

# APPETIZERS

<b>CHICKEN OR VEGETABLE EGG ROLLS</b>	<b>\$ 4.50</b>
Egg rolls stuffed with or without chicken, cabbage, carrot, peanut butter & deep-fried served with sweet & sour sauce.	
<b>CRAB RANGOON</b>	<b>\$ 6.25</b>
Homemade daily cream cheese & crabmeat wrapped w/wonton skins.	
<b>EDAMAME *</b>	<b>\$ 4.00</b>
Boiled healthy soybeans lightly salted.	
<b>FRIED TOFU *</b>	<b>\$ 4.75</b>
Deep-fried bean curd cake along with our own spicy peanut-sweet & sour sauce.	
<b>FRIED WONTON</b>	<b>\$ 5.25</b>
Deep-fried crispy shrimp-filled wonton served with sweet & sour sauce.	
<b>CHICKEN WING <i>New</i></b>	<b>\$ 6.75</b>
Deep-fried battered marinated chicken wing served with our delicious spicy sauce.	
<b>POT STICKERS</b>	<b>\$ 6.25</b>
Pan-fried pastry filled with a mixture of chicken and vegetable served with spicy soy sauce.	
<b>POT STICKERS VEGETABLE</b>	<b>\$ 6.25</b>
Pan-fried pastry filled with corn, celery and cabbage served with spicy soy sauce.	
<b>SATAY CHICKEN</b>	<b>\$ 7.50</b>
Chicken on wooden skewers served with our famous peanut sauce & cucumber salad.	



Satay Chicken



Tiparos Platter

<b>SPICY BEEF *</b>	<b>\$ 7.50</b>
Skewered grilled marinated beef in Thai herbs served with siracha sauce & cucumber salad.	
<b>SHRIMP IN BLANKETS</b>	<b>\$ 6.95</b>
Deep-fried marinated shrimps in rice paper served with our distinctive sauce.	
<b>SHRIMP DUMPLINGS</b>	<b>\$ 6.50</b>
Steamed imperial shrimp appetizer served w/brown cooked garlic & spicy soy sauce.	
<b>SOFT SHELL CRAB (2)</b>	<b>\$11.00</b>
Deep-fried soft shell crab with house special sauce.	
<b>TEMPURA SHRIMP &amp; VEGETABLE</b>	<b>\$ 8.75</b>
Deep-fried tempura battered (Big shrimps, sweet potatoes, bell peppers, broccoli) served with sweet & sour sauce.	
<b>TIPAROS PLATTER</b>	<b>\$13.95</b>
Assortment of appetizers including crab rangoons, shrimp dumplings, pot stickers, chicken egg roll and fried wonton served with special sauce.	
<b>TOD MUN PLA</b>	<b>\$ 8.50</b>
Golden fried spicy fish cakes served with spicy peanut cucumber sauce.	
<b>THAI SPRING ROLLS</b>	<b>\$ 5.50</b>
Fresh salad-filled rolls with steamed bean sprouts, fresh cucumbers, cooked tofu, scrambled egg, covered with plum sauce, peppers & green onion.	
<b>VIETNAMESE SPRING ROLLS *</b>	<b>\$ 6.95</b>
Rice paper wrapped around steamed shrimp, noodles, egg, lettuce, basil leaves, cucumber & served with homemade spicy bean sauce.	



Tod Mun Pla (Fish Cake)



Vietnamese Spring Rolls

# SOUPS (Small size available, please ask)

<b>MISO SOUP</b>	<b>\$ 2.95</b>
Seaweed, soft tofu & scallion in soybean soup.	
<b>RICE SOUP CHICKEN *</b>	<b>\$ 7.25</b>
Thai jasmine rice, fresh white meat chicken, celery cooked in clear broth & topped with green onion, cilantro & cooked garlic.	
<b>BEAN CAKE SOUP *</b>	<b>\$ 7.50</b>
Bean curd cake soup with or without chicken and vegetables.	

