**APPETIZERS**

1. FRESH SPRING ROLLS (6) – chicken, noodles, lettuce and carrots wrapped in clear rice paper (Served with creamy peanut sauce)  
2. THAI SPRING ROLLS (4) – crispy fried spring rolls, stuffed with mixed vegetables  
3. CHEESE ROLLS (12) – bite size rolls filled with Philadelphia cream cheese, imitation crab, celery and onions  
4. BITE-SIZE SPRING ROLLS (12) - bite sized rolls filled with pork, carrots, green onions, mushrooms and glass noodles  
5. CHICKEN SATAY (6) – marinated chicken on bamboo skewers served with peanut sauce and a cucumber salad  
6. TOD MUN PLA (5) – deep fried fish patties in red curry, served with cucumber salad  
7. FRIED CALAMARI – lightly breaded calamari served with sweet and sour sauce  
8. THAI SPICE WINGS (8) – our famous chicken wings tossed in a sweet & spicy sriracha sauce (sauce can also be served on the side)  
9. THAI BEEF JERKY – Thai style beef jerky  
10. EDAMAME – boiled soy beans with a touch of salt (served regular or spicy)  
11. CEVICHE - with cucumber, pico de gallo and cilantro  
12. GYOZA – savory pork pot stickers  
13. TEMPURA SHRIMP (6) – deep fried shrimp served with sweet chili sauce  
14. SOFT SHELL CRAB – crispy blue crab served on a bed of lettuce, topped with roasted garlic  
15. BAKED MUSSELS (6) – oven-baked mussels, smothered with a creamy layer of Monterey Jack cheese  
16. TUNA/SALMON TOWER – your choice of tuna or salmon served on a bed of sushi rice, topped with tampiko sauce, avocado and fresh mango

**SOUPS**

Orders 17-22 are also available in a small portion for $4  
Seafood/comboination add $2

17. THOM YUM – Thailand's most famous soup. Lime leaves, tomatoes, galanga, lemongrass and mushrooms; topped with cilantro and green onions  
18. THOM KHA GAI - chicken in coconut milk soup  
19. THAI SPICE THOM YUM – chicken in a spicy chili and coconut milk soup  
20. GANG JUED - ground chicken, cabbage, carrots, tofu and glass noodles  
21. CHICKEN AND RICE SOUP - ground chicken with jasmine rice garnished with a hint of garlic, ginger, green onions and cilantro  
22. THAI NOODLE SOUP - rice noodles with broccoli and bean sprouts served with your choice of chicken, pork or beef with meatballs  
23. DUCK NOODLE SOUP - duck meat and rice noodles in star anise broth  
24. YEN TA FO - wide rice noodle soup with combination seafood and Chinese broccoli  
25. SUKIYAKI - large combination meat/seafood & glass noodles in a fermented soybean soup base  
26. MISO RAMEN - ramen served with mixed vegetables and your choice of chicken, pork or seafood  
27. SPICY RAMEN - Ramen served with mixed vegetables a spicy kick and your choice of chicken, pork or seafood  
28. UDON - traditional Japanese udon noodles with your choice of Vegetables, chicken, pork, seafood or gyoza  
29. MISO - tofu and a dash of green onion

**SALADS**

30. YUM NUA - Thai style beef salad with lettuce, cucumber, onions, tomato and cilantro  
31. YUM NAM TOK - grilled beef with crushed rice and lime sauce on a bed of lettuce  
32. YUM TALAY - combination seafood salad with lemon grass & lime leaves  
33. LAAB - your choice of ground chicken, beef, or pork tossed with crushed rice and lime sauce  
34. YUM WOON SEN - glass noodles salad with chicken and shrimp  
35. TIGER CRY - sliced grilled beef served with our spicy lime sauce  
36. SOM THUM (Papaya Salad) - fresh green papaya salad with dried shrimp and/or salted crab  
37. SPICY SASHIMI SALAD (Japanese Style)  
38. SESAME SEAWEED SALAD (Japanese Style)  
39. SQUID SALAD (Japanese Style)
THAI ENTREES

