



*Siam Orchid*  
*Thai and Japanese Cuisine*

# Beverages

|   |        |
|---|--------|
| Can Sodas.....  | \$1.50 |
| Coke, Diet Coke, Sprite, Orange Soda, Root Beer,<br>Pink Lemonade, Dr. Pepper |        |
| Iced Tea - Free Refill .....  | \$1.50 |
| Thai Iced Tea.....  | \$2.50 |
| Thai Iced Coffee .....  | \$2.50 |
| Hot Tea .....   | \$1.25 |
| Perrier .....   | \$2.50 |

## HOUSE WINE

|   |           |
|---|-----------|
| Pinot Grigio                                    |           |
| Chardonnay                                      |           |
| Sauvignon Blanc                                 |           |
| Cabernet Sauvignon                              |           |
| Merlot  |           |
| White Zinfandel                                 |           |
| Koshu Plum Wine.....                            | \$5 glass |
| Hot Sho Chiku Bai Sake...\$5 small ...\$9 large |           |
| Cold Sake.....                                  | \$6       |

## BEERS

### IMPORTS

|                                     |     |
|-------------------------------------|-----|
| Chang, Thailand (12 oz.).....       | \$4 |
| Singha, Thailand (12 oz.).....      | \$4 |
| Kirin Ichiban, Japan (16 oz.) ..... | \$5 |
| Sapporo, Japan (16 oz.).....        | \$5 |
| Asahi Super Dry (16 oz.).....       | \$5 |
| Kirin Light, Japan (12 oz.).....    | \$4 |
| Tsingtao, China (12 oz.) .....      | \$4 |
| Heineken, Holland (12 oz.) .....    | \$4 |

### DOMESTICS

|                                      |     |
|--------------------------------------|-----|
| Budweiser • Bud Light.....           | \$3 |
| Miller Lite .....                    | \$3 |
| Michelob Ultra • Michelob Light..... | \$3 |

## SAKE

The sake listed below is served chilled.

|                                 |      |
|---------------------------------|------|
| Sake Bomb.....                  | \$12 |
| Cold sake mixed with plum wine. |      |

### Otokoyama

.....\$6 glass

Using Mutsu-Homare rice 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

.....\$24 bottle 300ml.

This sake is made from high-refined Saki No. 134 rice and examined with extreme scrutiny in order to select only the rice most suitable for brewing. With a pleasant taste, it makes the most of the fundamental deliciousness of Japanese sake.

### Tomio Hanaichirin

.....\$15 bottle 180ml.

Famous for its sake production, Fushimi, a town of Kyoto, is known as Fushi Mizu because of its clean and fresh water. This Junmai Dai Ginjo sake, bottled in an elegant and cute triangular bottle, is fermented with Fushimi quality water and rice polished at 50%.

### Sho Chiku Bai

.....\$9 bottle 300ml.

Using Mutsu-Homare rice the most traditional style sake. Perfect pair with Mildly seasoned dishes. Character: Smooth, well balanced and full body.

### Shirakawago

\$13 bottle 300ml.....\$29 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

.....\$14 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.

