



APPETIZERS

Chicken Satey ^g 8

Grilled marinated chicken served with peanut sauce and cucumber salad.

Chicken Spring Rolls 5

Deep fried minced chicken with lemongrass, mushrooms, carrots and cabbage. Served w/ sweet and sour sauce.

Fried Tofu ^g 5

Deep fried lightly battered tofu. Served with sweet and sour sauce and crushed peanuts on top.

Satey Tofu ^g 5

Deep fried tofu served with peanut sauce and cucumber salad.

Thai Fresh Spring Rolls ^g 5

Marinated minced chicken, rice noodles and basil wrapped in fresh rice paper and served with peanut sauce. (Veggie or Tofu option available)

Thai Gai Tod (Chicken Wings) 5

Thai seasoned deep fried chicken wings. Served with sweet and sour sauce.

Todd Mun 8

Deep fried ground fish mixed with Thai spices served with sweet and sour sauce, cucumber, red onion with crushed peanuts on top.

Crab Rangoon 5

Deep fried wonton wrapped with crab meat, cream cheese and scallions. Served with sweet and sour dipping sauce.

Edamame ^g 5

Gyoza (Dumplings) 6

Pan seared ground pork, scallion and spices in a gyoza wrap.

Veggie Spring Rolls ^g 4

Deep fried, served with sweet and sour dipping sauce.

Vietnamese Fresh Spring Rolls 5

Shrimp, basil and rice noodles wrapped in rice paper. Served with Hoisin sauce and crushed peanuts on top. (\$2 extra to substitute peanut sauce)

Japanese Seaweed Salad 5

Japanese Squid Salad 5

SOUPS

Tom Kha (Coconut Milk Soup) ^g

Chicken, veggies, or tofu 5/8 | Shrimp 6/10
Light coconut milk based broth with galanga, lemongrass, mushrooms and Thai spices.

Tom Yum (Thai Hot and Sour) ^g

Chicken, veggies, or tofu 5/8 | Shrimp 6/10
Simmer of galanga, lemongrass, lime leaf and Thai spice with mushrooms, tomatoes.

Shrimp Ball Soup ^g 5

Shrimp balls, tofu, mushrooms and scallions in chicken broth.

Vegetable Soup ^g 3

Mixed vegetables, tofu and mushrooms in a clear broth.

Miso Soup ^g 3

Tofu, scallions, and seaweed in fish stock.

SALADS

Larb ^g 10

Minced chicken mixed with lime juice, ground rice, red onion, cilantro and scallions. Served on a bed of romaine lettuce.

Som Tumm ^g (Seasonal) 9

Shredded green papaya mixed with lime juice, chili, fish sauce and other spices, sprinkle with crushed peanuts and served cold. (Add shrimp for \$3)

Yum Nua ^g (Beef Salad) 10

Sliced, grilled, marinated beef mixed with fish sauce, lime juice, red chili, shallots, green onion, cilantro, scallions and ground rice on romaine lettuce.

Yum Ma Mung ^g (Mango Salad) 9

Shredded unripened mango mixed with lime juice, fish sauce, scallions and cilantro. A seasonal dish, served cold.

House Salad ^g with miso ginger dressing 5

CURRY Served with white rice or noodles

Tofu/Veggies 9 | Beef 10 | Shrimp 11

Chicken (White meat only) or Pork 10

Combination 13 | Seafood 14

Gang Dang ^g

Red curry paste w/coconut milk, bamboo shoot, bell peppers, and basil.

Gang Kiew Wan ^g

Green curry paste w/coconut milk, bell peppers, eggplant, peas and basil.

Gang Kua ^g

Red curry paste, coconut milk, basil, pineapple, cherry tomatoes, bell peppers and tamarind.

Panang ^g

Panang curry paste, coconut milk, bell peppers, and peas

FRIED RICE Topped with cilantro

Tofu/Veggies 9 | Beef 10 | Shrimp 11

Chicken (White meat only) or Pork 10

Combination 13 | Seafood 14 | Fried egg add \$2

Pineapple Fried Rice

With peas, carrots, onions, egg, pineapple and house sauce.

