

Appetizer



🌿 Thai Spring Roll (6pcs) \$7.5

Mixture of glass noodles, cabbage, taro, black fungus, carrots, and onions, wrapped in crispy Thai pastry. Served with Thai sweet chilli garlic sauce

Escargot \$10

Cooked in garlic butter, topped with parmesan

Calamari \$15

Tantalizing, deep fried tender slices of squid coated with special Thai spices and served with a sweet chilli garlic sauce

Fried Wonton \$9

10 crispy golden pounds filled with chicken and served with Thai sweet chilli sauce

Coconut Shrimp \$14

Deep fried tiger shrimp coated in shredded coconut batter, served with tamarind sauce

Satay \$12

Four skewers of marinated grilled satay served with peanut sauce (your choice of chicken or beef)

🌿 Edamame \$6.5

Boiled whole green soy bean pods with salt

🌿 Agedashi Tofu \$7

Deep fried tofu with tempura sauce

Thai Dumping (12pcs) \$9

Chicken seasoned with green onion and black pepper, wrapped in wonton pastry. Served with hot peanut sauce

🌿 Gyoza (6pcs) \$8

Deep fried Japanese style dumpling served with gyoza sauce

Fried Chicken Wings (6pcs) \$12

Breaded chicken wings deep fried and served with chilli sauce

🌿 Assorted Tempura \$12

2pcs deep fried shrimp & mixed vegetables served with tempura sauce

Shrimp Tempura \$12

4pcs deep fried shrimp served with tempura sauce

🌿 Yasai Tempura \$9

Assorted deep fried vegetables served with tempura sauce

Yam Tempura \$9

Deep fried sweet potatoes served with tempura sauce

Beef Tataki \$15

Sliced tender beef charbroiled served with tosa sauce

Sushi Appetizer \$14

Chef's choice of 5 kinds

Sashimi Appetizer \$17

Chef's choice of daily fresh fish of 8 pieces

🌿 Basil Chicken Lettuce Wrap \$15

Chicken, celery, bamboo shoot, carrot, green bean, water chestnut, green onion, onion, basil with chilli hoisin sauce wrapped in lettuce

🌿 Chilli Chicken \$13

Crispy diced chicken, sweet chilli sauce and cucumbers

🌿 Crispy Beef \$13

Fried beef tossed in a sweet and spicy soya sauce garnished with white sesame seeds

Thai Platter \$30

Calamari/Coconut Shrimp (4pcs), Spring Rolls (4pcs), Satay Chicken (3pcs), Satay (3pcs)

Crispy Shrimp Roll (4pcs) NEW \$8



Soup

🌿 Curry Pumpkin Soup \$8

A sweet & spicy blend with a hint of basil, garlic, chilli and the rich flavour of coconut milk curry

🌿 Thai Lemongrass Soup (Tom Yum) \$7

Rich chicken broth combined with lemongrass, kaffir lime leaves, galangal, tamarind, fresh chilli, tomatoes and white mushrooms (your choice of chicken, shrimp or vegetables)

🌿 Hot and Sour Soup \$7

Tofu, bamboo shoots, black mushrooms, egg, and Thai chilli in chicken broth

Wonton Soup \$7

Chicken dumpling with mixed vegetables in chicken broth

🌿 Miso Soup \$5

Soya bean soup with tofu, wakame and mushrooms



Salad

🌿 Hiyashi Wakame \$6

Seasoned seaweed

🌿 Fresh Mango Salad \$12

Fresh Chopped mango tossed with onions, sweet peppers, mint leaves, coriander, shallots and lime juice, topped with roasted cashew nuts

California Salad \$8.5

Green salad, avocado, cucumber, crab cake and tobiko served with house salad dressing

🌿 Avocado Salad \$8.5

Green salad topped with sliced avocado with house salad dressing

Kani Salad \$6

Crab cake, tobiko and cucumber mixed with mayonnaise dressing

Sushi & Sashimi



Nigiri Sushi Sashimi

White Tuna	6.5	8.5
Oil Fish	6	7
Ebi (Shrimp)	5.5	6.5
Hokkigai (Surf Clam)	6	7
Hotategai (Scallop)	8	10
Ika (Squid)	6	8
Inari (Bean Curd)	5	-
Kanikama (Crab Cake)	6	7
Maguro (Tuna)	8	9
Sake (Salmon)	6.5	7.5
Smoked Salmon	6.5	-
Spicy Salmon	7	-
Spicy Scallop	8	-
Spicy Tuna	8	-
Tai (Red Snapper)	6	7
Tamago (Egg)	5	5
Tobiko (Flying Fish Roe)	6	-
Unagi (BBQ Eel)	7	9
Wakame (Seaweed)	4.5	-

NEW TORCHED NEW

Torched Salmon	8	-
Torched Oil Fish	7.5	-
Torched Eel	8.5	-



Maki & Tamaki (Hand Roll)