# SALADS

<b>CUCUMBER SALAD *</b>	<b>\$ 3.25</b>
Fresh cut cucumber with onion and a mild sweet & sour dressing.	
<b>SEAWEED SALAD</b>	<b>\$ 4.95</b>
Green seaweed in sesame oil with cucumber.	
<b>HOUSE SALAD *</b>	<b>\$ 5.25</b>
Fresh spinach, lettuce, carrot, cucumber, tomato, red bell pepper. Served with house dressing.	
<b>SOM TUM * (PAPAYA SALAD)</b>	<b>\$ 7.75</b>
An old fashioned salad, shredded green fresh imported papaya mixed with green beans, tomatoes, peanuts in a tasty house dressing.	
<b>LAB KAI * </b>	<b>\$ 8.50</b>
Minced chicken, red & green onion, lemon grass, cilantro, dried ground chili with lemon juice.	
<b>NAEM SOD KAI * </b>	<b>\$ 8.50</b>
Steamed chicken dropped with lemon juice, fresh ginger, roasted peanuts, green and red onions, cilantro, dried hot peppers and garnished.	



Seaweed Salad



Yum Nue

\* = *Gluten Free Dishes*

<b>TOM YUM CHICKEN * (HOT &amp; SOUR SOUP) </b>	<b>\$ 7.95</b>
Hot & sour soup with chicken, straw mushrooms, citrus leaves, onions & herbs in lemon grass broth.	
<b>TOM KHA CHICKEN * (CHICKEN COCONUT MILK SOUP)</b>	<b>\$ 7.95</b>
Sliced chicken in a savory broth of coconut milk, galangal root, straw mushrooms, citrus leaves, herbs in lemon grass broth.	
<b>NAM TOK * (BEEF SALAD) </b>	<b>\$ 8.95</b>
Broiled sliced tender beef splashed with lemon juice, green onions, fine roasted rice and hot peppers.	
<b>YUM NUE * (BEEF &amp; CUCUMBER SALAD) </b>	<b>\$ 8.95</b>
Medium broiled, sliced beef mixed with cucumber, tomatoes, red & green onion in our seasoning.	
<b>YUM WOON SEN * (BEAN THREAD SALAD) </b>	<b>\$ 8.50</b>
Gently boiled crystal noodles, mixed with lemon juice, coconut milk, chicken, red & green onions and hot peppers.	
<b>SHRIMPS SALAD *</b>	<b>\$ 9.00</b>
A mixture of shrimp, fresh apple, lettuce, celery, pineapple, tomatoes and carrot topped with lemon-mayo dressing.	




Papaya Salad (Som Tum)





Shrimps Salad

# TIPAROS' SPECIAL

(Served with Jasmine rice, Brown rice is \$1.00 extra)

**SHRIMP PEAPODS**  **\$ 11.25**  
Stir-fried shrimps with peapods, tomatoes and red bell peppers in oyster sauce.

**PLA DUK PAD PED**  **\$ 11.25**  
Deep-fried catfish fillet then pan-fried with spicy red curry sauce.

**HOT & SPICY SEAFOOD**  **\$ 11.95**  
Stir-fried seafood combo with bamboo shoots, basil leaves & eggplant in red curry.



Shrimps Peapods



Pla Duk Pad Ped

**SEAFOOD COMBINATION** **\$ 11.95**  
Stir-fried seafood combo, fresh vegetables with oyster sauce.

**CHICKEN OR BEEF TERIYAKI** **\$ 12.95**  
Grilled marinated chicken or beef served with teriyaki sauce & salad.

**SALMON TERIYAKI** **\$ 15.95**  
Broiled salmon topped w/homemade teriyaki sauce, served with green salad.



Seafood Combination



Salmon Teriyaki

## SIDE ORDER

**JASMINE RICE SMALL** (FOR 1 PERSON) **\$ 1.00**  
**JASMINE RICE LARGE** (FOR 2 OR 3 PERSONS) **\$ 2.00**  
**NOODLE THIN OR LARGE** (STEAMED) **\$ 3.00**  
**BAMEE NOODLE** (STEAMED) **\$ 3.00**

