

THAI / APPETIZERS

- A•1 เปาะเปี๊ยะทอด /POR•PIA•TOD/ \$8
Spring rolls chicken served with sweet & sour sauce
- A•2 กุ้งกระบอก /GOONG•GRA•BOG/ \$9
Shrimp wrapped served with sweet & sour sauce
- A•3 กะหรี่ปั๊ปกุ้ง /GA•REE•PUFF•GAI/ \$8
Curry puffs stuffed with chicken, potato, onion served with cucumber salad
- A•4 ไก่อบปีกไก่ /NAM•PEEK•GAI/ \$8
Thai style buffalo wings
- A•5 สะเต๊ะ /SA•TAY/ \$9
Chicken or beef marinated with turmeric and coconut milk served with peanut sauce and cucumber salad
- A•6 ขนมนจิบ /KHA•NOM•GEEB/ \$5
Chicken and shrimp dumplings
- A•7 เต้าหู้ทอด /FRIED TOFU/ \$6
- A•8 กุยช่าย /KUI•CHAI/ \$6
Fried chive dumplings served with black soy sauce
- A•9 หนึ่กรอบ /MEE•KROB/ \$10
Sweet and sour crispy vermicelli with shrimp

SOUP \$5

- So•1+ ต้มยำกุ้ง /TOM•YUM•GOONG/
Shrimp and mushroom in hot and spicy soup
- So•2 ต้มข่าไก่ /TOM•KHA•GAI/
Chicken and mushroom in coconut soup
- So•3 ต้มจืดรวมมิตรทะเล /SEAFOOD & VEGETABLE SOUP/

SALAD

- Sa•1+ ส้มตำ /SOM•TUM/ \$8, ส้มตำปู \$10
Green papaya salad with dried shrimp and crushed peanuts (add seafood \$5)
- Sa•2+ ยำมะม่วง /YUM•MA•MUANG/ \$14
Green mango salad with shrimp, squid, chicken, crushed peanuts and cashew nuts
- Sa•3+ ยำผักบุ้งกรอบ /YUM•BOONG•KROB/ \$14
Crispy Chinese Watercress salad with shrimp, squid, chicken, crushed peanuts, cashew nuts and dry coconut
- Sa•4+ ปลา /PLA/ \$14
Shrimp and/or squid salad with lemongrass, chilies and lime juice
- Sa•5+ ยำปูฉีก /YUM•POO•NIM/ \$22
Fried soft shell crab with shredded green mango sauce
- Sa•6+ ลาบ /LARB/ \$12
Choice of ground meat with fresh mints, scallions, toasted rice powder, dried chilies and lime juice
- Sa•7 สลัดแขก /HOUSE SALAD/ \$7
Thai vegetables salad with egg and peanut sauce
- Sa•8 ไก่อบรส /NAM SOD/ \$12
Ground pork with ginger, peanut salad

(+ INDICATES SPICY)

ENTRÉES \$14

Served with rice (Jasmine or brown rice) Add \$1 for coconut rice or sticky rice
 Choice of chicken, pork, beef or tofu

- E•1 ผัดกระเทียมพริกไทย /PAD•GRA•TIEM•PRIK•TAI/
Sautéed seasoned of your choice with garlic and pepper
- E•2 ไก่เบ็ดมะม่วง /GAI•MED•MA•MUANG/
Sautéed fried chicken with cashew nuts, pineapple, scallions in sweet & sour sauce
- E•3 เนื้อน้ำมันหอย /NUER•NAM•MUN•HOY/
Sautéed beef with mushroom and scallion in oyster sauce
- E•4 ไก่ย่าง /GAI•YANG/
Thai style BBQ chicken
- E•5 หมูปิ้ง /MOO•PING/
Thai style BBQ pork with honey
- E•6+ ผัดกระเพรา /PAD•GRA•PRAW/
Sautéed of your choice in garlic, hot pepper and basil
- E•7+ ผัดเผ็ด /PAD•PED/
Sautéed of your choice with red curry paste
- E•8+ ฉ่ำทะเล /CHA•TA•LAY/ \$16
Sautéed seafood with garlic, hot pepper, peppercorn, rhizome, basil
- E•9 คะน้าหมูกรอบ /KA•NA•MOO•GROB/ \$16
Sautéed Chinese broccoli with crispy pork
- E•10 กระเพราหมูกรอบ /GRA•PRAW•MOO•GROB/ \$16
Crispy pork with chili garlic and basil
- E•11 ผัดผักรวมมิตร /SAUTÉED MIXED VEGGIE/
- E•12 ไก่ภูเขาไฟ /CHICKEN VOLCANO/
Sautéed chicken with chili sauce
- E•13 ไก่ผัดขิง /CHICKEN GINGER/
Sautéed of your choice with fresh ginger, onion, scallion

