

APPETIZERS

Tempura

Light battered and deep fried. Served with tempura sauce.

VEGETABLES AND SHRIMP - 8.95

SHRIMP - 8.95

VEGETABLES - 6.95

Dumpling

Vegetable filling wrapped in a wonton skin and served with ginger soy.

SHRIMP SHUMAI - 6.95

PORK GYOZA - 6.95

VEGETABLE - 5.95

Scallion Pancake

Pan fried rice flour based pancake with scallion bell peppers. Served with a light ginger sesame sauce.

SHRIMP - 9.99

KIMCHI - 8.95

VEGETABLE - 8.95

Cream Cheese Rangoon

Wonton filled with cream cheese and served with sweet and sour sauce - 4.95

Summer Rolls

This Vietnamese snack made from fresh rice paper rolls filled with iceberg lettuce, vermicelli noodles, basil leaf, cucumber, carrots and cilantro. Topped with brown sweet peanut sauce and crushed peanuts. Refreshing herbs erupting in your mouth.

SHRIMP - 6.50 VEGETABLE - 5.50

Spring Rolls

Crunchy spring rolls filled with a delicious vegetarian base of cabbage, carrots, sweet potatoes and celery. Served with sweet and sour sauce.

CHICKEN - 5.95 VEGETABLE - 4.95

Crispy Green Bean Fries

Lightly battered and fried golden brown. Served with a wasbi ranch dip - 5.95

Crispy Wontons

Deep fried wonton skins.

CHICKEN CHILI SALSA - 6.95

SWEET & SOUR - 5.95

Chicken Wings

Crispy chicken wings glazed with your choice of teriyaki, hot or sweet and sour sauce - 5.95

Edamame

Freshly steamed Japanese green soybeans sprinkled with light salt. Hold up to your mouth and squeeze the succulent beans from the pod - 5.95

Golden Bags

Crisp pastry purses have a coriander flavor filling base with potatoes, onions, corn and green peas wrapped in a crunchy wonton skin. Served with sweet and sour - 5.95

Chicken Fingers

Deep fried chicken tempura until crispy and served with sweet and sour sauce - 5.95

Deep Fried Dill Pickles

Dill pickle slices lightly fried with bread crumbs and served with ranch dip - 4.95

Soft Shell Crab

A battered and deep fried fresh soft shell crab on top of mixed green salad with mango sauce - 12.95

Tofu Angles

Fried fresh tofu triangles served with sweet and sour sauce. Topped with crushed peanuts - 5.95

Chicken Satay

Tender chicken strips grilled on skewers and splashed with coconut milk. Served with cucumber sauce and peanut sauce - 5.95

Jasmine Pick Four


Share a platter of our most famous appetizers. Pick any four:

Crunchy Vegetables Spring Rolls, Cream Cheese Rangoon, Vegetable Summer Rolls, Tofu Angles, Deep Fried Dill Pickles, Golden Bags and Chicken Wings - 15.95



 SPICY

 RAW

 GLUTEN FREE

 VEGETARIAN

Please alert your server of any food allergies you have. Food may have been prepared on surfaces that may contain peanuts and tree nuts.



SOUPS

(GF) Tom Yum

This Thai masterpiece teems with lemon grass, galangal, kaffir lime leaves, chilli, mushrooms, red onions, zucchini, carrots and basil. The hearty soup unifies a host of favorite Thai tastes such as sour, salty, spicy and sweet.
CUP WITH SHRIMP - 4.95
CUP WITH CHICKEN OR TOFU - 3.95

(GF) Tom Kar

Aromatic soup is rich with coconut milk and intensely flavored with galangal, lemon grass mushrooms, scallions and seasoned vegetables.
CUP WITH SHRIMP - 4.95
CUP WITH CHICKEN OR TOFU - 3.95

(GF) Miso Soup

Korean soy bean flavored soup with fried soft tofu, wakame and scallions.
CUP - 3.95

Glass Noodle Soup

Delicious broth soup with glass noodles and vegetables topped with garlic and cilantro.
CUP - 3.95

