Roll Tuna, salmon, white fish, cream cheese, scallion, in roasted coconut flakes and tempura batter, topped with eel sauce	11.95
Lobster Roll Tempura lobster-tail, avocado, asparagus, scallion, and spicy mayo sauce, inside-out with sesame seeds and masago, with eel sauce on top	21.95
Sashimi Roll (<i>no rice</i>) Tuna, salmon, white fish, crabmeat, asparagus, rolled with seaweed on the outside	10.45
Three Companies Roll Tuna, salmon, white fish, inside-out, topped with baked scallop in spicy mayo sauce	11.95
<i>Create your own Special Roll</i>	<i>chef price</i>

****All Rolls can be customized to your preference, with extra charges****

*****All referred Crabmeats are imitation Crabmeats*****



JAPANESE ENTREE

*Served with miso soup or house salad (for Dine-in Only)
All platters of sushi and sashimi are Chef's choice combination*

SUSHI PLATTER 7 pieces of assorted sushi, Tuna roll (seaweed outside) & California roll (inside-out S/S)	17.45
SUSHI MORI 7 pieces of assorted sushi, Spicy Tuna roll (seaweed outside) & J.B. Hand-roll (cone-shape)	19.95
SASHIMI PLATTER 18 pieces of assorted six kinds of sliced raw fish (3 slices/each kind)	20.95
SUSHI & SASHIMI PLATTER 5 pieces of sushi, 9 pieces of sliced raw fish, Tuna roll (seaweed outside) & J.B. Hand-roll	21.95
COMBINATION ROLL PLATTER Spicy Tuna roll (seaweed outside), California roll (inside-out S/S) & J.B. roll (inside-out S/S)	15.95
CHIRASHI a bowl of seasoned sushi rice topped with variety of sliced raw fish	20.95
UNAGI DON a bowl of seasoned sushi rice topped with barbecue eel, glazed with eel sauce	20.95
CHICKEN TERIYAKI grilled chicken topped with teriyaki sauce, served with sautéed mixed vegetables, and steamed white rice	14.95
SALMON TERIYAKI Grilled fillet of salmon topped with teriyaki sauce, served with sautéed mixed vegetables and steamed white rice.	20.95
CHICKEN KATSU golden-fried lightly breaded chicken, served with sautéed mixed vegetables, and steamed white rice	14.95
SHRIMP KATSU golden-fried lightly breaded shrimp, served with sautéed mixed vegetable and steamed white rice	17.45
NOBLE LOVE BOAT (for 2) 8 pieces of sushi, 12 pieces of sliced raw fish, California roll (inside-out S/S), Noble roll, Rainbow roll, and Chef's special appetizer	49.95

****All referred Crabmeats are imitation Crabmeats****

****Please NO substitution****



TASTE OF THAI FAVORITES

(Served with steamed white rice)

Choice of:

<i>Mixed Vegetables <u>or</u> Tofu</i>	11.95
<i>Chicken <u>or</u> Pork <u>or</u> Beef</i>	11.95
<i>Shrimp <u>or</u> Squid</i>	14.95
<i>Mixed Seafood</i>	16.95

*** BASIL**

sautéed sliced meat with sweet basil leaves, chili, crushed garlic, onion, scallion, and bell pepper, in light brown sauce

GARLIC

sautéed sliced meat with crushed garlic and black pepper sauce, served over steamed mixed vegetables

GINGER

sautéed sliced meat with shredded ginger, onion, scallion, carrot, bell pepper, and mushroom, in light brown sauce

CASHEW NUTS

sautéed sliced meat with cashew nuts, onion, scallion, bell pepper, carrot, and snow pea, in light brown sauce

MIXED VEGETABLES

sautéed sliced meat with mixed vegetables; mushroom, baby corn, carrot, broccoli, snow pea, in light brown sauce

SWEET & SOUR

sautéed sliced meat with tomato, cucumber, pineapple, carrot, onion, scallion, and bell pepper, in house special sweet & sour sauce

*** EGGPLANT LOVER**

sautéed sliced meat with eggplant, onion, scallion, bell pepper, and sweet basil leaves, in house spicy soybean sauce

** Indicate spicy dish. We can customize it to your preference.*

-Continued-



TASTE OF THAI CURRY FAVORITES

(Served with steamed white rice)

Choice of:

<i>Mixed Vegetables <u>or</u> Tofu</i>	11.95
<i>Chicken <u>or</u> Pork <u>or</u> Beef</i>	11.95
<i>Shrimp <u>or</u> Squid</i>	14.95
<i>Mixed Seafood</i>	16.95

* **RED CURRY**

blended of dry roasted Thai red-chili-paste, herbs, bamboo shoots, carrot, green beans, sweet basil leaves, bell pepper, and coconut milk, with your choice of meat

* **GREEN CURRY**

blended of Thai green-chili-paste, herbs, bamboo shoots, carrot, eggplant, sweet basil leaves, bell pepper, and coconut milk, with your choice of meat

* **PANANG CURRY**

blended of sweet curry-paste, kaffir-lime leaves, and coconut cream, with your choice of meat, sprinkled with crushed peanuts, served over steamed mixed vegetables

* **MASAMAN CURRY**

blended of Indian-style curry-paste, potatoes, onion, peanuts, and coconut milk, with your choice of meat

** Indicate spicy dish. We can customize it to your preference.*



NOODLES & FRIED RICE

For noodles lovers who are looking for the famous noodles dishes of Thailand, here's your.....