**BROWN RICE** (SMALL) **\$ 1.95**  
**BROWN RICE** (LARGE) **\$ 3.75**  
**SUSHI RICE** **\$ 2.00**  
**PEANUT SAUCE** **\$ 2.50**

## ENTREES


*Substitute Chicken or Beef or Tofu to Shrimp add \$ 2.00*

*Additional of Chicken or Tofu or Veggie add \$ 1.5 0, Beef \$ 2.00, Shrimps \$ 3.00*

*Rice is not including with entrée.....  
But available as side order*

**1. PEPPER STEAK** **\$ 8.95**  
Stir-fried beef or chicken, bell peppers, onion, mushrooms, peapods and oriental vegetables in a tasty gravy.

**2. CHOP SUEY** **\$ 8.75**  
Stir-fried beef or chicken w/bean sprout & oriental vegetables in special sauce.


**3. ALMOND BEEF**  **\$ 8.95**  
Superior stir-fried beef with green onion, almonds, water chestnuts, straw mushrooms and dried hot peppers.


**4. RAMA CHICKEN \*** **\$ 8.75**  
Sliced chicken breast on a bed of crisp steamed broccoli topped with famous Tiparos peanut sauce.

**5. CHICKEN PEPPER & GARLIC** **\$ 8.95**  
Stir-fried chicken with fresh garlic, white ground pepper & sweet soy sauce.

**6. ROASTED DUCK** **\$ 9.00**  
Roasted duck with special sauce and herbs on a bed of collar greens.

**7. SPICY BASIL FRIED RICE**  **New** **\$ 8.75**  
Stir-fried chopped chicken or sliced beef with fresh garlic, basil leaves, Thai Chili and Jasmine rice.

**8. HOT & SPICY WITH MEAT**  **\$ 8.75**  
Stir-fried chicken or beef with hot peppers, white onions & bamboo shoots in spicy sauce.

**9. SPICY BASIL LEAVES WITH MEAT**  **\$ 8.75**  
Stir-fried chopped chicken or sliced beef with fresh garlic, basil leaves, tomatoes, mushrooms and hot pepper in spicy sauce.

**10. OYSTER BEEF** **\$ 8.95**  
Stir-fried beef, mushrooms, white onion and ginger with imported oyster sauce.

**11. CURRY FRIED RICE \*** **\$ 8.75**  
Stir-fried rice, chicken or beef with curry powder and white onions.

**12. FRIED RICE** **\$ 8.75**  
Thai fried rice with your choice of chicken or beef with eggs, green peas & carrot, white and green onion.



Pepper Steak Beef




Roasted Duck

**\* = Gluten Free Dishes**


**13. SWEET & SOUR \*** **\$ 8.75**  
Stir-fried chicken or beef with fresh vegetables in sweet & sour sauce.


**14. MIXED VEGETABLES \*** **\$ 8.75**  
Stir-fried plain fresh vegetables or tofu (Vegetarian) or with chicken or beef.


**15. CASHEW CHICKEN**  **\$ 8.95**  
Stir-fried boneless chicken with peapods, bell peppers, pineapple, straw mushrooms, dried hot peppers and cashew nuts.


**16. YOUNG CORN CHICKEN \***  **\$ 8.95**  
Stir-fried boneless chicken in medium spicy sauce with sliced mushrooms, carrots, peapods, bamboo shoots and young corn.


**17. BEEF & BROCCOLI** **\$ 8.95**  
Stir-fried marinated beef & broccoli with a pinch of ginger in oyster sauce.


**18. HOT FRIED CURRY \***  **\$ 8.95**  
Chicken or beef cooked in full flavor with coconut milk, Thai curry paste, bamboo shoots, basil leaves and hot peppers.

**19. GINGER CHICKEN**  **\$ 8.95**  
Sautéed sliced chicken breast with shredded fresh ginger, straw mushrooms, white and green onions and hot peppers.

**20. PANANG BEEF (BEEF CURRY) \***  **\$ 8.95**  
A fragrantly roasted beef curry with an ancient secret flavor mixture of spices and ground peanuts.

