

For carry out orders or reservations, please call us at 513.731.0107 or 513.731.0157. You may also fax your order to 513.731.0235

APPETIZERS

GOLDEN BAG (4 pieces)	\$6.95
No.1 Selling tofu skin, stuffed with ground shrimp and chicken, black mushroom and spices gathered at the neck with a scallion string then steamed and deep fried.	
CHICKEN SATAY (3 pieces)	\$6.95
Tenders strips of marinated chicken barbecued on skewer, served with peanut sauce and cucumber sauce.	
SIAM ROLL (3 pieces) (1 piece \$1.50)	\$4.50
Crispy flour wrap stuffed with vegetables served with sweet and sour sauce.	
SUMMER ROLL	\$6.95
Crispy flour wrap stuffed with cream cheese, avocado and crabstick served with sweet and sour sauce.	
FRESH ROLL (Vegetable or shrimp \$6.95) FRESH ROLL (Vegetable or shrimp \$6.95)	\$5.95
Rice paper wrap stuffed with cucumber, carrot, papaya, lettuce, noodle, bean sprout and mint served with peanut sauce.	
TOD MUN	\$6.95
Minced chicken & shrimp fried with Thai spices and herbs served with special ground peanut and cucumber sauce.	
CHEESE OF ASIA	\$5.95
Steam or lightly fried slices of tofu, served with ground peanut sweet and sour sauce.	
EDAMAME	\$3.95
Steamed soy bean with seasonal salt on top.	
SHU-MAI (8 pieces)	\$6.95
Shrimp dumpling steamed or pan fried served with house special sauce.	
VEGETABLE DUMPLING (6 pieces)	\$5.95
Vegetable dumpling steamed or pan fried served with special brown sauce.	
SHRIMP TEMPURA (4 pieces)	\$9.95
Crispy tempura shrimp in light batter, served with house special brown sauce.	
MIXED TEMPURA (2 pieces of shrimp tempura and vegetable tempura)	\$9.95
Crispy tempura shrimp and vegetable in light batter, served with house special brown sauce.	
VEGETABLE TEMPURA	\$6.95
Crispy tempura vegetable in light batter, served with house special brown sauce.	
SOFT SHELL CRAB TEMPURA	\$10.95
Crispy tempura soft shell crab in light batter, served with house special brown sauce and side ginger salad.	
KOONG-KRA-JOK	\$7.95
Ground chicken and shrimp inside a flour wrap that is fried, it is served with sweet & sour sauce on the side.	

SOUP

GREEN PAPAYA SOUP	\$5.95
🔪 Shrimp & scallop seafood in coconut soup seasoned with spicy, mushroom and lime juice.	
COCONUT SOUP (TOM-KHA)	\$4.25
Choice of chicken, tofu or vegetable in fresh coconut milk, smooth taste with mushroom, galanga and lime juice.	
HOT AND SOUR SOUP (TOM-YUM)	\$4.25
🔪 Choice of shrimp (\$5.95), chicken, tofu or vegetable in hot and sour soup spiced with exotic Thai herbs, lemongrass, mushroom and lime juice.	
VEGETABLE DUMPLING SOUP (4 pieces)	\$4.25
Vegetable dumpling and scallion in clear vegetable broth.	
SOFT TOFU VEGETABLE SOUP	\$3.95
Soft fresh tofu with mix vegetables in clear vegetable broth.	
MISO SOUP	\$2.95
Soft fresh tofu with seaweed in tofu broth.	

SALAD

GREEN PAPAYA SALAD (SOM-TUM)	\$6.95
Finely sliced fresh papaya, tomato, string bean and carrot mixed with spicy sweet and sour dressing, seasoned with chili, topped with ground roasted peanut.	
CINCY SALAD	\$6.95
Iceberg lettuce, spring mix, tomato, cucumber, purple cabbage and carrot topped with breaded chicken and Thai Chef dressing.	
CLASSIC THAI SALAD (SALAD KAG)	\$5.95
Sliced tofu on iceberg lettuce and spring mix, peanut sauce on the side.	
HERB-GROUND CHICKEN SALAD (LAB-GAI)	\$9.95
Our wonderful fresh herb-minced chicken served on top of lettuces.	
BEEF SALAD (YUM-NUEA)	\$11.95
🔪 Grilled sliced beef mixed with scallion, tomato, minced leave, cucumber, onion and lettuce in Thai salad dressing.	
GINGER SALAD	\$3.95
Iceberg lettuce, spring mix, tomato, cucumber, purple cabbage and carrot with ginger dressing on the side.	
SEAWEED SALAD	\$5.95
Asian seaweed seasoned in sesame oil, salt, vinegar and sesame seed.	