40. PAHT KRAPOW - fresh basil, onions, red and green bell peppers 10
41. PAHT KHING - fresh strips of ginger, mushrooms, bell pepper, onions and celery 10
42. GARLIC DELIGHT - sautéed meat on a bed of broccoli; topped with garlic and cilantro 10
43. PAHT PRIG KHING - choice of meat with red curry sauce and snow peas 10
44. PAHT BROCCOLI - choice of meat stir fry with broccoli in a light gravy sauce 9
45. NUA PAHT PRIG (Pepper Steak) - beef sautéed with bell peppers and onion 9
46. PAHT PAK - mixed vegetable stir fry in a light gravy sauce 9
47. PAHT PONG KA REE - sautéed meat with yellow curry and mixed vegetables 10
48. NUA NAM MUN HOY - stir fried meat, baby corn, mushrooms, onions and carrots 10
49. GOONG PAHT SNOWPEAS - stir fried sautéed shrimp with fresh snowpeas in a light gravy sauce 12
50. THAI SPICE CASHEWS - sautéed chicken with a light spicy sauce topped with roasted cashews (can be served mild or spicy) 12

Hot & Spicy

NOODLES AND RICE

55. PAHT THAI - rice noodles sautéed with your choice of meat, egg, ground peanuts, bean sprouts and green onions 10
56. PAHT SE-EW - wide rice noodles with your choice of meat, egg, broccoli, Chinese broccoli and carrots 10
57. PAHT LAAD NA - wide rice noodles with your choice of meat, broccoli, Chinese broccoli and carrots in a light gravy sauce 10
58. PAHT WOON SEN - glass noodles with your choice of meat, egg and mixed veggies 10
59. PAHT KEE MOW (Drunken Noodles) - wide rice noodles with your choice of meat, basil, snowpeas, tomato, mushrooms, onions and Chinese broccoli 10
60. THAI FRIED RICE - your choice of meat, egg, tomato and white & green onions 10
61. PINEAPPLE FRIED RICE - your choice of meat, egg, tomato, white & green onions, and pineapple chunks 12
62. CRABMEAT FRIED RICE - our traditional fried rice with lump crabmeat 14

SIGNATURE DISHES

63. GANG PED YANG - roasted duck in red curry sauce with eggplant, pineapple, tomato and basil 14
64. THAI SPICE DUCK - crispy duck served on a sizzling plate with mixed veggies in a light gravy sauce 15
65. PANANG DUCK - crispy five-spice duck with our delicious panang curry 15
66. YUM PED - crispy duck salad served on a bed of lettuce 15
67. SIZZLING SEAFOOD - shrimp, scallops and squid in fresh ginger sauce served on a sizzling hot plate 14
68. PLA RAAD PRIG (Red Snapper) - whole crispy fish topped with mild chili sauce Market Price
69. PLA JIEN (Red Snapper) - whole crispy fish topped with fresh ginger sauce Market Price
70. BASIL EGGPLANT – sautéed purple eggplant with pork and sweet basil 12
71. PAHT THAI HOW KAI - our signature chicken paht thai, wrapped in an egg omelet 14

JAPANESE ENTREES

(Served with your choice of steamed or fried rice. Brown rice add $2. Yakisoba does not come with rice.)
72. UNAGI DON - baked freshwater eel on a bed of seasoned sushi rice 14
73. CHIRASHI DON - 10 pieces. assorted fish on a bed of seasoned sushi rice 14
74. KATSU DON - choice of crispy panko chicken or pork on bed of rice 10
75. TERIYAKI BOWL - choice of chicken or beef with mixed veggies on a bed of rice 10
76. JAPANESE CURRY - choice of chicken or beef on top of steamed rice 10
77. YAKISOBA - Choice of chicken or beef in stir fried noodles with mixed vegetables 10
# TRADITIONAL SUSHI ROLLS

