



SA-WA-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 right to refuse it on the grounds of culinary perfection; so that you can experience the real Thai cooking.

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

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 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 service to you.

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

KHOB-KHUN

(a Thai word meaning “Thank you”)

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



BEVERAGES

Green Tea	1.50
Soda	2.50
Iced Tea / Iced Green Tea	2.50
Bottled Water	2.50
Perrier	3.25
Thai Iced Tea	3.95
Bud Light	4.45
Singha (<i>Thai Beer</i>)	5.95
Heineken	5.95
Yuengling	5.95
Kirin Light (12 oz.)	5.95
Kirin Ichiban (12 oz.)	5.95
Asahi (12 oz.)	5.95
Sapporo (12 oz.)	5.95
Plum Wine (<i>by the glass</i>)	7.95
House Wine (<i>by the glass</i>)	7.95
(CHARDONNAY, MERLOT, CABERNET SAUVIGNON, PINOT GRIGIO)	
Hot Sake (<i>small</i>)	6.95
Hot Sake (<i>large</i>)	7.95
Premium Cold Sake (<i>by the bottle</i>)	16.95
(Filtered and Unfiltered Please kindly ask your server for selections and price)	

*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.*



SOUP

Miso Soup

Diced soft tofu, dried seaweed, with scallion in soybean broth

S 3.25 / L 9.75

Clear Onion Soup with Mushroom

Fried onion, fried mushroom, with scallion in clear broth

S 4.45 / L 8.90

Wonton Soup

Chicken & shrimp stuffed wonton, with sliced cabbage, carrot, and scallion in clear broth

S 5.95 / L 11.30

Woon sen Tofu Soup (*bean thread noodle soup*)

Bean thread noodles, and firm tofu, with sliced cabbage, carrot, and scallion in clear broth

S 5.95 / L 11.30



Chicken Tom Yum (*Thai spicy & sour soup*)

Ubiquitous Thai soup laced with lemongrass, chili, kaffir lime leaves, straw mushroom, tomato, lime juice, onion, scallion, and chicken

S 5.95 / L 11.30



Shrimp Tom Yum (*Thai spicy & sour soup*)

Ubiquitous Thai soup laced with lemongrass, chili, kaffir lime leaves, straw mushroom, tomato, lime juice, onion, scallion, and shrimp

S 6.95 / L 13.90

Chicken Tom Khar (*Thai creamy soup*)

Thai coconut milk broth laced with galanga, kaffir lime leaves, straw mushroom, lime juice, onion, scallion, and chicken

S 5.95 / L 11.90

Shrimp Tom Khar (*Thai creamy soup*)

Thai coconut milk broth laced with galanga, kaffir lime leaves, straw mushroom, lime juice, onion, scallion, and shrimp

S 6.95 / L 13.90

Chicken Noodle Soup

Chicken and steamed rice noodles, with sliced cabbage, carrot, and scallion in clear broth

S 6.65 / L 13.30

Chicken Rice Soup

Chicken and cooked Jasmine rice, with sliced cabbage, carrot, and scallion in clear broth

S 6.65 / L 13.30



SPICY NOODLES SOUP (*no meat*)

Soft egg noodles in spicy broth, with scallion seasonings
(If you prefer to add Chicken, there is \$2.00 extra charge)

7.65



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



SALAD


Thai Salad (*peanut dressing*) 3.95
Lettuce, purple cabbage, carrot, topped with peanut dressing


Ginger Salad (*ginger dressing*) 3.95
Lettuce, purple cabbage, carrot, topped with ginger dressing


Seaweed Salad 5.45
Marinated seaweed


Avocado Salad 10.45
Lettuce, purple cabbage, carrot, imitation crabmeat, masago, marinated seaweed, with avocado on top

Marine Salad 11.45
Lettuce, purple cabbage, carrot, imitation crabmeat, masago, marinated seaweed, with raw fish on top

 **Noble Salad** (*apple salad*) 10.95
Green apple, carrot, tomato, scallion, onion, crunchy nuts, dried chili flakes, and shrimp in chili lime flavor sauce

 **Woon-sen Salad** (*bean thread noodles salad*) 11.95
Minced ground chicken, shrimp, bean thread noodles, scallion, onion, dried chili flakes, in chili lime flavor sauce

 **Seafood Salad** 11.95
Shrimp, scallop, squid, mixed with scallion, onion, dried chili flakes, tomato, cucumber, in chili lime flavor sauce