NOODLE & FRIED RICE

VEGETABLE LOVER	: Vegetable, Tofu (Steamed or Fried)	\$11.95
MEAT LOVER	: Chicken, Pork	\$12.95
	: Beef	\$13.95
SEAFOOD LOVER	: Shrimp or Squid	\$14.95
	: Scallop	\$15.95
	: Mix Seafood	\$17.95

PAD THAI

The most famous Thai noodle, stir-fried with egg, ground peanut, bean sprout, and scallion.

CRISPY PAD THAI

🔪 Fried yellow noodle, stir-fried with egg, ground peanut, bean sprout and scallion in special pad-Thai sauce.

CRAZY NOODLE

Soft wide rice noodle, in special basil sauce with mushroom, onion, eggplant, string bean and bell pepper.

PAD SEE YOU

Soft wide rice noodle with broccoli, carrot, and egg mixture in special brown sauce.

SIAM FRIED RICE

Fried rice with egg, baby corn, onion, pineapple chunk, mix peas, bell pepper, snow pea, carrot in house special sauce.

PINEAPPLE FRIED RICE (Seasonally served in pineapple husk)

Fried rice with egg, baby corn, onion, pineapple chunk, mix peas, bell pepper, snow pea, carrot, and curry powder.

BANGKOK FRIED RICE **MILDLY SPICY**

🔪 Fried rice with mushroom, spinach, zucchini, onion, shitake mushroom and snow pea in red chili paste.

CRAZY FRIED RICE

Fried rice in special basil sauce with mushroom, onion, eggplant, green bean and bell pepper.

ROYAL FRIED RICE : Fried rice with chopped onion, bell peppers in special **MILDLY SPICY** sauce and topped

🔪 with egg broccoli Thai omelet. in special **MILDLY SPICY** sauce and topped with egg broccoli Thai omelet.

GREEN PAPAYA MANGO FRIED RICE : Fried rice mixed with

egg, fresh mango, onion, snow peas, bell pepper, mix peas, and tomato.

PASTA BASIL : Spinach noodle stir-fried mixed with egg, onion, PASTA BASIL : Spinach noodle stir-fried

mixed with egg, onion, broccoli, bell pepper, mushroom, zucchini and basil leave.

DELIGHTFUL PASTA : Spinach noodle stir-fried mixed with

shitake mushroom, fresh mushroom, snow pea, onion, in delightful sauce.

LADNA NOODLE : Lightly fried wide rice noodle stir-fried mixed with broccoli,

mushroom, baby corn and shitake mushroom in Thai gravy sauce.

PAD WOONSEN NOODLE : Beanthread noodle stir fried mixed with onion,

green onion, tomato, mushroom, napa, bell pepper, mix peas, snow pea, baby corn and egg.

KHAO SOI : Egg noodle topped with **chicken**, broccoli, spinach, red and white onion

🔪 in northern Thai curry sauce.

CURRY OFFERINGS

(ALL CURRY DISHES START AT A MILD SPICE LEVEL)

VEGETABLE LOVER	: Vegetable, Tofu (Steamed or Fried)	\$11.95
MEAT LOVER	: Chicken, Pork	\$12.95
	: Beef	\$13.95
	: Duck	\$18.95
SEAFOOD LOVER	: Shrimp or Squid	\$14.95
	: Scallop	\$15.95
	: Mix Seafood	\$17.95
FISH LOVER	: Salmon (Steamed, Grill or Pan-fried in Vegetable oil)	\$17.95
	: Red Snapper (Steamed, Breaded or Pan-fried in Vegetable oil): Red	\$17.95
	: Tilapia (Steamed or Breaded)	\$16.95
	: Chilean Sea Bass (Steamed)	\$19.95

RED CURRY

 Thai red curry sauce in coconut milk, with bamboo shoot, string bean, broccoli, eggplant, mix peas, zucchini, yellow squash, bell pepper and Thai basil leaves.