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>S1. Futomaki Roll</td>
<td>cucumber, avocado, tamago, masago</td>
<td>10</td>
</tr>
<tr>
<td>S2. California Roll</td>
<td>crab meat, avocado and cucumber</td>
<td>8</td>
</tr>
<tr>
<td>S3. Philadelphia Roll</td>
<td>smoked salmon, cream cheese, avocado and cucumber</td>
<td>8</td>
</tr>
<tr>
<td>S4. Tekka Maki Roll</td>
<td>tuna mini maki</td>
<td>5</td>
</tr>
<tr>
<td>S5. Kappa Maki Roll</td>
<td>cucumber mini maki</td>
<td>5</td>
</tr>
<tr>
<td>S6. Spicy Roll</td>
<td>choice of tuna, salmon, crab, shrimp, or scallops with avocado, cucumber,</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>tempura crunchy, eel sauce, and spicy mayo</td>
<td></td>
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<tr>
<td>S7. Eel Roll</td>
<td>baked eel with cucumber</td>
<td>10</td>
</tr>
<tr>
<td>S8. Negihama Roll</td>
<td>fresh yellowtail and green onions</td>
<td>10</td>
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</table>

# VEGETABLE ROLLS

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>S9. Tempura Vegetable</td>
<td>mixed tempura vegetables topped with spicy mayo and eel sauce</td>
<td>10</td>
</tr>
<tr>
<td>S10. Thai Fruit Roll</td>
<td>avocado, cucumber, carrots and cream cheese, topped mango, kiwi, and kiwi sauce</td>
<td>10</td>
</tr>
<tr>
<td>S11. Garden Roll</td>
<td>avocado, cucumber, lettuce and cream cheese and eel sauce</td>
<td>10</td>
</tr>
<tr>
<td>S12. Avocado Mini Maki</td>
<td></td>
<td>5</td>
</tr>
</tbody>
</table>

