

# Siam Orchid Thai and Japanese Cuisine







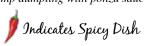
MELBOURNE

# Beverages

Chardonnay Sauvignon Blanc Cabernet Sauvignon Merlot White Zinlandel Koshu Plum Wine  3.99 glass  Hot Sho Chiku Bai Sake  4.99 small  8.99 large Cold Sake  5.99  Served in wooden cup.  BEGETS  Imports Singha, Thailand (12 oz.)  5.50  Sapnoro, Japan (16 oz.)  5.50  Kirin Light, Japan (16 oz.)  5.50  Sapnoro, Japan (16 oz.)  5.50  Kirin Light, Japan (12 oz.)  5.50  Reineken, Holland (12 oz.)  5.50  Budweiser - Bud Light  2.99  Domestics  Budweiser - Bud Light  2.99  Micheloh Ultra - Micheloh Light  2.99  Micheloh Ultra - Micheloh Light  2.99  Sake Otok oske mixed with plum wine.  Otokoyama  5.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  5.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  5.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  65.95 bottle 1.8 liters  Cold sake mixed with plum wine.  Otokoyama  7.95 glass  7.95 glass  7.95 glass  7.95 bottle 300ml.  7.9	Beverages	
Thai leed Coffee		
Hot Tea per cup		
Perrier	Thai Iced Coffee	2.00
House Wine  Pinot Grigio Chardonnay Sauvignon Blanc Cahernet Sauvignon Meriot White Zinfandel  South June	Hot Tea per cup	1.25
Pinot Grigio Chardonnay Sauvignon Blanc Cabernet Sauvignon Mortot White Zinfandel Koshu Plum Wine		
Pinol Grigio Chardonnay Sauvignon Blanc Cablernet Sauvignon Morlot White Zinfandel Koshu Plum Wine  3.99 glass Hot Sho Chiku Bai Sake Gold Sake 5.99 Served in wooden cup.  Beers Singha, Thailand (12 oz.) 3.99 Kirin Ichiban, Japan (16 oz.) 5.50 Sapport, Japan (16 oz.) 5.50 Kirin Light, Japan (16 oz.) 5.50 Kirin Light, Japan (12 oz.) 3.99 Heineken, Holland (12 oz.) 3.99 Beers Singha, Thailand (12 oz.) 3.99 Beinekelse Bud Light 2.99  Domestics Miller Lite 2.99 Miller Lite 2.99 Michelob Ultra - Michelob Light 2.99 Michelob Ultra - Michelob Light 3.99 Cott sake mised with plam wine.  Diokoyama 5.95 glass Sake Bomb 11.95 small 13.95 large Cotd sake mised with plam wine.  Diokoyama 5.95 glass 6.95 bottle 1.8 liters Using Matsu-Homarerice of Anomori Prefecture and the clear spring water of Hackmohe, this outstanding, equative dry sake is a musterpiece, made by the superior skills of the muster brever, los Maxami. Marking + 13 on the sake drynes wate, this sharp and ultrer dry sake clears the throat amonthy.  Ilizake Tenzan 2.95 bottle 300ml. 4.595 bottle 1.8 liters  Common for its wate production, Fushimi, a town of Kyoto, is bouwn as Fushi Micu because of its clean and free water. This Lumbar but of the fundamental deliciousness. Japanese sake.  Tomio Hanaichirin 4.95 bottle 180ml.  Lising Matsu-Homarerice he most traditional style sake. Perfect pair with Mildly seasoned dishes Characted Shanoth, well balanced and full body.  Shirak Wange.  12.95 bottle 300ml. 28.95 bottle 200ml. 28.95 bottle 200ml. 28.95 bottle 200ml. 28.95 bottle 200ml. 28.95 bottle 300ml. 28.95 bottle 200ml.	Bottled water	1.50
Chardonnay Sauvignon Blanc Cablernet Sauvignon Morlot White Zinlandel Koshu Plum Wine	House Wine	
Sauvignon Blanc Cabernet Sauvignon Merlot White Zinlandel Koshu Plum Wine	Pinot Grigio Chardennou	
Cabernet Sauvignon Merlot White Zinfandel Koshu Plum Wine	=	
Motite Zinfandel Koshu Plum Wine	Cabernet Sauvignon	
Roshu Plum Wine		
Hot Sho Chiku Bai Sake		3.99 glass
BOOTS  Imports  Singha, Thailand (12 oz.)		
Beers  Imports  Singha, Thailand (12 oz.)		
Singha, Thailand (12 oz.)		
Singha, Thailand (12 oz.)	Beers	
Kirin Ichiban, Japan (16 oz.)	Imports	
Sapporo, Japan (16 oz.)	-	3.99
Asahi Super Dry (16 oz.)	<b>Kirin Ichiban, Japan</b> (16 oz.)	5.50
Tsingtao, China (12 oz.)	Sapporo, Japan <i>(16 oz.)</i>	5.50
Sake   Sake   Bomb   Sake	/	
Domestics Budweiser • Bud Light		
Budweiser • Bud Light	<b>Tsingtao, China</b> (12 oz.)	3.99
Sake Bomb	Michelob Ultra • Michelob Light Sake	
Otokoyama		44.05 40.05 .
Using Mutsu-Homarerice of Aomori Prefecture and the clear spring water of Hachinohe, this outstanding, genuine dry sake is a masterpiece, made by the superior skills of the master brewer, Ito Masami. Marking +15 on the sake dryness scale, this sharp and ultra-dry sake clears the throat smoothly.  Jizake Tenzan 23.95 bottle 300ml. 45.95 bottle 720ml.  This sake is made from high-refined Saki No. 134 rice and examined with extreme scrutiny in order to select on the rice most suitable for brewing. With a pleasant taste, it makes the most of the fundamental deliciousness Japanese sake.  Tomio Hanaichirin 14.95 bottle 180ml.  Famous for its sake production, Fushimi, a town of Kyoto, is known as Fushi Mizu because of its clean and frewater. This Junmai Dai Ginjo saki, bottled in an elegant and cute triangular bottle, is fermented with Fushin quality water and rice polished at 50%.  Sho Chiku Bai 8.50 bottle 300ml.  Using Mutsu-Homarerice he most traditional style sake. Perfect pair with Mildly seasoned dishes. Characte Smooth, well balanced and full body.  Shirakawago 12.95 bottle 300ml. 28.95 bottle 720ml.  Using Hida Homare Rice, this unfiltered sake has succeeded in bringing out the deliciousness of rice itself. The milky-white sake produces a unique sensation when it passes through the palate and throat. Blended with "Moromi" (sake mash).  Niwa No Uguisu Daruma 13.95 bottle 300ml.  Luxuriously polished Yamada Nishiki rice, mixed with water from the Chikugo river is slowly fermented at low temperatures and finished into this clear sharp-tasting sake. A mature tasting sake that can be taken hot or cold.  Sempuku Kura 14.95 bottle 300ml.	Sake Bulliu	11.93 small16.93 large
genuine dry sake is a masterpiece, made by the superior skills of the master brewer, Ito Masami. Marking +15 on the sake dryness scale, this sharp and ultra-dry sake clears the throat smoothly.    1	Otokoyama5.9	<b>5</b> glass <b>65.95</b> bottle 1.8 liters
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Luxuriously polished Yamada Nishiki rice, mixed with water from the Chikugo river is slowly fermented at low temperatures and finished into this clear sharp-tasting sake. A mature tasting sake that can be taken hot or cold.  Sempuku Kura	Niwa No Uguisu Daruma	<b>13.95</b> bottle 300ml.
Sempuku Kura is crafted from two specially grown strains of sake rice, Yamadanishiki and Omachi-hattan 50%	Luxuriously polished Yamada Nishiki rice, mixed with water from the	Chikugo river is slowly fermented at low
THE PARTY OF THE P		