GREEN CURRY

 Thai green curry sauce in coconut milk, with mix peas, broccoli, asparagus, string bean, bell pepper, bamboo shoot, eggplant, zucchini and Thai basil leaves.

YELLOW CURRY (Seasonally served in the pineapple Husk)

 Thai yellow curry sauce in coconut milk, with pineapple chunk, baby corn, onion, bell pepper, carrot, tomato and yellow squash.

MASSAMAN CURRY

 Thai massaman curry sauce in coconut milk, with ground peanut, carrot, onion, red pepper and sweet potatoes.

PANANG CURRY

 Thai panang curry sauce in coconut milk with lemon leaves, broccoli, eggplant, mix peas, string bean, bell pepper.

CHOO CHEE CURRY

 Thai Choo Chee curry sauce in coconut milk, with pineapple chunk, eggplant, tomato, baby corn, mix peas, yellow squash, Zucchini, snow pea, bell pepper and basil leaves.

PIK-KING CURRY

 Thai special pik-king sauce in coconut milk, with string bean, bell pepper, snow pea and lemon leave.

MANGO CURRY (Seasonally served in the pineapple Husk)

 Thai special mango yellow sauce in coconut milk, with mango chunk, pineapple chunk, bell pepper, onion, tomato, baby corn, snow peas and mix peas.

HEALTHY FOOD WITH CHEF

VEGETABLE LOVER	: Vegetable, Tofu (Steamed or Fried)	\$11.95
MEAT LOVER	: Chicken, Pork	\$12.95
	: Beef	\$13.95
	: Duck	\$18.95
SEAFOOD LOVER	: Shrimp or Squid	\$14.95
	: Scallop	\$15.95
	: Mix Seafood	\$17.95

CASHEW NUTS

🔪 Mixture of roasted cashew nut, pineapple, baby corn, carrot, bell pepper, zucchini, yellow squash, scallion, sweet potatoes, mushroom and snow pea in delicious honey lemon **MILDLY SPICY** sauce.

GINGER SAUCE

Sliced ginger, shitake mushroom, staw mushroom, fresh mushroom, bell pepper, baby corn, scallion and onion in delightful sauce.

GARLIC AND PEPPER SAUCE

🔪 Stir fried garlic, mushroom, scallion ,broccoli, onion, snow peas, baby corn, bell pepper and white pepper in garlic sauce

BASIL SAUCE

Stir fried mushroom, bell pepper, onion, string bean, broccoli, eggplant, zucchini, yellow squash in basil sauce.

WONDERFUL BROCCOLI

Stir fried broccoli, carrot, baby corn, bell pepper, mushroom, zucchini and yellow squash in oyster sauce.

DELIGHT SAUCE

Mix vegetable in light brown sauce.

QUEEN CITY RAINBOW

Stir-fried Broccoli, carrot, cauliflower, napa, snow peas, string bean, zucchini, yellow squash, baby corn, bell pepper, sweet potato and shitake, straw, fresh mushroom in brown sauce.

HOT THAI SPICY SAUCE

🔪 Stir fried broccoli, bamboo shoot, string bean, bell pepper, eggplant, yellow squash, zucchini, onion, snow pea carrot, napa and baby corn in Thai **MILDLY SPICY** sauce.

SWEET AND SOUR SAUCE

Sauteed colorful vegetables with sweet and sour sauce.

GREEN PAPAYA GARDEN

Steamed broccoli, cauliflower, snow pea, carrot, string bean, napa, zucchini, sweet potato, baby corn, bell pepper with peanut sauce.

THAI STRING BEAN

Mixture of string bean, snow pea, bell pepper and fresh garlic with light garlic sauce.

TERIYAKI

Fresh crispy steam vegetable sauteed with teriyaki sauce.

PINEAPPLE SAUCE

Stir fried baby corn, pineapple chunk, straw mushroom, onion, yellow squash, sweet potato, carrot, tomato and snow pea with pineapple sauce.

