--HAPPY HOUR--

HAPPY HOUR DRINKS(Daily 4-7pm & Sunday all night)

Yakuza*(yuzu-matcha)* Gimlet	8	G&T	6
Raspberry Lavender Mojito	6	*(African rooibos tea & honey-bush infused gin, tonic)*	
Blackberry Margarita	7		
Lychee Martini	6	Beer on Tap	4
Whisky Sour	6	House Sake (hot)	4
Sangria 43	6	House Red/White Wine	6

HAPPY HOUR FOODS (Daily 4-7PM)

***HALF OFF! hot plate appetizers

- -Matcha Shrimp Tempura
- -Charcoal Sweet Potato & Eggplant Tempura
- -Pork Gyoza Pan-fried
- -Spring Rolls
- -Fried Tofu
- -Pink Edamame
- -Shrimp Shumai

***From SUSHI BAR

-Sushi Nigiri or Sashimi $3 (2pieces per order)

- *(vegan)*Shiitake Mushroom
- Spicy Tuna
- Spicy Salmon
- Spicy Krab Delight
- Spicy Scallop
- Salmon
- Tuna
- Escolar (super white tuna)
- Izumidai (white fish)
- House-marinated Ebi Shrimp

-Salmon Hosomaki **seaweed outside (6pcs)*	$5
-Escolar Hosomaki **seaweed outside (6pcs)*	$5
-Spicy Roll **choice of Salmon, Tuna, Krab delight (5pcs)*	$4
-California Roll *(5pcs)*	$4
-Salmon Skin Roll *(5pcs)*	$4
-Shrimp tempura Roll *(5pcs)*	$4
-Mexican Roll *(5pcs)*	$4
-Salmon Avocado Roll *(5pcs)*	$5
-Hello! Japan Roll *(5pcs)*Izumidai (white fish), cucumber, jalapeno, lime, kimchi sauce*	$5
-Happy Roll **Spicy tuna, jalapeno, cream cheese, whole deep-fried panko style and topped with eel sauce & Sriracha*	$7

LUNCH SPECIAL *(11AM-4PM Weekdays)*

THAI & SUSHI

Vegetable or *Tofu* or *Chicken*	13.95
Beef	14.95
Shrimp or *Squid*	15.95

Appetizer: Spring roll & Crispy pumpkin Thai rice cracker

Thai: Choice of: Pad Thai
Sweet & Sour Stir-fried w/ Jasmine rice
Mix Vegetable Stir-fried w/ Jasmine rice

Sushi: Choice of: Spicy tuna roll
Shrimp tempura roll
Mexican roll
Hello! Japan Roll
Salmon Avocado Roll
California roll
Veggie roll

From SUSHI BAR

Set A: Miso soup, 5 pcs sashimi, 3 pcs assorted nigiri, Half of sushi roll (choice above) 15.95

Set B: Miso soup, 5 pieces assorted nigiri
Full spicy tuna *or* Salmon Avocado Roll 15.95

VEGAN: Miso soup, 5 pieces assorted veggie nigiri w/ chefs' seasoning, full vegetable roll 12.95

HAMACHI BURI KAMA SPECIAL $15.95

Deep fried yellowtail collar topped with choice of sauce
served with side of Butterfry Pea Flower Jasmine Rice
Choose one: Basil Sauce, Ginger Sauce, Sweet&Sour Sauce, or Chili Jam

WHAT IS HAMACHI BURI KAMA?

The collar of yellowtail fish (juicy and fatty). The Japanese claimed that "it is the best part of the fish, which are only two pieces in each yellowtail and usually reserved for your best person."

Thus, we reserved it for our customers!!

Why BLACK RICE, not brown?

Black is better than brown

Black glutinous rice

Black rice reduces the risk of heart disease from gamma oryzanol

Anthocyanin in black rice prevents growth of cancer

Iron is the main mineral in black glutinous rice. This mineral help on Anemia and build the red blood cells

Vitamins:
- A - Sight
- E - Skin
- B1 - Numbness
- B2 - Hair and Nail
- B6 - Digestive system

Reference: Medisci Center

Why my rice is blue?

Butterfly Pea is the natural blue flower that is popular as a decaf tea. We use that tea to cook rice!!