	Maki	Temaki
Avocado	4.5	3.5
California	6	4.5
Kappa (Cucumber)	4.5	3.5
Kanikama (Crab Cake)	5	4
Tekka (Tuna)	6	4.5
Sake (Salmon)	6	5
Smoked Salmon	8	4.5
Spicy Salmon	8	4.5
Spicy Scallop	8	4.5
Spicy Tuna	7	5
Spicy Crab	6	5
Tako (Octopus)	6	4.5
Unagi (BBQ Eel)	9	-
Yam (Deep Fried Sweet Potato)	6	5

Special Maki

Avocado Cucumber Roll \$6
Avocado & Cucumber

Spicy California Roll \$7
Avocado, crab cake, cucumber, crispy crumb & spicy sauce

Boston Roll \$9
Salmon, avocado, tobiko & green onion

Hawaii Roll \$8.5
Mango, crab cake & tobiko

Crazy Roll \$9
Cream cheese, BBQ eel, avocado & crispy crumb with unagi sauce

Philadelphia Roll \$9.5
Cream cheese, smoked salmon & avocado

Hot Roll \$10
Deep fried tuna & crab cake with spicy sauce

Tempura Roll \$12
Deep fried shrimp, tobiko, avocado & cucumber

Fuji Roll \$9
Inari, cream cheese, tempura bit on top with avocado

Dynamite Roll \$14
Deep fried shrimp, tobiko, avocado, crab cake & cucumber with spicy sauce

Rainbow Roll \$14
Tuna, salmon, unagi, shrimp & avocado on top of a California roll

Green Dragon \$15
Deep fried shrimp, tobiko, cucumber & unagi topped with avocado

Golden Dragon \$15
Crab cake, avocado, cucumber & tobiko, topped with salmon

White Dragon \$14
Deep fried shrimp, tobiko, cucumber, crab cake topped with oil fish

Red Dragon \$15
Crab cake, avocado, cucumber & tobiko topped with tuna

Black Dragon \$16
Crab cake, avocado, cucumber & tobiko topped with BBQ eel

Snow Mountain \$14
Deep fried shrimp, avocado, crispy crumb topped with crab meat and mayo sauce

Volcano \$17
Smoke salmon, avocado, cream cheese, tobiko and green onion



NEW TORCHED NEW

Torched Salmon Roll	\$18
Torched Eel Roll	\$18
Torched Scallop Roll	\$20
Torched Hamachi Roll	\$20



Sushi Pizza

(crispy rice crust with spicy sauce, tobiko, green onion, onion, topped with diced fresh fish)

Assorted Fish Pizza	\$13
Salmon Pizza	\$13

Tuna Pizza	\$13
Crab Cake Pizza	\$13

For a party of 8 persons or greater, a 15% gratuity will be automatically charged. All items on the menu may contain peanuts.



Love Boat

Small \$48

A. Sushi & Maki - 32 pieces

B. Sushi, Maki & Sashimi - 32 pieces

C. Sashimi - 30 pieces

Medium \$68

A. Sushi & Maki - 50 pieces

B. Sushi, Maki & Sashimi - 50 pieces

C. Sashimi - 45 pieces

Japanese Entrees

Sushi Dinner (12 pieces) \$26

12 kinds of fresh fish selected by chef

Sashimi Dinner (18 pieces) \$30

Chef's choice of daily fresh fish

Vegetarian Sushi Dinner (16 pieces) \$20

8 pieces vegetable roll, 8 pieces of vegetables selected by chef

Maki Dinner (27 pieces) \$20

14 pieces ushi & maki (raw)

3 tuna rolls, 3 salmon rolls, 8 spicy salmon rolls, 8 California rolls, 5 futo maki

Take Dinner \$24

16 pieces sushi & maki (cooked)

8 California rolls, kani, tamago, hokkigai, tako, ebi, inari, unagi, smoked salmon

Ume Dinner \$32

20 pieces sushi, maki & sashimi

8 California rolls, 8 sashimi, kani, ebi, shiromi

Matsu Dinner \$26

14 pieces sushi & maki (raw)

3 Tuna rolls, 3 salmon rolls, tuna, salmon, tai, hamachi, white tuna, ika, butter fish, shrimp

Chicken Teriyaki \$22

(Includes rice)

Grilled tender chicken, pan fried assorted vegetables served with teriyaki sauce

Beef Teriyaki \$28

(Includes rice)

Grilled AAA sirloin steak, pan fried assorted vegetables with teriyaki sauce

Salmon Teriyaki \$22

(Includes rice)

Grilled fresh grade A Atlantic salmon fillet, pan fried assorted vegetables served with teriyaki sauce

Torikatsu Dinner (Chicken Cutlet) \$20

(Includes rice)