# SPECIALTY ROLLS

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>S13. House Roll (No Rice)</td>
<td>tuna, salmon, spicy crab and tamago (sweet egg). Wrapped with cucumber and masago fish eggs</td>
<td>15</td>
</tr>
<tr>
<td>S14. Red Dragon</td>
<td>Tempura shrimp, avocado and cucumber. Topped with spicy tuna and hanabenero fish eggs, finished with eel sauce and spicy mayo</td>
<td>14</td>
</tr>
<tr>
<td>S15. Pepper Tuna Roll</td>
<td>Spicy crab, avocado, cilantro and jalapeno. Topped with seared tuna, finished with sriracha and spicy mayo</td>
<td>14</td>
</tr>
<tr>
<td>S16. Tokyo Roll</td>
<td>Tempura shrimp, spicy crab, cucumber and avocado. Topped with spicy mayo, eel sauce and tri-color fish eggs</td>
<td>15</td>
</tr>
<tr>
<td>S17. Caterpillar Roll</td>
<td>Baked eel, cucumber, and cream cheese. Topped with avocado, tobiko fish eggs and finished with eel sauce</td>
<td>14</td>
</tr>
<tr>
<td>S18. Black Dragon</td>
<td>tempura shrimp, crab meat, avocado and cucumber. Topped with baked eel and tobiko fish eggs, finished with spicy mayo, eel sauce</td>
<td>15</td>
</tr>
<tr>
<td>S19. Rainbow Roll</td>
<td>spicy crab, avocado and cucumber. Topped with tuna, salmon, yellowtail, shrimp and avocado</td>
<td>14</td>
</tr>
<tr>
<td>S20. Kiwi Roll</td>
<td>spicy tuna, crab, cucumber and cilantro. Topped with kiwi, finished with spicy surf sauce</td>
<td>13</td>
</tr>
<tr>
<td>S21. Texan Roll</td>
<td>spicy tuna, avocado, cilantro and jalapeno. Topped with salmon, finished with spicy surf sauce</td>
<td>14</td>
</tr>
<tr>
<td>S22. Spider Roll</td>
<td>soft shell crab, avocado, cucumber and masago fish eggs. Finished with eel sauce and spicy mayo</td>
<td>15</td>
</tr>
<tr>
<td>S23. Hawaiian Roll</td>
<td>tuna, salmon, crab, avocado and cumcumber, tamago (sweet egg), masago fish eggs and pineapple. Finished with creamy wasabi sauce, eel sauce, sriracha</td>
<td>15</td>
</tr>
<tr>
<td>S24. Rock and Roll</td>
<td>tempura shrimp, spicy crab, avocado and cream cheese. Finished with octopus, finished with eel sauce and masago fish eggs</td>
<td>15</td>
</tr>
<tr>
<td>S25. Pacific Roll</td>
<td>tuna, yellowtail and crab. Topped with white tuna, finished with pokei sauce and green onions</td>
<td>16</td>
</tr>
<tr>
<td>S26. San Antonio Roll</td>
<td>tempura shrimp, spicy crab and cucumber. Topped with avocado, finished with eel sauce, spicy mayo and hanabenero fish eggs</td>
<td>14</td>
</tr>
<tr>
<td>S27. Fiesta Roll</td>
<td>spicy salmon, tempura vegetables, avocado and cream cheese. Topped with crab sticks, finished with eel sauce, spicy mayo and masago fish eggs</td>
<td>14</td>
</tr>
<tr>
<td>S28. Tuna Bomb Roll</td>
<td>Tempura Style - tempura shrimp, spicy crab and jalapeños. Topped with spicy tuna, spicy mayo and tri color fish eggs</td>
<td>17</td>
</tr>
<tr>
<td>S29. Cancun Roll</td>
<td>crab meat, jalapeño, and cilantro. Topped with avocado and baked fish. Finished with spicy mayo, eel sauce and masago fish eggs</td>
<td>15</td>
</tr>
<tr>
<td>S30. Ceviche Roll</td>
<td>cilantro, avocado, crab, salmon and tuna. Topped with salmon, yellowtail, tuna and pico de gallo</td>
<td>16</td>
</tr>
<tr>
<td>S31. Las Vegas Roll</td>
<td>Tempura Style - salmon, crab, yellowtail, tempura shrimp, avocado, jalapeño and cream cheese. Topped with spicy crab, tri-colored fish eggs, eel sauce and spicy mayo</td>
<td>17</td>
</tr>
<tr>
<td>S32. Panko Roll</td>
<td>tempura shrimp, cream cheese, and spicy crab. Panko fried then finished with eel sauce and fish eggs</td>
<td>15</td>
</tr>
<tr>
<td>S33. Alamo Roll</td>
<td>Tempura Style - tempura shrimp, crab, avocado and cream cheese. Deep fried then finished with tampiko sauce, eel sauce and furikake sesame seeds</td>
<td>15</td>
</tr>
<tr>
<td>S34. Tempura Roll</td>
<td>Tempura Style - salmon, yellowtail, avocado and jalapeño. Deep fried then finished with green onions, eel sauce, sriracha, wasabi mayo and masago fish eggs</td>
<td>15</td>
</tr>
<tr>
<td>S35. Tempura Avocado Roll</td>
<td>tempura shrimp and cream cheese. Topped with avocado, deep fried then finished with tampiko sauce and masago fish eggs</td>
<td>14</td>
</tr>
</tbody>
</table>

*Any substitutions on types of fish are subject to an upcharge

Hot & Spicy
THAI LUNCH SPECIALS
Sun-Sat 11am to 3pm

All lunch specials are $8.00
Seafood or combination, add $1
(Items 1-4 do not come with rice)

Thai lunch specials are served with chicken
and rice soup, your choice of meat
(beef, chicken, pork, tofu, seafood
or combination) and your choice of
steamed or fried rice. For brown rice, add $2.

