

Appetizer

🍣 Thai Spring Roll (2) \$6

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

🍷 Escargot \$9

Cooked in garlic butter, topped with parmesan

🦑 Calamari \$8

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

🥟 Fried Wonton \$7

12 crispy golden pouches filled with chicken and served with Thai sweet chilli sauce

🥥 Coconut Shrimp \$12

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

🍴 Satay \$8

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

🍱 Edamame \$4

Boiled whole green soy bean pods with salt

🍱 Agedashi Tofu \$5.5

Deep fried tofu with tempura sauce

🥟 Thai Dumpling \$7

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

🍱 Gyoza \$5

Deep fried Japanese style dumpling served with gyoza sauce

🍗 Fried Chicken Wings \$8.5

Bread chicken wings deep fried and serve with chilli sauce.

🍤 Assorted Tempura \$8

2 deep fried shrimp & 4 vegetables served with tempura sauce

🍱 Yasai Tempura \$6.5

7 assorted deep fried vegetables served with tempura sauce

🍱 Yam Tempura \$6.5

7 deep fried sweet potatoes served with tempura sauce

🥩 Beef Tataki \$13

Sliced tender beef charbroiled served with tosa sauce

🍱 Sushi Appetizer \$10

Chef's choice of 5 kinds

🍱 Sashimi Appetizer \$12

Chef's choice of daily fresh fish of 8 pieces

🥬 Basil Chicken Lettuce Wrap \$12

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

🍗 Chilli Chicken \$8

Crispy diced chicken, sweet chilli sauce and cucumbers

🍗 Crispy Beef \$8

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

🥬 Fungus Hoisin Chicken Wrap \$12

Stir fried shredded chicken, black fungus and cabbage with hoisin sauce served with thick pancake.

🍱 Thai Platter \$22

Fried calamari, coconut shrimps, spring rolls, satay chicken and beef.



Soup

🍲 Curry Pumpkin Soup \$6

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

🍲 Thai Lemongrass Soup (Tom Yum) \$5

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 \$5

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

🍲 Wonton Soup \$5

Chicken dumpling with mixed vegetables in chicken broth

🍲 Miso Soup \$3.5

Soya bean soup with tofu, wakame and mushrooms



Salad

🍱 Hiyashi Wakame \$4

Seasoned seaweed

🍱 Fresh Mango Salad \$8

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

🍱 California Salad \$6.5

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

🍱 Avocado Salad \$5.5

Green salad topped with sliced avocado with house salad dressing

🍱 Kani Salad \$4

Crab cake, tobiko and cucumber mixed with mayonnaise dressing

Sushi & Sashimi



Nigiri Sushi Sashimi

White Tuna	5	7
Oil Fish	5	7
Ebi (Shrimp)	4.5	6.5
Hokkigai (Surf Clam)	4.5	6.5
Hotategai (Scallop)	5.5	8
Ika (Squid)	5	7
🌱 Inari (Bean Curd)	4	—
Kanikama (Crab Cake)	4.5	7
Maguro (Tuna)	5.5	8
Sake (Salmon)	4.5	6.5
Smoked Salmon	5.5	—
🌶️ Spicy Salmon	6	—
🌶️ Spicy Scallop	6	—
🌶️ Spicy Tuna	6	—
Shromi (White Fish)	6	8.5
Tamago (Egg)	4	5
Tobiko (Flying Fish Roe)	4.5	7
Unagi (BBQ Eel)	5.5	7
🌱 Wakame (Seaweed)	4.5	—



Maki & Temaki (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	4.5
Smoked Salmon	8	4.5
🌶️ Spicy Salmon	8	4.5
🌶️ Spicy Scallop	8.5	4.5
🌶️ Spicy Tuna	8	4.5
Tako (Octopus)	6	5
Unagi (BBQ Eel)	7.5	4.5
Yam (Deep Fried Sweet Potato)	6	—
🌶️ Spicy Crab	6	5

Special Maki

🌱 Avocado Cucumber Roll \$6

Avocado & Cucumber

🌶️ Spicy California Roll \$6

Avocado, crab cake, cucumber, crispy crumb & spicy sauce

Boston Roll \$7

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 \$9.5

Deep fried tuna & crab cake with spicy sauce

Tempura Roll \$11

Deep fried shrimp, tobiko, avocado & cucumber

Fuji Roll \$ 8

Inari, cream cheese, tempura bit top with avocado

🌶️ Dynamite Roll \$12

Deep fried shrimp, tobiko, avocado, crab cake & cucumber with spicy sauce

Rainbow Roll \$12

Tuna, salmon, unagi, shrimp & avocado on top of a California roll

Green Dragon \$14

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 barbecued eel

Snow Mountain \$ 14

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

Volcano \$ 15

Smoke salmon, avocado, cream cheese, tobiko and green onion



Sushi Pizza

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

🌶️ Assorted Fish Pizza \$10

🌶️ Tuna Pizza \$11

🌶️ Salmon Pizza \$10

🌶️ Crab Cake Pizza \$10

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

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 \$28

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, Oil fish, Shrimp

Chicken Teriyaki \$16

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

Beef Teriyaki \$26

Grilled AAA Sirloin steak, pan fried assorted vegetables served with teriyaki sauce