Appetizers

Clear Noodles Thai Spring Roll (3)	3.99
Chicken and vegetable in a crispy roll with sweet plum sauce.	
Summer Roll	
Krab Rangoon (5)	5.50
Krab and cream cheese in a fried wonton shell with a sweet chili sauce.  Chicken Slammer	6 <u>9</u> 9
Tasty chicken wrapped in a tortilla shell with cucumbers, tomato and scallions in a sweet sauce.  Crispy Squid	
Squid lightly breaded and deep fried with a sweet chili sauce.  Fried Tofu	
Deep fried tofu served with a sweet chili sauce and crushed peanuts.  Chicken Satay	
Thai BBQ served with peanut sauce and cucumber salad.  Yum Goong (Jumping Shrimp)	
Cooked fresh shrimp with onions, scallions, tomato, cucumbers and carrots, mixed with lime and Thai chili paste.	juic
Yum Nua (Spicy Beef Salad)	6.99
Grilled slices of beef, cucumbers, scallions, carrots, onions and tomato, mixed with lime juic Thai chili paste.	e an
Yum Woon Sen	6.99
Clear noodles, shrimp, onions, peppers and scallions, mixed with lime juice and Thai chili paste. Yum Squid Uumping Squid)	
Cooked fresh squid, onions, scallions, peppers, tomato, cucumbers and carrots, mixed with lime j	
and Thai chili paste. Yum Talay (Spicy Seafood Salad)	7.99
Cooked fresh shrimp, squid, scallops, green mussels, onions, scallions, peppers, tomato, cuci bers and carrots, mixed with lime juice and Thai chili paste.	um-
<b>larb</b> Your choice of chopped chicken or beef, mixed with onions, lime juice and Thai chili paste. Served lettuce and fresh basil leaves.	
Namsod	6.99
Tiger Tears	
Served with fresh basil leaves.	
Sunomono	0.99
A) Tangy rice vinegar B) Miso dressing C) Kimchee sauce	
Mixed Sunomono	7.99
A) Tangy rice vinegar B) Miso dressing C) Kimchee sauce	
Spicy Conch	6.99
Conch and cucumbers in spicy sauce.  Spicy Octopus	6.99
Octopus and cucumbers in spicy sauce.	
Spicy Squid	6.99
Green Mussels	7.99
Five New Zealand green mussels baked with spicy dynamite on top.	
Tuna Tataki	<b>6.99</b>
Kanisu	
Krab, shrimp, masago and avacado rolled in a paper thin cucumber with rice vinegar sauce.	
Cooked and marinated baby octopus.	
Spicy Tuna Salad	7.99
Tiger Eye	7.99
Cooked salmon and squid rolled together with asparagus and topped with sweet sauce.  Sushi Appetizer (5 pcs.)	7.99
Krab, shrimp, tuna, snapper and salmon.	
Age TofuA Deep fried tofu with special sauce.	4.99
Edamame Steamed soy beans with a sprinkle of salt.	4.99
Dynamite	6.99
Mixed seafood (krab, snapper) in a creamy sauce baked on rice.  Gyoza	5.99
Deep fried or steamed pork dumpling with ponzu sauce.	
Shumai Pork or Shrimp	o.99
Soft Shell Grab	B.99
Fried soft shell crab with ponzu sauce.  Mixed Dim Sum	6 <u>.9</u> 9