CURRY \$14

Served with rice (Jasmine or brown rice) Add \$1 for coconut rice or sticky rice
 Choice of chicken, pork, beef or tofu

- C•1+ แกงแดง /GANG•DANG/
Red curry with Thai eggplant in coconut milk
- C•2+ แกงเขียวหวาน /GANG•KHIEW•WAN/
Green curry with bamboo shoots in coconut milk
- C•3+ มัสมั่น /MASSAMAN/
Stewed chicken or beef curry w/peanuts, potatoes and onion in coconut milk
- C•4+ ไก่ผัด /PANANG/
Sautéed curry and coconut milk paste
- C•5+ แกงกะหรี่ไก่ /GANG•GHA•REE•GAI/
Stewed chicken yellow curry with potatoes and onion in coconut milk served w/cucumber salad

SIDES	Jasmin rice \$1.5	Sticky rice \$2.5	Steamed Veggies \$4
	Brown rice \$2.5	Coconut rice \$2.5	Extra sauce \$0.5

SUBSTITUTIONS

- SHRIMP add \$3
- SCALLOP add \$5
- SEAFOOD add \$5 (incl. SHRIMP, SQUID & MUSSEL)
- DUCK quarter \$20, half \$26
- LOBSTER (any dish) \$26

RICE \$12

Choice of chicken, pork, beef, tofu or vegetables

- R•1 ข้าวผัด /FRIED RICE/
- R•2+ ข้าวผัดกะเพรา /BASIL FRIED RICE/
Fried rice w/peppers, garlic and basil sauce
- R•3+ ข้าวมันไก่ไทย /COMBO COCONUT RICE SET/
Set of papaya salad w/choice of BBQ chicken or BBQ pork, served w/coconut rice
- R•4 ข้าวเนื้ออบ /KAO•NUER•OB/
Stewed beef over rice
- R•5 ข้าวกระเทียมพริกไทย /GARLIC PEPPER OVER RICE/

NOODLES \$14

Choice of chicken, pork, beef or tofu

- N•1 ผัดไทย /PAD•THAI/
Sautéed rice noodles with egg, bean sprouts, chives, peanuts
- N•2+ ก๋วยเตี๋ยวซีอิ๊ว /DRUNKEN NOODLES/
Sautéed rice noodles with peppers and basil sauce
- N•3+ ข้าวซอย /KAO•SOY/
Northern Thai style curry soup with egg noodles
- N•4 ผัดซีอิ๊ว /PAD•SEE•EEW/
Sautéed rice noodles with egg, Chinese broccoli and soy sauce
- N•5 ราดหน้า /RAD•NA/
Sautéed noodles topped with choice of meat, Thai style gravy sauce and Chinese broccoli
- N•6 ก๋วยเตี๋ยวคั่วไก่ /KOUR•GAI/
Sautéed rice noodles with chicken, squid, egg in sesame sauce
- N•7 ก๋วยจั๊บ /GUAY•GUB/
Ancient Chinese-Thai flavor jumbo noodles with pork, stomach, intestine, tofu and crispy pork in herbal dark soup
- N•8 ผัดวุ้นเส้น /PAD•WOON•SEN/
Sautéed vermicelli with choice of meat, snow mushroom, tomato and scallions

FISH / SOFT SHELL CRAB / DUCK

Whole Red snapper \$26 (or Swai fish fillet) / Soft shell crab \$22 / Duck \$20

- F•1+ ผัดเผ็ด /PAD•PED/
Topped with red curry sauce, Thai eggplant, bamboo shoot
- F•2+ กระเพรา /GA•PRAW/
Topped with garlic, hot pepper and basil
- F•3 เป็รียวหวาน /PRAEW•WAN/
Topped with cashew, pineapple, scallions, sweet & sour sauce
- F•4+ ยำมะม่วง /YUM•MA•MUANG/
Topped with green mango sauce
- F•5+ เขียวหวาน /KHAEW•WAN/
Topped with green curry, pumpkin, long bean, pineapple and tomatoes
- F•6 มะขาม /MA•KHAM/
Topped with tamarind sauce and fried onion
- F•7 ราดพริก /RAD•PRIK/
Topped with volcano chili sauce

(MANDATORY 18% GRATUITY MAY BE ADDED TO PARTY OF 5 AND MORE)



