



CARRYOUT & DINE-IN COMPLETE MENU

7687 Montgomery Rd. Cincinnati Ohio 45236

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SUSHI MENU

SUSHI SALAD

kani kama salad 7

thin sliced cucumber, imitation crab stick, ponzu and masago

tuna tataki 10

sliced seared tuna, ponzu dressing, scallion

spicy tuna cocktail 9

diced cut tuna, cucumber, spicy sauce, daikon radish

SASHIMI / NIGIRI

maguro (tuna) 3

hamachi (yellow tail) 3

sake (salmon) 2.5

ebi (cooked shrimp) 2.5

escolar (white tuna) 2.5

izumidai (tilapia) 2.5

unagi (bbq eel) 2.5

kani kama (imitation crab stick) 2

tamago (egg pancake) 2

ikura (salmon caviar) 3

masago (smelt caviar) 2.5

inari (sweet tofu) 2

tobiko (flying fish caviar) 2.5

(choice of red black or green)

sushi sampler nigiri 9.5

(tuna salmon izumidai and ebi)

MAKI 6 PIECES CUT

(seaweed outside)

avocado roll 4.5

cucumber roll 4

kampyo roll 4

tuna roll 6

white tuna roll 6.5

salmon roll 6

spicy salmon roll 6.5

yellow tail roll 6.5

ebi roll 5

spicy ebi roll 5.5

spicy kani kama 5.5

MAKI 8 PIECES CUT

California roll 5

avocado cucumber kani kama

spicy California roll 6

avocado cucumber kani kama masago and spicy mayo

spicy tuna roll 6.5

minced tuna mixed with spicy sauce

Alaskan roll 6

salmon avocado

Philadelphia roll 6.5

smoked salmon cream cheese

shrimp tempura roll 7

battered fried shrimp avocado and eel sauce

salmon tempura roll 7

battered fried salmon and eel sauce

yum yum roll 6

cucumber spicy kani kama tempura flakes and wasabi sauce

tempura asparagus roll 6

battered fried asparagus cream cheese

Asian sweet potato roll 5.5

battered fried Asian sweet potato

AAC roll 6

avocado asparagus cucumber

inari roll 5

sweetened soy flavored tofu cucumber

CREATIVE

emerald roll 11

green soy paper tuna salmon avocado kani kama yellow tail asparagus

ruby roll 11

red soy paper tuna kani kama shrimp avocado

casa roll 14

kani kama fried jalapeno cream cheese topped with seared tuna salmon eel sauce scallion

spider roll 12

soft shell crab lettuce masago avocado eel sauce

sashimi roll 12

cucumber wrap shrimp avocado seaweed salad masago tuna kani kama

Texas roll 12

yellow tail tuna salmon izumidai spicy kani kama cucumber asparagus seaweed powder

volcano roll 13

battered fried tuna salmon izumidai kani kama eel cream cheese asparagus spicy mayo and eel sauce

big mouth roll 11

deep fried spicy tuna avocado kani kama spicy mayo eel sauce

lava roll 12

deep fried kani kama avocado salmon cream cheese spicy mayo eel sauce

futomaki roll 8

tamago kampyo cucumber avocado asparagus carrot

dynamite roll 7

smoked salmon avocado spicy mayo shishimi chili

crunchy munchy roll 12

spicy kani kama cucumber topped with shrimp avocado wasabi sauce spicy mayo

caterpillar roll 12

eel cucumber topped with avocado eel sauce

dream roll 14

shrimp tempura topped with eel and avocado

rainbow roll 13

California roll topped with tuna salmon shrimp izumidai avocado

Reds roll 14

spicy tuna tempura flakes topped with tuna eel sauce

Sunday morning roll 8

battered fried salmon cream cheese spicy mayo eel sauce

ninja roll 14

shrimp tempura topped with avocado tuna salmon

snow roll 14

California roll topped with seared white tuna spicy mayo eel sauce tempura flakes and tobiko

smoky mountain roll 13

spicy kani kama cucumber smoke salmon spicy mayo tempura flakes

hot mama roll 13

battered fried tuna salmon izumidai topped with spicy crab eel sauce spicy mayo

sunset roll 12

California roll topped with salmon and sliced lemon

spicy bkk roll 14

tuna salmon yellow tail cucumber jalapeno cilantro tobiko tempura flakes and house special sauce

panko chicken roll 10

fried breaded chicken cucumber spicy mayo eel sauce

APPETIZERS

por pia tod (spring rolls) 3

crispy vegetable spring rolls with sweet & sour sauce.