Soups	small	lar
Miso Soup	1.59	
Delicate broth with miso, tofu, scallions and seaweed.		
Vegetable Soup	3.59	
Assorted vegetables in miso broth.		
Fish Soup	4.50	
Snapper and mixed vegetables in miso broth.		
Tom Yum Goong	4.50	8.9
Shrimp with Thai chili paste, lemon grass, tomato, mushrooms, scallions and le	ime juice.	
Tom Yum Gai	3.99	7.9
Chicken with Thai chili paste, lemon grass, tomato, mushrooms, scallions and	lime juice.	
Tom Yum Talay	4.50	8.9
Mixed seafood with Thai chili paste, lemon grass, tomato, mushrooms, scallion	is and lime	јиісе
Tom Kha Gai	4.50	8.9
Chicken with Thai chili paste, lemon grass, mushrooms, scallions, lime juice and	nd coconui	t milk.
Tom Kha Goong	4.50	8.9
$Shrimp\ with\ Thai\ chili\ paste,\ tomato,\ mushrooms,\ lemon\ grass,\ lime\ juice\ and$	coconut m	ilk.
Crab Soup	4.50	8.9
Alaskan king crab cooked with vegetables and clear noodles.		
Wonton Soup	3.99	7.9
Chicken wontons and vegetables in clear broth.		
Mixed Vegetable Soup	2.99	5.9
Mixed vegetables in a clear broth with a sprinkle of roasted garlic.		
Tofu Soup	3.50	6.9
Tofu with mixed vegetables and clear noodles in clear broth.		

Salads

Green Salad	2.79
Small green salad with your choice of miso honey or ginger dressing.	
Hiyashi Wakame	4.99
Cold seaweed salad.	
Thai Salad	4.59
Fresh house salad served with Thai peanut dressing.	
Grilled Chicken Salad	6.99
Sliced pieces of grilled chicken breast, served on a salad with Thai peanut dressing.	
Seafood Salad	8.99
Large green salad with shrimp, krab, avocado, asparagus and seaweed salad.	
Sashimi Salad	9.99

 $Fresh\ spring\ mix\ with\ thinly\ sliced\ tuna,\ salmon,\ and\ snapper\ with\ special\ dressing.$ 





Mixed Dim Sum







Substitute brown sice for \$1 extra

	Mixed Vegetables or Tofu Fried Rice7.99
	Chicken, Pork or Beef Fried Rice8.99
	Shrimp Fried Rice9.99
ļ	Basil Fried Rice9.99
	Spicy stir fried rice with basil leaves and your choice of meat. For shrimp or krab \$1.50 extra.
	Pineapple Fried Rice10.99
	Shrimp and chicken with curry powder, onions, pineapples and cashew nuts.
	Combination Fried Rice10.99
	Chicken, pork, beef, mixed seafood stir fried with egg, onions, scallions, carrots, tomato and sweet peas.

### Noodle Entrées

Mixed Vegetables or Tofu	10.99
Chicken, Pork or Beef	10.99
Shrimp, Squid or Scallops	12.99
Mixed Seafood	14.99
Lobster	16.99

#### Pad Thai

Famous Thai dish, rice noodles stir fried with egg, bean sprouts, scallions and ground peanuts.

#### Pad See Fauw

Sautéed rice noodles with broccoli, snow peas, carrots, cabbage, egg and sweet soy sauce.

#### Pad Lo.Mein

Stir fry egg noodles with broccoli, carrots, snow peas, egg and cabbage.

#### **Basil Noodle**

Sautéed noodles with basil, onions, carrots, bell peppers, scallions, snow peas and gravy sauce.

#### **Pad Woon Sen**

Sautéed clear noodles with egg, scallions, celery, tomato, onions, carrots, snow peas, mushrooms and bean sprouts.

#### lad Na

Rice noodles with broccoli, snow peas, carrots, and cabbage in our special gravy sauce.

#### Thai Noodle Soup

Rice noodles soup with bean sprouts, scallions, onions, broccoli, carrots, and snow peas in a clear broth.

### Entrées

All dinners are served with steamed white rice (substitute brown rice for \$1 extra or \$3 for fried rice).

Mixed Vegetables or Tofu	10.99
Chicken, Pork or Beef	11.99
Shrimp, Squid or Scallops	13.99
Mixed Seafood	15.99

#### Raci

Sautéed sweet basil leaves, onions, bell peppers, snow peas, scallions and carrots.

#### Cashew Nut

Sautéed carrots, bell peppers, onions, snow peas and scallions topped with cashew nuts.

#### **Garlic Sauce**

Sautéed fresh garlic and ground pepper on mixed vegetables.

#### Ginner

Sautéed fresh ginger, onions, mushrooms, bell peppers, carrots, snow peas and scallions.

#### **Mixed vegetables**

Sautéed fresh mixed vegetables in a lite tasty brown sauce with a sprinkle of fried garlic.

#### Sweet & Sour

Sautéed sweet and sour sauce with cucumbers, tomato, pineapples, onions, bell peppers, mushrooms and scallions.

#### Three Flavor

Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed vegetables.

#### **Volcano (Fried)**

Sautéed with Thai chili sauce on top of mixed vegetables.