 **Nam Sod Salad** 11.95
Minced ground chicken, mixed with shredded ginger, crunchy nuts, scallion, onion, dried chili flakes, in chili lime flavor sauce



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



THAI APPETIZERS

Crispy Veggie Spring Roll (2 rolls) 4.95
Crispy fried spring roll stuffed with cabbage, carrot, bean thread noodles,
served with house plum sauce

Fried Tofu 6.95
Golden fried firm tofu, sprinkled with ground peanuts, served with house plum sauce

Crispy Cheesy Crab (Crab Rang goon) 8.95
Crispy fried wonton skin stuffed with minced crab (imitation crabmeat),
& cream cheese, served with house plum sauce

Chicken Satay 9.95
Grilled marinated chicken on skewer, served with peanut sauce and cucumber dip

Shrimp in the Blanket 9.95
Crispy fried whole shrimp wrapped around with egg roll skin,
served with house plum sauce

*** All referred crabmeats are imitation crabmeats ***



JAPANESE APPETIZERS

Edamame Steamed baby soybean with salt	5.95
Gyoza (<i>fried or steamed</i>) Fried or steamed pork dumplings, served with house soy sauce	6.95
Shumai (<i>steamed</i>) Steamed shrimp dumplings, served with house soy sauce	6.95
Baby Octopus Appetizers Marinated cooked baby octopus on bed of cucumber slice	9.65
Fried Tuna Appetizers Tuna wrapped around with seaweed (no rice), flash fried in tempura batter, topped with eel sauce	10.95
Spicy Tuna Tarta Chopped tuna mixed with masago in house spicy sauce, on bed of cucumber slice, and fried wonton skin	11.95
Sunomono Conch, octopus, crab, shrimp, on bed of cucumber slice, in orange vinegar sauce	10.95
Spicy Seafood Conch, octopus, crab, shrimp, on bed of cucumber slice, topped with house spicy sauce	10.95

*** All referred crabmeats are imitation crabmeats ***

- Continued -



JAPANESE APPETIZERS

Dynamite Appetizers Baked mixed conch, scallop, crab, masago in spicy mayo sauce, on bed of sushi rice	11.95
Usuzukuri Thin slices of seared white fish, served with ponzu sauce	11.95
Soft Shell Crab (<i>whole</i>) Crispy fried whole soft shell crab in tempura batter, on bed of crispy noodles, served with ponzu sauce	10.95
Tuna Tataki Thin slices of seared tuna, served with ponzu sauce	13.95
Noble Appetizers Mixed tuna, conch, octopus, white fish, masago, cucumber, avocado, and orange in house spicy vinegar sauce	13.95
Sushi Appetizers (<i>Chef's choice</i>) 5 pieces of assorted sushi	12.95
Sashimi Appetizers (<i>Chef's choice</i>) 9 slices of assorted sashimi (3 slices per each kind of raw fish)	15.95
Hamachi Kama Grilled fish jaw, served with ponzu sauce	14.95
Hamachi Jalapeno Thin slices of Hamachi, topped with jalapeño slices, served with ponzu sauce	16.95

*** All referred crabmeats are imitation crabmeats ***

*** Please NO substitution ***

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.



JAPANESE ENTRÉE

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

Sushi Platter	23.95
7 pieces of assorted sushi, Tuna Roll (seaweed outside) & California Roll (inside out S/S)	
Sushi Mori	24.95
7 pieces of assorted sushi, Spicy Tuna Roll (seaweed outside) & J.B. Hand roll (cone shape)	
Sashimi Platter	27.95
18 pieces of assorted six kinds of sliced raw fish (3 slices/each kind)	
Sushi & Sashimi Platter	27.95
5 pieces of such, 9 pieces of sliced raw fish, Tuna Roll (seaweed outside) & J.B. Hand roll	
Combination Roll Platter	21.95
Spicy Tuna Roll (seaweed outside), California Roll (inside out S/S) & J.B. Roll (inside out S/S)	
Chirashi	25.95
A bowl of seasoned sushi rice topped with variety of sliced raw fish	
Chirashi (all salmon)	30.95
A bowl of seasoned sushi rice topped with sliced salmon	
Chirashi (all tuna)	32.95
A bowl of seasoned sushi rice topped with sliced tuna	
Unagi Don	25.95
A bowl of seasoned sushi rice topped with barbecue eel, glazed with eel sauce	
Chicken Teriyaki	19.95
Grilled chicken topped with teriyaki sauce, served with sauteed mixed vegetables and steamed white rice	
Salmon Teriyaki	24.95
Grilled filet of salmon topped with teriyaki sauce, served with sauteed mixed vegetables and steamed white rice	
Chicken Katsu	19.95
Golden fried lightly breaded chicken, served with sauteed mixed vegetables and steamed white rice	
Shrimp Katsu	21.95
Golden fried lightly breaded shrimp, served with sauteed mixed vegetables and steamed white rice	
Noble Love Boat (for 2)	64.95
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	