toong dhong (lady's purse) 4

crispy pork dumplings with sweet & sour plum sauce.

tua tom (edamame) 4

steamed soy bean with sea salt.

gyo pak (vegetable dumplings) 4 (vegan)

pan-seared vegetable dumplings with ponzu sauce.

tao hoo tod (fried tofu) 5 (vegan)

crispy tofu with sweet & sour peanut sauce.

tod man goong (shrimp cakes) 6

crispy shrimp cakes with cucumber sweet & sour sauce.

kai tod (Thai chicken wings) 5

fried chicken wings with sweet chili tamarind sauce.

kai satay (chicken satay) 6

grilled marinated chicken skewers, peanut sauce, assorted vegetable pickles.

kanom jeeb kai (chicken dumplings) 5

steamed chicken dumpling with ponzu sauce.

kra dook moo (bbq ribs) 6

braised pork ribs with hoisin-plum sauce.

gyo tod (fried wonton) 5

fried pork wonton with sweet & sour sauce.

SALADS

goma wagame (sesame seaweed salad) 4

sesame seeds, seaweed, cucumber in ponzu dressing.

som tum (green papaya salad) 6

green papaya, carrot, green bean, tomato, toasted peanuts in chili-garlic-lime dressing.

bangkok st salad (house salad) 5

lettuce, carrot, cucumber, tomato, fried tofu with house made peanut dressing.

pak krob (vegetables crispy salad) 6

crispy mixed vegetables, cashew nuts and garlic-lime dressing.

SOUPS

tom yum (Thai hot & sour soup) 5

choice of: chicken 4 or shrimp 5 mushroom in lemongrass chicken broth.

tom kha kai (blue ginger soup) 5

mushroom, chicken in galangal (blue ginger) coconut cream broth.

gyo moo (pork wonton) 4

pork wontons, steamed bok choy in chicken broth.

pak mixed (vegetable soup) 4 (vegan)

mixed vegetables in miso broth.

SPECIALS

massaman (massaman curry) 15

braised beef, potato, carrot and onion in massaman coconut curry sauce.

pla saam rod (sweet & sour fish) 15

crispy fried fish, sweet & sour chili sauce.

kao kai krob (crispy chicken) 13

crispy fried breaded chicken over jasmine rice drizzled with teriyaki and spicy mayonnaise on the side.

pho ga (chicken noodles soup) 12

chicken, rice noodles in a chicken broth served along side with a fresh vegetables plate.

pho bo (beef noodles soup) 13

rice noodles, thinly sliced braised beef in a beef broth served along side with a fresh vegetables plate.

kao moo oap (oven braised pork) 12

oven braised marinated pork over jasmine rice.

woonsen tom yum moo 13

(bean thread noodles sliced spicy-pork soup) bean thread noodles, beef choy, hard boil egg, in spicy-sour tom yum soup and roasted peanut.

ramen (braised pork noodles soup) 13

fresh ramen noodles, bok choy, hard boil egg and braised pork in a kombu bonito pork broth.

mor din (rice clay pot) 13 (vegan)

bamboo shoot, shitake mushroom, bok choy, onion, cashew, served in a hot clay pot and cilantro-jalapeno sauce.

kanom jeen num prig (peanut curry noodles) 12 (vegan)

wheat noodles, lettuce, green bean and topped with toasted peanut curry sauce.

mee heang (egg noodles roasted pork) 13

steamed egg noodles, sliced roasted pork, crispy pork dumpling, bok choy topped with roasted peanut.

tofu miso udon (soy marinated tofu with soup) 12 (vegan)

bok choy, toky wheat noodles, wagame seaweed, soy marinated tofu in a vegan miso broth.

crispy pad Thai (crispy egg noodles) 14

stir-fried crispy egg noodles pad Thai style, egg, chicken and shrimp, bean spout, onion, scallion, turnip and ground roasted peanut.

moo deang (5 spiced roasted pork loin) 12

5 spiced roasted pork loin over jasmine rice, glazed with its own gravy and along side with cucumber.

s & s chicken (sweet & sour crispy chicken) 12

stir-fried crispy chicken, bell pepper, onion and carrot in a house made sweet and sour sauce.