# Appetizers

|   |                    |
|---|--------------------|
| <b>Thai Spring Roll (3)</b> .....   | <b>\$4</b>         |
| Chicken and vegetable in a crispy roll with sweet plum sauce.   |                    |
| <b>Summer Roll</b> .....  | <b>\$6</b>         |
| Shrimp, lettuce, carrots, cucumber, asparagus and basil leaves wrapped in rice paper served with special sauce.   |                    |
| <b>Krab Rangoon (5)</b> .....   | <b>\$6</b>         |
| Krab and cream cheese in a fried wonton shell with a sweet chili sauce.   |                    |
| <b>Crispy Squid</b> .....   | <b>\$6</b>         |
| Squid lightly breaded and deep fried with a sweet chili sauce.  |                    |
| <b>Fried Tofu</b> .....   | <b>\$5</b>         |
| Deep fried tofu served with a sweet chili sauce and crushed peanuts.  |                    |
| <b>Chicken Satay</b> .....  | <b>\$7</b>         |
| Thai BBQ served with peanut sauce and cucumber salad.   |                    |
|  <b>Yum Goong (Jumping Shrimp)</b> .....   | <b>\$7</b>         |
| Cooked fresh shrimp with onions, scallions, tomato, cucumbers and carrots, mixed with lime juice and Thai chili paste.  |                    |
|  <b>Yum Nua (Spicy Beef Salad)</b> .....   | <b>\$7</b>         |
| Grilled slices of beef, cucumbers, scallions, carrots, onions and tomato, mixed with lime juice and Thai chili paste.   |                    |
|  <b>Yum Woon Sen</b> .....   | <b>\$7</b>         |
| Clear noodles, shrimp, onions, peppers and scallions, mixed with lime juice and Thai chili paste.   |                    |
|  <b>Yum Squid (Jumping Squid)</b> .....  | <b>\$7</b>         |
| Cooked fresh squid, onions, scallions, peppers, tomato, cucumbers and carrots, mixed with lime juice and Thai chili paste.  |                    |
|  <b>Yum Talay (Spicy Seafood Salad)</b> .....  | <b>\$8</b>         |
| Cooked fresh shrimp, squid, scallops, onions, scallions, peppers, tomato, cucumbers and carrots, mixed with lime juice and Thai chili paste.  |                    |
| <b>Larb</b> .....   | <b>\$7</b>         |
|  Your choice of chopped chicken or beef, mixed with onions, lime juice and Thai chili paste. Served on lettuce and fresh basil leaves. |                    |
| <b>Tiger Tears</b> .....  | <b>\$7</b>         |
|  Tender sliced beef in a spicy mixture of lime, chili peppers, red onions and crushed roasted rice. Served with fresh basil leaves.    |                    |
| <b>Mixed Dim Sum</b> .....  | <b>\$7</b>         |
| Steamed assorted pork and shrimp dumpling with ponzu sauce.   |                    |
| <b>Sunomono</b> .....   | <b>\$7</b>         |
| Conch or octopus or krab and cucumbers.   |                    |
| <b>A)</b>   | Tangy rice vinegar |
| <b>B)</b>   | Miso dressing      |
| <b>C)</b>   | Kimchee sauce      |
| <b>Mixed Sunomono</b> .....   | <b>\$8</b>         |
| Seafood and cucumbers.  |                    |
| <b>A)</b>   | Tangy rice vinegar |
| <b>B)</b>   | Miso dressing      |
| <b>C)</b>   | Kimchee sauce      |
| <b>Spicy Conch</b> .....  | <b>\$7</b>         |
| Conch and cucumbers in spicy sauce.   |                    |
| <b>Spicy Octopus</b> .....  | <b>\$7</b>         |
| Octopus and cucumbers in spicy sauce.   |                    |
| <b>Tuna Tataki</b> .....  | <b>\$9</b>         |
| Tuna cooked rare, thinly sliced with ponzu sauce.   |                    |
| <b>Kanisu</b> .....   | <b>\$8</b>         |
| Krab, shrimp, masago and avocado rolled in a paper thin cucumber with rice vinegar sauce.   |                    |
| <b>Spicy Tuna Salad</b> .....   | <b>\$8</b>         |
| Tuna sliced with cucumbers, avocado and kimchee sauce.  |                    |
| <b>Tiger Eye</b> .....  | <b>\$8</b>         |
| Cooked salmon and squid rolled together with asparagus and topped with sweet sauce.   |                    |
| <b>Sushi Appetizer (5 pcs.)</b> .....   | <b>\$8</b>         |
| Krab, shrimp, tuna, snapper and salmon.   |                    |
| <b>Age Tofu</b> .....   | <b>\$5</b>         |
| Deep fried tofu with special sauce.   |                    |
| <b>Edamame</b> .....  | <b>\$5</b>         |
| Steamed soy beans with a sprinkle of salt.  |                    |
| <b>Dynamite</b> .....   | <b>\$7</b>         |
| Mixed seafood (krab, snapper) in a creamy sauce baked on rice.  |                    |
| <b>Gyoza</b> .....  | <b>\$6</b>         |
| Deep fried or steamed pork dumpling with ponzu sauce.   |                    |
| <b>Shrimp Shumai</b> .....  | <b>\$6</b>         |
| Deep fried or steamed dumpling with ponzu sauce.  |                    |
| <b>Soft Shell Crab</b> .....  | <b>\$9</b>         |
| Fried soft shell crab with ponzu sauce.   |                    |



Tuna  
Tataki

 Indicates Spicy Dish


18 % Gratuity for parties of 6 or more. Charges apply for all substitutions.


# Soups


**Miso Soup** ..... \$1.50  
Delicate broth with miso, tofu, scallions and seaweed.


**Vegetable Miso Soup** ..... \$4  
Assorted vegetables in miso broth.


**Japanese Fish Soup** ..... \$5  
Snapper and mixed vegetables in miso broth.

 **Tom Yum Goong** ..... \$5  
Shrimp with Thai chili paste, lemon grass, tomato, mushrooms, scallions and lime juice.

 **Tom Yum Gai** ..... \$4  
Chicken with Thai chili paste, lemon grass, tomato, mushrooms, scallions and lime juice.

 **Tom Yum Talay** ..... \$5  
Mixed seafood with Thai chili paste, lemon grass, tomato, mushrooms, scallions and lime juice.