**21. MILD CURRY CHICKEN \***  **\$ 8.95**  
Yellow coconut milk curry chicken with potatoes, green peas & carrots.

**22. GREEN CURRY \***  **\$ 8.95**  
A special Thai green curry and coconut milk (chicken or beef) with eggplant, green peas & carrots, basil leaves and hot peppers.

**23. MUSSAMAN \***  **\$ 8.95**  
Chicken or beef cooked with white onion, pineapple, tomatoes, potatoes & peanuts in traditional homemade curry. Delicious!



Spicy Basil Leaves



Green Curry



# NOODLE ON PLATES

24. PAD THAI \* (THAI STYLE NOODLES)

\$ 8.00

Thin rice noodles with tofu, egg stir-fried in a sweet & sour tamarind sauce, bean sprouts, green onion served w/ ground peanuts & lemon.
25. PAD KHEE MAO (SPICY CRAZY NOODLES) 

\$ 9.00

Stir-fried large rice noodles with chicken, peapods, carrots, sweet basil leaves, bean sprout, tomato and hot pepper.
26. PAD WOON SEN \* (Stir-fried Bean thread)

\$ 9.00

Stir-fried crystal noodles with chicken, egg, onion, baby corn, peapods, carrots, straw mushrooms and bean sprouts.
27. PAD SEE EIW

\$ 9.00

Stir-fried large rice noodles with chicken or beef, egg, collard green and sweet soy sauce.
28. TIPAROS' NOODLE DELIGHT

\$ 9.00

Stir-fried large rice noodles with tofu, fresh garlic, bean sprouts, green onion and soy sauce.

29. LARD NAR (LARGE NOODLE WITH GRAVY)

\$ 9.75

Large rice noodles stir-fried and topped with delicious old-fashion gravy including shrimps and collard greens.
30. SINGAPORE NOODLES \*

\$ 9.75

Stir-fried thin rice noodles, vegetables, shrimp & squid with curry powder.
31. GOLDEN NOODLES

\$ 9.25

Stir-fried egg noodles with chicken, straw mushrooms, egg, peapods, carrots & green onion.
32. YAKISOBA

\$ 9.25

Stir-fired Japanese soba noodles with chicken, vegetables in yakisoba special sauce.

\* = *Gluten Free Dishes*



Pad Thai Noodles



Pad See Eiw Beef




Golden Noodles



Yakisoba

# NOODLE SOUP IN BOWLS

33. TOM YUM NOODLES SOUP 

\$ 8.50

Sweet-sour & spicy thin rice noodles, sliced chicken, crispy shrimp wonton, bean sprouts, green onions, cilantro, chopped peanuts & chili sauce.
34. BAMEE & B.B.Q. PORK SOUP \*

\$ 8.50

Steamed egg noodles served over bean sprouts in soup and topped with BBQ pork, cooked garlic, green onions and cilantro.
35. WONTON & B.B.Q. PORK SOUP

\$ 8.50

Homemade shrimp wonton steamed served over bean sprouts in soup, topped with BBQ pork, cooked garlic, green onions and cilantro.
36. RICE STICK NOODLE SOUP \*

\$ 8.50

Sliced chicken or beef served over rice vermicelli noodles in a seasoned broth with bean sprouts, cook garlic, green onions and cilantro.

37. SUKIYAKI WITH CHICKEN SOUP \*

\$ 8.75

A mixture of crystal noodles, chicken, carrots, green onions, celery, napa cabbage and egg in SUKIYAKI broth. Delicious!
38. UDON NOODLES SOUP

\$ 8.75

Japanese style Udon noodles with chicken or beef with dashi broth.