NOODLES & RICE

choice of

tofu chicken or pork lunch 7.5 / dinner 12

beef or shrimp lunch 8.5 / dinner 14

pad thai (Thai noodles)

rice noodles, onion, egg, bean sprout, scallion, peanuts and turnip.

kee mao (basil noodles)

wide noodles, mixed vegetables in basil chili sauce.

pad see u (dark soy sauce noodles)

wide noodles, egg, carrot, broccoli, onion, dark soy sauce.

woonsen (bean thread noodles)

bean thread noodles, egg, carrot, celery, scallion, onion, cabbage and wood ear mushroom.

kao pad (fried rice)

stir-fried rice, egg, broccoli, carrot, onion and scallion.

kao pad karee (curry fried rice)

curry spices, egg, carrot, onion, pineapple, cashew nuts and scallion.

kao pad kra prao (basil fried rice)

broccoli, green bean, onion, bell pepper and Thai basil.

STIR-FRIES & CURRIES

choice of

tofu chicken or pork lunch 7.5 / dinner 12

beef or shrimp lunch 8.5 / dinner 14

kra prao (holy basil)

bell pepper, onion, jalapeno, carrot, Thai basil.

prig khing (spicy green bean)

green bean, onion, bell pepper in red curry sauce.

prig pao (cashew chili)

cashew, bell pepper, onion, jalapeno, carrot in chili paste.

pad khing (ginger)

ginger, onion, scallion, celery, wood ear mushroom and bell pepper.

pad pak (mixed vegetables)

mixed seasonal vegetables in brown sauce.

keaw waan (green curry)

bamboo shoot, green bean, Thai basil in green coconut curry sauce.

kaeng karee (yellow curry)

potato, onion, green onion in yellow coconut curry sauce.

kaeng daeng (red curry)

bamboo shoot, bell pepper, green bean, Thai basil in red coconut curry sauce.

panang (panang curry)

onion, bell pepper in panang coconut curry sauce.

DESSERTS

forbidden rice coconut pudding 5 (vegan & gluten free)

glutinous black sticky rice cooked in coconut milk.

sweet sticky rice & jackfruit 4 (vegan & gluten free)

white sweet sticky rice drizzled with coconut milk over sweet jackfruits.

coconut ice cream with jackfruit 3

house made coconut ice cream mixed in with jackfruits.

mango ice cream 3

house made mango ice cream.

matcha ice cream 3

house made green tea ice cream.

coconut cream sorbet 3 (vegan & gluten free)

house made coconut cream sorbet.

macarons 1.75

house made chef's special almond meringue cookies with the choice of:

blueberry pistachio coconut custard chocolate - mango coffee - salted caramel raspberry - rose water tiramisu (espresso - mascarpone)

cheesecake 5

house made chef's creation cheesecakes with the choice of:

classic (vanilla flavor with house strawberry-raspberry sauce) coffee brulee (coffee cream flavor with caramelized sugar)

SIDE ORDERS

jasmine white rice 2

jasmine red rice 3

steamed noodles 3

steamed mixed vegetable 3

"we welcome guests with special dietary needs. Please alert us if you have food allergies or intolerances and we will do our best to accommodate your needs. Preparing your meal may take a little longer, but we're happy to take the extra time."

BEER, WINE & BEVERAGE LIST

DOMESTIC BEERS

BUDWEISER 3

BUD LIGHT 3

YUENGLING LAGER 3

SAM ADAMS 3

IMPORTED BEERS

HEINEKEN (HOLLAND) 4

TSINGTAO (CHINA) 4

SAPPORO (JAPAN) 4

SINGHA (THAILAND) 4

NON-ALCOHOLIC DRINKS

SODA 1.75

HOT TEA 2