Thai Fried Rice

With egg, onions, green onion, tomato and tomato sauce.

Sriracha Fried Rice

With sriracha sauce, onions, peas, carrots, broccoli, corn and egg.

Plain Fried Rice

With light brown sauce, peas, carrots, corn, onions and egg.

NOODLES No rice

Tofu/Veggies 9 | Beef 10 | Shrimp 11

Chicken (White meat only) or Pork 10

Combination 13 | Seafood 14

Guay Tiew Tom Yum ^g 14

Thin rice noodles with tom yum broth, shrimp, shrimp balls, calamari, bean sprouts, scallions, fried garlic and cilantro. (Substitute wide noodles for \$2 extra)

Pad Kee Mao

Wide rice noodles cooked with chili basil, tomatoes, onions and bell peppers.

Pad See Ew

Wide rice noodles with soy sauce, broccoli, carrots and egg. (Add Chinese broccoli for \$2 extra)

Pad Thai ^g

Rice noodles cooked with egg, green onions, bean sprouts and our signature sauce topped with crushed peanuts. (Substitute WOON SEN-glass noodles for \$2 extra)

Pho (Vietnamese Style) ^g

Rice noodles with chicken, chicken broth, fried garlic, scallions and cilantro. Served with basil, bean sprouts, lime and jalapeños.

STIR FRIED Served with white rice

Tofu/Veggies 9 | Beef 11 | Shrimp 11

Chicken (White meat only) or Pork 10

Combination 13 | Seafood 14

Pad Cashew ^g

With mushrooms, onions, green onions and red bell peppers.

Pad Ka Prow

With basil, chili, onions, mushrooms and bell peppers. (Add ground chicken for \$2 extra)

Pad Pak ^g

Broccoli, carrots, celery, napa and mushrooms in a light sauce for a healthier dining option.

Pad Phed

Red chili paste cooked with bamboo shoots, onions, green and red bell peppers.

BEVERAGES

Diet Coke, Coke, Sprite - 1 refill 2.95

Lemonade - 1 refill 2.95

Thai Iced Tea, Thai Iced coffee - no refill 3.50

Hot Green Tea - 2.95

Iced tea - 1 refill 2.95

SIDES

Brown Rice 2

Peanut Sauce 2/3

Sweet & Sour Sauce 2/3

Curry Sauce 5

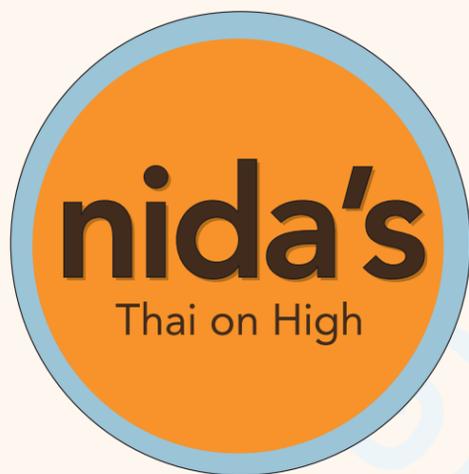
Steamed Rice/Noodles 2

Sticky Rice 3

Steamed Woon Sen 3

Cucumber Salad 2/3

spicy
^g Gluten Free



SUSHI	Nigiri 1 piece	Sashimi 5 Pieces
Crab Stick	1.75	8.00
Ebi (Cooked shrimp)	2.25	
* Hamachi (Yellowtail)	2.50	12.00
Kani (Crab)	2.50	12.00
* Maguro (Red tuna)	2.50	12.00
Masago (Smelt roe)	2.00	
* Sake (Salmon)	2.50	11.00
* Spicy Tuna	2.75	
Smoked Salmon	2.50	12.00
Tamago (Cooked egg)	1.75	
Tobiko (Red or green fish roe)	2.00	
Unagi (BBQ eel)	2.50	12.00

