



PLACE FOR ASIAN TASTE, INNOVATIVE FLAVORS, AND FAMILY FUN!

APPETIZERS

Edamame GF VG	5
Fried Calamari	9
Veggie Spring Rolls (3) VG	6
Pork Gyoza (Pot Sticker)	7
Age-Dashi Tofu V	7
Japanese crispy tofu served with grated daikon, grated ginger, katsuobushi (bonito flakes), scallion, and warm light soy sauce.	
Crab Wonton	7
Crab meat, crab stick, cream cheese	
Asian Chicken Wings	8
with sweet chili sauce	
Chicken Satay GF	8
Marinated chicken on skewers served with peanut sauce and fresh cucumber relish.	
Thai Steamed Dumplings	8
Marinated shrimp, pork, shitake mushroom, water chestnut, cilantro wrapped in a wonton skin. Served with Thai soy sauce.	
Chive Dumplings V GF	8
Pan-fried chive dumpling with spicy and sweet soy sauce.	

SALAD

Seaweed Salad VG V	8
Fresh Wakame Seaweed with a Sesame Vinaigrette.	
Avocado Salad VG V	10
Avocado and Artisan Mix Greens with a Miso Dressing.	
Sunomono Salad GF	10
Seafood, Cucumber, and Wakame Seaweed with a Japanese Vinaigrette.	
Hamachi Jalapeno	12
Yellowtail, Radish, and Jalapeno with a Ponsu sauce.	
Tuna Tataki	12
Lightly Seared Tuna, Radish, and Cucumber with a Ponsu Sauce.	
Papaya Salad 🌶️ GF V	12
Grilled Shrimp, Crisp Green Papaya, Green Bean, Tomatoes, Carrot, Peanuts, Thai Chili - Garlic Lime Dressing.	
Lao Style (asian anchovy) - Add \$1.50	
Larb Chicken 🌶️ GF V	12
Minced Chicken, Rice Powder, Red Onion, Scallion, Cilantro, and Lettuce with a Chili Lime Dressing.	
Asian Grilled Chicken Salad V	13
Mixed Greens, Grilled Chicken Breast, Dates, Dried Cranberries, and Tomatoes with a Sesame Dressing.	
Grilled Beef Salad 🌶️ GF V	15
Strips of Steak, Fire-Roasted Peppers, Red Onion, Tomatoes, Goat Cheese, and Mixed Greens with a Chili Lime Vinaigrette	
Grilled Salmon Salad GF V	15
Mixed Greens, Grilled Salmon, Dates, Dried Cranberries, Tomatoes, and Cashew Nuts with a Sesame Avocado Dressing.	

SOUP

Tom Yum 🌶️ GF V	6
Choice of Chicken, Shrimp, or Veggie. Aromatic Lemongrass Soup.	
Tom Kha 🌶️ GF V	6
Choice of Chicken, Shrimp, or Veggie. Coconut - Lemongrass Soup.	
Wonton Soup	6
Dumpling Soup filled with Chicken, Shrimp, and Asian Spices.	
Miso Soup GF V	4
Tofu, Shitake Mushroom, Seaweed, and Scallion.	

SIGNATURE DISHES

Asia Nine Lamb Chop	25
Grilled tender Lamb Chop seasoned with house spices. Served with Mango-Soy Coulis and Wasabi Mashed Potatoes	
Crying Tiger 🌶️	22
Grilled NY steak, sliced, served with sticky rice, Thai spicy dipping sauce, and a papaya salad.	
Korean Sizzling Beef	20
Marinated Beef with Sesame -Ginger, then quick-fried with tangy Korean sauce. Served on Sizzling Plater.	
Crab Meat Fried Rice GF	20
Stir-fried steamed rice with crab meat, carrots, onions, scallions, tomatoes, and eggs	
Add On : Shrimp \$5 / Seafood \$5 / Chicken \$3	
Three Flavor Tilapia 🌶️	20
Crispy filet of Tilapia, Spicy Garlic Basil Sauce, Steamed Veggies, Jasmine Rice.	
Thai BBQ Chicken	19
Thai style char-grilled marinated chicken with exotic spices, Served with papaya salad, Sticky Rice and sweet chili sauce.	
Crispy Basil 🌶️ 🌶️ V	18
Choice of Meat, lightly batter glazed with chili, garlic and crispy basil. Served with steamed vegetables and white rice.	
Chicken \$18 / Duck \$19 / Pork Belly \$19	
Orange Chicken V	18
Crispy fried sliced white meat chicken covered in sweet spices-orange sauce. Served with white rice and vegetables.	
Teriyaki Entree V	
Served with House-made Teriyaki Sauce, Steamed Veggies, Pickled Ginger, and Rice.	
Chicken - 15 / Beef - 18 / Salmon - 18	
Tempura Deluxe V	
With grated Daikon, Light Japanese Broth & Bonito, and Jasmine Rice.	
Mixed Vegetables Only - 14 / Shrimp & Veggie - 17 / Soft-Shell Crab & Veggies - 17	



- Chilli



- Gluten free



- Vegan



- veggie option

No Modification for Sushi. Gratuities added for Big Parties.

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your Risk of Food borne Illness.

RICE CURRY

Chicken/ Pork/ Vegetables \$15, Beef \$16, Crispy Pork Belly \$18
Shrimp/ Seafood \$18

Green Curry 🌶️ 🌶️ 🍃

Green Curry, coconut milk, bamboo shoots, bell peppers, eggplants, kaffir lime leaves and fresh basil

Panang Curry 🌶️ 🍃

Peanut Red Curry, Coconut Milk, Kaffir Lime Leaves, and Steamed Broccoli.

