

--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	Beer on Tap	4
Lychee Martini	6	House Sake (hot)	4
Whisky Sour	6	House Red/White Wine	6
Sangria 43	6		

HAPPY HOUR FOODS (Daily 4-7PM)

***HALF OFF! hot plate appetizers

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

***From SUSHI BAR

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

(vegan)Shiitake Mushroom	Salmon
Spicy Tuna	Tuna
Spicy Salmon	Escolar (super white tuna)
Spicy Krab Delight	Izumidai (white fish)
Spicy Scallop	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 Butterfly 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!!



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,



*7-minutes egg
- partially cook egg

SOUPS

Tom Yum Soup

chicken, tofuu, 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, tofuu, 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

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CRISPY CRUNCHY

House-made Traditional Thai Fresh Roll -served until 4pm <i>Shrimp, chicken, carrot, mushroom, lettuce, cucumber, mint, angel hair rice noodle served with house peanut sauce</i>	6.95
Crispy Pumpkin & Shrimp Thai Rice Crackers ♡ -Vegan option available <i>Crispy pumpkin and shrimp Thai rice pops dipped with sweet chilli jams</i>	5.95
Spring Rolls ♡ <i>Vegan crispy rolls served with house-made sweet chili pineapple sauce</i>	4.95
House-made Crab Wonton -limited quantity <i>Crab and cream cheese wonton served with house-made sweet chili pineapple sauce</i>	5.95
Egg Wrapped Wonton ♡ <i>Quail egg wonton served with house-made sweet chili pineapple sauce</i>	5.95
Fried Tofu ♡ <i>Crispy tofu served with house-made sweet chili pineapple sauce and ground peanut</i>	4.95
Chicken Satay -limited quantity <i>Char grilled house marinated chicken on bamboo skewers served with toast, house-made Thai peanut sauce, and cucumber relish</i>	8.95
Spicy Karaage Chicken 🌶️ <i>Deep fried marinated chicken cooked with If It Is sauce, red curry, and Kaffir lime leaf</i>	8.95
Calamari <i>Lightly battered calamari served with house-made sweet chili pineapple sauce</i>	7.95
Pink Edamame ♡ <i>Steamed Japanese green soy beans sprinkled with pink himalayan sea salt</i>	4.95
Age Dashi Tofu ♡ <i>Deep fried tofu topped with scallion, grated daigon & ginger, dried katsuobushi served with house-made tentsuyu</i>	7.95
Vegetable Gyoza Pan-fried ♡ <i>Pan-fried vegan dumpling, scallion served with house-made gyoza sauce</i>	6.95
Pork Gyoza Pan-fried <i>Pan-fried pork dumpling, scallion served with house-made gyoza sauce</i>	6.95
Shrimp Shumai <i>Steamed shrimp dumpling, fried garlic served with house-made JikChow sauce</i>	7.95
Matcha Shrimp Tempura <i>Shrimp tempura, matcha sea salt served with house-made tentsuyu</i>	9.95
Charcoal Sweet potato & Eggplant Tempura ♡ <i>Sweet potato tempura, purple eggplant tempura, charcoal sea salt served with house-made tentsuyu</i>	7.95
Charcoal Vegetable Tempura ♡ <i>Vegetable tempura, charcoal sea salt served with house-made tentsuyu</i>	6.95
Crispy Soft Shell Crab <i>Deep fried softshell crab served with house-made tentsuyu</i>	11.95
House seasoning Hamachi Buri Kama <i>Deep fried hamachi buri kama topped with choice of house special Thai fish sauce or charcoal sea salt & teriyaki sauce</i>	12.95
If It Is Platter <i>House-made crab wonton, egg wrapped wonton, shrimp tempura, shrimp shumai, pork gyoza, vegetable gyoza, spring roll, fried tofu, and toast</i>	11.95