HAPPY MEAL

NEUA NAM MAN HOI	\$15.95
Tender loin beef stir-fried with garlic, onion and Nam Man Hoi sauce served with steamed broccoli.	
MACADAMIA	\$15.95
🔪 Sauce marinated tender loin <i>beef or chicken</i> stirred fried with macadamia nut, zucchini, snow pea, onion, baby corn, shitake mushroom, fresh mushroom, bell pepper, scallion in special MILDLY SPICY chef sauce .	
SEAFOOD MADNESS	\$18.95
🔪 A sauteed of shrimp, scallop, squid, mussel, crab stick and chunk of fish in hot chili, onion, mushroom, bell pepper, broccoli, zucchini, snow peas, yellow squash and basil leave in MILDLY SPICY sauce.	
SIAM SEAFOOD	\$18.95
🔪 A classic combination of scallop, shrimp, squid and crab stick sauteed with celery, mushroom, baby corn, bell pepper and cashew nut in honey MILDLY SPICY sauce .	
HOT AND SPICY MUSSEL	\$15.95
🔪 Mussel stir fried with scallion, onion, mushroom, string bean, bell pepper, eggplant, asparagus and basil leave in Thai herbs MILDLY SPICY chili sauce.	
LEMON SCALLOP	\$15.95
Sauteed sea scallop with sliced lemon, garlic, shitake mushroom, onion, tomato, scallion, mushroom, zucchini, snow pea, broccoli, bell pepper in delicious honey lemon sauce.	
HOT CLASSIC SCALLOP	\$15.95
Sauteed sea scallop stir fried with string bean, mix peas, mushroom, zucchini, bell pepper, egg plant, lemon leave and basil leave in Thai chili country sauce with crispy basil leave on top.	
SEAFOOD BOUQUET IN THE POT (PHO TAK)	\$18.95
Shrimp, scallop, squid, crab stick, mussel and chunk of fish with broccoli, onion, mushroom and tomato with bouquet sauce.	
HOME STYLE DUCK	\$18.95
A crispy of boneless roasted duck with delicious lemon ginger sauce, served on a bed of steamed broccoli and topped with crispy basil leave.	
TAMARIND DUCK (PORK OR CHICKEN \$ 13.95)	\$18.95
A crispy of boneless roasted duck pan-fried with snow peas, mushroom, asparagus, scallion, bell pepper, baby corn, and bamboo shoots in our house special sauce.	
SHRIMP ASPARAGUS GARLIC (Seasonal)	\$15.95
Stir fried shrimp with shitake mushroom and asparagus in garlic sauce.	
SPINACH GARLIC (Seasonal)	\$12.95
Stir fried spinash with soybean paste in garlic sauce.	

FISH STORY

Salmon (Steamed, Grill or Pan-fried in Vegetable oil)	\$17.95
Red Snapper (Steamed, Breaded or Pan-fried in Vegetable oil)	\$17.95
Tilapia (Steamed or Breaded)	\$16.95
Chilean Sea Bass (Steamed)	\$19.95

CLASSIC HOT FISH (Chef recommended)

🔪 Fish fillet topped with stir fried string bean, mix pea, bell pepper, mushroom, zucchini, eggplant, lemon leave and basil leave in Thai country style sauce topped with crispy basil leave.

PARAGON FISH (Chef recommended)

🔪 **Steamed Chilean Sea Bass** on the top of spinach, broccoli topped with scallion and fresh ginger in wonderful sauce.

SWEET AND SOUR SAUCE

Fish fillet topped with stir fried cucumber, pineapple, tomato, baby corn, carrot, string bean, onion, red pepper, and sweet potato in sweet and sour sauce.

SIZZLING PLA

🔪 Fish fillet topped with sauteed red pepper, scallion, onion and fresh basil with special Pla Rad Pik sauce.

PARADISE FISH

🔪 Fish fillet topped with stir fried green onion, onion, red pepper and mushroom in house special Chef sauce.

SIAM FISH

Fish fillet topped with stir fried ginger, green onion, onion, celery, black mushroom, bell pepper, tomato and egg in special Thai sauce.

TERIYAKI SAUCE

🔪 **Grilled or Steam Salmon** with teriyaki sauce, served with steamed mix vegetable.

TREASURE FISH

🔪 **Breaded Tilapia** served with Thai sweet and sour sauce and fresh vegetable on the side.

FISH STORY

RED CURRY

 Fish fillet topped with Thai red curry sauce in coconut milk with bamboo shoot, string bean, broccoli, eggplant, yellow squash, mix peas, zucchini, bell pepper and Thai Basil leave.

