

# Appetizer

## Thai Spring Roll (2) \$6

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

## Thai Vegetarian Spring Roll \$5

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

## Shrimp Roll (4) \$8

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

## 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 \$8

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

## Assorted Tempura \$8

2 deep fried shrimp & 4 vegetables served with tempura sauce

## Takoyaki \$6

Ball-shaped Japanese snack with diced octopus

## 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

## Mini Sushi Pizza \$8

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

## 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.

## Fried Chicken Wings \$8.5

Bread chicken wings deep fried and serve with chilli sauce.



# 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	—
Shiromi (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	6	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 oil 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

## 🍷 Salmon Pizza \$10

## 🍷 Tuna Pizza \$11

## 🍷 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

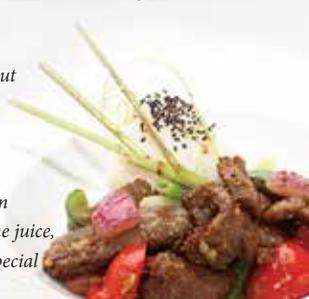
**Beef with Oyster Sauce \$14**  
Tender beef stir fried in oyster sauce and fresh oyster mushrooms, sweet red and green peppers and spring onions

**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

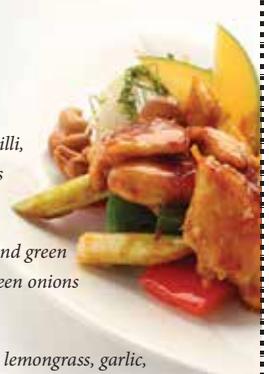
**Mango Chicken \$15**  
Slices of fresh mango and lychee, stir fried with chicken breast in a rich mango sauce and roasted cashew nuts

**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*