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CHILLED and REFRESHING

Sashimi Appetizer <i>8 pieces assorted sashimi</i>	18.95
Chef's Spoons <i>Japanese scallop, snow crab, bonton ama ebi (sweet shrimp), ikura, quail egg, 24K gold flake, chef's sauce, served with fried sweet shrimp head</i>	16.95
Uni Shooter <i>Fresh uni, masago, shiso, fresh quail egg (from FL local farm), green tobiko, wasabi, Junmai sake with house special cocktail</i>	10.95
Hotate Uni Shiso <i>Japanese scallop, uni, Japanese mint, wasabi tobiko, togarashi, ponzu</i>	12.95
Hon Tartare <i>Premium fatty blue-fin tuna (toro) and Premium yellowtail topped with masago arare, negi, fried shallot, bowfin caviar served with dashi soy, malanga</i>	24.95
Toro Tartare Island <i>Premium fatty Blue Fin tuna tartare served with masago arare, negi, fried shallot, crispy malanga, and dashi soy</i>	13.95
Maguro Tuna Tataki <i>Seared red meat tuna, sea salt, black pepper topped with grated daigon and negi served with fried shallot, grated fresh ginger, ponzu</i>	13.95
Crunchy Spicy Tuna <i>Eggplant tempura, spicy tuna, wasabi tobiko, negi, unagi foam, eel sauce</i>	10.95
Seared Albacore Tuna Poke <i>Seared white tuna (albacore), whole avocado, onion, negi, sesame soy</i>	11.95
Tako and Black Grapes <i>Thinly slide octopus, black grapes, uni soy, extra virgin olive oil, togarashi, radish sprout</i>	12.95
Salmon Citrus Carpaccio <i>Salmon sashimi, orange supreme, yuzu tobiko, Thai chili flake, yuzu soy, sesame oil, radish sprout</i>	13.95
King Salmon Black Truffle Carpaccio <i>King salmon sashimi, fresh black truffle, myoga, kombu powder, truffle yuzu salsa</i>	17.95
Hamachi Lemongrass Carpaccio <i>Premium yellowtail sashimi, crispy lemongrass, organic chive, tobiko topped with lemongrass sauce and extra virgin olive oil</i>	14.95
Hamachi Jalapeno Carpaccio <i>Premium yellowtail sashimi, jalapeno, cilantro, black tobiko, ponzu, +topped with choice of hot extra virgin olive oil, hot black truffle oil, hot sesame oil</i>	14.95
Wagyu Beef Carpaccio <i>Seared Japanese black wagyu beef, bourbon whiskey vinaigrette, negi, garlic chips</i>	19.95
Maguro Tuna Tower <i>Spicy tuna, spicy crab, English cucumber topped with red meat tuna tartare, avocado, tobiko served over Japanese rice, spicy mayo, eel sauce</i>	16.95

FRESH and BRIGHT

Som Tum (papaya salad) -contains peanut and shellfish <i>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</i> Make it real I-saan style: add crab and Thai fermented anchovie for \$3 (Chef's recommend serving with sticky rice for \$2 additional)	10.95
House Salad ♦ <i>Romaine heart, medley tomato, carrot, papaya served with house-made ginger dressing</i>	6.95
Hiyashi Wakame ♦ <i>Seaweed salad, sesame</i>	4.95
Kaiso Salad ♦ <i>Two kinds of Japanese seaweed (AKA tosaka nori and AO tosaka nori) served with house-made kaiso dressing</i>	7.95
Sunomono <i>Shrimp, octopus, conch, surf clam, AKA tosaka nori, AO tosaka nori, English cucumber topped with tosa zu</i>	9.95
Soft Shell Crab Salad <i>Deep fried jumbo soft-shelled crab, romaine heart, medley tomatoes, carrot served with house-made ginger dressing</i>	13.95
Maguro Tuna Tataki Salad <i>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</i>	16.95

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NIGIRI (1pc) and SASHIMI (3 or 5 pcs)

Our selection of sushi is served with "Yakumi", but traditional style "neat" available upon request

+Yakumi (やくみ, 薬味) - minimal and bright toppings to complement the flavor of each piece of fish