JAPANESE/STARTERS & SALAD

- Js•1** EDAMAME \$5
Steamed soy bean
- Js•2** MISO SOUP \$3
Miso based soup served with tofu and dried seaweed
- Js•3** GREEN GINGER SALAD \$3
Fresh lettuce, tomato, carrots and cucumber served with ginger dressing
- Js•4** HIYASHI WAKAME \$5
Seaweed salad and sesame seeds on top a bed of carrots
- Js•5*** SPICY TUNA SALAD \$12
Diced raw tuna, spring mix, cucumber, asparagus, mango, sprouts & spicy sauce
- Js•6** SPICY CONCH SALAD \$10
Sliced conch and sesame seeds on a bed of carrots and cucumber finished with spicy and vinaigrette sauce
- Js•7*** SPICY OCTOPUS SALAD \$10
Sliced octopus and sesame seeds on a bed of carrots and cucumber finished with spicy and vinaigrette sauce

SUSHI BAR APPETIZERS

- Ja•1** KANISU \$9
Krab, avocado and masago wrapped in paper thin cucumber finished with vinaigrette and sesame seeds
- Ja•2*** KATSURAMUKI \$12
Choice of salmon or tuna wrapped in paper thin cucumber, avocado and masago finished with ponzu sauce and sesame seeds
- Ja•3*** FIRECRACKER TUNA \$11
Spicy tuna mix on top of crispy rice with jalapeno finished with spicy mayo and alfalfa sprouts
- Ja•4*** CHANAVICHE \$12
Ceviche of hamachi and whitefish with sweet mango and creamy avocado on bed of carrots and cucumber
- Ja•5*** HAMACHI JALAPENO \$15
Thinly sliced hamachi, jalapeno, scallion and shallot topped with ponzu sauce
- Ja•6*** TUNA OR SALMON TARTAR \$12
Diced tuna or salmon, masago and scallions on top of avocado
- Ja•7*** CHANA SUSHI TACOS \$9
(Set of 2) crispy tortilla shells stuffed with sushi rice, salmon and tuna mixed in sweet and spicy sauce finished with guacamole
- Ja•8*** TUNA TATAKI \$12
Thinly sliced seared tuna served with carrots, scallions and sesame seeds finished with ponzu sauce
- Ja•9*** SASHIMI APPETIZER \$12
6 pieces freshly sliced fish (salmon, tuna and hamachi)
- Ja•10*** SUSHI APPETIZER \$10
5 pieces assorted sushi

SIDES

- Sushi rice \$2 Volcano sauce \$5 Ponzu sauce \$0.5 Kimchee \$0.5
- Ginger \$1 Spicy mayo \$0.5 Eel sauce \$0.5

(* The FDA advises that consuming raw or undercooked meat, poultry and seafood may increase your risk of food borne illness.)

TRADITIONAL SUSHI ROLLS

- Tr•1** AVOCADO ROLL \$3.5
- Tr•3*** TEKKA ROLL \$5
- Tr•5*** HAMACHI ROLL \$6 with scallions and fresh raw hamachi
- Tr•6** VEGAN ROLL \$5
Spring mix, cucumber, carrots, avocado, asparagus and sesame seeds
- Tr•7** SALMON SKIN ROLL \$4
Crunchy salmon skin, cucumber, scallions and sesame seeds with eel sauce
- Tr•8** UNAGI ROLL \$6
Eel, cucumber and sesame seeds topped with eel sauce
- Tr•9** CALIFORNIA ROLL \$5
Krab, cucumber, avocado, sesame seeds and masago
- Tr•10** VOLCANO ROLL \$10
California roll with cream cheese topped with creamy baked seafood
- Tr•11*** RAINBOW ROLL \$10
California roll with fresh salmon, tuna and today's whitefish on top
- Tr•12** CALI EEL ROLL \$10
California roll with barbecued eel on top and finished with eel sauce
- Tr•13*** SPICY TUNA ROLL \$8
Fresh tuna mixed with spicy sauce, cucumber and sesame seeds
- Tr•14*** JAPANESE BAGEL ROLL \$7
Fresh salmon, cream cheese and scallions
- Tr•15** JB TEMPURA ROLL \$8
Japanese bagel roll hand battered and crispy fried
- Tr•16** DRAGON ROLL \$11
Crispy tempura shrimp, asparagus and masago topped with paper thin avocado, finished with eel sauce and sesame seeds
- Tr•17** SPIDER ROLL \$12
Crispy soft shell crab, avocado, asparagus and masago finished with eel sauce
- Tr•18** SHRIMP TEMPURA ROLL \$10
Crispy tempura shrimp, avocado, asparagus and masago with eel sauce
- Tr•19** MIAMI ROLL \$9
Crispy tempura salmon, cream cheese and avocado finished with eel sauce