Tom Yum Noodle Soup



Sukiyaki Soup

# NOODLE NO SOUP IN BOWLS

39. BAMEE & B.B.Q. PORK NO SOUP \*

\$ 8.50

Steamed egg noodles served over bean sprouts and topped with BBQ pork, cooked garlic, green onions and cilantro.
40. WONTON & B.B.Q. PORK NO SOUP

\$ 8.50

Homemade shrimp wonton steamed served over bean sprouts and topped with BBQ pork, cooked garlic, green onions and cilantro.
41. RICE STICK NOODLE NO SOUP \*

\$ 8.50

Sliced chicken or beef served over rice vermicelli noodles with bean sprouts, cook garlic, sweet soy sauce, green onions and cilantro.



Bamee & B.B.Q. Pork

*Only healthy 100% cholesterol free vegetable oil is ever used.  
Our dishes can be catered to individual taste.  
For VEGETARIANS most items can be prepared without meat.  
If you have a desire for something not on the menu, please ask!*

*We reserved the right to add 18% gratuity with party of 6 or more.  
A maximum of 5 credit cards per party/ per table  
Minimum charge for credit card is \$10.00  
.....no checks accepted. Thank you.  
When using any discount offers,  
.....only CASH will be accepted for payment*

# Sushi Bar Hour

MON. – FRI. OPEN AT 11:00 A.M.

SAT. – SUN. OPEN AT 4:00 P.M.

## JAPANESE STARTER

<b>Gomae *</b>	<b>\$ 5.25</b>
Boiled green spinach topped with homemade sesame dressing	
<b>Lomi Lomi Salmon * <i>New</i></b>	<b>\$ 8.00</b>
Halfed avocado filled with a mixture of spicy fresh Scottish salmon, masago, tomatoes, green onion and splashed lemon juice.	
<b>Seafood Salad *</b>	<b>\$12.00</b>
Tuna, Salmon, Octopus, Shrimp, White Fish and avocado with ponzu sauce.	
<b>Tuna Salad *</b>	<b>\$11.00</b>
Tuna, avocado and tomatoes in ponzu sauce.	
<b>Tuna Takashi *</b>	<b>\$15.00</b>
Seared Tuna, asparagus, baby spinach, black pepper, lady sprout, brown garlic & wasabi mayo.	
<b>Tuna Tar Tare *</b>	<b>\$10.00</b>
Spicy! Spicy tuna with assorted Caviars.	



Tuna Takashi



Tuna Tar tare

## NIGIRI (WITH RICE) SASHIMI (WITHOUT RICE) 1 PIECE PER ORDER

<b>Amaebi – Sweet Shrimp*</b>	<b>\$ 3.00</b>
<b>Ebi – Cooked Shrimp*</b>	<b>\$ 2.50</b>
<b>Hamachi – Yellowtail *</b>	<b>\$ 3.00</b>
<b>Hokkigai – Arctic Clam *</b>	<b>\$ 2.50</b>
<b>Hotate – Scallop*</b>	<b>\$ 3.00</b>
<b>Ika – Squid*</b>	<b>\$ 2.50</b>
<b>Ikura – Salmon roe *</b>	<b>\$ 3.00</b>
<b>Inari – Soy bean pocket *</b>	<b>\$ 2.00</b>
<b>Kani – Crabmeat</b>	<b>\$ 2.50</b>
<b>Madai – Japanese Snapper *</b>	<b>\$ 3.00</b>
<b>Maguro – Fresh Tuna*</b>	<b>\$ 3.00</b>
<b>Masago – Smelt Roe *</b>	<b>\$ 2.50</b>
<b>Nama Sake – Fresh Salmon*</b>	<b>\$ 2.75</b>
<b>Saba – Mackerel*</b>	<b>\$ 2.50</b>
<b>Sake – Smoked Salmon*</b>	<b>\$ 2.75</b>
<b>Shiro Maguro – Super White Tuna*</b>	<b>\$ 2.75</b>
<b>Suzuki – Sea Bass*</b>	<b>\$ 2.50</b>
<b>Tako – Octopus*</b>	<b>\$ 2.75</b>
<b>Tamago – Japanese omelet *</b>	<b>\$ 2.00</b>
<b>Tobiko – Flying Fish Egg</b>	<b>\$ 2.50</b>
<b>Unagi – BBQ Eel</b>	<b>\$ 2.75</b>