Dumpling Soup

Vegetable dumplings in clear broth.
CUP - 4.95

Noodle Soup

Steamed rice noodles in a dark broth with bean sprouts, broccoli, carrots, cilantro and scallions topped with garlic oil. Served with your choice of shrimp, duck, beef, chicken or tofu.
BOWL - 10.95

Tom Yum Noodle Soup

Spicy sweet and sour soup with rice noodles, shrimp, ground chicken, bean sprouts and scallions.
BOWL - 12.95

SALADS

Mango Salad

Crispy marinated chicken tossed with red onions, carrots, bell peppers, fresh mangos and cilantro in fresh lime juice and sweet and sour dressing. Served on a bed of fresh greens - 9.95

Nam Sod

Ground chicken and cilantro smothered in fresh ginger, lime juice, red onions, scallions, hot chili and roasted peanuts. Served on a bed of mixed greens - 9.95

Seaweed Salad

Seasoned assortment of seaweed with sesame seeds - 5.95

Suki Yaki

One of the hottest soup or stew style pot dishes in Japan. It has a sweet and salty flavor with chicken, egg glass noodles, vegetables, scallions and cilantro. Topped with suki yaki sauce.
BOWL - 10.95

Kow Soi

A signature dish from the north of Thailand with chicken, fresh wheat noodles, steamed vegetables and yellow curry sauces topped with crispy yellow noodles, red onions and cilantro.
BOWL - 10.95

Kimchi Soup

Fiery Korean kimchi tofu stew with pork, vegetables, scallions, onions and cilantro. Hot soup served spicy Korean style.
BOWL - 10.95

Spicy Chicken U-dong

Rich, thick and moderately spicy. A Japanese style soup with chicken, thick wheat noodles and vegetables.
BOWL - 10.95

Wakame U-dong Noodle Soup

Japanese simple and classic u-dong noodle soup with wakame, edible seafood. Topped with scallions.
BOWL - 12.95

Tempura U-dong Noodle Soup

U-dong noodle soup, a mildly flavored Japanese broth, with u-dong noodles. Served with vegetables and shrimp tempura.
BOWL - 14.95

TOM KAR SOUP



Seafood Salad \$12.95



Octopus Salad \$5.95

Avocado Salad

Cucumbers, carrots, red onions, bell peppers, sliced oranges, fresh avocados and spring mix served with your choice of orange carrot, pomegranate vinaigrette or mandarin ginger dressing - 8.95
ADD GRILLED OR CRISPY CHICKEN - 3.00

House Salad

Cucumbers, carrots, red onions, bell peppers, sliced oranges and spring mix served with your choice of peanut sauce, pomegranate vinaigrette, orange carrot or mandarin ginger dressing - 7.95
ADD GRILLED OR CRISPY CHICKEN - 3.00

NOODLES DISHS

Start from \$10.95

SERVED WITH CHOICE OF CHICKEN, PORK OR TOFU.

ADD DUCK, SHRIMP OR CRISPY CHICKEN - 3.00

Classic Pad Thai

Famous pan fried rice noodles with egg, bean sprouts, scallions and crushed peanuts. Pad Thai has a fascinating flavor and texture. The sweet, tangy flavor considered one of the national dishes of Thailand.

Singapore

Stir-fried thin rice noodles with pad Thai and fried rice sauce, touch of yellow powder, mixed vegetables topped with bean sprouts and scallions. Balance of flavors and colors.

Romein

Stir-fried egg noodles with carrots, onions and bean sprouts topped with scallions.

Yaki Udon

Pan fried thick wheat noodles with vegetables and your choice of meat in yaki sauce.

Yaki Soba

Pan fried uniquely Japanese thin buckwheat noodles with vegetables and your choice of meat in yaki sauce.

Japchae

Uniquely Korean noodles made of sweet potato starch stir fried with vegetables.

Sriracha Noodles

Flat rice noodles sautéed in Sriracha spicy chili sauce with egg, beans sprouts, onions, carrot and scallions. This is a filling, tasty with hot and sour flavors.