 **Tom Kha Gai** ..... \$5  
Chicken with Thai chili paste, lemon grass, mushrooms, scallions, lime juice and coconut milk.

 **Tom Kha Goong** ..... \$5  
Shrimp with Thai chili paste, tomato, mushrooms, lemon grass, lime juice and coconut milk.

**Crab Soup** ..... \$5  
Alaskan king crab cooked with vegetables and clear noodles.

**Wonton Soup** ..... \$4  
Chicken wontons and vegetables in clear broth.

**Mixed Vegetable Soup** ..... \$4  
Mixed vegetables in a clear broth with a sprinkle of roasted garlic.

**Tofu Soup** ..... \$4  
Tofu with mixed vegetables and clear noodles in clear broth.

Tom Yum Goong



Pineapple Fried Rice



# Salads

**Green Salad** ..... \$3  
Small green salad with your choice of miso honey or ginger dressing.

**Hiyashi Wakame** ..... \$5  
Cold seaweed salad.

**Thai Salad** ..... \$5  
Fresh house salad served with Thai peanut dressing.

**Grilled Chicken Salad** ..... \$7  
Sliced pieces of grilled chicken breast, served on a salad with Thai peanut dressing.

**Seafood Salad** ..... \$9  
Large green salad with shrimp, krab, avocado, asparagus and seaweed salad.

**Sashimi Salad** ..... \$10  
Fresh spring mix with thinly sliced tuna, salmon, and snapper with special dressing.


# Fried Rice

Substitute brown rice for \$1 extra.

**Mixed Vegetables or Tofu Fried Rice** ..... \$8

**Chicken, Pork or Beef Fried Rice** ..... \$9

**Shrimp Fried Rice** ..... \$10

 **Basil Fried Rice** ..... \$10  
Spicy stir fried rice with basil leaves, egg and your choice of meat. For shrimp or krab \$1.50 extra.

**Pineapple Fried Rice** ..... \$11  
Shrimp and chicken with egg, curry powder, onions, pineapples and cashew nuts.

**Combination Fried Rice** ..... \$12  
Chicken, pork, beef, mixed seafood stir fried with egg, onions, scallions, carrots, tomato and sweet peas.

 Indicates Spicy Dish

## Noodle Entrées

|                                |      |
|--------------------------------|------|
| Mixed Vegetables or Tofu.....  | \$11 |
| Chicken, Pork or Beef .....    | \$12 |
| Shrimp, Squid or Scallops..... | \$13 |
| Mixed Seafood .....            | \$15 |
| Lobster.....                   | \$18 |

### Pad Thai

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

### Pad See Eaw

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.



Shrimp Pad Thai

## Entrées

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

|                                |      |
|--------------------------------|------|
| Mixed Vegetables or Tofu.....  | \$11 |
| Chicken, Pork or Beef .....    | \$12 |
| Shrimp, Squid or Scallops..... | \$14 |
| Mixed Seafood .....            | \$16 |

### Basil

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

### Broccoli

Sautéed with fresh broccoli and brown sauce.

### 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.

### Ginger

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

Chicken with onions, served over spinach topped with cashew nuts, bell peppers and peanut sauce.

### Volcano Chicken



 Indicates Spicy Dish

18 % Gratuity for parties of 6 or more. Charges apply for all substitutions.

# Fish Entrées

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

Choice of Fish:

- Sea Bass .....\$22
- Basa .....\$17
- Tilapia .....\$17

## Ginger Fish

Lightly battered filet topped with sautéed ginger sauce.

## Volcano Fish (Fried)

Breaded filet with Thai chili sauce on top of mixed vegetables.

## Curry Fish

Grilled filet topped with red curry sauce.

## Sweet & Sour Fish

Fried filet topped with our special sweet and sour sauce.

## Steamed Fish

Siam Orchid's healthy dish of filet, served with ginger, scallions and lite soy sauce.

## Garlic Fish

Grilled filet sautéed in fresh garlic ground pepper on top of mixed vegetables.

## Grilled Salmon Asparagus .....\$20

Grilled salmon topped with sautéed asparagus, bell peppers, onions and carrots with spicy red sauce.

# Curry Dishes

All curry dishes are served with steamed white rice (substitute brown rice for \$1 extra).

Choice of:

- Vegetable or Tofu .....\$11
- Chicken, Pork or Beef .....\$12
- Shrimp, Squid or Scallops .....\$14
- Mixed Seafood .....\$16

**Green Curry** - Coconut milk in green curry sauce with bamboo, bell peppers, peas and basil leaves.

**Red Curry** - Coconut milk in red curry sauce with bamboo, bell peppers, peas and basil leaves.

**Panang Curry** - Coconut milk in sweet panang curry sauce with green beans, bell peppers, peas and basil leaves.

# Chef Specials

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

## Grilled Jumbo Shrimp .....\$18

Grilled jumbo shrimp in three flavor sauce (sweet, sour and salty) on top of mixed vegetables.