STANDARD ROLLS

Alaskan Smoked salmon, avocado and masago.	6.00
California Crab stick, cucumber and avocado. with real crab for 2.95 extra add spicy mayo for \$1.00 extra	5.00
* Negi Hamachi Yellowtail and scallion.	6.50
Philly Smoked salmon, cream cheese and cucumber.	6.50
* Salmon	5.00
Shrimp California Shrimp, cucumber and avocado. add spicy mayo for \$1.00 extra	5.50
* Spicy Salmon With japanese spice and cucumber.	6.00
* Spicy Tuna With spice, mayo and cucumber.	6.50
* Spicy Yellowtail With spice and scallion.	6.95
* Tekka Maki (Tuna)	5.00
Unagi Bbq eel with cucumber.	7.00

VEGGIE ROLLS

Asparagus Tempura	5.00
Avocado	4.00
Kappa Maki (Cucumber)	4.00
Marinated Shiitake Mushroom	4.00
Fried Sweet Potato	4.00
Veg Futomaki Cucumber, carrot, avocado and asparagus.	6.50
Upgrade for \$1 each Spicy Mayo Soy Wrap Brown Rice Eel Sauce	

COMBOS No Substitutions

Roll Deluxe 3 pcs ea. tuna-salmon-ca, sp ca-tuna-salmon.	14.00
Tuna Deluxe Spicy tuna roll, tuna roll, 2 nigiri and 3 sashimi.	19.00
Super Salmon Salmon roll, spicy salmon roll and 4 nigiri.	18.00
Nida's Combo Chef's choice of 3 pieces ca, 3 pieces spicy tuna roll, 8 nigiri	19.00
Sashimi Lover	19.00
Veggie Combo Rolls Individual cucumber, avocado, mushroom and carrot rolls.	20.00

SPECIALTY ROLLS

Buckeye Eel, crab stick, cucumber, tamago and walnut.	12.00
Caterpillar Unagi roll topped with avocado.	12.00
* Double Spicy Tuna Spicy tuna roll topped with spicy tuna.	11.00
* 1/2 Healthy Fried sweet potato, asparagus, cream cheese roll topped with tuna, salmon and white tuna.	12.00
* Amazing Roll Crab stick tempura with avocado and cream cheese roll topped with spicy tuna, tobiko and eel sauce.	12.00
King of California Real crab leg, shrimp, cucumber, avocado and roe.	9.75
* Rainbow California roll topped with a variety of fish.	15.00
* Red Dragon Eel roll topped with spicy tuna, eel sauce and spicy mayo.	12.00
* American Tuna Tuna, avocado, crispy flakes roll topped with tuna, avocado, spicy mayo and tobiko.	12.00
* Jalapeño Roll Fresh yellowtail with scallion, cucumber, and jalapeño pepper topped with yellow tail.	12.00
Spicy Baked Scallop With Japanese spice, mayo and topped with roe.	14.00
Spicy Thai Crab, shrimp tempura, Thai sauce, asparagus and cream cheese.	12.00
* Sunshine Spicy salmon in soy paper and topped with salmon.	12.00
* 3 Companies 3 types of fish, 3 types of fish roe, and sauces.	12.00
* Spicy Companion Salmon with spice and avocado inside topped with spicy tuna, wasabi tobiko.	12.00
* HEART ATTACK Spicy tuna, cream cheese, jalapeño, drizzled with eel sauce and spicy mayo, the whole roll is then deep fried.	12.00

DEEP FRIED ROLLS

Crunchy California Deep fried whole roll in temp batter.	6.50
Crunchy Spicy Tuna Deep fried whole roll in temp batter.	8.00
Shrimp Tempura Fried batter shrimp with roe, cream cheese.	8.00
Spider Fried whole soft shell crab with cucumber, avocado and roe.	12.00
Tempura Dragon Shrimp tempura, cream cheese roll topped with spicy tuna.	13.00
Tempura BLACK Dragon Shrimp tempura roll topped with eel and eel sauce.	13.00