***Add FRESH QUAIL EGG (from local FL farm) for \$1 & Add FRESH BLACK TRUFFLE for \$2 additional

	Nigiri	Sashimi (5 pcs)	Nigiri	Sashimi (3 pcs)
House-made Tamago 4.5(2pcs nigiri) / 4.5(1pc sashimi) +Japanese sweet egg, sweet shrimp				
Inari +Marinated tofu skin	2.5	10		
Otoro +Premium fatty blue-fin tuna *Chef's recommend make it <u>Wagyu Toro Tartare</u> or <u>3 Musketeers</u>	9.5	27		
Chutoro +Premium medium fatty blue-fin tuna *Chef's recommend pairing with <u>Fresh Black Truffle</u> for \$2 additional	6.5	18		
Maguro Tuna +Red meat/lean tuna	3.5	10		
Tuna Zuké +Aged house marinated tuna *Chef's recommend make it <u>THREE Zuké</u> (nigiri signature)	4.5	11		
Ōra Sake +King Salmon, New Zealand *Chef's recommend make it <u>24Karats</u> or <u>Red Sake Toro</u> (nigiri signature)	5.5	15		
Sake +Salmon	3	8		
Salmon Zuké +Aged house marinated salmon *Chef's recommend make it <u>THREE Zuké</u> (nigiri signature)	4	10		
Kunsei Sake +Smoked salmon	3.5	9		
Hon-Hamachi +Premium Yellowtail	3.5	10		
Escolar +Super white tuna	3.5	9		
Albacore +White tuna	3.5	9		
Albacore Zuké +House marinated with Jap yuzu	4.5	11		
Shime Saba +Mackerel	3	8		
Hokkaido Hotate +Japanese scallop *Chef's recommend make it <u>Hotate Uni Black Truffle</u> (nigiri signature)	7(2pcs)	10		
			Unagi +Freshwater eel *Chef's recommend make it <u>Unagi Foie Gras Kabayaki</u> (nigiri signature)	3.5 9
			Hokkigai +Surf clam	3 8
			Horagai +Conch	3 8
			Spicy Conch	3 8
			Ebi +Shrimp	3 8
			Boton Ama Ebi +Sweet spot prawn, fried head *Chef's recommend make it <u>Triple Triple 3</u> (house special roll)	4.5 12
			Tako +Octopus	3 8
			Ika +Squid *Chef's recommend make it <u>Ika Spike</u> (nigiri signature)	3 8
			Ikura +House-cured salmon caviar	3.5 9
			Tobiko +Flying fish caviar *Chef's recommend make it <u>Triple Eggs</u> (nigiri signature)	3 8
			Masago +Smelt caviar	2.5 7
			Uni +Sea urchin *Chef's recommend make it <u>Ikuni</u> , <u>3 Musketeers</u> , or <u>Tamago Uni</u>	9 22
			Ankimo +Fish's liver	4.5 11
			Foie Gras +Pan-fried duck liver from Hudson Valley Farm	7 19
			Washu-gyu +Seared Japanese black wagyu beef from Snake River Farms *Chef's recommend make it <u>Wagyu & Egg</u> or <u>Wagyu Foie Gras</u>	7 19

NIGIRI SIGNATURES

Midnight Spicy (7 pcs) SEVEN house spicy tuna, salmon, hamachi, scallop, conch, tako, krab +served over <u>healthy black sushi rice</u>	18
Tamago Uni Brûlée (2 pcs, no rice) House-made Japanese sweet egg, amaebi, topped with caramelized Uni	13
Ikuni (1 pc) - Ikura (house cured salmon roe) & Uni (sea urchin) *Chef's recommend adding fresh quail egg for \$1, adding otoro premium fatty blue-fin tuna for \$2.5, wrapped with fresh salmon for \$3	9
3 Musketeers (cut half into 2 pcs for perfect bite!) Otoro (premium fatty blue fin tuna), Uni, Japanese black wagyu beef	20
Hotate Uni Black Truffle (1 pc) Japanese scallop, fresh uni, fresh black truffle, wasabi tobiko, togarashi, yuzu soy, dashi soy	14
Triple Eggs (3 pcs) THREE kinds of tobiko (red, yellow yuzu, green wasabi) wrapped with cucumber (gunkan sushi) -recommend adding fresh quail egg for \$3	8
THREE Zuké (3 pcs) Edomae-style sushi. Aged house marinated tuna, salmon, albacore with Japanese yuzu, house nigiri sauce	11