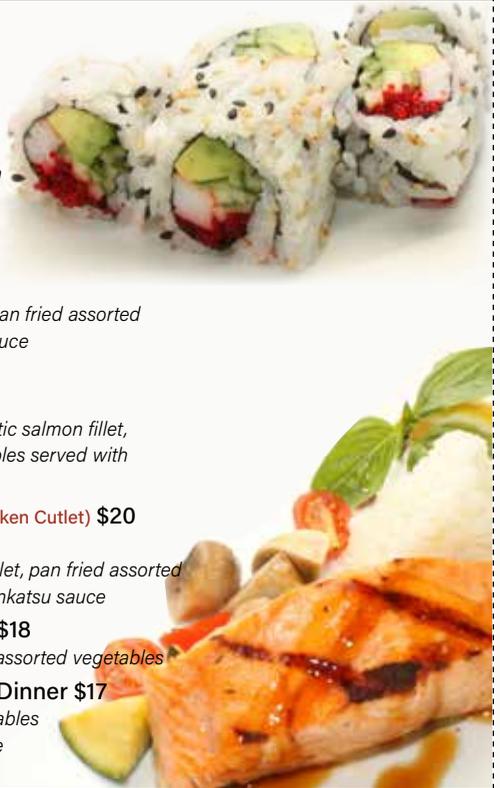
Japanese style chicken cutlet, pan fried assorted vegetables, served with tonkatsu sauce

Tempura Moriawase \$18

Deep fried 2 shrimps and assorted vegetables

Vegetarian Tempura Dinner \$17

Deep fried assorted vegetables served with tempura sauce



Beef

Pepper Beef \$18

Sliced beef in black pepper sauce sauteed with sweet bell peppers and green onions

Garlic Beef \$18

Sliced beef stir fried with oyster sauce mixed with garlic and green onions, topped on crispy rice noodles

Lemongrass Beef \$18

Fresh found lemongrass, stir fried with lean beef and Thai chilli, red and green peppers, shallots and green onions

Ginger Beef \$18

Fresh ginger sauteed with tender beef, spring onions, black oyster mushrooms, broccoli and carrots in Thai sauce

Basil Beef \$18

Spicy tender beef stir fried with garlic, fresh chilli, bell peppers and basil leaves

Beef with Oyster Sauce \$18

Tender beef stir fried in oyster sauce and fresh oyster mushrooms, sweet red and green peppers and spring onions

Beef with Chinese Broccoli \$18

Tender beef sauteed in garlic oyster sauce, soya sauce, Thai chilli, black mushrooms, onions and fresh Chinese broccoli

Beef with Canadian Broccoli \$18

Tender beef sauteed in garlic, oyster sauce, spring onions and carrots topped on broccoli

Beef in Thick Curry Peanut Sauce \$18

(Panang Curry)

Tender sliced beef in a thick red curry, coconut milk, peanut sauce, tamarind and kaffir lime leaves

BBQ Beef Ribs (12 pieces) \$22

Tender back ribs marinated in lemongrass, garlic, honey, lime juice, red wine, black pepper and special Thai spices; gently grilled



Chicken

Spicy Basil Chicken \$18

Spicy chicken breast stir fried with Thai chilli, garlic, basil, bell peppers and spring onions

Ginger Chicken \$18

Chicken breast with shredded ginger, red and green peppers, black mushrooms, onions and green onions

Lemongrass Chicken \$18

Chicken breast stir fried with fresh ground lemongrass, garlic, Thai chilli, red peppers, onions and green onion

Mango Chicken \$18

Slices of fresh mango and lychee, stir fried with chicken breast in a rich mango sauce and roasted cashew nuts

Orange Cashew Nut Chicken \$18

Sauteed slices of chicken breast in chilli paste, garlic sauce with jackfruit, sweet peppers, green onions and roasted cashew nuts

Peanut Sauce Chicken \$18

Sliced lean chicken breast cooked in sweet and sour thick curry peanut tamarind sauce, with coconut milk and kaffir lime leaves

Thai Sauteed Chicken \$18

Chicken breast in a peanut sauce on top of crispy spinach



Curry

Curry prepared with Chicken, Beef or Vegetables \$18, Tiger Shrimp \$19, Seafood \$20 with your choice of steam rice or coconut rice

Green Curry

Thai green curry in coconut milk, bamboo shoots, green beans, sweet peppers and basil

Red Curry

Thai red curry in coconut milk, kaffir lime leaves, pineapple and touch of basil

Golden Curry

Gold curry in coconut milk, kaffir lime leaves, bamboo, carrots and roasted eggplant

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Vegetables

Bok Choy in Garlic Sauce \$16

Shanghai bok choy stir fried with fresh garlic

Mixed Vegetables \$16

Stir fried snow peas, black mushrooms, broccoli, carrots, tofu, baby corn and bok choy