L1. THAI FRIED RICE - egg, tomato, white and green onions with a side of cucumber and lime
L2. PAHT THAI – skinny rice noodles sautéed with egg, ground peanuts, bean sprouts and green onions
L3. PAHT SEE-EW – wide rice noodles sautéed with egg, broccoli, Chinese broccoli, and carrots
L4. PAHT KEE MOW – wide rice noodles sautéed with fresh basil, snowpeas, tomatoes, mushrooms, onions, carrots and Chinese broccoli (hot & spicy)
L5. PAHT WOON SEN – glass noodles with egg, tomato, nappa cabbage, carrots, baby bok choy, and celery
L6. PAHT KHING – fresh strips of ginger, mushrooms, bell pepper, onions and celery
L7. NUA NAM MUN HOY – stir fried meat, baby corn, mushrooms, onions and carrots
L8. GARLIC DELIGHT – sautéed meat on a bed of broccoli topped with roasted garlic and cilantro
L9. PAHT PONG KA-REE – sautéed meat with yellow curry sauce and mixed vegetables
L10. THAI SPICE CASHEW – chicken and mixed vegetables sautéed in our spicy sauce and topped with roasted cashews (hot & spicy)
L11. GANG DANG – red curry in coconut milk with bamboo, bell peppers and basil
L12. GANG KIEW WAAN – green curry in coconut milk, eggplant, bamboo, bell peppers and basil
L13. GANG MASSAMAN – yellow curry in coconut milk, onions and potatoes
L14. GANG PANANG – panang curry sauce, bell peppers, fresh lime and basil leaves
L15. PAHT SNOW PEAS – stir fried meat with fresh snow peas, carrots and onions in a savory gravy sauce
L16. PAHT KRAPOW - fresh basil, onions and bell peppers
L17. PAHT BROCCOLI – your choice of meat stir fried with broccoli in a brown gravy sauce
L18. NAU PAHT PRIG (Pepper Steak) – beef sautéed with bell peppers and onions
L19. PAHT PUG – mixed vegetable stir fry with your choice of meat in a savory gravy sauce
L20. YUM NUA – Thai style beef salad with lettuce, cucumber, onions, tomato and cilantro

Hot & Spicy

SUSHI LUNCH SPECIALS
Sun-Sat from 11am - 3pm

Add any traditional roll to your lunch for $6 or any hand roll for $4

Sushi lunch specials are served with miso
soup, side salad & your choice of steamed
or fried rice. For brown rice, add $2.
(Items 6-9 do not come with rice)

SL1. SHRIMP TEMPURA – 5 pieces of tempura shrimp with mixed tempura vegetables
SL2. KATSU BOX – your choice of panko fried chicken or pork, served with teppanyaki style mixed vegetables
SL3. TERIYAKI BOX – your choice of teriyaki beef, chicken, or salmon (add $2), served with teppanyaki style mixed vegetables
SL4. COMBINATION LUNCH – chicken teriyaki, 2 pcs. Nigiri, 5 piece California roll
SL5. YAKISOBA – stir-fried soba noodles served with mixed vegetables, mushrooms and your choice of beef, chicken, or pork (combination or seafood, add $2)
SL6. ROLL & NIGIRI – 5 pcs. California roll, 2 pcs. tuna nigiri, and 2 pcs. salmon nigiri
SL7. COMBINATION SUSHI – 4 tuna sashimi, 4 nigiri and 5 pcs. of Philadelphia roll
SL8. SUSHI & SASHIMI DELUXE – 8 pcs. sashimi, 6 pcs. nigiri, and squid salad
SL9. NIGIRI SPECIAL – 8 pcs. of Chef’s choice nigiri

*Any substitutions on types of fish are subject to an upcharge
WINE LIST

HOUSE WINES
BY WOODBRIDGE
$5.00 BTG
CHARDONNAY, CABERNET, PINOT GRIGIO, MERLOT, WHITE ZINFANDEL

$7.00 BTG | $25.00 BTB

WHITES
KENDALL-JACKSON CHARDONNAY
CHOLE PINOT GRIGIO
LLANO MOSCATO (TX WHITE)
FESE PARKER RIESLING
SIMI SAUVIGNON BLANC
MEIOMI CHARDONNAY

REDS
NOBLE VINES 337 CABERNET
URLO RED BLEND
ESTANCIA MERLOT
MEIOMI PINOT NOIR
LLANO MERITAGE (TX RED)

HOUSE SAKE $7.00
PLUM WINE & PREMIUM SAKE
$20.00 BTB
HAKUTSURU PLUM WINE

$20.00 BTB
ROCK SAKE CLOUD
ROCK SAKE JUNMAI DAIGINJO
HAKUTSURU SAKE SAYURI NIGORI
HAKUTSURU JUNMAI GINJO

DESSERTS

COCONUT SWEET RICE
topped with sweet coconut custard

MANGO SWEET RICE
topped with fresh ripe mango slices

COCONUT ICE CREAM
warm sweet sticky rice topped with creamy coconut ice cream.