Ika Spike (1 pc) Seared squid, charcoal sea salt, sudashi, shiso, ume plum, black tobiko	5
24 Karats (1 pc) King salmon belly +topped with otoro tartare (premium fatty blue-fin tuna), house-made miso sauce, 24K gold flake, bowfin caviar	12
Red Sake (1 pc) Seared king salmon toro, house-made miso sauce, seared tomato	7
Unagi Foie Gras Kabayaki (1 pc) Seared eel with nori and kabayaki sauce topped with foie gras (from Hudson Valley Farm), sudashi zest, kinome, unagi foam, smoky	11
Washu-gyu Toro Tartare (1 pc) *Chef's recommend adding fresh quail egg for \$1 Toro premium fatty blue fin tuna tartare wrapped with Japanese black wagyu beef (gunkan sushi)	18
Washu-gyu & Egg (1 pc) Seared Japanese black wagyu beef (from Snake River Farms), truffle extra virgin oil, pink himalayan sea salt, black pepper, ponzu, pan-fried quail egg (from FL local farm)	11
Washu-gyu Foie Gras (1 pc) Seared Japanese black wagyu beef (from Snake River Farms) with pan fried foie gras (from Hudson Valley Farm) served with masago areare & unagi foam, topped with wasabi dressing, shiso, lime zest	13

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PLATTERS

Veggie Nigiri Premium	19
<i>7 pieces seasonal vegetable nigiri, colorful veggie roll, miso soup</i>	
Nigiri Premium GOLD	23
<i>7 pieces assorted fish nigiri paired with chef special decent seasoning (Yakumi), miso soup</i>	
Nigiri Premium PLATINUM	29
<i>7 pieces assorted fish nigiri paired with chef special decent seasoning (Yakumi), spicy tuna roll, miso soup</i>	

Nigiri & Sashimi Premium	39
<i>5 pieces "Yakumi" nigiri, 10 pieces sashimi, spicy tuna roll, miso soup</i>	
Sashimi Premium	49
<i>35 pieces assorted fish sashimi, miso soup</i>	
Chirachi Premium Box	45
<i>27 pieces of fresh assorted sashimi, shiitake, kanpyo, shiso, daigon, greens over Japanese rice in the house special box, miso soup</i>	
If It Is a Dream	87
<i>30 pieces sashimi, 10 pieces nigiri, Tekka maki, Kappa maki, California roll, 2 miso soups</i>	

ORDINARY ROLLS

SUB: +\$1 Black rice / +\$2 Soy paper, Cucumber or Carrot wrapped / +\$3 Daigon, Beetroot, or Green apple wrapped

HOSOMAKI (Seaweed outside)

Kappa maki 🌱 <i>Fresh English cucumber</i>	4
Avocado maki 🌱	4
Grill Asparagus maki 🌱	4
Oshinko maki 🌱 <i>Yellow radish</i>	4
Kanpyo maki 🌱 <i>Japanese gourd</i>	5
Shiitake maki 🌱 <i>House marinated Japanese shiitake mushroom</i>	5
Ume Shiso maki 🌱 <i>Plum, Japanese mint</i>	5
Inari Pickle maki 🌱 <i>Marinated tofu skin, Japanese pickle (eggplant, myoga, purple shiso), fried shallot</i>	6
Futo maki (big roll) <i>Japanese sweet egg, Krab stick, shiitake mushroom, kanpyo, green</i>	8
Salmon maki <i>-Fresh salmon</i> <u>Substitute with aged house marinated salmon for \$1</u>	6.5
Escolar maki <i>Super white tuna</i>	7
Seared Yuzu Albacore maki <i>Seared house marinated albacore (white tuna) with Japanese yuzu</i>	7
Tekka maki <i>-Maguro red meat tuna</i> <u>Substitute with aged house marinated tuna for \$1</u>	7
Tekyu maki <i>Maguro red meat tuna, English cucumber</i>	7
Saba Gari maki <i>Marinated mackerel, ginger, scallion</i>	7
Negi Hamachi maki <i>Premium yellowtail, scallion</i>	8
Negi Toro maki <i>Premium fatty blue-fin tuna, scallion</i>	10
Toro Taku maki <i>Premium fatty blue-fin tuna, oshinko Japanese yellow radish</i>	11
Baked maki (no rice) <i>Escolar (super white tuna), spicy krab delight, cream cheese</i> +BAKED with spicy mayo +topped with eel sauce, scallion	9