#### Popeye's Favorite

Your choice of steak or chicken with onions, served over spinach topped with cashew nuts, bell peppers and peanut sauce.



	Fish Entrées	
	All dinners are served with steamed white rice and choice of miso soup or salad (substitute brown for \$1 extra).	n rice
	Ginger Fish	15.99
1	Lightly battered Basa filet topped with sautéed ginger sauce.  Volcano Fish (Fried)	15.00
"	Breaded Basa filet with Thai chili sauce on top of mixed vegetables.	13.99
	Gurry Fish Grilled Basa filet topped with red curry sauce.	15.99
	Sweet & Sour Fish	15.99
	Fried Basa filet topped with our special sweet and sour sauce.	45.00
	Steamed Fish Siam Orchid's healthy dish of Basa filet, served with ginger, scallions and lite soy sauce.	15.99
	Garlic Fish	15.99
d	Grilled Salmon Asparagus	17.99
	Grilled salmon topped with sautéed asparagus, bell peppers, onions and carrots with spicy sauce.	red
	Duck Entrées	
	All dinners are served with steamed white rice and choice of miso soup or salad (substitute brown	n rice
	for \$1 extra).	
	Three Flavor Duck	16.99
_1	and cucumbers.	rooms
J	Basil Duck	16.99
	Crispy duck topped with red curry sauce.	16.99
	Pineapple Duck	16.99
	Crispy duck with special pineapple sauce and sautéed spinach.  Sweet & Sour Duck	16.99
	Crispy duck topped with onions, scallions, tomato, pineapples, bell peppers with our species sweet and sour sauce.	al
	sweet and sour sauce.	
1	C Dulan	
	Curry Dishes All curry dishes are served with steamed white rice (substitute brown rice for \$1 extra).	
	<b>Green Curry -</b> Coconut milk in green curry sauce with bamboo, bell peppers, peas and basil	l leaves
	Red Curry - Coconut milk in red curry sauce with bamboo, bell peppers, peas and basil leave	
	<b>Panang Curry -</b> Coconut milk in sweet panang curry sauce with green beans, bell peppers, peas and basil leaves.	
	Choice of:	
	Vegetable or Tofu	
	Shrimp, Squid or Scallops	13.99
	Mixed Seafood	15.99
	Chef Specials	
	All dinners are served with steamed white rice and choice of miso soup or salad (substitute brown for \$1 extra).	n rice
	Grilled Jumbo Shrimp	17.00
	Grilled jumbo shrimp in three flavor sauce (sweet, sour and salty) on top of mixed vegetable	les.
9	Volcano Jumbo Shrimp  Fried jumbo shrimp with Thai chili sauce on top of mixed vegetables.	17.99
	Garlic Jumbo Shrimp	17.99
	Sautéed jumbo shrimp with garlic sauce on top of mixed vegetables.	40.00
	Garlic Lobster	19.99
_1	garlic sauce.	47.00
	Soft Shell Crab with Asparagus Sauce	11.99
	Alaskan King Crab in Garlic Sauce	.20.99
	Sautéed alaskan king crab with garlic sauce on top of mixed vegetables.	

# Special Dinner Combo Served with miso soup or salad.

Dinner Combo A	20.99
Chicken Teriyaki, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.  Dinner Combo B	21.99
Beef Teriyaki, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.	
Dinner Combo C	24.99
Lobster Teriyaki, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.	
Dinner Combo D	20.99
Chicken Pad Thai, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.	
Dinner Combo E	21.99
Salmon Teriyaki, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.	

Teriyaki Dinner

All dinners are served with steamed white rice and choice of miso soup or salad (substitute brown rice for \$1 extra). All Teriyaki dinners are topped with sesame seeds.

Chicken Teriyaki	14.99
Grilled chicken and vegetables topped with teriyaki sauce.	
Beef Teriyaki	17.99
Grilled 8 oz. New York Strip and vegetables topped with teriyaki sauce.	
Salmon Teriyaki	17.99
Grilled fresh salmon and vegetables topped with teriyaki sauce.	
Shrimp Teriyaki	17.99
Grilled jumbo shrimp and vegetables topped with teriyaki sauce.	
Combination Teriyaki	22.99
Grilled chicken, beef, shrimp and vegetables topped with teriyaki sauce.	

Chicken Katsu14.99	)
Lightly battered and fried chicken with vegetables.	

### Children's Menu

Entrées include french fries, steamed white rice and vanilla ice cream (under 10 only).

Chicken Fingers	6.99
Battered and fried chicken strips.	
Chicken Teriyaki	6.99
Grilled chicken with teriyaki sauce.	
Steak Teriyaki	6.99
Grilled beef with teriyaki sauce.	
Chicken Katsu	6.99
Lightly battered and deep fried chicken.	
Shrimp Katsu	6.99

Lightly battered and deep fried shrimp.