## Volcano Jumbo Shrimp .....\$18

Fried jumbo shrimp with Thai chili sauce on top of mixed vegetables.

## Garlic Jumbo Shrimp .....\$18

Sautéed jumbo shrimp with garlic sauce on top of mixed vegetables.

## Garlic Lobster .....\$20

Special treat of lobster tail with shrimp, scallions, snow peas, carrots, onions and special garlic sauce.

## Soft Shell Crab with Asparagus Sauce...\$18

Two selected soft shell crab, deep fried golden brown topped with a green curry sauce.

## Alaskan King Crab in Garlic Sauce .....\$22

Sautéed alaskan king crab with garlic sauce on top of mixed vegetables.

# Duck Entrées

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

## Three Flavor Duck .....\$17

Crispy duck with a sweet, sour and salty sauce with onions, pineapples, bell peppers, mushrooms and cucumbers.

## Basil Duck .....\$17

Crispy duck topped with special basil sauce.

## Curry Duck .....\$17

Crispy duck topped with red curry sauce.

## Pineapple Duck .....\$17

Crispy duck with special pineapple sauce and sautéed spinach.

## Sweet & Sour Duck .....\$17

Crispy duck topped with onions, scallions, tomato, pineapples, bell peppers with our special sweet and sour sauce.

# Special Dinner Combo

Served with miso soup or salad.

- Dinner Combo A** .....\$21  
Chicken Teriyaki, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.
- Dinner Combo B** ..... \$22  
New York Steak Teriyaki, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.
- Dinner Combo C** ..... \$25  
Lobster Teriyaki, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.
- Dinner Combo D**.....\$21  
Chicken Pad Thai, 3 pcs. of sushi, 6 pcs. of sashimi and California roll.
- Dinner Combo E** ..... \$22  
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**.....\$15  
Grilled chicken and vegetables topped with teriyaki sauce.
- New York Steak Teriyaki**.....\$18  
Grilled 8 oz. New York Strip and vegetables topped with teriyaki sauce.
- Salmon Teriyaki** .....\$18  
Grilled fresh salmon and vegetables topped with teriyaki sauce.
- Shrimp Teriyaki**.....\$18  
Grilled jumbo shrimp and vegetables topped with teriyaki sauce.
- Combination Teriyaki** ..... \$23  
Grilled chicken, beef, shrimp and vegetables topped with teriyaki sauce.

# Children's Menu

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

- Chicken Teriyaki**..... \$7  
Grilled chicken with teriyaki sauce.
- Steak Teriyaki** ..... \$7  
Grilled beef with teriyaki sauce.
- Chicken Katsu**..... \$7  
Lightly battered and deep fried chicken.
- Shrimp Katsu** ..... \$7  
Lightly battered and deep fried shrimp.



Combination Teriyaki

Pineapple Duck



# Special Chef Rolls

- Siam Orchid Roll** ..... \$14  
Shrimp tempura, eel, avocado, spicy mayo, asparagus, masago, scallions and cream cheese with fried snapper on top.
- Stuart Roll**..... \$16  
Shrimp tempura, eel tempura, krab, cream cheese, avocado, asparagus and yellowpickle wrapped with egg crêpe and masago.
- Alaskan Roll (1/0)** .....\$11  
Alaskan king crab, cucumber, avocado and masago.
- Key West Roll (1/0)**..... \$12  
Shrimp tempura, eel, krab, avocado, asparagus, masago and scallions with eel sauce.
- Miracle Roll (1/0)** ..... \$12  
Yellowtail, tuna, salmon, cucumber, avocado, scallions and masago wrapped in soy paper.
- Sushi Bomb (Tempura Roll)**..... \$14  
Snapper, tuna, salmon, masago, asparagus, scallions and avocado, fried tempura style.
- Super Crunch Roll**..... \$12  
Eel, salmon, krab, scallions, masago and cream cheese, fried tempura style and baked.
- Super Dragon Roll**..... \$13  
Dragon roll topped with eel, spicy mayo and eel sauce.
- Sea of Love Roll** ..... \$14  
Spicy tuna, avocado, asparagus, scallions and masago topped with seared tuna, tempura flakes and special sauces.
- Lobster Roll**..... \$17  
Lobster tempura, asparagus and avocado topped with tuna, salmon and special sauces.
- Cocoa Beach Roll (1/0)**..... \$13  
Shrimp tempura, eel and spicy krab topped with avocado and flakes.
- Shrimp on the Rock Roll (1/0)**..... \$10  
Krab, avocado, cucumber and cream cheese with shrimp and spicy mayo on top.
- Super Spicy Tuna Roll (1/0)**..... \$13  
Spicy tuna, krab, cucumber and avocado with eel on top.
- Ocean Roll (1/0)** ..... \$13  
Soft shell crab, avocado, asparagus, masago, spicy mayo, furikake (rice seasoning) with special sauce.
- Love J. B. Roll**..... \$10  
Salmon, avocado, cream cheese and scallions wrapped in soy paper.