URAMAKI (Rice outside) -contain sesame seed

Classy California roll <i>Krab stick, avocado, English cucumber, masago</i> <u>Substitute with real crab meat for \$3</u>	7
Hamachi Jalapeno roll <i>Premium yellowtail, jalapeno</i>	8.5
Crispy Spicy Salmon roll <i>Spicy salmon, tempura flake, scallion</i>	7
Spicy Tuna roll <i>Spicy chopped tuna, scallion. <u>Chef's recommend add mango for \$1</u></i>	8
Spicy Scallop roll <i>Spicy scallop, scallion, masago</i>	8
Spicy Conch Jalapeno roll <i>Spicy conch, jalapeno, scallion, masago</i>	8
Spicy Tako Jalapeno roll <i>Spicy octopus, jalapeno, scallion, masago</i>	8
Sweet & Spice roll <i>Izumidai (white fish), spicy crab delight, fresh mango, masago</i>	9
Amazing! Thailand roll <i>Izumidai(white fish), cucumber, basil, cilantro, lime, shichimi, kimchi sauce</i>	8
Fish Tempura roll <i>Izumidai tempura, cream cheese, asparagus, masago, Jap sweet chili</i>	9
Shrimp Tempura roll <u>Chef's recommend add mango for \$1</u> <i>Shrimp tempura, scallion, masago, eel sauce</i>	7
Mexican roll <i>Cooked shrimp, tempura flake, spicy sauce</i>	7
Salmon Skin roll <i>Salmon skin, radish sprout, eel sauce</i>	7
S-S-S roll <i>Salmon, Salmon skin, Scallion, cucumber, eel sauce</i>	11
Philadelphia roll <i>Smoked salmon, avocado, cream cheese</i>	8
Salmon/Tuna Avocado roll <u>Substitute with aged house marinated salmon or tuna for \$1</u>	8
Eel cucumber roll	8
Dark Sweet Potato roll 🌱 <u>Chef's recommend add avocado and mango for \$2</u> <i>Sweet potato tempura, healthy black rice, eel sauce</i>	7

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HOUSE SPECIAL ROLLS

SUB: +\$1 Black rice / +\$2 Soy paper, Cucumber or Carrot wrapped / +\$3 Daigon, Beetroot, or Green apple wrapped

FRESH from the ocean

Triple Triple 3 (served 3 pcs) 🐟 19
Tuna, salmon, avocado, black tobiko, dashi soy, ponzu +topped with THREE Boton Amaebi (sweet prawn), +served with THREE fried head
Chef's recommend add oshinko & shiso for \$3

Bermuda 🐟 15
Tuna, salmon, avocado, cream cheese, masago, healthy black rice, white sesame seed

Sashimi (no rice) 🐟 15
Tuna, salmon, hamachi, avocado, negi, +topped with ponzu +wrapped in nori & choice of beetroot or daigon or carrot or apple or cucumber

Japanese Crudo 🐟 14
Hamachi (premium yellowtail), Escolor (super white tuna), jalapeno, lime cilantro, white sesame seed, topped with avocado, tongarachi, sri-racha

Mango Ikura Paradise 🐟 15
Tuna, salmon, mango, negi +topped with fresh mango & ikura, eel sauce, chilli pepper and dehydrated lime seasoning, white sesame seed

Red Carpet 🐟 16
Spicy scallop, krab stick, masago, scallion, white sesame seed +topped with tuna, avocado, house-made kimchi sauce, and shilgochu

Born Here 🐟 16
Shrimp katsu fried, grilled asparagus, grilled carrot, scallion, cilantro, white sesame seed +topped with salmon, avocado, Thai house-made green curry sauce, and crispy basil

Salmon Zuké Yuzu 🐟 12
Aged house marinated salmon, avocado, jalapeno, scallion, white sesame seed +covered whole roll with yuzu tobiko

Orange Blossom 🐟 17
Seared house marinated yuzu albacore (white tuna), grilled asparagus, English cucumber, fried shallot, scallion, cilantro, white sesame seed +topped with seared salmon, fresh orange

Tipsy Main Street 🐟 18
Grilled asparagus, vodka & sake-poached pear, crispy tempura flake, white sesame seed +topped with seared foie gras tallow aged salmon, seared foie gras (from Hudson Valley Farm), fresh orange, and eel sauce

Ocean Farmer (no rice) 🐟 16
Spicy salmon, seared albacore on top, spicy ponzu, negi, cilantro, crispy onion, masago +wrapped in daigon (Japanese radish)