Kids Shrimp Katsu



Dinner





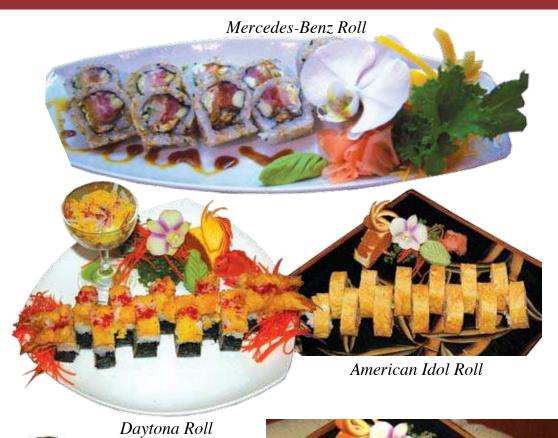
Kids Chicken Katsu

# Special Chef Rolls

Special Crug Rous	
Mercedes-Benz Roll	13.99
Tuna, yellowtail, eel, cucumber, lettuce and spicy mayo inside out with sesame seeds.	
Alaskan Roll (I/O)	10.99
Alaskan king crab, cucumber, avocado and masago.	
Key West Roll (1/0)	11.99
Shrimp tempura, eel, krab, avocado, asparagus, masago and scallions with eel sauce.	
Miracle Roll (1/0)	
Yellowtail, tuna, salmon, cucumber, avocado, scallions and masago wrapped in soy paper.	
Sushi Bomb (Tempura Roll)	13.99
Snapper, tuna, salmon, masago, asparagus, scallions and avocado, fried tempura style.	44.00
Super Grunch Roll	11.99
Eet, salmon, krad, scalitons, masago ana cream cheese, friea tempura siyle ana dakea. Super Dragon Roll	49.00
Dragon roll topped with eel, spicy mayo and eel sauce.	IZ.99
Siam Orchid Roll	12 00
Shrimp tempura, eel, avocado, spicy mayo, asparagus, masago, scallions and cream cheese	
fried snapper on top.	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Sea of Love Roll	13.99
Spicy tuna, avocado, asparagus, scallions and masago topped with seared tuna, tempura fla	
and special sauces.	
T.R. Roll	12.99
Shrimp tempura, tuna and spicy krab topped with avocado and flakes.	
Toyota Roll	14.99
Shrimp tempura, soft shell crab and spicy krab topped with avocado and flakes.	
Lobster Roll	16.99
Lobster tempura, asparagus and avocado topped with tuna, salmon and special sauces.	40.00
Cocoa Beach Roll (I/O)	12.99
Shrimp on the Rock Roll (I/O)	9 99
Krab, avocado, cucumber and cream cheese with shrimp and spicy mayo on top.	0.00
Super Spicy Tuna Roll (1/0)	12.99
Spicy tuna, krab, cucumber and avocado with eel on top.	
White Dragon Roll (1/0)	14.99
Shrimp tempura, spicy krab, avocado, masago and scallions with squid on top.	40.00
Ocean Roll (I/O)	
La Quinta Roll	
Love J. B. Roll	
Salmon, avocado, cream cheese and scallions wrapped in soy paper.	3.33
Lava Roli	14.99
Shrimp tempura, cream cheese and asparagus topped with krab and volcano.	
Four Seasons Roll	14.99
Tuna, salmon, snapper, krab, avocado, asparagus, kampyo and yellowpickle with eel tempura a	
masago on top.	
American Idol Roll	
Shrimp tempura, eel tempura, krab, cream cheese, avocado, asparagus and yellowpickle w	rapped
with egg crêpe and masago.	
B.P. Roll	
Spicy tuna, spicy salmon, masago, scallions, avocado, yellowpickle with sweet shrimp (raw	_
Pacific Ocean Roll	
Shrimp tempura, snapper tempura, soft shell crab tempura, avocado and asparagus with sp.	псу
dynamite seafood on top.  Doutone Poll	1// 00
Daytona Roll  Spicy trap fried sympay and gream change gyocado asparagus and masago with fried shrippy	
Spicy krab, fried snapper, eel, cream cheese, avocado, asparagus and masago with fried shrimp	on top.
1/ 040 00	
Healthy Choices	



Morning Roll	8.99
Krab, cucumber, cream cheese and masago wrapped in soy paper.	
Sashimi Roll (without rice)	12.99
Salmon, tuna, snapper and avocado wrapped in soy paper with a special spicy sauce.	
Eat Healthy Roll	8.99
Cold tofu, hot tofu, inari and avocado wrapped in soy paper.	
Vegetable Roll	8.99
Mixed vegetables wrapped in soy paper.	
Naruto Veggie	6.99
Mixed vegetables rolled in paper thin cucumber with rice vinegar sauce.	
Naruto Maki	7.99
Krab, masago and avocado rolled in paper thin cucumber with rice vinegar sauce.	
Naruto Tuna or Naruto Escolar or Naruto Salmon	8.99
Choice of fish, avocado and masago rolled in paper thin cucumber with ponzu sauce.	