**Lava Roll**..... \$15  
Shrimp tempura, cream cheese and asparagus topped with krab and volcano.

**Pacific Ocean Roll**..... \$18  
Shrimp tempura, snapper tempura, soft shell crab tempura, avocado and asparagus.

**Daytona Roll**..... \$15  
Spicy krab, fried snapper, eel, cream cheese, avocado, asparagus and masago with fried shrimp on top.

# Healthy Choices

**Morning Roll** ..... \$9  
Krab, cucumber, cream cheese and masago wrapped in soy paper.

**Sashimi Roll** (without rice) ..... \$13  
Salmon, tuna, snapper and avocado wrapped in soy paper with a special spicy sauce.

**Eat Healthy Roll** ..... \$9  
Cold tofu, hot tofu, inari and avocado wrapped in soy paper.

**Vegetable Roll**..... \$9  
Mixed vegetables wrapped in soy paper.

**Naruto Veggie** ..... \$7  
Mixed vegetables rolled in paper thin cucumber with rice vinegar sauce.

**Naruto Maki**..... \$8  
Krab, masago and avocado rolled in paper thin cucumber with rice vinegar sauce.

**Naruto Tuna or Naruto Escolar or Naruto Salmon** ..... \$9  
Choice of fish, avocado and masago rolled in paper thin cucumber with ponzu sauce.

## Sides/Extra Charges

\$1.50 - Bowl of white rice

\$2.00 - Bowl of brown rice

\$2.50 - Bowl of sushi rice

25¢ - Brown rice per sushi piece

50¢ - Asparagus, cucumber, avocado

\$1.00 - Cream cheese

\$1.00 - Brown rice per roll

\$1.00 - Tempura the whole roll

\$2.00 - Soy paper instead of seaweed



# Makimono Sushi Rolls

I/O = Rice on the outside. All substitutions are subject to price change.

|   |      |
|---|------|
| <b>Cucumber Roll, or Avocado Roll<br/>or Asparagus Roll</b> .....                           | \$4  |
| <b>Tuna &amp; Scallions Roll</b> .....  | \$5  |
| <b>California Roll (I/O)</b> .....  | \$6  |
| Krab, cucumber, avocado and masago.   |      |
| <b>Spicy Tuna Roll (I/O)</b> .....  | \$8  |
| Tuna, cucumber, scallions, masago and kim-chee sauce.                                       |      |
| <b>Vegetables Roll</b> .....  | \$8  |
| Assorted vegetables.  |      |
| <b>Tanzana Roll (I/O)</b> .....   | \$9  |
| Hamachi, scallions, avocado, asparagus and masago.  |      |
| <b>Salmon Skin Roll (I/O)</b> .....   | \$7  |
| Grilled salmon skin and scallions.  |      |
| <b>Kimchee Roll (I/O)</b> .....   | \$9  |
| Conch, cucumber, asparagus, spinach, scallions and masago with kimchee sauce.               |      |
| <b>Bahama Roll</b> .....  | \$8  |
| Spicy conch, spicy mayo, scallions, avocado, yellowpickle and asparagus topped with masago. |      |
| <b>J.B. Roll</b> .....  | \$8  |
| Salmon, cream cheese and scallions.   |      |
| <b>Boston Roll</b> .....  | \$8  |
| Shrimp, cucumber, avocado, lettuce and mayo.  |      |
| <b>Eel Roll (I/O)</b> .....   | \$8  |
| Grilled eel and cucumber.   |      |
| <b>Spicy Krab Roll (I/O)</b> .....  | \$8  |
| Krab, avocado, scallions, masago and spicy mayo.  |      |
| <b>Shrimp Tempura Roll</b> .....  | \$9  |
| Shrimp tempura, avocado, asparagus and scallions with eel sauce.                            |      |
| <b>Chicken Tempura Roll (I/O)</b> .....   | \$9  |
| Chicken tempura, avocado, asparagus and scallions with eel sauce.                           |      |
| <b>Rainbow Roll (I/O)</b> .....   | \$10 |
| Rainbow of fish on top of a California roll.  |      |
| <b>Crazy Roll (I/O)</b> .....   | \$9  |
| Salmon skin, eel, avocado, asparagus, scallions and masago.                                 |      |

