



Thai Spice & Sushi



210-658-1665

ThaiSpiceSA.com

The Forum at Olympic Parkway
8227 Agora Parkway, Suite 135
Selma, TX 78154

APPETIZERS

1. **FRESH SPRING ROLLS (6)** Chicken, noodles, lettuce and carrots wrapped in clear rice paper. (Served with creamy peanut sauce) 7
2. **THAI SPRING ROLLS (4)** Crispy fried spring rolls, stuffed with mixed vegetables. 7
3. **CHEESE ROLLS (12)** Bite size rolls filled with Philadelphia cream cheese, imitation crab, celery and onions. 8
4. **BITE-SIZE SPRING ROLLS (12)** Bite size rolls filled with pork, carrots, green onions, mushrooms and glass noodles. 8
5. **CHICKEN SATAY (6)** Marinated chicken on bamboo skewers served with peanut sauce and a cucumber salad. 11
6. **TOD MUN PLA (5)** Deep fried fish patties in red curry, served with cucumber salad. 11
7. **FRIED CALAMARI** Lightly breaded calamari served with sweet and sour sauce & crushed peanuts. 11
8. **THAI SPICE WINGS (8)** Our famous chicken wings tossed in a sweet & spicy sriracha sauce. (Sauce can also be served on the side). 12
9. **THAI BEEF JERKY** Thai style beef jerky. 11
10. **EDAMAME** Boiled soybeans with a touch of salt (served regular or spicy) 6
11. **CEVICHE** 🌶 With cucumber, pico de gallo and cilantro. 13
12. **GYOZA** Savory pork pot stickers. 8
13. **TEMPURA SHRIMP (6)** Deep fried shrimp served with sweet chili sauce. 12
14. **SOFT SHELL CRAB** Crispy blue crab served on a bed of lettuce, topped with roasted garlic. 16
15. **BAKED MUSSELS (6)** Oven-baked mussels, smothered with a creamy layer of Monterey jack cheese. 12
16. **TUNA/SALMON TOWER** 🌶 Your choice of tuna or salmon served on a bed of sushi rice, topped w/ tempiko sauce & avocado. 12
17. **FRIED CRAB MEAT STICKS (8)** Panko fried crab meat stick with in creaming sauce. 8
18. **TAKOYAKI (6)** Deep fried takoyaki topped with seaweed and dried tuna shavings, finished with eel sauce and Japanese mayo. 7

SOUPS

Seafood / Combination add \$3.

- | | (S) | (L) |
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| 19. THOM YUM Thailand's most famous soup. Lime leaves, tomatoes, galanga, lemongrass and mushrooms; topped with cilantro and green onions. | 7 | 15 |
| 20. THOM KHA GAI Chicken in coconut milk soup. | 7 | 16 |
| 21. THAI SPICE THOM YUM Chicken in a spicy chili and coconut milk soup. | 7 | 16 |
| 22. CANG JUED Ground chicken, cabbage, carrots, tofu and glass noodles. | 6 | 13 |
| 23. CHICKEN AND RICE SOUP Ground chicken with jasmine rice garnished with a hint of garlic, ginger, green onions and cilantro. | 5 | 11 |
| 24. THAI NOODLE SOUP Rice noodles with broccoli and bean sprouts served with your choice of chicken, pork or beef with meatballs. | | 12 |
| 25. DUCK NOODLE SOUP Duck meat and rice noodles in star anise broth. | | 19 |
| 26. YEN TA FO Wide rice noodle soup with combination seafood and Chinese broccoli. | | 16 |
| 27. SUKIYAKI Large combination meat/seafood & glass noodles in a fermented soybean soup base. | | 16 |
| 28. MISO RAMEN Ramen served with mixed vegetables and your choice of chicken, pork or seafood. | | 15 |
| 29. SPICY RAMEN Ramen served with mixed vegetables a spicy kick and your choice of chicken, pork or seafood. | | 15 |
| 30. UDON Traditional Japanese udon noodles with your choice of vegetables, chicken, pork, beef or gyoza. | | 15 |
| 31. MISO Tofu and a dash of green onion. | 3 | 7 |

A Gratuity of 20% will automatically be added for party of 6 or more persons.
extra sauce charge may apply