Rainbow 🐟 ***Substitute with real crab meat for \$3** 13
Krab stick, English cucumber, avocado, masago, white sesame seed +topped with tuna, salmon, white tuna, and two kinds of tobiko

Since 1782 (contains peanut and shellfish) 🐟 14
Mackerel, salmon skin, dried shrimp, toasted coconut, peanut, fresh ginger, lime, red onion, white sesame seed, eel sauce

Mamacita 🐟 16
Spicy Conch, octopus, masago, English cucumber, mango, wasabi tobiko, white sesame seed +topped with avocado, wasabi tobiko, house-made yuzu mango & pineapple salsa

Green Machine (no rice) [Vegan] 🌱 11
Enoki mushroom, avocado, crispy ginger, jalapeno, scallion, red onion, cilantro +wrapped in cucumber topped with ponzu sauce and sesame oil

Garden of Eden [Vegan] 🌱 12
Grilled enoki mushroom, shiitake mushroom, grilled asparagus, English cucumber, carrot, kanpyo, oshinko +topped with avocado, basil sauce

Wonderfruit [Vegan] 🌱 11
Apple, banana, mango, avocado, cream cheese, white sesame seed +topped with kiwi, strawberry, and eel sauce



BAKED



RAW



WHOLE DEEP FRIED

COOKED and FLAVORFUL

Tokyo Triangle 🌊 14
Smoked eel, salmon skin, grilled asparagus, cream cheese, masago, white sesame seed, topped with eel sauce

Una Tama 🌊 15
Smoked eel, avocado, English cucumber, white sesame seed +topped with house made Japanese sweet egg (tamago) & shrimp, eel sauce +covered whole roll with AO nori (Japanese seaweed)

Mad Dragon 🌊 17
Krab stick, English cucumber, avocado, masago, white sesame seed +topped with whole smoked eel, and eel sauce

Fish-all-around (no rice) 🌊 16
Shrimp tempura, krab delight, cream cheese, avocado +wrapped in salmon & white fish +topped w/ eel sauce, mayonnaise, house seasoning

Tartare Malanga 🔥🐟 15
Krab stick, English cucumber, avocado, masago, white sesame seed +topped with tuna tartare, house-made kimchi sauce, eel sauce, and house-made crispy malanga

Melting Lava 🔥 16
Katsu-fried whole roll, Salmon, English cucumber, apple, white sesame seed +topped with torched spicy scallop, tobiko, scallion, eel sauce

Stuffed Calamari (no rice) 🔥 15
Tuna, salmon, krab stick, grilled asparagus +wrapped in whole squid and tempura fried +topped with house-made Thai herbs & citrus sauce, scallion, cilantro

Who doesn't like bacon? 🔥 15
Shrimp tempura, grilled asparagus, avocado +wrapped in bacon topped with medley tomato, eel sauce, spicy mayonnaise, and tempura flake

Smiling Tiger 16
Krab stick, sweet potato tempura, grilled asparagus, English cucumber, red onion, white sesame seed +topped with seared New York steak, toasted rice, fried shallot, scallion, house made spicy tamarind sauce

LAND and SEA 16
Shrimp tempura, grilled asparagus, English cucumber, white sesame seed +topped with seared New York steak, toasted rice, and house made turmeric garlic sauce

Holy! Lobster 23
Whole lobster tail tempura, grilled asparagus, jalapeno, kympyo, white sesame seed +topped with avocado, red & black tobiko, eel sauce, spicy mayo, and tempura flake (Served with lobster salad, krab stick, masago)

Spider 13
Deep fried jumbo soft-shelled crab, grilled asparagus, avocado, masago, white sesame seed topped with eel sauce

Monster Spider Roll 17
Jumbo soft-shelled crab tempura, avocado, grilled asparagus, masago, cream cheese topped with tempura eel, sriracha, eel sauce

Volcano Ebi Smoky 18
Shrimp tempura, English cucumber, avocado, sesame seed +topped with pan-fried house-made spicy seafood, spicy crab, eel sauce, negi, smoked apple wood garnish

Veggie Tempura Market [Vegan] 🌱 12
Broccoli tempura, baby corn tempura, sweet potato tempura, grilled asparagus, cucumber, sesame seed +topped with avocado, eel sauce