|   |              |
|---|--------------|
| <b>Spider Roll</b> .....  | \$10         |
| Soft shell crab, avocado, asparagus, scallions and masago.  |              |
| <b>Salmon Tempura Roll</b> .....  | \$9          |
| Salmon, krab and asparagus, fried tempura style and baked.  |              |
| <b>Orlando Roll (I/O)</b> .....   | \$9          |
| Fried snapper, cucumber, scallions, avocado, masago and spicy mayo with eel sauce.                  |              |
| <b>Daimyo Maki Roll</b> .....   | \$10         |
| Hamachi, tuna, avocado, asparagus, scallions and masago.  |              |
| <b>Volcano Roll (I/O)</b> .....   | \$10         |
| Spicy dynamite shrimp, krab, masago, snapper and scallions on top of a California roll.             |              |
| <b>Dancing Eel Roll (I/O)</b> .....   | \$10         |
| Cucumber, avocado and cream cheese with eel on top.   |              |
| <b>Dragon Roll (I/O)</b> .....  | \$10         |
| Shrimp tempura, avocado, asparagus, masago, scallions and spicy mayo with avocado on top.           |              |
| <b>Tropical Dragon Roll (I/O)</b> .....   | \$12         |
| Shrimp tempura, cream cheese, avocado, sesame seeds topped with thin slices of mango and eel sauce. |              |
| <b>Green Dragon Roll</b> .....  | \$10         |
| Eel, avocado, asparagus, scallions and masago topped with avocado and eel sauce.                    |              |
| <b>Red Dragon Roll</b> .....  | \$11         |
| Shrimp, krab, avocado, asparagus, masago and scallions topped with red tuna and spicy mayo.         |              |
| <b>French Roll (I/O)</b> .....  | \$11         |
| Shrimp, krab, cucumber, avocado, cream cheese and masago wrapped in soy paper.                      |              |
| <b>Beauty &amp; The Beast Roll (I/O)</b> .....  | \$11         |
| Half tuna and half eel, avocado, asparagus, scallions and masago.                                   |              |
| <b>California Eel Roll (I/O)</b> .....  | \$11         |
| California roll with eel on top.  |              |
| <b>Futomaki Roll</b> .....  | \$10         |
| Krab, egg, cucumber, asparagus, spinach, kampyo and masago.   |              |
| <b>Spicy Crunchy Tuna Roll (I/O)</b> .....  | \$9          |
| Spicy tuna, avocado, scallions and tempura flakes.  |              |
| <b>Conch Roll</b> .....   | \$8          |
| Conch and scallions.  |              |
| <b>Jo Roll (I/O)</b> .....  | \$8          |
| Tuna, avocado and tempura flakes.   |              |
| <b>Create Your Own Roll</b> .....   | Market Price |



## Temaki

(cone-shaped hand rolls)

All hand rolls include sesame seeds.

- Vegetable Temaki**..... \$3.50
- California Temaki**..... \$4  
Krab, avocado, cucumber and masago.
- J.B. Temaki** ..... \$4.50  
Salmon, cream cheese and scallions.
- Salmon Skin Temaki**..... \$4  
Grilled salmon skin and scallions.
- Negi Tuna Temaki** ..... \$4.50  
Tuna and scallions.
- Negi Salmon Temaki** ..... \$4.50  
Salmon and scallions.
- Negi Hamachi Temaki** ..... \$5  
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

- Spicy Tuna Basket** ..... \$3
- Spicy Octopus Basket**..... \$3
- Spicy Krab Basket**..... \$3
- Spicy Conch Basket**..... \$3
- Spicy Scallop Basket** ..... \$3
- Spicy Yellowtail Basket** ..... \$3
- Spicy Alaskan King Crab Basket** ..... \$4

## Nigiri à la carte

Balls of sushi rice, with toppings / Priced per piece.

- Avocado, Asparagus, Spinach**..... \$1.30



- Tamago (egg), Inari (fried bean curd)** \$1.50
- Snapper, Cobia, Saba** ..... \$2
- Shrimp, Krab, Octopus Squid, Conch** ..... \$2
- Hokkigai, Scallops**..... \$2.50
- Tuna, Salmon, Hamachi, Masago**..... \$2.50
- Unagi, Ikura** ..... \$3
- Sweet Shrimp**..... \$3
- Toro, Uni, Alaskan King Crab** ..... \$4
- Quail Egg**..... .50¢

# Sushi Combinations

Served with miso soup or salad.