*** All referred crabmeats are imitation crabmeats ***

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.



SUSHI & SASHIMI

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 1 pieces per order)*

Kani / Tamago

Sushi \$3.00/piece & Sashimi \$6.00/order

Salmon / Izumidai / Mackerel / Conch / Octopus Baby Octopus / Wahoo / Ebi / Masago / Escolar

Sushi \$4.00/piece & Sashimi \$8.00/order

Tuna / Eel / Ama Ebi / Ikura

Sushi \$4.50/piece & Sashimi \$9.00/order

Hamachi / Scallop / Clam

Sushi \$5.50/piece & Sashimi \$11.00/order

**All sushi and sashimi are served raw unless specified otherwise and scallop
except Ama Ebi(shrimp)**

*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.*



NOODLES & FRIED RICE

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

Choice of:

Mixed Vegetables or Tofu	14.95
Chicken or Pork or Beef	14.95
Shrimp or Squid	17.95
Mixed Seafood	19.95

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 sauteed 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.



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



TRADITIONAL ROLL

(Sushi Rice rolled with dry seaweed on the outside)

Kappa Maki (<i>cucumber roll</i>)	5.45
Kampyo Roll (<i>marinated squash</i>)	5.45
Oshinko Roll (<i>pickled radish</i>)	5.45
Tekka Maki (<i>Tuna Roll</i>)	9.00
Salmon Roll	8.00
Salmon Skin Roll	6.45
Unagi Roll (<i>barbecued eel</i>)	9.00
Hamachi & Scallion Roll	10.00
Ikura Roll (<i>salmon eggs</i>)	9.00
Futomaki	13.95
<small>(crabmeat, tamago, cucumber, avocado, kampyo, oshinko, asparagus, scallion, masago, and sesame seeds)</small>	

SPECIALTY ROLL

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

California Roll (S/S)	6.95
<small>Crabmeat, cucumber, and avocado, inside out with sesame seeds</small>	
California Roll (F/E)	7.95
<small>Crabmeat, cucumber, and avocado, inside out with masago</small>	
Tuna Avocado Roll	10.95
<small>Tuna, and avocado, inside out with sesame seeds</small>	
Salmon Avocado Roll	9.95
<small>Salmon and avocado, inside out with sesame seeds</small>	
Veggies Roll	7.95
<small>Avocado, cucumber, and carrot, inside out with sesame seeds</small>	
J.B. Roll	9.95
<small>Salmon, cream cheese, and scallion, inside out with sesame seeds</small>	
J.B. Deluxe Roll	12.95
<small>Salmon, cream cheese, and scallion, deep fried in tempura batter, with spicy crabmeat on top, glazed with eel sauce</small>	
Crunchy Roll	11.95
<small>Salmon, crabmeat, cream cheese, scallion, and masago, flash fried in tempura batter, topped with eel sauce</small>	
Dancing Eel Roll	11.95
<small>Crabmeat, cucumber, avocado, and cream cheese, inside out with eel on top</small>	
Dancing Shrimp Roll	11.95
<small>Tuna, and cucumber, inside out with shrimp and avocado on top</small>	