Crunchy Spicy Tuna



Spider Maki



Summer Maki



Fantasy Maki

**EXTRA SPICY MAYO SAUCE OR EEL SAUCE \$ 1.00**

**EXTRA WASABI OR SUSHI GINGER \$1.00**

## CLASSIC MAKI MONO

**Hand Roll or Brown Rice Available upon request  
add \$1.00/roll, Make with Soy paper add \$0.50/roll**

<b>Alaskan Maki *</b>	<b>\$ 7.25</b>
Snow crab, fresh Scottish salmon with avocado	
<b>Boston Maki *</b>	<b>\$ 7.25</b>
Tuna with avocado.	
<b>California Maki</b>	<b>\$ 7.00</b>
Kani Kama, avocado & cucumber.	
<b>Crunchy California Maki</b>	<b>\$ 8.00</b>
Kani Kama, avocado, cucumber topped with crunchy outside, spicy mayo & unagi sauce	
<b>Crunchy Spicy Tuna Maki</b>	<b>\$ 8.00</b>
Spicy Tuna with crunchy inside & outside topped with spicy mayo & unagi sauce.	
<b>Crunchy Shrimp Maki</b>	<b>\$ 8.00</b>
Shrimp tempura, cucumber, avocado & spicy mayo topped with crunchy outside, spicy mayo sauce & unagi sauce.	
<b>Ebi Kyu Maki *</b>	<b>\$ 7.00</b>
Cooked shrimp with cucumber.	
<b>Ebi Tempura Maki</b>	<b>\$ 7.25</b>
Shrimp tempura, cucumber, avocado & spicy mayo topped with unagi sauce.	
<b>Futo Maki</b>	<b>\$ 7.00</b>
Kani kama, tamago, shitake mushroom, cucumber.& avocado	
<b>Hamachi Jalapeno Maki *</b>	<b>\$ 7.00</b>
Yellowtail, scallions & jalapeno.	
<b>Nama Sake Maki *</b>	<b>\$ 6.50</b>
Fresh Scottish Salmon.	
<b>Neki Hamachi Maki *</b>	<b>\$ 6.50</b>
Yellowtail with scallions.	
<b>Neki Shiro Maguro Maki *</b>	<b>\$ 6.50</b>
Escolar with scallions.	
<b>Philadelphia Maki *</b>	<b>\$ 7.25</b>
Smoked salmon, cream cheese & avocado.	
<b>Salmon Avocado Maki *</b>	<b>\$ 7.25</b>
Fresh Scottish Salmon with avocado.	
<b>Salmon Skin Maki</b>	<b>\$ 7.25</b>
Deep-fried salmon skin & cucumber top with unagi sauce.	
<b>Spicy Scallop Maki *</b>	<b>\$ 7.75</b>
Scallop, masago, cucumber, scallions topped with spicy sauce.	
<b>Spider Maki</b>	<b>\$10.00</b>
Soft shell crab, masago, avocado, cucumber & spicy mayo topped with unagi sauce.	
<b>Summer Maki *</b>	<b>\$10.00</b>
Fresh tuna, Hamachi, Escolar, avocado, cucumber, masago, jalapeno, spicy mayo & cilantro w/splashed lemon & chili oil.	
<b>Spicy Tako Maki *</b>	<b>\$ 7.25</b>
Tako, asparagus, cucumber, jalapeno & cilantro topped with spicy mayo sauce.	
<b>Spicy Tuna Maki *</b>	<b>\$ 7.25</b>
Tuna mixed with spicy sauce & masago.	
<b>Tekka Maki *</b>	<b>\$ 6.50</b>
Fresh Tuna.	
<b>Una Q Maki</b>	<b>\$ 7.25</b>
Cooked Eel with cucumber topped with unagi sauce.	