- Sushi Mori - A**.....\$19  
A California roll and 9 pcs. of nigiri.
- Sushi Mori - B**..... \$19  
A California roll, Tuna roll and 6 pcs. of nigiri.
- Sushi Mori - C**.....\$19  
An Eel roll, Salmon Skin temaki and 6 pcs. of nigiri.
- Sushi Mori - D** .....\$19  
A Spicy Tuna roll, J.B. temaki and 6 pcs. of nigiri.
- Sushi Mori - E**.....\$16  
A Tuna roll and 7 pcs. of sushi.
- Sushi Mori for Two** ..... \$36  
A California roll, J.B. roll and 16 pcs. of nigiri.
- Hosomaki Combo** .....\$16  
A California roll, J.B. roll and Tuna roll.
- Lady's Finger** .....\$18  
A Rainbow roll and 5 pcs. of nigiri.
- Vegetable Combo** .....\$14  
A Vegetable roll and 6 pcs. of vegetable nigiri.
- Unagidon**.....\$17  
Grilled eel with eel sauce over a bed of sushi rice.
- Tuna Don** .....\$17  
Sliced tuna over a bed of sushi rice.

# Sashimi

## Usuzukuri

Thinly sliced fish with a side of ponzu sauce.

- Tuna, Snapper, or Salmon** .....\$11
- Hamachi** .....\$13

**Sashimi App.**.....\$12  
9 pcs. of sliced raw fish, all Tuna \$2 extra, all Hamachi \$3 extra.

**Sashimi Dinner** .....\$19  
16 pcs. of raw fish. Served with soup or salad and steamed white rice (\$2 extra for sushi rice).

**Chirashi - A Work of Art!** .....\$18  
Variety of toppings arranged on a bed of rice. Served with miso soup or salad.

# Sushi & Sashimi Combinations

Served with miso soup or salad.



## Double for Two

**Mini Single**.....\$24  
A Rainbow roll, 5 pcs. of sushi and 6 pcs. of sashimi.

**Single - for one** ..... \$27  
A California roll, 6 pcs. of sushi and 9 pcs. of sashimi.

**Double - for two** ..... \$52  
A California roll, J.B. roll, 12 pcs. of sushi and 16 pcs. of sashimi.

**Boat Chu - for three**..... \$83  
A California roll, J.B. roll, Spicy Tuna roll, Naruto Maki, 18 pcs. of sushi and 24 pcs. of sashimi.

**Boat Dai - for four** .....\$104  
A California roll, J.B. roll, Spicy Tuna roll, Naruto Tuna, 24 pcs. of sushi and 28 pcs. of sashimi.





## Sashimi Dinner


# 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** .....\$8  
Sautéed with bell peppers, onions, sweet basil leaves, scallions, snow peas, carrots and Thai chili paste sauce.

 **Chili Paste**.....\$8  
Sautéed with onions, carrots, scallions, bell peppers, peas and Thai chili paste sauce.

 **Red or Green Curry** .....\$8  
Coconut milk in curry sauce with bell peppers, basil leaves, bamboo shoots and peas.

 **Panang Curry**.....\$8  
Coconut milk in sweet panang curry sauce with bell peppers, sweet basil leaves, green beans and peas.


**Garlic and Ground Pepper** .....\$8  
Sautéed fresh garlic and ground pepper on top of mixed vegetables.


**Ginger** .....\$8  
Sautéed fresh ginger, onions, mushrooms, snow peas, bell peppers, scallions and carrots.


**Mixed Vegetables** .....\$8  
Sautéed fresh mixed vegetables in a lite tasty brown sauce with a sprinkle of fried garlic.

**Broccoli**.....\$8  
Sautéed with fresh broccoli and brown sauce.

**Sweet & Sour** .....\$8  
Sautéed sweet and sour sauce with cucumbers, tomato, pineapples, onions, scallions, bell peppers and mushrooms.

 **Volcano (Fried)** .....\$8  
Sautéed with Thai chili sauce on top of mixed vegetables.

 **Volcano Fish (Fried)** .....\$10  
Breaded Basa filet with Thai chili sauce on top of mixed vegetables.

 **Volcano Seafood**.....\$9  
Breaded shrimp, squid and scallops deep fried on top of mixed vegetables and Thai chili sauce.


**Garlic Fish**.....\$10  
Grilled Basa filet sautéed with fresh garlic and ground pepper on top of mixed vegetables.


**Three Flavor**.....\$8  
Sautéed with three flavor sauce (sweet, sour and salty) served on top of mixed vegetables.

**Pad Thai** .....\$8  
Rice noodles stir fried with egg, scallions, bean sprouts and ground peanuts. Steamed white rice not included.

**Pad Lo-Mein** .....\$8  
Stir fried egg noodles with broccoli, carrots, snow peas, cabbage and egg. Steamed white rice not included.