* 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	12.95
Tempura shrimp, crabmeat, eel, cream cheese, cucumber, and scallion, inside out with masago and avocado on top, glazed with eel sauce	
K.C. Roll (no rice)	12.95
Salmon, crabmeat, cream cheese, masago, and avocado, wrapped in thin sliced cucumber, with orange vinegar sauce	
Mexican Roll	10.95
Tempura shrimp, lettuce, and avocado, with spicy mayo sauce, inside out with sesame seeds, glazed with eel sauce	
Rainbow Roll	11.95
Crabmeat, cucumber, avocado, and cream cheese, with tuna, salmon, and white fish on top	
Regency Roll	10.95
Tuna, tempura crumbs, cucumber, scallion, with spicy sauce, inside out with sesame seeds, glazed with eel sauce	
Spider Roll	11.95
Tempura soft shell crab, cucumber, avocado, asparagus, and scallion, inside out with sesame seeds and masago, glazed with eel sauce	
Spicy Tuna Roll	10.95
Tuna, scallion, and spicy sauce, inside out with sesame seeds	
Spicy Salmon Roll	9.95
Salmon, scallion, and spicy sauce, inside out with sesame seeds	
Spicy Crab Roll	9.95
Crab, scallion, and spicy sauce, inside out with sesame seeds	
Shrimp Tempura Roll	10.95
Tempura shrimp, cucumber, avocado, inside out with sesame seeds, glazed with eel sauce	
Volcano Roll	11.95
Crabmeat, cucumber, and avocado, inside out, topped with baked conch in spicy mayo sauce	
American Dream Roll	12.95
Conch, tempura shrimp, cucumber, masago, spicy mayo sauce, inside out with avocado on top, glazed with eel sauce	
Annie Roll	12.95
Tempura shrimp, cucumber, avocado, cream cheese, inside out with tuna and crabmeat on top, glazed with eel sauce	
Noble Roll	13.95
Tuna, salmon, white fish, cream cheese, scallion, in roasted coconut flakes and tempura batter, topped with eel sauce	
Lobster Roll	23.95
Tempura lobster tail, avocado, asparagus, scallion, and spicy mayo sauce, inside out with sesame seeds and masago, with eel sauce on top	
Sashimi Roll (no rice)	13.95
Tuna, salmon, white fish, crabmeat, asparagus, rolled with seaweed on the outside	
Three Companies Roll	13.95
Tuna, salmon, white fish, inside out, topped with baked scallop in spicy mayo sauce	

Create your own Special Roll Chef's Price

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

***** All referred crabmeats are imitation crabmeats *****

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.



AUTHENTIC THAI SPECIALTIES

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

NOBLE CHICKEN 17.95

Sauteed chicken in house special three flavor sauce, sprinkled with cashew nuts, served over steamed mixed vegetables

NOBLE JUMBO SHRIMP 19.95

Golden fried jumbo shrimp in coconut flake batter served over steamed mixed vegetables, topped with house chili sauce

GARLIC JUMBO SHRIMP 19.95

Grilled jumbo shrimp served over steamed mixed vegetables, topped with special garlic sauce

VOLCANO JUMBO SHRIMP 19.95

Sauteed/grilled jumbo shrimp served over steamed mixed vegetables, topped with house chili sauce

CURRY DUCK 23.95

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 23.95

Golden fried boneless half duck served over steamed mixed vegetables, topped with house chili sauce

BASIL DUCK 23.95

Golden fried boneless half duck served over steamed mixed vegetables, topped with spicy basil sauce

SPICY CHILI FISH 23.95

Golden fried filet of fish served over steamed mixed vegetables, topped with house chili sauce

BASIL FISH 23.95

Golden fried filet of fish served over steamed mixed vegetables, topped with spicy basil sauce

GINGER FISH 23.95

Golden fried filet of fish served over steamed mixed vegetables, topped with sauteed ginger sauce



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



TASTE OF THAI FAVORITES

(Served with steamed white rice)

Choice of:

Mixed Vegetables or Tofu	14.95
Chicken or Pork or Beef	14.95
Shrimp or Squid	17.95
Mixed Seafood	19.95



BASIL

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

GARLIC

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

GINGER

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

CASHEW NUTS

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

MIXED VEGETABLES

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

SWEET & SOUR

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



EGGPLANT LOVER

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



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



TASTE OF THAI CURRY FAVORITES

Choice of:

Mixed Vegetables or Tofu	14.95
Chicken or Pork or Beef	14.95
Shrimp or Squid	17.95
Mixed Seafood	19.95



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



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



SIDE DISHES

Steamed White Rice 2.50

Steamed Brown Rice 2.95

Steamed Sushi Rice 3.50

DESSERTS

Tempura Ice Cream 6.95

Topped with whipped cream and chocolate syrup

Tempura Banana with Vanilla Ice Cream 7.95

Topped with whipped cream and chocolate syrup