Butterfly pea is full of potent of antioxidants

Study shows that butterfly pea has ability to help protect the skin against premature aging (fights against glycation)

Study shows that butterfly pea has ability to help fight against internal inflammation

Traditionally:
- Help common eye issues
- Fight against certain types of cancers
- Induce brain health
- increase vitality

Reference: GreenBlender

What IF IT IS Kitchen & Cafe does? We are a made-to-order shop specializing in Thai, Sushi, and Bar upscale dining. Our menu is meant to be served individual or family-style. Dishes are to be brought out as they are ready, from different stations.

Our mission is simple: to simplify Thai & Japanese cooking for our guests and serve traditional, delicious, and affordable comfort food that you will want to return to week after week.

DOO DEE NOODLE *(Limited Quantity)*

-From the original recipe to Gainesville. First place in the United States!

A rich taste and relatively dry traditional Thai noodle

Choice of noodle: Egg noodle, Thin rice noodle, Small Rice noodle, Flat rice noodle, Clear noodle

Spicy level: Start from Mild 🌶 / Medium 🌶🌶 / Hot 🌶🌶🌶 / Extra Hot 🌶🌶🌶🌶 / Thai Hot 🌶🌶🌶🌶🌶

Doo Dee Noodle **13.95**
A rich taste and relatively dry traditional Thai noodle cooked with pork rib, tenderized chicken, ground chicken, 7-minutes egg, crispy noodle, mushroom, bean sprout, fried garlic, scallion, ground peanut, and fresh squeezed lime*

Doo Dee Seafood Noodle **15.95**
Choice of noodle with shrimp, scallop, squid, mussel, crispy noodle, mushroom, bean sprout, fried garlic, scallion, ground peanut, and fresh squeezed lime

Doo Dee Dreams (for 4-6 people) ***need to be reserved two days in advance for fresh catch!* **120**
Giant bowl of Doo Dee. Choice of noodle with whole live lobster, snow crab leg, shrimp, sea scallop, calamari, mussel, pork rib, tenderized chicken, ground chicken, 7-minutes egg, crispy noodle, mushroom, bean sprout, fried garlic, scallion, ground peanut,*

SOUPS

Tom Yum Soup **chicken,tofu,veg 4.95 / shrimp,squid 5.95**
Rich and aromatic soup, spiced with kaffir lime leaf, mushroom, galangal, lemongrass, onion, and tomato, with added dry chilli to give it a smoky flavor

Tom Kha Soup **chicken,tofu,veg 4.95 / shrimp,squid 5.95**
Coconut soup with protein, spiced with kaffir lime leaf, mushroom, galangal, lemongrass, and tomato, with added dry chilli to give it a smoky flavor

Miso Soup 🍃 ***Chef's recommend adding Asari clam for $2 additional*** **2.95**

GF=Gluten Free / 🍃=Vegetarian option / 🌶=Spicy

Consuming raw or undercooked seafood, shellfish, meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Guests with allergies, please be aware of this risk and should ask a member of the team for information on the allergen content of our food.

PLEASE NOTE: A gratuity of 18% will automatically be added to parties of six or more.

CRISPY CRUNCHY

House-made Traditional Thai Fresh Roll *-served until 4pm* **6.95**
Shrimp, chicken, carrot, mushroom, lettuce, cucumber, mint, angel hair rice noodle served with house peanut sauce

Crispy Pumpkin & Shrimp Thai Rice Crackers *-Vegan option available* **5.95**
Crispy pumpkin and shrimp Thai rice pops dipped with sweet chilli jams

Spring Rolls **4.95**
Vegan crispy rolls served with house-made sweet chili pineapple sauce

House-made Crab Wonton *-limited quantity* **5.95**
Crab and cream cheese wonton served with house-made sweet chili pineapple sauce

Egg Wrapped Wonton **5.95**
Quail egg wonton served with house-made sweet chili pineapple sauce

Fried Tofu **4.95**
Crispy tofu served with house-made sweet chili pineapple sauce and ground peanut

Chicken Satay *-limited quantity* **8.95**
Char grilled house marinated chicken on bamboo skewers served with toast, house-made Thai peanut sauce, and cucumber relish

Spicy Karaage Chicken **8.95**
Deep fried marinated chicken cooked with If It Is sauce, red curry, and Kaffir lime leaf

Calamari **7.95**
Lightly battered calamari served with house-made sweet chili pineapple sauce

Pink Edamame **4.95**
Steamed Japanese green soy beans sprinkled with pink himalayan sea salt

Age Dashi Tofu **7.95**
Deep fried tofu topped with scallion, grated daigon & ginger, dried katsuobushi served with house-made tentsuyu

Vegetable Gyoza Pan-fried **6.95**
Pan-fried vegan dumpling, scallion served with house-made gyoza sauce