Choice of:

<i>Mixed Vegetables <u>or</u> Tofu</i>	11.95
<i>Chicken <u>or</u> Pork <u>or</u> Beef</i>	11.95
<i>Shrimp <u>or</u> Squid</i>	13.95
<i>Mixed Seafood</i>	15.95

PAD THAI

the most famous stir-fried Thai rice noodles with sliced meat, egg, scallion, and bean sprouts, with ground peanuts on the side

PAD WOON-SEN

stir-fried bean-thread noodles with sliced meat, egg, scallion, onion, mushroom, baby corn, snow pea, and bean sprouts in light brown sauce

PAD SEE-EW

stir-fried wide-flat rice noodles with sliced meat, broccoli, carrot, and egg in special sweet brown sauce

*** DRUNKEN NOODLES**

stir-fried wide-flat rice noodles with sliced meat, sweet basil leaves, chili, onion, scallion, and bell pepper in house spicy brown sauce

LAD NA

pan-fried wide-flat rice noodles in brown sauce, topped with sautéed sliced meat, broccoli, and carrot in house special brown gravy

SIAM FRIED RICE

steamed white rice stir-fried with sliced meat, scallion, onion, tomato, carrot, and egg in light brown sauce

NOBLE FRIED RICE

steamed white rice stir-fried with sliced meat, pineapples, cashew nuts, scallion, onion, and carrot in yellow-curry powder

*** SPICY BASIL FRIED RICE**

steamed white rice stir-fried with sliced meat, sweet basil leaves, onion, scallion, chili, crushed garlic, and bell pepper in house spicy light brown sauce

** Indicate spicy dish. We can customize it to your preference.*



AUTHENTIC THAI SPECIALTIES

Served with house salad (for Dine-in Only) and steamed white rice

NOBLE CHICKEN	15.95
sautéed chicken in house special three-flavor sauce, sprinkled with cashew nuts, served over steamed mixed vegetables	
* NOBLE JUMBO SHRIMP	17.95
golden-fried jumbo shrimp in coconut flake batter served over steamed mixed vegetables, topped with house chili sauce	
GARLIC JUMBO SHRIMP	17.95
grilled jumbo shrimp served over steamed mixed vegetables, topped with special garlic sauce	
* VOLCANO JUMBO SHRIMP	17.95
sautéed/grilled jumbo shrimp served over steamed mixed vegetables, topped with house chili sauce	
* CURRY DUCK	18.95
crispy-fried boneless half-duck in blended of dry roasted Thai chili red-curry sauce herbs, and coconut milk, with pineapples, tomato, and green apples	
* VOLCANO DUCK	18.95
golden-fried boneless half-duck served over steamed mixed vegetables, topped with house chili sauce	
* BASIL DUCK	18.95
golden-fried boneless half-duck served over steamed mixed vegetables, topped with spicy basil sauce	
* SPICY CHILI FISH	19.95
golden-fried fillet of fish served over steamed mixed vegetables, topped with house chili sauce	
* BASIL FISH	19.95
golden-fried fillet of fish served over steamed mixed vegetables, topped with spicy basil sauce	
* GINGER FISH	19.95
golden-fried fillet of fish served over steamed mixed vegetables, topped with sautéed ginger sauce	

To substitute fillet of fish to the **WHOLE FISH**

market price

** Indicate spicy dish. We can customize it to your preference.*



SIDE DISHES

Steamed White Rice	1.25
Steamed Brown Rice	2.00
Steamed Sushi Rice	2.25

DESSERTS

Tempura Ice Cream <i>topped with whipped cream and chocolate syrup</i>	4.95
Tempura Banana with Vanilla Ice Cream <i>topped with whipped cream and chocolate syrup</i>	4.95
Mochi Ice Cream (green tea flavor or red bean flavor) <i>Japanese rice cake with an ice cream filling, topped with whipped cream and chocolate syrup</i>	5.95



BEVERAGES

Green Tea	1.00
Soda	1.50
Iced-Tea / Iced-Green Tea	1.50
Bottled Water	2.00
Perrier	2.50
Thai Iced-Tea	2.50
Bud Light	3.95
Singha (<i>Thai Beer</i>)	4.45
Heineken	4.45
Yuengling	4.45
Kirin Light (<i>12 oz.</i>)	4.45
Kirin Ichiban (<i>12 oz.</i>)	4.45
Asahi (<i>12 oz.</i>)	4.45
Sapporo (<i>16 oz.</i>)	5.45
Plum Wine (<i>by the glass</i>)	4.95
House Wine (<i>by the glass</i>) (CHARDONNAY, MERLOT, CABERNET SAUVIGNON, PINOT GRIGIO)	4.95
Hot Sake (<i>small</i>)	4.45
Hot Sake (<i>large</i>)	6.45
Premium Cold Sake (<i>by the bottle</i>) (<i>Filtered and Unfiltered Please kindly ask your server for selections and price</i>)	7.95 – 14.95

***An 18% gratuity may be added to the party of 4 or more.
We reserve all the rights to change our menu prices without prior notice.***