TAPIOCA PEARL
tapioca in semi-sweet coconut milk

FRIED ICE CREAM
a must try! creamy vanilla ice cream fried within a crispy outer shell of sweet pound cake.

MOCHI ICE CREAM
greentea, mango and strawberry

BEER

DOMESTIC $3.00
BUDWEISER
BUD LIGHT
MILLER LITE
COORS LIGHT
MICHELOB ULTRA
SHINER BOCK

IMPORTED $4.00
HEINEKEN
CORONA
SAPPORO
SAPPORO LIGHT
KIRIN ICHIBAN
KIRIN ICHIBAN LIGHT
TSINGTAO
SINGHA
CHANG

DRINKS

SODA $2.00
Coke, Diet Coke, Sprite, Dr. Pepper, Big Red (free refills, dine in only)

ICE TEA $2.00
sweetened or unsweetened (free refills)

THAI ICE TEA $3.00
sweetened thai herbal blend topped with evaporated milk (no refills)

THAI ICE COFFEE $3.00
sweetened thai ice coffee with evaporated milk (no refills)

THAI ICE TEA & COFFEE TO-GO $4.00
for to-go orders, single order of each

FRESH LEMONADE $2.00
tangy, sweet and delicious (no refills)

Please Drink Responsibly. 1519205
### SASHIMI AND NIGIRI

<table>
<thead>
<tr>
<th></th>
<th>nigiri</th>
<th>sashimi</th>
</tr>
</thead>
<tbody>
<tr>
<td>TUNA</td>
<td>6</td>
<td>10</td>
</tr>
<tr>
<td>SALMON</td>
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<td>8</td>
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<tr>
<td>SMOKED SALMON</td>
<td>6</td>
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<tr>
<td>RED SNAPPER</td>
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<tr>
<td>SQUID</td>
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<tr>
<td>CRAB MEAT</td>
<td>5</td>
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<tr>
<td>SHRIMP</td>
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<tr>
<td>OCTOPUS</td>
<td>5</td>
<td>8</td>
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<tr>
<td>FRESH WATER EEL</td>
<td>6</td>
<td>10</td>
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<tr>
<td>YELLOWTAIL</td>
<td>6</td>
<td>10</td>
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<tr>
<td>WHITE TUNA</td>
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<td>10</td>
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<tr>
<td>MACKEREL</td>
<td>6</td>
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<td>SCALLOP</td>
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<tr>
<td>SEARED TUNA</td>
<td>7</td>
<td>10</td>
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<tr>
<td>SEARED SALMON</td>
<td>7</td>
<td>10</td>
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<tr>
<td>AMAEBI (SWEET SHRIMP) (2 shrimp w/edible tempura heads)</td>
<td>10</td>
<td>12 (2pcs)</td>
</tr>
</tbody>
</table>

### CAVIAR

- IKURA SALMON (caviar) | 7
- MASAGO FISH EGGS | 7
- TOBIKO FISH EGGS | 7

### SPECIALTY ASSORTMENTS

- **S36. REGULAR SASHIMI** - 9 pieces including tuna, salmon, and yellowtail | 15
- **S37. SASHIMI DELUXE** - 18 pieces including tuna, salmon, yellowtail, white tuna, octopus, and red snapper | 30
- **S38. SUSHI PLATTER** - 10 pieces of nigiri, 1 california roll (10 pieces) and 1 squid salad | 25
- **S39. SUSHI COMBO A** - 12 pieces of sashimi, 6 pieces of nigiri, 1 spicy roll of your choice (10 pieces) and 1 squid salad | 35
- **S40. SUSHI COMBO B** - 30 pieces of sashimi and 2 salads (your choice of squid or seaweed) | 45
- **S41. SUSHI COMBO DELUXE** - 8 pieces of nigiri, 12 pieces of sashimi, 1 specialty roll of your choice and 2 salads (Your choice of squid or seaweed) | 50

Chef's choice on fish. Special requests are subject to an upcharge.