Chinese Broccoli with Oyster Mushroom \$16

Stir fried Chinese broccoli, tofu and oyster mushrooms in garlic chilli sauce with a touch of basil

Thai Spicy Eggplant \$16

Roasted eggplant sauteed in garlic, fresh Thai chilli, green onions, tofu, sweet bell peppers and basil leaves

Sweet & Sour Tofu \$16

Sweet pineapple, tofu, cucumber, cherry tomatoes, sweet peppers stir fried with chilli, garlic, lime juice and green onions



Seafood

Spicy Seafood \$22

Tiger shrimp, scallops, mussels & squid in Thai sauce with eggplant, bamboo shoots, long beans, sweet bell peppers and basil

Basil Shrimp \$19

Black tiger shrimp stir fried in red chilli, garlic sauce with sweet red and green bell peppers, with a touch of basil

Garlic Shrimp \$19

Sauteed tiger shrimp with garlic, white wine, black pepper, soya sauce, oyster sauce, palm sugar and green onions

Thick Curry Tiger Shrimp \$20

Tiger shrimp in spicy thick coconut peanut sauce topped with kaffir lime leaves

Tamarind Tiger Shrimp \$19

Tiger shrimps braised in Thai tamarind ginger sauce, green onions, whole dried chilli and sprinkled with roasted onions

Thai Basil Sauce Fish \$20

Deep fried fillet of snapper topped with tiger shrimp, fresh basil, white mushrooms, fresh chilli, onions and bell peppers

Thai Red Curry Sauce Fish \$20

Deep fried fillet of snapper topped with tiger shrimp, served in red curry, fresh basil leaves, bamboo shoots, sweet red and green peppers

Thai Sweet & Sour Fish \$20

Deep fried fillet of snapper with sweet tamarind, ginger, cherry tomatoes, roasted chilli and spring onions



Rice

Fried rice prepare with Vegetable \$16, Chicken or Beef \$17 Tiger Shrimp \$18

South Thai Fried Rice

Jasmine rice stir fried with red curry, kidney beans, green beans, carrots and green onions

Basil Fried Rice

Jasmine rice stir fried with fresh basil, garlic, bell peppers and chilli paste

Lemongrass Fried Rice

Jasmine rice stir fried with egg, fresh lemongrass, carrots, green beans, garlic, green onions and red shallots

Kimchi Fried Rice

Jasmine rice stir fried with garlic and kimchi

Pineapple Fried Rice \$18

Jasmine rice stir fried with egg, shrimp, chicken, fresh pineapple, green onions, raisins and roasted cashews

Crab Fried Rice \$18

Jasmine rice stir fried with crab sauteed with garlic, lemongrass, egg, carrots, green beans and green onions

Japanese Chicken Fried Rice \$16

Jasmine rice stir fried with chicken, onion, green onion, carrots and garlic butter

Unagi Fried Rice \$18

BBQ eel sauteed with garlic butter, egg, onion, green onion, carrots and Jasmine rice

Steam Rice \$3 Coconut Rice \$3.5



Noodles

Stir fried noodles prepared with Beef or Chicken or Vegetables \$17 Tiger Shrimp and Chicken \$18 Tiger Shrimp \$19

Pad Thai

Thai rice noodles stir fried with egg, tofu, bean sprouts, green onions with lime juice and palm sugar. Sprinkled with roasted peanuts, garnished with fresh bean sprouts and lime

Bangkok Street Style Pad Thai

Thai rice noodles stir fried with egg, tofu, bean sprouts, chives in sweet & sour tamarind sauce, palm sugar and lime juice topped with dry chilli and lime

Curry Pad Thai

Thai rice noodles sauteed with egg, tofu in golden curry sauce, bean sprouts, green onions with lime juice, tamarind sauce, topped with peanuts and lime

Chaing Mai Noodles

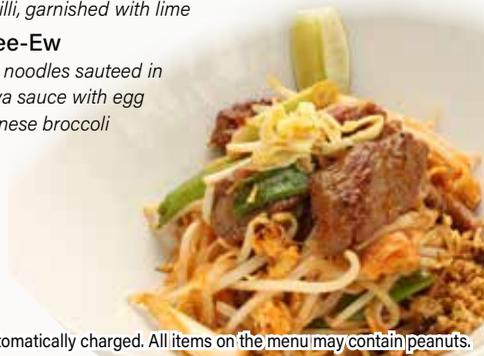
Egg Noodles stir fried with sweet basil, green onions, fresh Thai chilli, bean sprouts with touch of golden curry, garnished with roasted peanuts

Thai Spicy Noodles

Stir fried with sweet peppers, basil leaves, garlic, fresh chilli, garnished with lime

Pad See-Ew

Flat rice noodles sauteed in dark soya sauce with egg and Chinese broccoli



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