

# Appetizer

## Thai Spring Roll (2pcs) \$8.5

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

## Shrimp Roll (4pcs) \$8

Tiger shrimp seasoned with garlic and black pepper, wrapped in crispy spring roll paper served with Thai sweet chilli garlic sauce

## 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 (6pcs) \$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 (your choice of chicken or vegetable)

## Tempura Basket \$12

2 deep fried shrimp & 4 vegetables served with tempura sauce

## Escargot \$10

Cooked in garlic butter topped with parmesan

## Yasai Tempura \$9

7 assorted deep fried vegetables served with tempura sauce

## Yam Tempura \$9

7 deep fried sweet potatoes served with tempura sauce

## Beef Tataki \$15

Sliced tender beef charbroiled served with tosa sauce

## Mini Sushi Pizza \$8.5

Six mini crispy rice crust with spicy sauce, tobiko, green onion, onion topped with diced fresh fish (your choice of salmon or tuna)

## 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)

## Chicken Wings (6pcs) \$12

6 deep fried chicken wings topped with our house bloody caesar sauce

## Shrimp Tempura \$12

4pcs deep fried shrimp served with tempura sauce



# 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	-
Shiromi (White Fish)	6	8.5
Tamago (Egg)	5	6
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	6	4.5
California	6	4.5
Kappa (Cucumber)	6	4.5
Kanikama (Crab Cake)	6	6
Tekka (Tuna)	8	8
Oshinko (Pickled Radish)	4.5	3.5
Sake (Salmon)	6.5	6
Smoked Salmon	7	6
Spicy Salmon	8	7
Spicy Scallop	9	7
Spicy Tuna	8	8
Tako (Octopus)	7	7
Unagi (BBQ Eel)	9	7
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 \$8.5**  
Salmon, avocado, tobiko & green onion
- Futo Maki \$8**  
Cucumber, egg, pickles & crab cake
- 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 \$11**  
Deep fried shrimp, tobiko, avocado & cucumber

## Snow Mountain \$14

Deep fried shrimp, avocado, crispy crumb topped with crab meat and mayo sauce

## 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 \$14

Crab cake, avocado, cucumber & tobiko, topped with salmon

## White Dragon \$14

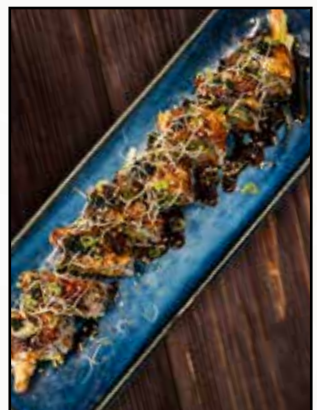
Deep fried shrimp, tobiko, cucumber, crab cake topped with butter fish

## Red Dragon \$15

Crab cake, avocado, cucumber & tobiko topped with tuna

## Black Dragon \$16

Crab cake, avocado, cucumber & tobiko topped with BBQ eel



## 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 *served with rice*

**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**

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

**Beef Teriyaki \$28**

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

**Salmon Teriyaki \$22**

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

**Torikatsu Dinner (Chicken Cutlet) \$20**

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

**Tempura Moriawase \$18**

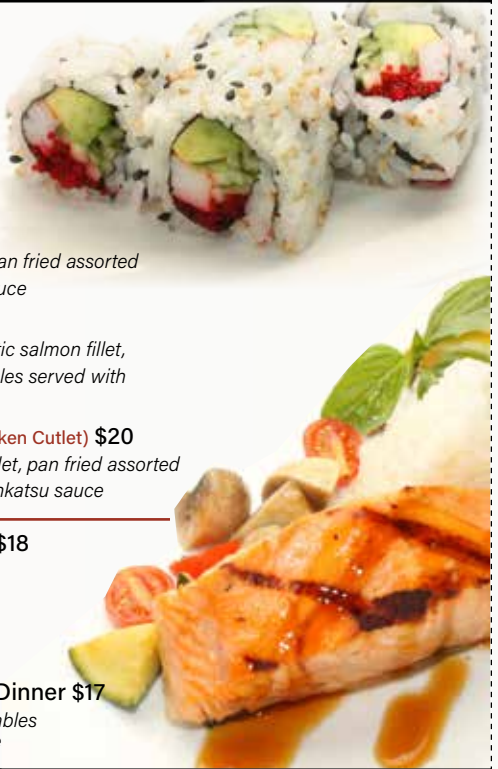
Deep fried 2pcs shrimps and assorted vegetables

**Unagi Dinner \$20**

BBQ eel on a bed of rice

**Vegetarian Tempura Dinner \$17**

Deep fried assorted vegetables served with tempura sauce



## Beef *served with rice*

**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



## Chicken *served with rice*

**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

**Butter Chicken NEW \$18**

Comes with paratha bread

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## Vegetables *served with rice*

### **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 *served with rice*

### **Spicy Seafood \$22**

*Tiger shrimp, 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*

**Steam Rice \$3**

**Coconut Rice \$3.5**

### **Pineapple Fried Rice \$18**

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

### **Thai Smoked Shrimp Fried Rice \$18**

*Jasmine rice stir fried with shrimp, crab cakes, squid and mussels, sauteed in garlic and egg, with smoked shrimp paste, carrots, green beans and green onions*

### **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*



## 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**

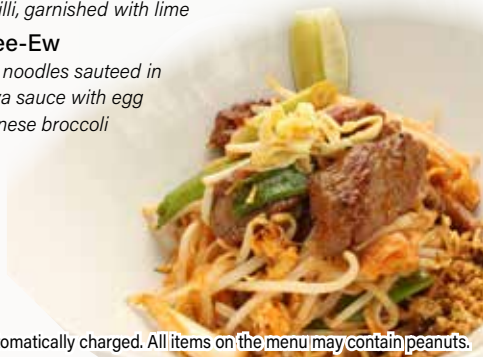
*Egg Noodles stir fried with sweet basil, green onions, fresh Thai chilli, bean sprouts with touch of golden curry, garnished with roasted peanuts*

### **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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