Pork Gyoza Pan-fried **6.95**
Pan-fried pork dumpling, scallion served with house-made gyoza sauce

Shrimp Shumai **7.95**
Steamed shrimp dumpling, fried garlic served with house-made JikChow sauce

Matcha Shrimp Tempura **9.95**
Shrimp tempura, matcha sea salt served with house-made tentsuyu

Charcoal Sweet potato & Eggplant Tempura **7.95**
Sweet potato tempura, purple eggplant tempura, charcoal sea salt served with house-made tentsuyu

Charcoal Vegetable Tempura **6.95**
Vegetable tempura, charcoal sea salt served with house-made tentsuyu

Crispy Soft Shell Crab **11.95**
Deep fried softshell crab served with house-made tentsuyu

House seasoning Hamachi Buri Kama **12.95**
Deep fried hamachi buri kama topped with choice of house special Thai fish sauce or charcoal sea salt & teriyaki sauce

If It Is Platter **11.95**
House-made crab wonton, egg wrapped wonton, shrimp tempura, shrimp shumai, pork gyoza, vegetable gyoza, spring roll, fried tofu, and toast

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CHILLED and REFRESHING

Sashimi Appetizer 18.95
8 pieces assorted sashimi

Chef's Spoons 16.95
Japanese scallop, snow crab, bonton ama ebi (sweet shrimp), ikura, quail egg, 24K gold flake, chef's sauce, served with fried sweet shrimp head

Uni Shooter 10.95
Fresh uni, masago, shiso, fresh quail egg (from FL local farm), green tobiko, wasabi, Junmai sake with house special cocktail

Hotate Uni Shiso 12.95
Japanese scallop, uni, Japanese mint, wasabi tobiko, togarashi, ponzu

Hon Tartare 24.95
Premium fatty blue-fin tuna (toro) and Premium yellowtail topped with masago arare, negi, fried shallot, bowfin caviar served with dashi soy, malanga

Toro Tartare Island 13.95
Premium fatty Blue Fin tuna tartare served with masago arare, negi, fried shallot, crispy malanga, and dashi soy

Maguro Tuna Tataki 13.95
Seared red meat tuna, sea salt, black pepper topped with grated daigon and negi served with fried shallot, grated fresh ginger, ponzu

Crunchy Spicy Tuna 10.95
Eggplant tempura, spicy tuna, wasabi tobiko, negi, unagi foam, eel sauce

Seared Albacore Tuna Poke 11.95
Seared white tuna (albacore), whole avocado, onion, negi, sesame soy

Tako and Black Grapes 12.95
Thinly slide octopus, black grapes, uni soy, extra virgin olive oil, togarashi, radish sprout

Salmon Citrus Carpaccio 13.95
Salmon sashimi, orange supreme, yuzu tobiko, Thai chili flake, yuzu soy, sesame oil, radish sprout

King Salmon Black Truffle Carpaccio 17.95
King salmon sashimi, fresh black truffle, myoga, kombu powder, truffle yuzu salsa

Hamachi Lemongrass Carpaccio 14.95
Premium yellowtail sashimi, crispy lemongrass, organic chive, tobiko topped with lemongrass sauce and extra virgin olive oil

Hamachi Jalapeno Carpaccio 14.95
Premium yellowtail sashimi, jalapeno, cilantro, black tobiko, ponzu, +topped with choice of hot extra virgin olive oil, hot black truffle oil, hot sesame oil

Wagyu Beef Carpaccio 19.95
Seared Japanese black wagyu beef, bourbon whiskey vinaigrette, negi, garlic chips

Maguro Tuna Tower 16.95
Spicy tuna, spicy crab, English cucumber topped with red meat tuna tartare, avocado, tobiko served over Japanese rice, spicy mayo, eel sauce

FRESH and BRIGHT

Som Tum (papaya salad) *-contains peanut and shellfish* 10.95
This famous papaya salad, shredded green papaya, green bean, dried shrimp, and tomato pounded with Thai chilli, lime, garlic, coconut sugar, and peanut in Thai clay mortar
Make it real I-saan style: add crab and Thai fermented anchovie for $3 (Chef's recommend serving with sticky rice for $2 additional)

House Salad 6.95
Romaine heart, medley tomato, carrot, papaya served with house-made ginger dressing

Hiyashi Wakame 4.95
Seaweed salad, sesame

Kaiso Salad 7.95
Two kinds of Japanese seaweed (AKA tosaka nori and AO tosaka nori) served with house-made kaiso dressing