Daytona Roll Lam Orchid



Four Seasons Roll



Siam Orchid Roll









Lobster Roll



# Makimono Sushi Rolls 9/0 = Rice on the outside. All substitutions are subject to price change.

Cucumber Roll, or Avocado Roll or Asparagus Roll Tuna & Scallions Roll	
California Roll (1/0)	
Krab, cucumber, avocado and masago. Spicy Tuna Roll (I/0)	7 9 9
Tuna, cucumber, scallions, masago and kimchee sauce.	
Vegetables Roll	7.99
Tanzana Roll (1/0)	8.99
Hamachi, scallions, avocado, asparagus and masago. Salmon Skin Roll (1/0)	6.99
Grilled salmon skin and scallions.	
Kimchee Roll (I/0)	8.99
Bahama RollBahama Roll	
Spicy conch, spicy mayo, scallions, avocado, yellowpickle and asparagus topped with ma I.B. Roll	
Salmon, cream cheese and scallions.	
Boston Roll	7.99
Eel Roll (1/0)	7.99
Grilled eel and cucumber. Spicy Krab Roll (I/O)	7 99
Krab, avocado, scallions, masago and spicy mayo.	
Shrimp Tempura RollShrimp tempura, avocado, asparagus and scallions with eel sauce.	8.99
Chicken Tempura Roll (I/O)	8.99
Chicken tempura, avocado, asparagus and scallions with eel sauce.  Rainbow Roll (I/0)	9.99
Rainbow of fish on top of a California roll.	
Crazy Roll (I/O)	8.99
Spider Roll	9.99
Soft shell crab, avocado, asparagus, scallions and masago. Salmon Tempura Roll	8.99
Salmon, krab and asparagus, fried tempura style and baked.	
Orlando Roll (I/O)	8.99
Daimyo Maki Roll	9.99
Hamachi, tuna, avocado, asparagus, scallions and masago. Volcano Roll (I/0)	9 99
Spicy dynamite shrimp, krab, masago, snapper and scallions on top of a California roll.	
Dancing Eel Roll (1/0)	9.99
Dragon Roll (1/0)	
Shrimp tempura, avocado, asparagus, masago, scallions and spicy mayo with avocado o Tropical Dragon Roll (I/0)	
Shrimp tempura, cream cheese, avocado, sesame seeds topped with thin slices of mango and	eel sauce
<b>Green Drayon Roll</b> Eel, avocado, asparagus, scallions and masago topped with avocado and eel sauce.	9.99
Red Dragon Roll	
Shrimp, krab, avocado, asparagus, masago and scallions topped with red tuna and spicy may French Roll (I/O)	
Shrimp, krab, cucumber, avocado, cream cheese and masago wrapped in soy paper.	
Beauty & The Beast Roll (I/O)	10.99
Melbourne Roll (1/0)	10.99
Eel, avocado, asparagus, scallions and masago wrapped in soy paper. California Eel Roll (I/O)	10 00
California roll with eel on top.	10.33
Futomaki Roll	9.99
Spicy Crunchy Tuna Roll (1/0)	8.99
Spicy tuna, avocado, scallions and tempura flakes.  John Roll	7 00
Conch and scallions.	
Jo RollTuna, avocado and tempura flakes.	7.99
Juna, avocaao ana tempura jiakes. Jen Roll (I/O)	4.99
Avocado, cucumber and cream cheese.	
Create Your Own RollMark	GL PIICE

\$1.59 - Bowl of white rice

\$2.00 - Bowl of brown rice

\$2.59 - Bowl of sushi rice

\$.25 - Brown rice per sushi piece

\$.50 - Asparagus, cucumber, avocado

Sides/Extra Charges \$1.00 - Cream cheese

\$1.00 - Brown rice per roll

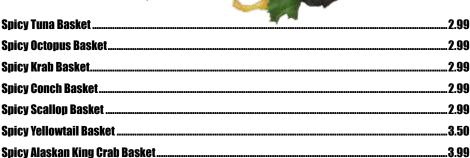
\$1.00 - Tempura the whole roll

\$2.00 - Soy paper instead of seaweed

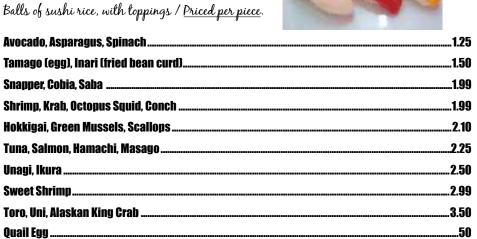
### Temaki (cone-shaped hand rolls)

Vegetable Temaki (Assorted vegetable)	3.50
California Temaki	
Krab, avocado, cucumber and masago.	
J.B. Temaki	4.50
Salmon, cream cheese and scallions.	
Salmon Skin Temaki	3.99
Grilled salmon skin and scallions.	
Negi Tuna Temaki	4.50
Tuna and scallions.	
Negi Salmon Temaki	4.50
Salmon and scallions.	
Negi Hamachi Temaki	4.99
Hamachi and scallions.	
Spicy Scallop Temaki	4.50
Scallop and masago with spicy mayo.	
Spicy Octopus or Conch	4.50
Conch or octopus and cucumber with kimchee sauce.	
Spicy Tuna Temaki	4.50
Tuna, scallions and cucumber with kimchee sauce.	
Spicy Krab Temaki	4.50
Spicy mayo, krab, scallions and avocado.	
Unagi Temaki	4.50
Grilled eel with eel sauce.	
Spider Temaki	5.50
Soft shell crab, asparagus and scallions.	
Key West Temaki	5.50
Shrimp tempura, eel, krab, avocado, asparagus, masago and scallions with eel sauce.	

## Sushi Baskets



# Nigiri á la carte





# Sushi Combinations Served with miso soup or salad.

Sushi Mori - A	18.99
A California roll and 9 pcs. of nigiri.	
Sushi Mori - B	18.99
A California roll, Tuna roll and 6 pcs. of nigiri.	
Sushi Mori - C	18.99
An Eel roll, Salmon Skin temaki and 6 pcs. of nigiri.	
Sushi Mori - D	18.99
A Spicy Tuna roll, J.B. temaki and 6 pcs. of nigiri.	
Sushi Mori - E	15.99
A Tuna roll and 7 pcs. of sushi.	
Sushi Mori for Two	35.99
A California roll, J.B. roll and 16 pcs. of nigiri.	
Hosomaki Combo	15.99
A California roll, J.B. roll and Tuna roll.	
Lady's Finger	17.99
A Rainbow roll and 5 pcs. of nigiri.	
Vegetable Combo	13.99
A Vegetable roll and 6 pcs. of vegetable nigiri.	
Unagidon	16.99
Grilled eel with eel sauce over a bed of sushi rice.	
Tuna Don	16.99
Sliced tuna over a bed of sushi rice.	