GREEN CURRY

 Fish fillet topped with Thai green curry sauce in coconut milk with mix peas, broccoli, asparagus, string bean, bell pepper, bamboo shoot, eggplant, zucchini and Thai basil leave.

YELLOW CURRY

 Fish fillet topped with Thai yellow curry sauce in coconut milk with pineapple chunk, baby corn, onion, bell pepper, carrot, tomato and yellow squash.

MASSAMAN CURRY

 Fish fillet topped with Thai massaman curry sauce in coconut milk with ground peanut, carrot, onion, red pepper, and sweet potato.

PANANG CURRY

 Fish fillet topped with Thai panang curry sauce in coconut milk with lemon leave, broccoli, eggplant, mix peas, string bean, bell pepper.

CHOO CHEE CURRY

 Fish fillet topped with Thai Choo Chee curry sauce in coconut milk with pineapple chunk, eggplant, tomato, yellow squash, zucchini, baby corn, mix peas, snow pea, bell pepper and basil leave.

PIK-KING CURRY

 Fish fillet topped with Thai special pik-king sauce in coconut milk with string bean, bell pepper, snow pea and lemon leave.

MANGO CURRY

 Fish fillet topped with Thai special mango yellow sauce in coconut milk with mango chunk, tomato, pineapple chunk, baby corn, onion, bell pepper, snow pea and mix peas.

* Subititute Brown Rice	\$1.00
* Side order Jasmin rice	\$1.00
* Side order Brown rice	\$2.00
* Side order Steamed noodle	\$2.00
* Side order Sushi rice	\$3.95
* Extra vegetable or tofu	\$2.50
* Extra chicken or pork	\$3.00
* Extra shrimp, beef	\$4.00

(Price and availability subject to change)

Choice of spiciness (mild / medium / hot) However we can alter spice according to your favorite taste.

Also we do not use MSG in preparing your food and we use 100% vegetable oil.

No substitute, please

Sushi Menu

Nigiri Sushi

1 piece per order

Tuna	Maguro	\$2.50
Surf Clam	Hokkigai	\$3.00
White Tuna	Shiro maguro	\$2.50
Salmon	Sake	\$2.50
Yellowtail	Hamachi	\$3.00
Mackerel	Saba	\$2.50
Smoked Salmon	Sake Kunsei	\$2.75
Eel (B.B.Q)	Unagi	\$3.00
Scallop	Hotate	\$3.00
Sweet Shrimp	Ama Ebi	\$3.00
Surf Clam	Hokkigai	\$3.00
Smelt Roe	Masago	\$2.00
Squid	Ika	\$2.00
Octopus	Tako	\$2.00
Shrimp	Ebi	\$2.25
Crab Stick	Kanikama	\$2.00
Crab stick with Fresh wasabi		\$2.50
Egg Omelet	Tamago	\$2.00
Avocado		\$1.75
Sweet Tofu	Inari	\$2.00
Sweet Tofu with shrimp and green onion		\$3.50

Sushi Rolls

Seaweed outside of rolls :

Asparagus tempura Roll	\$4.25
Avocado Roll	\$4.25
Crab Stick Roll	\$4.25
Cucumber Roll	\$4.25
Japanese Pickled Roll	\$4.25
Salmon Roll	\$4.95
Shrimp Roll	\$4.95
Tuna Roll	\$4.95
White tuna Roll	\$4.95
Yellowtail Roll	\$5.95

Inside out rolls with sesame seeds :

Buddha Roll:	Cucumber, avocado, Japanese radish and pumpkin root.	\$6.95
California Roll :	Crab stick, cucumber and avocado.	\$5.95
Crazy Hot Tuna Roll :	Tuna, cucumber and hot sauce.	\$6.95
Crazy Hot Yellowtail Roll:	Yellowtail, cucumber and hot sauce.	\$6.95
Eel Avocado Roll:	B.B.Q eel, avocado and eel sauce.	\$6.95
Eel Cucumber Roll:	B.B.Q eel, cucumber and eel sauce.	\$6.95
Futo Maki:	Crab stick, egg omelet, pumpkin root, Japanese pickled and cucumber.	\$6.95
Philadelphia Roll:	Smoked salmon, cream cheese and cucumber.	\$6.95
Salmon Skin Roll:	Tempura salmon skin, cucumber, dry bonito and eel sauce.	\$5.95
Spicy California Roll :	Crab stick, cucumber, avocado, spicy mayo topped with smelt roe.	\$6.95
Spicy Salmon Roll :	Salmon and spicy mayo.	\$6.95
Spicy Shrimp Roll :	Shrimp, smelt roe and spicy mayo.	\$6.95
Spicy Tuna Roll:	Tuna and spicy mayo.	\$6.95
Spicy White Tuna Roll:	White Tuna and spicy mayo.	\$6.95
Spicy Yellowtail Roll :	Yellowtail and spicy mayo.	\$6.95
Spicy Scallop Roll :	Scallop and spicy mayo.	\$7.95