🌶 Indicates Hot & Spicy

SALADS

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|---|---|----|
| 32. YUM NUA | Thai style beef salad with lettuce, cucumber, onions, tomato and cilantro. | 14 |
| 33. YUM NAM TOK | Grilled beef with crushed rice and lime sauce on a bed of lettuce. | 14 |
| 34. YUM TALAY | Combination seafood salad with lemon grass & lime leaves. | 19 |
| 35. LAAB | Your choice of ground chicken, beef, or pork tossed with crushed rice and lime sauce. | 15 |
| 36. YUM WOON SEN | Glass noodles salad with chicken and shrimp. | 18 |
| 37. TIGER CRY | Sliced grilled beef served with our spicy lime sauce. | 18 |
| 38. SOM THUM (Papaya Salad) | Fresh green papaya salad with dried shrimp and/or salted crab. | 14 |
| 39. SPICE SASHIMI SALAD (Japanese Style) | | 12 |
| 40. SESAME SEAWEEED SALAD (Japanese Style) | | 6 |
| 41. SQUID SALAD (Japanese Style) | | 9 |

THAI ENTREES

Your choice of Meat, (Seafood or Combination add \$3)

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|---|--|----|
| 42. PAHT KRAPOW | Fresh basil, onions, red and green bell peppers. | 15 |
| 43. PAHT KHING | Fresh strips of ginger, mushrooms, bell pepper, onions and celery. | 15 |
| 44. GARLIC DELIGHT | Sauteed meat on a bed of broccoli; topped with garlic and cilantro. | 15 |
| 45. PAHT PRIG KHING | Choice of meat with red curry sauce and snow peas. | 15 |
| 46. PAHT BROCCOLI | Choice of meat stir fry with broccoli in a light gravy sauce. | 15 |
| 47. NUA PAHT PRIG (Pepper Steak) | Beef sauteed with bell peppers and onion. | 15 |
| 48. PAHT PAK | Mixed vegetable stir fry in a light gravy sauce. | 15 |
| 49. PAHT PONG KA REE | Sauteed meat with yellow curry and mixed vegetables. | 15 |
| 50. NUA NAM MUN HOY | Stir fried meat, baby corn, mushrooms, onions and carrots. | 15 |
| 51. PAHT SNOWPEAS | Stir fried sauteed with fresh snow peas in a light gravy sauce. | 15 |
| 52. THAI SPICE CASHEWS | 🌶️ Sauteed chicken with a light spicy sauce topped with roasted cashews
(can be served mild or spicy) | 16 |
| 53. GANG DANG | 🌶️ Red curry in coconut milk with bamboo, bell peppers and basil. | 15 |
| 54. GANG KIEW WAAN | 🌶️ Green curry in coconut milk with bamboo, eggplant and basil & Bell Pepper. | 15 |
| 55. GANG MASSAMAN | 🌶️ Yellow curry in coconut milk, onions and potatoes. | 15 |
| 56. GANG PANANG | 🌶️ Panang curry sauce, bell peppers, fresh lime and basil. | 17 |

CAUTION: There is a risk with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at great risk of illness from raw oysters and you should eat oysters fully cooked. If you are unsure of your risk, consult your physician.

NOODLES AND RICE

Your choice of Meat, (Seafood or Combination add \$3) Exclude 64, 65

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|---|---|----|
| 57. PAHT THAI | Rice noodles sauteed with your choice of meat, egg, ground peanuts, bean sprouts and green onions. | 14 |
| 58. PAHT SE-EW | Wide rice noodles with your choice of meat, egg, broccoli, Chinese broccoli and carrots. | 14 |
| 59. PAHT LAAD NA | Wide rice noodles with your choice of meat, broccoli, Chinese broccoli and carrots in a light gravy sauce. | 14 |
| 60. PAHT WOON SEN | Glass noodles with your choice of meat, egg and mixed veggies. | 14 |
| 61. PAHT KEE MOW (Drunken Noodles) | Wide rice noodles with your choice of meat, basil, snow peas, tomato, mushrooms, onions and Chinese broccoli. | 14 |
| 62. THAI FRIED RICE | Your choice of meat, egg, tomato and white & green onions. | 14 |
| 63. PINEAPPLE FRIED RICE | Your choice of meat, egg, tomato, white & green onions, and pineapple chunks. | 16 |
| 64. CRABMEAT FRIED RICE | Our traditional fried rice with lump crabmeat. | 21 |
| 65. DUCK FRIED RICE | Duck meat with egg, tomato, white and green onion. | 19 |