Pad Se Ew

Flat rice noodles sautéed in sweet thin soy sauce, with egg and assorted mixed vegetables. It's sweet and salty and rich, above anything else, extremely tasty.

Crystal Noodles

The agglomeration of clear mung bean noodles in sweet ginger soy sauce, stir fried with egg, assorted mixed vegetables, hints of coriander and white pepper give it its signature taste.

Crispy Pad Thai

Crispy thin yellow noodles pan fried with egg, bean sprouts and scallions topped with crushed peanuts. The texture contrives to be both crisp and chewy. The taste is a stunning combination of sweet, salty and sour.

Spicy Pad Thai

Pan fried rice noodles with egg, onions, carrots, broccoli, four varieties of Asian season sauce and several types of chilies, sprinkled over rice noodles and topped with fresh basil.

Drunken Noodles

Flat rice noodles sautéed in a spicy basil chili sauce with egg, onion, broccoli, bamboo shoots, carrot, zucchini, string beans, bell pepper and basil leaves. Extremely tasty, rich, spicy and salty generously above everything else.

CLASSIC PAD THAI WITH SHRIMP



CURRY

Start from \$10.95

SERVED WITH WHITE RICE AND CHOICE OF CHICKEN, PORK OR TOFU.

ADD DUCK, SHRIMP OR BEEF - 3.00

Red Curry

Red curry consists of red curry pasta. It is a complex paste, and classically includes cumin seeds, shallots, garlic, galangal and lemon grass. As well as fresh coriander, cilantro roots, peppercorns, cinnamon, ground tumeric in coconut milk with bamboo shoots, bell peppers, green beans, broccoli, carrots and Thai basil leaves.

Green Curry

Green curry is flavored with green chili, shallot, garlic, galangal, kaffir lime, roasted coriander, cumin seeds, white peppercorn and salt in coconut milk with bamboo shoots, green peppers, string beans, broccoli, zucchini, eggplant and Thai basil leaves.

Massaman Curry

Emphatically the king of curries, and perhaps the king of all foods. Spicy, coconutty, sweet and savory. It's combination of flavoring based on dried chilies and contains coriander and cumin with roasted peanuts, potatoes, sweet potatoes, zucchini, onions, bell pepper, broccoli and carrot.

It is listed as #1 on world's 50 most delicious foods readers' pool compiled by cnn.go in 2011.

Yellow Curry

Yellow curry is very similar to Massaman curry. Quickn version of ground tumeric to red curry paste with coconut milk, pineapple chunks, carrots, onions, zucchini and bell peppers.

Panang Curry

This sweet curry paste is made with ground roasted peanuts and is relatively mild. It originated in Penang, Malaysia, hence the name. Carries with flavors and aromas of coconut milk, string beans, onion, broccoli, carrots and bell peppers. Topped with ground peanuts.

Mango Curry

Thai red curry with fresh mango, carrots, onions, bell pepper, broccoli, zucchini and string beans.

Jungle Curry

Highly spicy and watery curry that has a distinctive flavor. It doesn't contain coconut milk. Cooked with bamboo shoots, vegetables and fresh basil leaves.

Chef's Suggestions

Treasure Island

(Sautéed shrimp, sea scallops, squid, muscles, with colorful vegetables in a special curry sauce) 19.95

Salmon Choo Chee

Salmon filla in a choo chee curry sauce with red and green pepper, carrots, lime leaves and basil leaves) 17.95

Fishermen Madness

Sautéed shrimp, sea scallops, squid and Mussels with garlic, white wine, mix vegetables with hot basil sauces. Sprinkle with scallion and fresh basil lefe server with white rice. 19.50

Jasmine Garlic

Shrimp sautéed with white wine garlic sauces baby corn, carrots, onions and mushrooms broccoli, celery and bell pepper top of fresh green letter server with while rice. 19.95

Asparagus Marine

Sautéed shrimp, scallops, and squid with asparagus, carrots, cashews, mushrooms and tomatoes in a special light white wine garlic sauce. Saver with white rice 19.50