FROM THE GRILL, DONBURI, and KATSU

Weeping Tiger	18.95
<i>Char grilled marinated New York steak served with house-made I-saan style dip (spicy tamarind dip), butterfly pea jasmine rice, and smoked garnish</i>	
Unaju (Unagi Don)	24.95
<i>Char grilled Kabayaki eel served over AO nori Japanese rice with shiba zuke, kappa zuke, yamagobo, oshinko, and unagi sauce</i>	
Shimesaba Kobujime (Saba Don)	22.95
<i>Marinated mackerel sashimi served cover Japanese rice, ginger oroshi, negi, lime zest, dashi soy</i>	
Chutoro Blue Fin Tuna Don **Chef's recommend adding Uni for \$8	27.95
<i>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</i>	
Tuna Trio Don **Chef's recommend adding Uni for \$8	23.95
<i>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</i>	
Salmon Avocado Ikura Zuke Don	17.95
<i>12-hour marinated salmon roe served over salmon sashimi & avocado cover Japanese rice, shiitake mushroom, kanpyo, lemon zest, wasabi</i>	
Katsu Don	18.95
<i>Steamed chicken katsu-fried with eggs, onion, and scallion served over jasmine rice with shiba zuke, kappa zuke, yamagobo, oshinko, and kizami nori</i>	
Oyako Don	16.95
<i>Steamed chicken with eggs, onion, and scallion served over jasmine rice with shiba zuke, kappa zuke, yamagobo, oshinko, and kizami nori</i>	
Chicken Katsu	16.95
<i>Crispy fried breaded chicken served with herb butterfly pea jasmine rice, steamed broccoli and carrot, katsu sauce</i>	

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	
<i>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</i>	
Pad Thai Lobster GF	\$23.95
<i>Chanburi rice noodle, stir fried with lobster tail, egg, bean sprout, green onion, garnished with raw bean sprout, ground peanut, lime</i>	
Pad Thai Crab Meat GF	\$19.95
<i>Chanburi rice noodle, stir fried with real crab meat, egg, bean sprout, green onion, garnished with raw bean sprout, ground peanut, lime</i>	
Pad Si Ew 🌱	
<i>Flat rice noodle, stir fried with choice of protein, egg, Chinese broccoli in black soy sauce</i>	
Pad Kee Mao 🌶️ 🌱	
<i>Flat rice noodle, stir fried with choice of protein, egg, basil, onion, bell pepper, baby corn</i>	
Pad Woon Sen 🌱	
<i>Clear noodle, stir fried with choice of protein, egg, tomato, cabbage, carrot, onion, celery, green onion</i>	
Thai Fried Rice 🌱 *add avocado & mango for \$3 additional	
<i>A traditional Thai fried rice dish, stir fried jasmine rice with choice of protein, egg, onion, tomato, garnished with cucumber, green onion, cilantro</i>	
Lobster Fried Rice 🌱	\$23.95
<i>Stir fried jasmine rice with lobster tail, egg, onion, tomato, garnished with cucumber, green onion, cilantro</i>	
Crab Meat Fried Rice 🌱	\$19.95
<i>Stir fried jasmine rice with real crab meat, egg, onion, tomato, garnished with cucumber, green onion, cilantro</i>	
Basil Fried Rice 🌱	
<i>Stir fried jasmine rice with choice of protein, egg, basil, onion, bell pepper, green bean, garnished with cucumber</i>	
Pineapple Fried Rice 🌱	
<i>Stir fried jasmine rice with choice of protein, egg, curry powder, pineapple, onion, tomato, raisin, cashew nut, pea, garnished with cucumber</i>	

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.

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, wood ear 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 ground peanut

Chicken Teriyaki

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

\$15.95

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 ground peanut

Avocado Green Curry 🌱 🌶️ GF **choice of protein available for additional

Avocado, aubergine (Thai eggplant), basil, green bell pepper, garnished with red bell

\$13.95

Mango Red Curry 🌱 🌶️ GF **choice of protein available for additional

Mango, green bean, bamboo shoot, bell pepper, carrot, garnished with basil

\$13.95

Pineapple Red Curry 🌱 🌶️ GF **choice of protein available for additional

Pineapple, green bean, bamboo shoot, bell pepper, carrot, garnished with basil

\$13.95

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