SIGNATURE DISHES

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| 66. GANG PED YANG | Roasted duck in red curry sauce with eggplant, pineapple, tomato and basil & bell pepper. | 19 |
| 67. THAI SPICE DUCK | Crispy duck served on a sizzling plate with mixed veggies in a light gravy sauce. | 24 |
| 68. PANANG DUCK | Crispy five-spice duck, basil & bell pepper with our delicious panang curry. | 24 |
| 69. YUM PED | Crispy duck salad served on a bed of lettuce. | 24 |
| 70. SIZZLING SEAFOOD | Shrimp, scallops and squid in fresh ginger sauce served on a sizzling hot plate. | 19 |
| 71. PLA RAAD PRIG (Red Snapper) | Whole crispy fish topped with mild chili sauce. | Market Price |
| 72. PLA JIEN (Red Snapper) | Whole crispy fish topped with fresh ginger sauce. | Market Price |
| 73. BASIL EGGPLANT | Sauteed purple eggplant with pork and sweet basil. | 16 |
| 74. PAHT THAI HOW KAI | Our signature chicken paht thai, wrapped in egg omelet. | 18 |
| 75. CRISPY PORK BELLY PAHT KRAPOW | Fresh basil, onions, red and bell peppers. | 18 |
| 76. CRISPY PORK BELLY WITH CHINESE BROCCOLI | | 18 |

JAPANESE ENTREES

(Served with your choice of steamed or fried rice. Brown rice add \$2. Yakisoba does not come with rice.)

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|----------------------------------|--|----|
| 77. UNAGI DON | Baked freshwater eel on a bed of seasoned sushi rice. | 17 |
| 78. CHIRASHI DON | 10 pieces. assorted fish on a bed of seasoned sushi rice. | 20 |
| 79. KATSU DON | Choice of crispy panko chicken or pork on bed of rice. | 15 |
| 80. TERIYAKI BOWL | Choice of chicken or beef with mixed veggies on a bed of rice or (7 oz. Salmon +\$7) | 15 |
| 81. JAPANESE CURRY | Choice of chicken or beef on top of steamed rice. | 15 |
| 82. YAKISOBA | Choice of chicken or beef in stir fried noodles with mixed vegetables. | 14 |
| 83. LEMON CHICKEN | White meat, panko style on a bed of lettuce, lemon sauce on side. | 14 |
| 84. SESAME CHICKEN | Fried White meat chicken with sesame sauce. | 15 |
| 85. HAMACHI KAMA (10 OZ.) | Grilled Hamachi on a bed of lettuce, house dipping sauce on side. | 15 |

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SASHIMI AND NIGIRI

	Nigiri (2 pcs.)	Sashimi (5 pcs.)
TUNA	9	15
SALMON	6	9
SMOKED SALMON	7	11
RED SNAPPER	5	8
SQUID	5	8
CRAB MEAT	5	8
SHRIMP	5	8
OCTOPUS	6	10
FRESH WATER EEL	7	11
YELLOWTAIL	7	11
WHITE TUNA	7	11
MACKEREL	6	9
SCALLOP	7	10
SEARED TUNA	9	16
SEARED SALMON	8	11
AMAEBI (SWEET SHRIMP) (2 shrimp w/ edible tempura heads)	10	12 (2 pcs.)
TAMAGO SWEET EGG	5	9
IKURA SALMON (CAVIAR)		9
MASAGO FISH EGGS		8
TOBIKO FISH EGGS		8
HAND ROLL (1 meat)		7
HAND ROLL (Special)		9

CAVIAR

SPECIALTY ASSORTMENTS

S38. REGULAR SASHIMI	9 Pieces including tuna, salmon, and yellowtail.	18
S39. SASHIMI DELUXE	18 pieces including tuna, salmon, yellowtail, white tuna, octopus, and red snapper.	35
S40. SUSHI PLATTER	10 pieces of nigiri, 1 california roll (10 pieces) and 1 squid salad.	32
S41. SUSHI COMBO A	12 pieces of sashimi, 6 pieces of nigiri, 1 spicy roll of your choice (10 pieces) and 1 squid salad.	41
S42. SUSHI COMBO B	25 pieces of sashimi and 2 salads (your choice of squid or seaweed and one traditional roll)	53
S43. 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)	60
S44. NIGIRI COMBO	18 pieces nigiri Chef's choice and 1 seaweed salad.	35