Sunomono 9.95
Shrimp, octopus, conch, surf clam, AKA tosaka nori, AO tosaka nori, English cucumber topped with tosa zu

Soft Shell Crab Salad 13.95
Deep fried jumbo soft-shelled crab, romaine heart, medley tomatoes, carrot served with house-made ginger dressing

Maguro Tuna Tataki Salad 16.95
Seared red meat tuna, sea salt, black pepper, fried shallot served over romaine heart, beetroot, medley tomato with citrus balsamic dressing, ponzu, extra virgin olive oil, Japanese mayonnaise

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FROM THE GRILL, DONBURI, and KATSU

Weeping Tiger 18.95
Char grilled marinated New York steak served with house-made I-saan style dip (spicy tamarind dip), butterfly pea jasmine rice, and smoked garnish

Unaju (Unagi Don) 24.95
Char grilled Kabayaki eel served over AO nori Japanese rice with shiba zuke, kappa zuke, yamagobo, oshinko, and unagi sauce

Shimesaba Kobujime (Saba Don) 22.95
Marinated mackerel sashimi served cover Japanese rice, ginger oroshi, negi, lime zest, dashi soy

Chutoro Blue Fin Tuna Don ***Chef's recommend adding Uni for $8* 27.95
Premium medium fatty blue-fin tuna sashimi served with negi toro, uni (sea urchin), dashi soy, organic fresh quail egg cover Japanese rice, shiitake mushroom, kanpyo, lemon zest, fresh wasabi

Tuna Trio Don ***Chef's recommend adding Uni for $8* 23.95
Premium medium fatty blue-fin tuna sashimi (Chutoro), Maguro red meat tuna, and negi spicy tuna served cover Japanese rice, shiitake mushroom, kanpyo, dashi soy, fresh wasabi

Salmon Avocado Ikura Zuke Don 17.95
12-hour marinated salmon roe served over salmon sashimi & avocado cover Japanese rice, shiitake mushroom, kanpyo, lemon zest, wasabi

Katsu Don 18.95
Steamed chicken katsu-fried with eggs, onion, and scallion served over jasmine rice with shiba zuke, kappa zuke, yamagobo, oshinko, and kizami nori

Oyako Don 16.95
Steamed chicken with eggs, onion, and scallion served over jasmine rice with shiba zuke, kappa zuke, yamagobo, oshinko, and kizami nori

Chicken Katsu 16.95
Crispy fried breaded chicken served with herb butterfly pea jasmine rice, steamed broccoli and carrot, katsu sauce

NOODLE STIR-FRIED & FRIED RICE

Choice of protein: Vegetable, Tofu, Chicken $12.95 / Beef $13.95 / Shrimp, Squid $14.95
Spicy level: No spicy / Mild🌶 / Medium🌶🌶 / Hot🌶🌶🌶 / Extra Hot🌶🌶🌶🌶 / Thai Hot🌶🌶🌶🌶🌶

Pad Thai GF
A popular Thai noodle dish of Chanburi rice noodle, stir fried with choice of protein, egg, bean sprout, green onion, garnished with raw bean sprout, ground peanut, lime

Pad Thai Lobster GF $23.95
Chanburi rice noodle, stir fried with lobster tail, egg, bean sprout, green onion, garnished with raw bean sprout, ground peanut, lime

Pad Thai Crab Meat GF $19.95
Chanburi rice noodle, stir fried with real crab meat, egg, bean sprout, green onion, garnished with raw bean sprout, ground peanut, lime

Pad Si Ew
Flat rice noodle, stir fried with choice of protein, egg, Chinese broccoli in black soy sauce

Pad Kee Mao 🌶
Flat rice noodle, stir fried with choice of protein, egg, basil, onion, bell pepper, baby corn

Pad Woon Sen
Clear noodle, stir fried with choice of protein, egg, tomato, cabbage, carrot, onion, celery, green onion

Thai Fried Rice ***add avocado & mango for $3 additional***
A traditional Thai fried rice dish, stir fried jasmine rice with choice of protein, egg, onion, tomato, garnished with cucumber, green onion, cilantro

Lobster Fried Rice $23.95
Stir fried jasmine rice with lobster tail, egg, onion, tomato, garnished with cucumber, green onion, cilantro

Crab Meat Fried Rice $19.95
Stir fried jasmine rice with real crab meat, egg, onion, tomato, garnished with cucumber, green onion, cilantro