Salmon Teriyaki \$18

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

Torikatsu Dinner (Chicken Cutlet) \$16

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

Tempura Moriawase \$17

Deep fried shitake mushroom & assorted vegetables, served with tempura sauce

Vegetarian Tempura Dinner \$16

Deep fried shitake mushroom & assorted vegetables, served with tempura sauce.

Beef

Pepper beef \$14

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

Garlic Beef \$14

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

Lemongrass Beef \$14

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

Ginger Beef \$14

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

Basil Beef \$14

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

Beef with Oyster Sauce \$14

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

Beef with Chinese Broccoli \$14

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

Beef with Canadian Broccoli \$14

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

Beef in Thick Curry Peanut Sauce \$15

(Panang Curry)

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

BBQ Beef Ribs \$16

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

Chicken

Spicy Basil Chicken \$14

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

Ginger Chicken \$14

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

Lemongrass Chicken \$14

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

Mango Chicken \$15

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

Orange Cashew Nut Chicken \$15

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

Peanut Sauce Chicken \$14

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

Thai Sautéed Chicken \$14

Chicken breast in a peanut sauce on top of crispy spinach

General Tao Chicken \$15

Chicken with spicy sweet and sour sauce

Curry

Curry prepared with Chicken, Beef or Vegetables \$14, Tiger Shrimp \$15, Seafood \$16
with your choice of steamed 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

Vegetables

- Bok Choy in Garlic Sauce \$11**
Shanghai bok choy stir fried with fresh garlic.
- Mixed Vegetables \$11**
Stir fried snow peas, black mushrooms, broccoli, carrots, tofu, baby corn and bok choy
- Chinese Broccoli with Oyster Mushroom \$11**
Stir fried Chinese broccoli, tofu and oyster mushrooms in garlic chilli sauce with a touch of basil
- Thai Spicy Eggplant \$11**
Roasted eggplant sautéed in garlic, fresh Thai chilli, green onions, tofu, sweet bell peppers and basil leaves
- Sweet & Sour Tofu \$11**
Sweet pineapple, tofu, cucumber, cherry tomatoes, sweet peppers stir fried with chilli, garlic, lime juice and green onions



Seafood

- Spicy Seafood \$18**
Tiger shrimp, scallops, mussels & squid in Thai sauce with eggplant, bamboo shoots, long beans, sweet bell peppers and basil
- Basil Shrimp \$15**
Black tiger shrimp stir fried in red chilli, garlic sauce with sweet red, and green bell peppers, with a touch of basil
- Garlic Shrimp \$15**
Sautéed tiger shrimp with garlic, white wine, black pepper, soya sauce, oyster sauce, palm sugar and green onions
- Thick Curry Tiger Shrimp \$15**
Tiger shrimp in spicy thick coconut peanut sauce, topped with kaffir lime leaves
- Tamarind Tiger Shrimp \$15**
Tiger shrimps braised in Thai tamarind ginger sauce, green onions, whole dried chilli and sprinkled with roasted onions
- Thai Basil Sauce Fish \$16**
Deep Fried fillet of snapper topped with tiger shrimp, fresh basil, white mushrooms, fresh chilli, onions and bell peppers
- Thai Red Curry Sauce Fish \$16**
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 \$16**
Deep fried fillet of snapper with sweet tamarind, ginger, cherry tomatoes, roasted chilli and spring onions



Rice

*Fried rice prepared with Vegetables \$12, Chicken or Beef \$13
Tiger Shrimp \$15*

- 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 \$15

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

Crab Fried Rice \$15

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

Japanese Chicken Fried Rice \$12

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

Unagi Fried Rice \$14

BBQ Eel sautéed with garlic butter, egg, onion, green onion, carrots and Jasmine rice

Steamed Rice \$2 Coconut Rice \$2



Noodles

*Stir fried noodles prepared with
Beef or Chicken or Vegetables \$12
Tiger Shrimp and Chicken \$13
Tiger Shrimp \$15*

- 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 sautéed 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 sautéed in dark soya sauce with egg and Chinese broccoli