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

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THAI LUNCH SPECIALS

Sun. - Sat.: 11 am to 3 pm

All Lunch Specials are \$11
Seafood or Combination, add \$2
 (Items 1-4 do not come with rice)

Thai Lunch Specials are served with chicken and rice soup (dine - in only), 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 sauteed with egg, ground peanuts, bean sprouts and green onions.
- L3. PAHT SEE-EW** Wide rice noodles sauteed with egg, broccoli, Chinese broccoli and carrots.
- L4. PAHT KEE MOW** 🌶️ Wide rice noodles sauteed 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** Sauteed meat on a bed of broccoli topped with roasted garlic and cilantro.
- L9. PAHT PONG KA-REE** Sauteed meat with yellow curry sauce and mixed vegetables.
- L10. THAI SPICE CASHEW** Chicken and mixed vegetables sauteed 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 sauteed 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.

🌶️ Indicates Hot & Spicy

SUSHI LUNCH SPECIAL

Sun. - Sat.: 11 am to 3 pm

Add any traditional roll or hand roll to your lunch will get 10% OFF

Sushi lunch specials are served with miso soup (dine - in only), side salad & your choice of steamed or fried rice. For brown rice, add \$2.
 (Items 5-9 do not come with rice)

LUNCH ROLL
 Your Choice of:
 Salmon, Tuna, Yellowtail, White Tuna with Avocado \$8

- SL1. SHRIMP TEMPURA** 5 pieces of tempura shrimp with mixed tempura vegetables. 17
- SL2. KATSU BOX** Your choice of panko fried chicken or pork, served with teppanyaki style mixed vegetables. 14
- SL3. TERIYAKI BOX** Your choice of teriyaki beef, chicken, or (salmon + \$5), served with teppanyaki style mixed vegetables. 14
- SL4. COMBINATION LUNCH** Chicken teriyaki, 2 pcs. Nigiri, 5 piece California roll. 17
- SL5. YAKISOBA** (Salad is not including this item) Stir-fried soba noodles served with mixed vegetables, mushrooms and your choice of beef, chicken, or pork (combination or seafood, add \$2) 12
- SL6. ROLL & NIGIRI** 5 pcs. California roll, 2 pcs. tuna nigiri, and 2 pcs. salmon nigiri. 15
- SL7. COMBINATION SUSHI** 4 tuna sashimi, 4 nigiri and 5 pcs. of Philadelphia roll. 17
- SL8. SUSHI & SASHIMI DELUXE** 8 pcs. sashimi, 6 pcs. nigiri, and squid salad. 20
- SL9. NIGIRI SPECIAL** 8 pcs. of Chef's choice nigiri. 17

* Any substitutions on types of fish are subject to an upcharge.
 extra sauce charge may apply

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TRADITIONAL SUSHI ROLLS

S1. FUTOMAKI ROLL Cucumber, avocado, tamago, masago.	10
S2. CALIFORNIA ROLL Crab meat, avocado and cucumber.	8
S3. PHILADELPHIA ROLL Smoked salmon, cream cheese, avocado and cucumber.	10
S4. TEKKA MAKI ROLL Tuna mini maki.	7
S5. KAPPA MAKI ROLL Cucumber mini maki.	6
S6. SPICY ROLL 🌶 Choice of tuna, salmon, crab, shrimp, or scallops with avocado, cucumber, and tempura crunchies, eel sauce, and spicy mayo.	12
S7. EEL ROLL Baked eel with cucumber.	11
S8. NEGIHAMA ROLL Fresh yellowtail and green onion.	10

VEGETABLE ROLLS

S9. TEMPURA VEGETABLE Mixed tempura vegetables topped with spicy mayo and eel sauce.	11
S10. THAI FRUIT ROLL Avocado, cucumber, carrots and cream cheese, topped kiwi, and kiwi sauce.	10
S11. GARDEN ROLL Avocado, cucumber, lettuce and cream cheese and eel sauce.	10
S12. AVOCADO MINI MAKI	5