SUSHI & SASHIMI ENTRÉES (Served with soup or salad)

- Se•1*** SASHIMI MORIAWASE/Small (14 pcs.) \$24, Large (24 pcs.) \$40
Assorted freshly sliced fish (no rice)
- Se•2*** SUSHI MORIAWASE \$20
California roll with 9 pcs. of assorted fresh sushi
- Se•3*** CHIRASHI \$22
Fresh assorted sashimi on a bowl of rice
- Se•4** UNAGI DON \$18
Grilled barbecue eel on a bowl of rice topped with eel sauce and sesame seeds
- Se•5*** CHANA SUSHI AND SASHIMI BOX FOR 1 \$30
California roll, 7 pcs. assorted fresh sushi and 10 pcs. assorted sashimi
- Se•6*** CHANA SUSHI AND SASHIMI BOX FOR 2 \$60
California roll, JB roll, 14 pcs. assorted fresh sushi and 20 pcs. assorted sashimi
- Se•7*** CHANA SUSHI AND SASHIMI BOX FOR 3 \$85
California roll, JB roll, spicy tuna roll, 7 pcs. fresh assorted sushi and 25 pcs. assorted sashimi with small sashimi salad on the side

SIGNATURE SUSHI ROLLS

- Sr•1*** CEVICHE ROLL \$16
Krab salad, avocado, cucumber, scallion, carrots and seaweed salad topped with hamachi ceviche mango salsa and spicy mayo
- Sr•2*** KAMIKAZE ROLL \$17
Cream cheese, avocado, krab salad and shrimp tempura, topped with seared salmon and finished with spicy pico aioli sauce and alfalfa sprouts
- Sr•3** SURF 'N TURF \$28
Soy paper, crispy tempura lobster, avocado, asparagus topped with seared steak, finished with eel sauce, spicy mayo, scallions + Side of crunchy lobster
- Sr•4** LOBSTER ROLL \$23
Crispy tempura lobster, krab salad, avocado, cream cheese, red tobiko, topped with sweet eel sauce and spicy mayo + Side of crunchy lobster
- Sr•5*** FUEGO ROLL \$16
Crispy tempura whitefish, cream cheese, cucumber, krab salad, avocado and seared tuna on top, finished with spicy pico aioli sauce
- Sr•6*** NINJA ROLL \$15
Krab salad, crispy salmon tempura, topped with salmon tartar, spicy mayo and eel sauce, finished with crunchy flakes
- Sr•7*** MR. LE ROLL \$15
Krab salad, cream cheese, avocado, salmon crispy katsu fried and topped with spicy tuna, avocado, eel sauce and spicy mayo
- Sr•8*** GIESHA ROLL \$13
(Rice less roll) hamachi, tuna, salmon, krab salad, scallions, avocado, mango with side of ponzu sauce
- Sr•9** MANGO TANGO ROLL \$17
Soy paper, cream cheese, avocado, crispy salmon tempura topped with salmon, mango, spicy mayo and eel sauce
- Sr•10*** SEA OF LOVE ROLL \$16
Eel, cucumber, avocado, shrimp tempura topped with tuna tataki, crunchy tempura flakes, spicy mayo and sweet eel sauce
- Sr•11** MEXICAN UMAMI ROLL \$18
Shrimp tempura, avocado, cream cheese, cilantro topped with tuna and mango salsa side of guacamole and tortilla chips
- Sr•12** DRAGON KING ROLL \$16
Cream cheese, avocado and shrimp tempura topped with krab salad and avocado, finished with eel sauce, spicy mayo, and crunchy flakes
- Sr•13*** MELTY ROLL \$16
Seared tuna, cream cheese, avocado and krab topped with creamy baked seafood

SUSHI & SASHIMI A LA CARTE (2 pieces per order)

VEGGIE	\$3	MASAGO* (smelt roe)	\$4
KANI (krab)	\$4	TAKO* (octopus)	\$4
CONCH	\$4	UNAGI (eel)	\$6
EBI (shrimp)	\$4	IKURA* (salmon roe)	\$5.5
TODAY'S WHITEFISH*	\$4	HAMACHI* (Japanese yellowtail)	\$6
SAKE* (salmon)	\$4	UNI* (sea urchin)	\$10
MAGURO* (tuna)	\$5	QUAIL EGG*	\$1
WHITE TUNA*	\$4		

SUSHI HAND ROLL

HAMACHI	\$5	SALMON	\$4
SALMON SKIN	\$3	SPICY TUNA	\$4
JB	\$5	EEL	\$4
TUNA	\$4		