# Sushi & Sashimi Combinations

Mini Single.. 23.99 A Rainbow roll, 5 pcs. of sushi and 6 pcs. of sashimi. 26.99 A California roll, 6 pcs. of sushi and 9 pcs. of sashimi. Double - for two.. A California roll, J.B. roll, 12 pcs. of sushi and 16 pcs. of sashimi. Boat Chu - for three.. A California roll, J.B. roll, Spicy Tuna roll, Naruto Maki, 18 pcs. of sushi and 24 pcs. of sashimi. Boat Dai - for four. A California roll, J.B. roll, Spicy Tuna roll, Naruto Tuna, 24 pcs. of sushi and 28 pcs. of sashimi.



Sashimi Dinner

# Sashimi

Usuzukuri Thinly sliced fish with a side of ponzu sauce.

Tuna, Snapper, or Salmon	10.99
Hamachi	12.99
Sashimi App. 9 pcs. of Sliced Raw Fish	11.99
All Tuna \$2 extra, all Hamachi \$3 extra.	
Sashimi Dinner	18.99
16 pcs. of raw fish. Served with soup or salad and steamed white rice (\$2 extra for sush	hi rice).
Chirashi - A Work of Art!	17.99
Variety of toppings arranged on a bed of rice. Served with miso soup or salad.	

Thai Lunch Specials
Choice of beef, pork or chicken (add \$1.50 for shrimp, squid or scallops).
Served with soup of the day (dine in only), vegetable spring roll and steamed white rice (substitute brown rice for \$.50 extra).

Basil	7.99
Sautéed with bell peppers, onions, sweet basil leaves, scallions, snow peas, carro paste sauce.	
Chili Paste	
Sautéed with onions, carrots, scallions, bell peppers, peas and Thai chili paste sa	uce.
Red or Green Curry	
Coconut milk in curry sauce with bell peppers, basil leaves, bamboo shoots and p	eas.
Panang Curry	
Coconut milk in sweet panang curry sauce with bell peppers, sweet basil leaves, gre	een beans and ped
Garlic and Ground Pepper	7.99
Sautéed fresh garlic and ground pepper on top of mixed vegetables.	
Ginger	
Sautéed fresh ginger, onions, mushrooms, snow peas, bell peppers, scallions and	carrots.
Mixed Vegetables	
Sautéed fresh mixed vegetables in a lite tasty brown sauce with a sprinkle of fried	garlic.
Sweet & Sour	
Sautéed sweet and sour sauce with cucumbers, tomato, pineapples, onions, scallid	ons, bell peppers
and mushrooms.	
Volcano Fish (Fried)	9.99
Breaded Basa filet with Thai chili sauce on top of mixed vegetables.	
Volcano Seafood	
	petables and Thai
Breaded shrimp, squid, scallops and green mussels deep fried on top of mixed veg chili sauce.	cuores ana 1 nai
chili sauce.	9.99
chili sauce.	9.99 getables.
chili sauce. <b>Garlic Fish</b> Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg	9.99 getables7.99
chili sauce.  Garlic Fish	9.99 getables. 7.99 getables. 7.99
chili sauce.  Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg  Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg	9.99 getables. 7.99 getables. 7.99
Chili sauce.  Garlic Fish	9.99 getables. 7.99 getables. 7.99 med white rice
Chili sauce.  Garlic Fish	9.99 getables. 7.99 metables. 7.99 med white rice
chili sauce.  Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg  Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg  Pad Thai  Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Stea  not included.  Fried Rice  Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2	getables. 7.99 wetables. 7.99 med white rice 7.99 for combination.
Garlic Fish	9.99 getables. 7.99 metables. 7.99 med white rice 7.99 for combination.
Carlic Fish  Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg  Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg  Pad Thai  Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Stea  not included.  Fried Rice  Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2  Steamed white rice not included.  Cashew Nut.  Sautéed carrots, bell peppers, onions, scallions and snow peas topped with cashe	9.99 getables. 7.99 getables. 7.99 med white rice 7.99 for combination. 7.99 w nuts.
Chili sauce.  Garlic Fish	9.99 getables. 7.99 getables. 7.99 med white rice 7.99 for combination. 7.99 w nuts.
Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg  Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg  Pad Thai  Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Stea  not included.  Fried Rice  Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2  Steamed white rice not included.  Cashew Nut  Sautéed carrots, bell peppers, onions, scallions and snow peas topped with cashe  Volcano (Fried)  Sautéed with Thai chili sauce on top of mixed vegetables.	9.99 getables. 7.99 getables. 7.99 med white rice 7.99 for combination. 7.99 w nuts. 7.99
Chili sauce.  Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg  Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg  Pad Thai  Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Stea  not included.  Fried Rice  Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2  Steamed white rice not included.  Cashew Nut.  Sautéed carrots, bell peppers, onions, scallions and snow peas topped with casher  Volcano (Fried)	9.99 getables. 7.99 metables. 7.99 med white rice 7.99 for combination. 7.99 w nuts. 7.99
Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg Pad Thai  Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Stea not included.  Fried Rice  Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2 Steamed white rice not included.  Cashew Nut  Sautéed carrots, bell peppers, onions, scallions and snow peas topped with casher Volcano (Fried)  Sautéed with Thai chili sauce on top of mixed vegetables.  Pad Lo-Mein  Stir fried egg noodles with broccoli, carrots, snow peas, cabbage and egg. Steame included.	9.99 getables. 7.99 getables. 7.99 med white rice 7.99 for combination. 7.99 w nuts. 7.99 muts. 7.99 ed white rice not
Carlic Fish  Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg  Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg  Pad Thai  Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Stea  not included.  Fried Rice  Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2  Steamed white rice not included.  Cashew Nut  Sautéed carrots, bell peppers, onions, scallions and snow peas topped with cashe  Volcano (Fried)  Sautéed with Thai chili sauce on top of mixed vegetables.  Pad Lo-Mein  Stir fried egg noodles with broccoli, carrots, snow peas, cabbage and egg. Steamed	9.99 getables. 7.99 getables. 7.99 med white rice 7.99 for combination. 7.99 w nuts. 7.99 muts. 7.99 ed white rice not
Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg Pad Thai  Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Stea not included.  Fried Rice  Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2 Steamed white rice not included.  Cashew Nut  Sautéed carrots, bell peppers, onions, scallions and snow peas topped with cashe Volcano (Fried)  Sautéed with Thai chili sauce on top of mixed vegetables.  Pad Lo-Mein  Stir fried egg noodles with broccoli, carrots, snow peas, cabbage and egg. Steame included.  Curry Fish  Grilled Basa filet topped with red curry sauce.	9.99 getables
Carlic Fish  Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed veg  Three Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed veg  Pad Thai  Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Stea  not included.  Fried Rice  Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2  Steamed white rice not included.  Cashew Nut  Sautéed carrots, bell peppers, onions, scallions and snow peas topped with cashe  Volcano (Fried)  Sautéed with Thai chili sauce on top of mixed vegetables.  Pad Lo-Mein  Stir fried egg noodles with broccoli, carrots, snow peas, cabbage and egg. Steame  included.  Curry Fish	9.99 getables. 7.99 getables. 7.99 med white rice 7.99 for combination. 7.99 w nuts. 7.99 w nuts. 7.99 1.99 1.99
Garlic Fish  Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed vegoute of the Flavor  Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed vegouted with three flavor sauce (sweet, sour and salty) served on top of mixed vegouted on top of mixed vegouted with three flavor sauce (sweet, sour and salty) served on top of mixed vegouted vegouted on top of mixed vegouted on top of mixed vegouted on top of mixed vegouted on the first of the first of the first of the first one of the first of the first of the first one of the first of the first of the first of the first one of the first of the first one of the first	9.99 getables. 7.99 getables. 7.99 med white rice 7.99 for combination. 7.99 w nuts. 7.99 w nuts. 7.99 1.99 1.99