**Cashew Nut**.....\$8  
Sautéed carrots, bell peppers, onions, scallions and snow peas topped with cashew nuts.


 **Curry Fish** .....\$10  
Grilled Basa filet topped with red curry sauce.

 **Grilled Salmon Asparagus** .....\$11  
Grilled salmon topped with sautéed asparagus, bell peppers, carrots and onions with spicy red sauce.


**Pineapple Fried Rice**.....\$8  
Shrimp, chicken and egg with curry powder, onions, pineapples and cashew nuts.

**Fried Rice**.....\$8  
Stir fried rice with egg, scallions, onions, tomato, sweet peas and carrots. Add \$2 for combination. Steamed white rice not included.

## Duck

 **Basil Duck**.....\$9  
Crispy duck topped with special basil sauce.

**Pineapple Duck** .....\$9  
Crispy duck with special pineapple sauce and sautéed spinach.

 **Curry Duck**.....\$9  
Crispy duck topped with red curry sauce.

**Sweet & Sour Duck**.....\$9  
Crispy duck topped with onions, scallions, tomato, pineapples, bell peppers with our special sweet and sour sauce.

**Three Flavor Duck**.....\$9  
Crispy duck with a sweet, sour and salty sauce with onions, pineapples, bell peppers, mushrooms and cucumbers.

# Japanese Lunch Specials

Served with miso soup or salad.

|   |                |
|---|----------------|
| <b>A. Vegetarian</b> .....  | <b>\$10.50</b> |
| Sautéed vegetables, Vegetable roll and 3 pcs. of vegetable sushi.                   |                |
| <b>B. Sushi Combo</b> .....   | <b>\$11.50</b> |
| A California roll and 6 pcs. of sushi.  |                |
| <b>C. Sushi &amp; Sashimi Combo</b> .....   | <b>\$12.50</b> |
| 4 pcs. of California roll, 4 pcs. of sushi and 6 pcs. of sashimi.                   |                |
| <b>D. Hosomaki Combo</b> .....  | <b>\$10.50</b> |
| 4 pcs. of California roll, 4 pcs. of J.B. roll and a Tuna roll.                     |                |
| <b>E. Chicken Teriyaki &amp; Sushi Combo</b> .....                                  | <b>\$12.50</b> |
| 4 pcs. of California roll and 3 pcs. of sushi.                                      |                |
| <b>F. Steak Teriyaki &amp; Sushi Combo</b> .....                                    | <b>\$12.50</b> |
| 4 pcs. of California roll and 3 pcs. of sushi.                                      |                |
| <b>G. Salmon Teriyaki &amp; Sushi Combo</b> .....                                   | <b>\$12.50</b> |
| 4 pcs. of California roll and 3 pcs. of sushi.                                      |                |
| <b>H. Love Roll Combo</b> .....   | <b>\$12.50</b> |
| 5 pcs. of Spicy Krab roll, 5 pcs. of Spicy Tuna roll and 5 pcs. of California roll. |                |
| <b>I. Sashimi Combo</b> .....   | <b>\$14.50</b> |
| 12 pcs. of sashimi with sushi rice.   |                |
| <b>J. Sashimi &amp; Unazyu Set</b> .....  | <b>\$15.50</b> |
| 6 pcs. of sashimi, grilled eel over sushi rice and seaweed salad.                   |                |
| <b>K. Sushi Thai Combo</b> .....  | <b>\$12.50</b> |
| 3 pcs. of sushi, 4 pcs. of California roll and Chicken Pad Thai.                    |                |
| <b>L. Unagi Don</b> .....   | <b>\$12.50</b> |
| Grilled eel on a bed of sushi rice.   |                |
| <b>M. Tuna Don</b> .....  | <b>\$11.50</b> |
| Slices of red tuna on a bed of sushi rice.  |                |

## Teriyaki

Grilled with teriyaki sauce. Served with steamed white rice (substitute brown rice for 50¢ extra or \$2 for fried rice).

|                                     |      |
|-------------------------------------|------|
| Chicken Teriyaki .....              | \$10 |
| Salmon Teriyaki .....               | \$11 |
| Shrimp Teriyaki.....                | \$10 |
| Steak Teriyaki .....                | \$11 |
| Chicken Katsu.....                  | \$11 |
| Lightly battered and fried chicken. |      |

## Desserts

|  |     |
|--|-----|
| Thai Donuts.....                           | \$3 |
| Banana Tempura with Ice Cream .....        | \$4 |
| Lime Delight .....                         | \$4 |
| Sweet Sticky Rice with Mango (seasonal) .. | \$5 |
| Ice Cream Tempura .....                    | \$4 |
| Cheesecake Tempura with Ice Cream .....    | \$4 |
| Green Tea Ice Cream .....                  | \$3 |
| Mango Cheesecake with slices of Mango ...  | \$5 |