## VEGETARIAN MAKI

<b>Asparagus Maki *</b>	<b>\$ 5.00</b>
<b>Avocado Maki *</b>	<b>\$ 5.00</b>
<b>Kappa Maki *</b>	<b>\$ 5.00</b>
Cucumber Maki	
<b>Kumpyo Maki *</b>	<b>\$ 5.00</b>
Gound	
<b>Oshinko Maki *</b>	<b>\$ 5.00</b>
Pickled daikon	
<b>Shitake Maki</b>	<b>\$ 5.00</b>
Marinated Japanese mushroom	
<b>Sweet Potato Maki</b>	<b>\$ 7.50</b>
Sweet potatoes tempura, avocado, cream cheese, spicy mayo topped with unagi sauce.	
<b>Veggie Maki *</b>	<b>\$ 6.50</b>
Asparagus, avocado, cucumber, kumpyo & shitake mushroom	



SPECIAL MAKI MONO

<b>Caterpillar Maki</b>	\$ 13.00
Unagi, cucumber, cilantro topped with avocado, unagi sauce.	
<b>Crazy Maki</b>	\$ 14.50
Tuna, Hamachi, Kani Kama, ginger, cucumber, jalapeno & masago outside.	
<b>Dragon Maki</b>	\$ 13.00
Shrimp tempura topped with avocado and unagi & unagi sauce.	
<b>Fantasy Maki</b>	\$ 15.00
Lobster salad, cucumber, crunchy, topped w/salmon, tuna, spicy mayo & assort tobiko.	
<b>Godzilla Maki</b>	\$ 15.00
Shrimp tempura, cream cheese, avocado, spicy mayo topped with special tempura flake & tobiko.	
<b>Monster Maki</b>	\$ 14.00
Shrimp tempura, scallions, avocado, cream cheese topped with black tobiko, tempura flake, wasabi mayo & unagi sauce.	
<b>Rainbow Dragon Maki</b>	\$ 17.00
Shrimp tempura, avocado, cucumber topped with tuna, salmon, hamachi, ebi, unagi & assorted tobiko.	
<b>Rainbow Maki</b>	\$ 14.00
California maki topped with tuna, salmon, white fish & avocado.	
<b>Salmon Lover *</b>	\$ 16.00
Smoked Salmon, asparagus, cream cheese topped with fresh salmon & Ikura (Salmon Roe).	
<b>Sunrise Maki</b>	\$ 14.00
Kani Kama, avocado, cucumber, spicy mayo & fresh salmon topped with masago.	
<b>Tiger Maki</b>	\$ 13.00
Crispy salmon skin, cilantro, cucumber topped with fresh salmon & unagi sauce.	
<b>Volcano Maki <i>New</i></b>	\$ 14.00
Spicy tuna, avocado, cream cheese, jalapeno topped with a mixture of tempura shrimp, masago, spicy mayo and unagi sauce.	
<b>Winter Maki</b>	\$ 15.00
Grilled scallop, grilled squid, tako, scallions, cilantro, jalapeno topped with tempura flake & wasabi mayo.	
<b>Maki Set **</b>	\$ 22.00
Alaskan Maki, Boston Maki, California Maki & Philadelphia Maki.	
<b>Maki Superior Set **</b>	\$ 25.00
Ebi Tempura Maki, Salmon Maki, Spicy Tuna Maki & Spider Maki.	

\*\* = Discount does not apply, No substitution



Salmon Lovers



Rainbow Dragon Maki

SUSHI & SASHIMI

<b>Chirashi *</b>	\$ 19.00
Assorted sliced fish served over a bed of sushi rice	
<b>Sashimi Appetizer *</b>	\$ 19.00
9 pieces assorted fresh fishes	
<b>Sashimi Deluxe *</b>	\$ 30.00
15 pieces assorted fresh fishes	
<b>Sushi Platter *</b>	\$ 19.00
7 pieces of sushi (chef selected) and California roll	
<b>Sushi Deluxe *</b>	\$ 30.00
10 pieces of sushi (chef selected) and Spicy Tuna roll	
<b>Sushi &amp; Sashimi Deluxe *</b>	\$ 30.00
9 pieces of sashimi and 6 pieces of nigiri	
<b>Nama Sake Don *</b>	\$ 18.00
Fresh salmon served over a bed of sushi rice	
<b>Tekka Don *</b>	\$ 19.00
Fresh Tuna served over a bed of sushi rice	
<b>Unagi Don</b>	\$ 17.00
BBQ eel served over a bed of sushi rice	



Sushi Deluxe



Sashimi Deluxe

SUSHI LUNCH SPECIAL (EXCLUDING HOLIDAY)

MON – FRI 11:00 A.M. – 3:00 P.M.