Basil Fried Rice
Stir fried jasmine rice with choice of protein, egg, basil, onion, bell pepper, green bean, garnished with cucumber

Pineapple Fried Rice
Stir fried jasmine rice with choice of protein, egg, curry powder, pineapple, onion, tomato, raisin, cashew nut, pea, garnished with cucumber

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FROM THE WOK

Served with house-made butterfly pea jasmine rice
Choice of protein: Vegetable, Tofu, Chicken $12.95 / Beef $13.95 / Shrimp, Squid $14.95
Spicy level: No spicy / Mild🌶 / Medium🌶🌶 / Hot🌶🌶🌶 / Extra Hot🌶🌶🌶🌶 / Thai Hot🌶🌶🌶🌶🌶

Pad Kra Paow *(Basil Stir Fried)*
*A favorite traditional Thai dish, stir fried choice of protein with Thai basil, green bean, onion (*Served traditional with minced chicken)*

Pad Med Ma-muang 🌶 *(Cashew Nut Stir Fried)*
Stir fried choice of protein with cashew nut, bell pepper, onion, green onion, whole dry pepper in chili jam paste

Kung Pao 🌶
Stir fried choice of protein with peanut, carrot, celery, bell pepper, onion, whole dry pepper in chili jam paste

Pad Ped 🌶
Stir fried choice of protein with aubergine (Thai eggplant), fingerroot, kaffir lime leaf, bamboo shoot, bell pepper, onion, basil in red curry paste

Pad Prik King 🌶
Stir fried choice of protein with green bean in red curry paste, garnished with shredded red bell pepper

Pad Kra Tiam *(Garlic Stir Fried)*
Stir fried choice of protein with garlic, fried garlic, steamed broccoli, garnished with cucumber, cilantro

Pad King *(Ginger Stir Fried)*
Stir fried choice of protein with fresh ginger, woodear mushroom, bell pepper, onion, green onion

Sweet & Sour stir-fried GF
Stir fried choice of protein with pineapple, tomato, carrot, celery, bell pepper, onion, cucumber

Mix vegetable stir-fried
Stir fried choice of protein with broccoli, carrot, cabbage, mushroom, baby corn, bean sprout, onion

Pra Ram GF
Stir fried choice of protein with broccoli, carrot, cabbage, mushroom, baby corn, topped with peanut sauce and grounded peanut

Chicken Teriyaki **$15.95**
Chicken breast stir fried with house made teriyaki sauce, sesame seed, steamed broccoli and carrot

CURRY (We make curry paste in house. NOT FROM CAN!)

Served with house-made butterfly pea jasmine rice
Choice of protein: Vegetable, Tofu, Chicken $13.95 / Beef $14.95 / Shrimp, Squid $15.95
Spicy level: Mild🌶 / Medium🌶🌶 / Hot🌶🌶🌶 / Extra Hot🌶🌶🌶🌶 / Thai Hot🌶🌶🌶🌶🌶

Panang 🌶 GF *(Contains peanut)*
A rich taste spicy and relatively dry. Panang paste cooked with coconut milk and a choice of protein, pea, red bell pepper, kaffir lime leaf, garnished with shredded red bell pepper, and coconut milk

Kaeng Massaman 🌶 GF *(Contains peanut)*
Inspired style of cooking from the South of Thailand. Massaman curry paste with a choice of protein, peanut, potato, onion, garnished with fried shallot

Kaeng Kiao Wan -Green Curry 🌶🌶 GF
House-made green curry paste cooked with choice of protein, aubergine (Thai eggplant), basil, green bell pepper, garnished with red bell pepper

Kaeng Dang -Red Curry 🌶 GF
House-made red curry paste cooked with choice of protein, green bean, bamboo shoot, bell pepper, carrot, garnished with basil

If It Is...Curry 🌶 GF *(Contains peanut)*
House-made red curry paste and peanut sauce cooked with choice of protein, pea, carrot, bell pepper, garnished with grounded peanut

Avocado Green Curry 🌶🌶 GF ***choice of protein available for additional* **$13.95**
Avocado, aubergine (Thai eggplant), basil, green bell pepper, garnished with red bell

Mango Red Curry 🌶 GF ***choice of protein available for additional* **$13.95**
Mango, green bean, bamboo shoot, bell pepper, carrot, garnished with basil

Pineapple Red Curry 🌶 GF ***choice of protein available for additional* **$13.95**
Pineapple, green bean, bamboo shoot, bell pepper, carrot, garnished with basil

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