Yellow Curry 🌶️ 🍷 🍃

Potato, carrot, white onions with yellow curry coconut sauce.

RICE ENTREE

Chicken/ Pork/ Vegetables \$14, Beef \$15, Crispy Pork Belly \$18
Shrimp/ Seafood \$18

Ta Khai 🌶️ 🌶️ 🍷 🍃

Choice of Meat Stir-Fried with Lemongrass, Basil Leaves, Curry Powder, and Red & Green Bell Peppers. Served with Steamed Broccoli.

Kapow on Rice 🌶️ 🌶️ 🍷 🍃

Popular Thai Comfort Food: Minced Chicken, Fresh Basil, and Bell Peppers in a Chili-Garlic Sauce. Served over Rice

Eggplant Gai Sub 🌶️ 🌶️ 🍷 🍃

Minced Chicken and Eggplant Sauteed with Fresh Basil Garlic and Chili Sauce

Spicy Basil (Pad Kapow) 🌶️ 🌶️ 🍷 🍃

Choice of meat sautéed with basil, garlic and chili sauce bedded on string beans.

Vietnamese Cashew Nuts 🍷 🍃

Cashews, Scallions, Red Bell Peppers, Onions, and House Three Flavored Sauce.

Ginger Sautee 🍷 🍃

Fresh Ginger, Shiitake Mushrooms, Green and Red Bell Peppers, Onions and Scallions, Sauteed Chinese Soybean Sauce

Cantonese Fried Rice 🍷 🍃

Jasmine Rice, Eggs, Tomatoes, Onions, and Scallions in a touch of Soy Sauce.

Thai Spicy Fried Rice 🌶️ 🌶️ 🍷 🍃

Choice of Meat Stir-fried with Jasmine Rice, Basil leaves and chili.

Pad Broccoli 🍷 🍃

Fresh Broccoli Stir-fried in a Light Brown Sauce with your Choice of Meat.

Garlic Lover 🍷 🍃

Choice of Meat Stir-fried with Garlic, White Pepper and scallions in Light brown sauce, served with Steamed broccoli.

Pad Woonsen 🍷 🍃

Cellophane Noodles Sauteed with Egg, Celery, Onions, Scallions, Mushrooms and Tomatoes and Your choice of meat.

SIDES

Brown Rice	3	Sticky Rice	3
Steamed Noodles	4	French Fries	4
Thin Rice Noodle, Wide Rice Noodle, Lomein Noodle, or Udon Noodle		Spicy Mayo or Eel Sauce	1
Mixed Vegetables	5	Wasabi Mashed Potatoes	5

NOODLE SOUP ENTREES

Sukothai Noodle Soup 🌶️ 🍷 🍃

Rice Stick Noodles, Bean Sprouts, Soy, Crushed Peanuts, Scallions, and Crispy Wontons in a Spicy Lime Broth.

Chicken - 14 Shrimp - 18 Tom Kha broth - Add \$2

Tempura Udon Soup 🍃

Tempura, Udon Soup, Fish Cake, Tofu, Eggs, and Winter Vegetables. Served with Tempura on the Side.

Vegetables - 14 Shrimp / Soft-shell Crab - 18

Pho-A9(Beef Noodle Soup)

Rice Noodle, Bean Sprout, Slices of Beef, Mild Beef Broth, Asian Spices. Topped with Onion, Cilantro and Scallion. 15

NOODLE ENTREES

Chicken / Pork/ Vegetables \$14, Beef \$15, Crispy Pork Belly \$18
Shrimp / Seafood \$18

Pad Thai 🍷 🍃

Thai National Dish: Thin Rice Noodles, Egg, Peanuts, Spring Onions, Red Bean Curds, and Bean Sprouts Stir-Fried in a Three-Flavored Tamarind Sauce.

Gway Tiew (Pad See Eaw) 🍷 🍃

Fresh Rice Noodle, Eggs, Broccoli, Sweet Soy Sauce and Garlic

Kee Mao (Drunken Noodle) 🌶️ 🌶️ 🍷 🍃

Fresh Rice Noodle, Tomatoes, Fresh Basil, Bell Peppers and Chili Garlic sauce

Asia Nine Lomein 🌶️ 🌶️ 🍷

Minced Chicken, Egg Noodles, Onions, Mixed Bell Peppers, Scallions, and Fresh Basil in a Spicy Soy Sauce.

SUSHI SET

With Complimentary Miso Soup

Sushi Deluxe 🍷 25
California Roll (8) & Chef Selection of Nigiri (9)

Sushi 3 Ways 🍷 17
Choice of Tuna, Salmon, or Yellow Tail for the set of Sashimi (3), Sushi (3), & Spicy roll (8)

Cooked Sushi Combo 🍷 19
California Roll (8), Eel, Inari, Smoked Salmon, Shrimp, Crabstick & Egg

Veggie Sushi Set 🍷 🍃 16.
Avocado Roll (8), Sweet Potato Roll (8) & Mixed Veggie Roll (8)

Donburi 🍷 🍃 20
Choice of Unagi (Eel), Tekka, Salmon, or Spicy Tuna Served on Top of Rice

Chirashi Bowl 🍷 22
Chef's Selection of Fish over Sushi Rice

Tuna Sashimi / Salmon Sashimi 🍷 22
Choice of Sashimi (9) & Sushi Rice

Sushi / Sashimi Combo 🍷 29
California Roll (8), Sushi (5), & Sashimi (9)

Sashimi Deluxe 🍷 32
20 pcs of Chef's Best Selection of Fish. Served with Japanese Rice on the side

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