POKE BOWL

P1. POKE BOWL Salmon or tuna with rice base or salad. (Tuna + \$1)	13
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SPECIALTY ROLLS

S13. HOUSE ROLL (No Rice) Tuna, salmon, spicy crab and tamago (sweet egg). Wrapped with cucumber and masago fish eggs.	16
S14. RED DRAGON Tempura shrimp, avocado and cucumber. Topped with spicy tuna and habanero fish eggs, finished with eel sauce and spicy mayo.	17
S15. PEPPER TUNA ROLL 🌶 Spicy crab, avocado, and jalapeno. Topped with seared tuna, finished with sriracha and spicy mayo.	17
S16. TOKYO ROLL 🌶 Tempura shrimp, spicy crab, cucumber and avocado. Topped with tuna and salmon, finished with spicy mayo, eel sauce and tri-color fish eggs.	17
S17. CATERPILLAR ROLL Baked eel, cucumber, and cream cheese. Topped with avocado, tobiko fish eggs and finished with eel sauce.	16
S18. BLACK DRAGON Tempura shrimp, crab meat, avocado and cucumber. Topped with baked eel and tobiko fish eggs, finished with spicy mayo, eel sauce.	16
S19. RAINBOW ROLL Spicy crab, avocado and cucumber. Topped with tuna, salmon, yellowtail, shrimp and avocado.	16
S20. KIWI ROLL 🌶 Spicy tuna, crab, cucumber. Topped with kiwi, finished with spicy surf sauce.	16
S21. TEXAN ROLL 🌶 Spicy tuna, avocado, and jalapeno. Topped with salmon, finished with spicy surf sauce.	17
S22. SPIDER ROLL 🌶 Soft shell crab, avocado, cucumber and masago fish eggs. Finished with eel sauce and spicy mayo.	17
S23. HAWAIIAN ROLL Tuna, salmon, crab, avocado and cucumber, tamago (sweet egg), masago fish eggs and pineapple. Finished with spicy mayo, eel sauce and sriracha.	17
S24. ROCK AND ROLL Tempura shrimp, spicy crab, avocado and cream cheese. Topped with octopus, finished with eel sauce, spicy mayo and masago fish eggs.	17
S25. PACIFIC ROLL Tuna, yellowtail and crab. Topped with white tuna, finished with poki sauce and green onions.	17
S26. SAN ANTONIO ROLL 🌶 Tempura shrimp, spicy crab and cucumber. Topped with avocado, finished with eel sauce, spicy mayo and habanero fish eggs.	16
S27. FIESTA ROLL Spicy salmon, tempura vegetables, avocado and cream cheese. Topped with crab sticks, finished with eel sauce, spicy mayo and masago fish eggs.	18
S28. TUNA BOMB ROLL (Tempura Style) Tempura shrimp, spicy crab and jalapenos. Topped with spicy tuna, spicy mayo, eel sauce and tri color fish eggs.	19
S29. CUNCUN ROLL Crab meat, cucumber, and. Topped with avocado and baked fish finished with spicy mayo, eel sauce and masago fish eggs.	18
S30. CEVICHE ROLL 🌶 Avocado, crab, salmon, tuna and yellowtail. Topped with salmon, yellowtail, tuna and pico de gallo.	19
S31. LAS VEGAS ROLL (Tempura Style) 🌶 Salmon, crab, yellowtail, tempura shrimp, avocado, jalapeno and cream cheese. Topped with spicy crab, tri-colored fish eggs, eel sauce and spicy mayo.	20
S32. PANKO ROLL Tempura shrimp, cream cheese, avocado, crab meat and spicy crab. Panko fried then finished with eel sauce and fish eggs.	18
S33. ALAMO ROLL (Tempura Style) Tempura shrimp, crab, avocado and cream cheese. Deep fried then finished with tempiko sauce, eel sauce and furikake sesame seeds.	17
S34. TEMPURA ROLL (Tempura Style) Salmon, yellowtail, avocado and jalapeno. Deep fried then finished with green onions, eel sauce, spicy mayo and masago fish eggs.	16
S35. TEMPURA AVOCADO ROLL (Tempura Style) Tempura shrimp, cream cheese, avocado and crab meat. Topped with avocado, deep fried then finished with tempiko sauce and masago fish eggs.	17
S36. BELISSFUL ROLL Spicy crab, fried tuna, cucumber, topped with yellowtail. Finished with spicy mayo and eel sauce.	16
S37. SHAGGY DOG ROLL (Soy Paper) Tempura shrimp, avocado, cream cheese, topped with crabmeat finished with Japanese mayo and sriracha sauce.	16