Salmon Bay

Sautéed mix vegetables with white wine ~ ginger sauces topped with fresh scallion. Severed with steamed white rice. 17.95

Salmon Lover

Mix Vegetables sautéed with light garlic soyThai sauces, topped with salmon fillet and glazed with sweet chili sauces. Severed with steamed white rice. 17.95

LADY IN GREEN

Salmon poached wrapped with green Napa cabbage. Top with yellow curry sauce Garnish with steam vegetables and served with steamed white rice. 17.95

TAMARIAN DUCK

Crispy boneless (half) duck with a rich sweet and sour Tamarind sauce. Perfect combination when added to lightly cooked pineapple, onions, carrots, mushroom, bell peppers, and ginger. Glazed with Tamarind sauce served with rice .19.95

SPICY CRISPY DUCK

Crispy boneless roasted (half) duck sliced served with rice in basil sauce and vegetables.19.95

VOLCANO CHICKEN

Crispy chicken breaded and sliced, glazed with chili sweet sauce. Complemented with steam vegetables served with Jasmine Rice. 12.95

ORANGE CHICKEN

Crispy chicken breaded sliced, glazed with homemade orange sauce. Serve with steam vegetables and Jasmine Rice. 12.95

BULGOKI

Is traditional delicious version of a Korean classic and onions marinated in sweet soy sauce beef sliced and pear juice based mixture served with steamed rice and miso soup. 18.95

SPICY PORK BULGOKI

"Korean spicy BBQ pork" thinly sliced pork marinated in a spicy red pepper paste sauce pan~ fried. With various assortment of vegetables, steamed rice and miso soup. 18.95

OK DOL BI BIM BAB

Korean A Sizzling hot stone pot with rice topped with various vegetables, beef Teriyaki, sun rise egg, red chili paste and miso soup. 15.95

TERIYAKI

(Broiled in special teriyaki sauce, served with white rice and miso soup) Served with your choice...

Chicken	\$12.95
Beef	\$14.95
Salmon	\$17.95
Shrimp	\$15.95
Tofu	\$12.95

Tempura

(Lightly battered and deep fried. Served with white rice and miso soup)

Shrimp and vegetable combo	15.95
Vegetable only	10.95

GRILL SHRIMP EGGPLANT

Southeast Asian Grilled eggplant with shrimp is a delicious light meal with rice vermicelli noodle and mix green salad. Accompany with yum yum lemon glass dressing & homemade carrot orange dressing. 15.95

Siam Grill

Grilled Japanese scallop, Jumbo shrimp, salmon file drizzle with sweet Teriyaki sauces served with mix green salad, yum yum lemon glass dressing & homemade carrot orange dressing. 19.95

JASMINE TRIO

Chicken, pork and beef stir ~ fry with bamboo, carrots, bell peppers, mushroom, broccoli, onion, zucchini, and tomato. In hot chili Trio sauce Served with jasmine rice. 15.95

Crispy Chicken Ka~ Pow

Stir fried crispy chicken with hot basil sauces and mix vegetables. Served with jasmine rice.

**SERVED WITH WHITE RICE
AND CHOICE OF MEAT:**

- CHICKEN
- TOFU
- PORK

ADD \$3

- BEEF
- DUCK
- SHRIMP
- CRISPY CHICKEN



**PINEAPPLE
FRIED RICE**

**SERVED WITH CHOICE
OF MEAT:**

- CHICKEN
- TOFU
- PORK
- VEGETABLE

ADD \$3

- BEEF
- DUCK
- SHRIMP
- CRISPY CHICKEN

SAUTÉED RICE

Start from \$10.95

(Prik Pao

Sautéed carrots, mushrooms, green peppers, green beans, broccoli and scallions in prik pao sauce (roasted chili paste base).

Sweet & Sour

Stir-fry bell peppers, carrots, onions, pineapple, zucchini, broccoli, string beans and scallions in sweet and sour sauce.

Garlic & Pepper

Sautéed with carrots, onions, broccoli, bell peppers, mushrooms, baby corn and string beans in a white pepper garlic.