<b>LUNCH SET # 1 (no substitution)</b>	\$ 12.00
(SPICY TUNA, CALIFORNIA, AVOCADO MAKI)	
<b>LUNCH SET # 2 * (no substitution)</b>	\$ 12.00
(SPICY TUNA, 3 PCS. NIGIRI)	
<b>LUNCH SET # 3 (no substitution)</b>	\$ 13.00
(AVOCADO MAKI, 4 PCS. OF SUSHI KANI, TAKO, EBI & UNAGI)	
<b>LUNCH SET # 4 (no substitution)</b>	\$ 15.00
(CALIFORNIA MAKI, SALMON MAKI & 3 PCS. SASHIMI)	



Lunch Set # 1



Lunch Set # 4

DESSERTS

<b>ICE CREAM</b>	\$ 3.25
(COCONUT, GREEN TEA or MANGO)	
<b>LYCHEE OVER ICE * (TROPICAL FRUIT)</b>	\$ 3.25
<b>MOH KANG (THAI CUSTARD)</b>	\$ 3.25
<b>SWEET STICKY RICE WITH FRESH MANGO *</b>	\$ 6.50
(SUMMER SEASON ONLY)	

BEVERAGES

<b>BUBBLE TEA LATTE WITH TAPIOCA BALL</b>	\$ 5.00
<b>OR SMOOTHIES WITHOUT TAPIOCA BALL</b>	
(AVOCADO, BANANA, COCONUT, GREEN TEA, MANGO, PINEAPPLE, STRAWBERRY, TARO OR THAI TEA)	
<b>HOT COFFEE OR HOT TEA</b>	\$ 2.00
(JASMINE OR GREEN TEA)	
<b>SOFT DRINKS</b>	\$ 2.00
(COKE, COKE ZERO, DIET COKE, SPRITE, DIET SPRITE)	
<b>CLUB SODA, TONIC OR GINGER ALE</b>	\$ 2.00
<b>ICED TEA</b>	\$ 2.25
<b>JUICES (CRANBERRY, ORANGE OR PINEAPPLE)</b>	\$ 3.00
<b>FRESH LEMONADE OR LEMONADE-ICED TEA</b>	\$ 3.00
<b>THAI ICED COFFEE OR THAI ICED TEA</b>	\$ 3.00
<b>RAMUNE (JAPANESE PUSH POP-SODA)</b>	\$ 3.00
REGULAR OR MELON OR STRAWBERRY	



Bubble Tea



Ramune'

IMPORTED & DOMESTIC BEERS

	<i>Large</i>	<i>Small</i>
<b>Singha (Thai Beer)</b>	\$ 9.00	\$ 5.00
<b>Sapporo (Japanese Beer)</b>	\$ 9.00	\$ 5.00
<b>Heneiken (Netherlands)</b>		\$ 5.00
<b>Kirin Ichiban (Japanese Beer)</b>		\$ 5.00
<b>Tsing Tao (Chinese Beer)</b>		\$ 5.00
<b>Budweiser (USA)</b>		\$ 4.00
<b>Bud Light (USA)</b>		\$ 4.00
<b>M.G.D. (USA)</b>		\$ 4.00
<b>Miller Light (USA)</b>		\$ 4.00
<b>Samuel Adam (USA)</b>		\$ 5.00

SAKES

<b>Sake Bomb (1 Small Beer &amp; 2 Shots Sake)</b>	\$ 8.00
<b>Warm Sake</b>	\$ 8.00
<b>Premium Chilled Sake</b>	\$ 8.00