Pineapple Fried Rice

### Duck

Basil Duck	8.99
Pineapple Duck  Crispy duck with special pineapple sauce and sautéed spinach.	8.99
Gurry Duck	8.99
Sweet & Sour Duck	8.99
Three Flavor Duck	8.99

**]** Indicates Spicy Dish

# Japanese Lunch Specials Served with miso soup or salad.

A. Vegetarian1	0.50
Sautéed vegetables, Vegetable roll and 3 pcs. of vegetable sushi.	
B. Sushi Combo1	11.50
A California roll and 6 pcs. of sushi.	
C. Sushi & Sashimi Combo1	2.50
4 pcs. of California roll, 4 pcs. of sushi and 6 pcs. of sashimi.	
D. Hosomaki Combo1	0.50
4 pcs. of California roll, 4 pcs. of J.B. roll and a Tuna roll.	
E. Chicken Teriyaki & Sushi Combo1	2.50
4 pcs. of California roll and 3 pcs. of sushi.	
F. Steak Teriyaki & Sushi Combo1	2.50
4 pcs. of California roll and 3 pcs. of sushi.	
G. Salmon Teriyaki & Sushi Combo1	2.50
4 pcs. of California roll and 3 pcs. of sushi.	
H. Love Roll Combo.	2.50
5 pcs. of Spicy Krab roll, 5 pcs. of Spicy Tuna roll and 5 pcs. of California roll.	
I. Sashimi Combo	4.50
12 pcs. of sashimi with sushi rice.	
J. Sashimi & Unazyu Set	5.50
	10 F0
K. Sushi Thai Combo	Z. <b>J</b> U
	13 EU
L. Unagi Don	Z.JU
-	44 EA
M. Tuna Don1 Slices of red tuna on a bed of sushi rice.	11.ƏU
suces of rea tand on a vea of susta rice.	
Teriyaki	
Grilled with teriyaki sauce. Served with steamed white rice (substitute brown rice for \$.50 extra or \$2	2
for fried rice).	
Chicken Teriyaki	9.99
Salmon Teriyaki1	0.99
Shrimp Teriyaki	9.99
Beef Teriyaki1	0.99
	0.99
Lightly battered and fried chicken.	
Dessests	

### Desserts

Thai Donuts	3.00
Banana Tempura with Ice Cream	
Lime Delight	3.90
Sweet Sticky Rice with Mango (seasonal)	4.99
Ice Cream Tempura	3.50
Cheesecake Tempura with Ice Cream	3.99
Green Tea Ice Cream	3.00
Red Azuki Bean Ice Cream	3.00
Mango Cheesecake with slices of Mango	4.95



Sweet Sticky Rice with Mango