WINE LIST

WHITES

CANDONI PINOT GRIGIO

Lumina Pinot Grigio offers golden apple, honeyed pear, and citrus notes, along with a pleasant touch of minerality. Medium-bodied, lively and clean, this is a well-balanced wine with crispy acidity and a satisfying finish. **BTG 9 | BTB 32**

LLANO RIESLING

Wine stone fruit, white peach, apricot, cool and delicious. Think Fuji apple, shiro plum, lime leaves, focused and a very long, minerally finish. **BTG 9 | BTB 32**

GEYSER, SAUVIGNON BLANC

Our Sauvignon Blanc has zesty notes of lime and grapefruit. Refreshing, full, and vibrant, the palate has a long finish with a lingering impression of green citrus, stone fruit, and mineral. **BTG 9 | BTB 32**

LLANO ESTACADO WINERY, MOSCATO

The unique tangerine-zest, key-lime aromatics come from the grape and a special process known as stopped-fermentation. **BTG 9 | BTB 32**

KENDALL JACKSON CHARDONNAY

Tropical notes with a hint of vanilla and toasted oak. **BTG 9 | BTB 32**

REDS

CONUNDRUM, RED

Puzzling blend of varietals, coming together to form a harmonious, complex and delicious wine. **BTG 9 | BTB 32**

KENDALL-JACKSON, CABERNET SAUVIGNON VINTNER'S RESERVE

Romas of lush, bright black cherry, blackberry and cassis draw you in. **BTG 9 | BTB 32**

BOEN PINOT NOIR

Jammy fruit, mocha, vanilla, along with toasty oak notes. **BTG 9 | BTB 32**

AUSTIN HOPE CABERNET

Lavish powerful, layered with juicy blackberry, ripe cherry, vanilla bean and brown butter. Full bodied and rich. **BTB 50**

CAYMUS VINEYARDS

A rich, long history of grape growing and winemaking. **BTB | 125**

Please Drink Responsibly. 2832251

HOUSE WINE

BTG 8 | BTB 28

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

HOUSE SAKE \$8

PLUM WINE & PREMIUM SAKE

RIHAKU DREAMY CLOUDS SAKE (BTG) \$16

HAKUTSURI SAKE, PLUM WINE (BTG) \$9 (BTB) \$32

HAKUTSURI SAKE (BTG) \$16

SAYURI NIGORI SAKE (BTG) \$16

OZEKI NIGORI STRAWBERRY (BTG) \$16

BEER

MICHELOB ULTRA \$5.00

CORONA \$6.00

SAPPORO \$6.00

SAPPORO LIGHT \$6.00

KIRIN ICHIBAN \$6.00

SINGHA \$6.00

DRINKS

SODA 3.5

Coke, Diet Coke, Sprite, Dr. Pepper, Big Red (free refills).

ICE TEA 3.5

Sweetened or unsweetened (free refills).

THAI ICE TEA 6

FRESH LEMONADE 6

Tangy, sweet and delicious (no refills).

DESSERTS

COCONUT SWEET RICE 7

Topped with sweet coconut custard.

MANGO SWEET RICE 7

Topped with fresh ripe mango slices.

TAPIOCA PEARL 7

Tapioca in semi-sweet coconut milk.

FRIED ICE CREAM 7

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

MOCHI ICE CREAM 7

Green tea, mango and strawberry.

A Gratuity of 20% will automatically be added for party of 6 or more persons.

THE FINEST CUISINE



Thai Spice & Sushi

BUSINESS INFO

Business Hours

M- F: 11 am - 3 pm 5 pm - 9 pm

Sat - Sun: 11 am - 9 pm

Telephone Number

210-658-1665

Services

Dine-in

Take Out

Catering for personal and
commercial events.

ThaiSpiceSA.com



LOCATION

The Forum at Olympic Parkway
8227 Agora Parkway, Suite 135
Selma, TX 78154