((Spicy Bamboo

Sautéed with bamboo shoots, mushrooms, green peppers, onions, broccoli, carrots and basil leaves in hot spicy basil sauce.

Pad Karié

Stir fried with potatoes, carrots, onions, broccoli, tomatoes and scallions in lightly oyster sauce with a touch of yellow curry powder.

Ram-Long Song

Steamed mixed vegetables with a delicious warm peanut sauce on the side.

Mixed Vegetables

Sautéed mixed vegetables in light oyster sauce.

(Ginger

Stir fried with carrots, mushrooms, onions, peppers, broccoli, scallions, fresh ginger and a tangy ginger sauce.

(Basil

Stir fried with carrots, mushrooms, onions, green peppers, scallions and fresh basil leaves in a spicy basil sauce.

Cashew

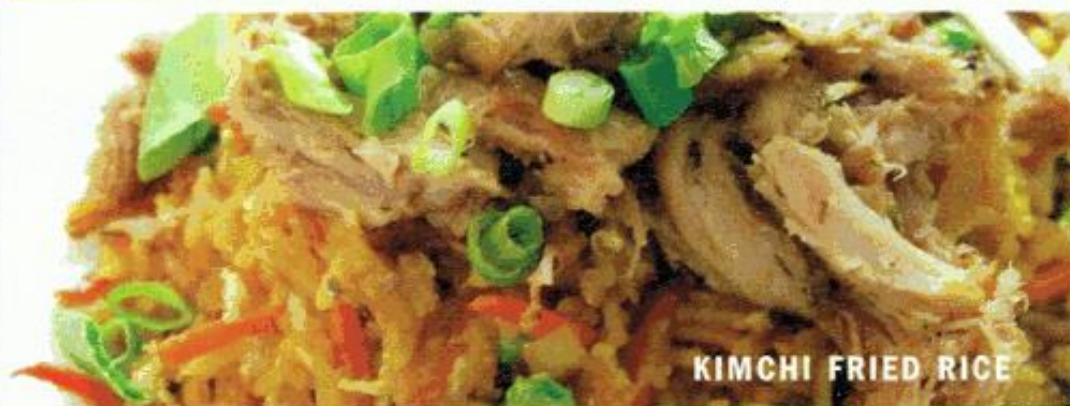
Stir fried with carrots, mushrooms, onions, pineapple chunks and scallions in a light oyster sauce, topped with cashew nuts.

Broccoli

Sautéed broccoli, carrots and mushrooms in a light oyster sauce.

(Prik Khing

Sautéed carrots, green peppers and string beans in a spicy red curry paste sauce.



KIMCHI FRIED RICE

FRIED RICE

Start from \$10.95

House Fried Rice

Variety of fried jasmine rice typical of central Thai cuisine with egg, onions, broccoli, carrots, bell peppers.

Pineapple Fried Rice

Sweet and savory stir fried jasmine rice with chunks of pineapple, egg, vegetables, curry powder and garnished with raisins and cashews.

Mango Fried Rice

Stir fried jasmine rice with egg, onions, broccoli, carrots, bell peppers and fresh tropical mango. Tasty fried rice covered in a sweet and savory fresh mango.

(Prik Pao Fried Rice

Stir fried jasmine rice with sweet chili paste, egg and assorted vegetables with your choice of meat. One of the remarkable attributed of Thai spicy sweet chili.

(Spicy Basil Fried Rice

Features fresh basil sautéed with aromatic jasmine rice, assorted vegetables; egg and spicy with spicy basil sauce.

(Kimchi Fried Rice

Stir fried rice with a traditional fermented cabbage Korean dish made of vegetables with a variety of seasonings, spicy and strong in flavor served with your choice of meat.

Indonesian Fried Rice

Stir fried jasmine rice with shrimp and vegetables spiced with Indonesian sauce and garnished with slice of egg omelette, cucumber and cilantro.

(Green Curry Fried Rice

Exotic green curry paste stir fried jasmine rice with egg, assorted green vegetables. Intense flavor adds a zippy heat without coconut milk.