Special Rolls

Any of the sushi that contain raw fish can be grilled upon request

Green Papaya Roll (10-12 p):	Shrimp tempura, spicy tuna, mango, cream cheese wrapped with green soy bean paper topped with spicy mayo, crab stick and tempura flake.	\$13.95
Crunchy Roll (8 p):	B.B.Q eel, cucumber, avocado and smelt roe topped with tempura flake and dash of eel sauce.	\$8.95
Dragon roll (8 p):	Crab stick, cucumber, avocado topped with B.B.Q. eel and dash of eel sauce.	\$13.95
Dynasty roll (8-10 p):	B.B.Q. eel, cream cheese, avocado, cucumber lightly fried and dash of eel sauce and sliced seaweed.	\$10.95
Lava roll (8 p):	White tuna, cucumber topped with warm spicy crab stick, chopped white tuna, tempura flake , dash of eel sauce and sliced seaweed.	\$13.95
Queen city roll (8 p):	Crab stick, shrimp, white tuna topped with B.B.Q. eel and dash of eel sauce.	\$13.95

Special Rolls

Any of the sushi that contain raw fish can be grilled upon request

Rainbow roll (8 p):	California roll Topped with assorted fish and avocado.	\$13.95
Shrimp Tempura roll (8 p):	Shrimp tempura and cucumber and dash of eel sauce.	\$ 7.95
Spider roll (6 p):	Soft shell crab tempura, avocado, cucumber and smelt roe and dash of eel sauce.	\$10.95
Chula roll (10-12 p):	Crab stick, cucumber, avocado, and cream cheese in large seaweed topped with spicy mayo, eel sauce and hot sauce.	\$10.95
Emerald Roll (8 p):	Seaweed salad, cucumber, and asparagus tempura.	\$7.95
J.J. roll (8 p):	Shrimp tempura, cucumber topped with crab stick, smelt roe and J.J. sauce.	\$11.95
Lover roll (10-12 p):	Soft shell crab tempura, cucumber, cream cheese wrapped with pink soy bean paper topped with spicy mayo, crab stick and smelt roe.	\$14.95
Omega roll (8-10 p):	Spicy salmon, cucumber topped with salmon and dash of spicy mayo, eel sauce, and hot sauce.	\$12.95
Red roll (8 p):	Spicy tuna and cucumber topped with tuna dash of crazy hot sauce and smelt roe.	\$13.95
SaTa (10-12):	Shimp tempura, asparagus tempura , cucumber, cream cheese wrapped with soy bean paper topped with crab stick, tempura flake, spicy mayo and eel sauce.	\$13.95
TaTa roll (8-10 p):	Shrimp, smoke salmon, cream cheese, avocado, lightly fried and dash of spicy mayo and eel sauce.	\$10.95
Temple Roll (8 p):	Asparagus tempura, cucumber, avocado rolled in tempura flake.	\$ 7.95
Tri-state roll (10-12 p):	Tuna, salmon, yellowtail, cucumber and tempura flake rolled in smelt roe dash of spicy mayo sauce.	\$13.95

Special Rolls

Any of the sushi that contain raw fish can be grilled upon request

Autumn Roll (12p):	Shrimp tempura, steamed asparagus, avocado, cucumber and sesame seed inside a large seaweed wrap lightly fried topped with spicy mayo and eel sauce.	\$13.95
Honey roll (12 p):	Smoke salmon, crabstick, cream cheese, avocado, and sesame seed inside a large seaweed wrap lightly fried topped with spicy mayo.	\$12.95
Hyde Park Roll (12 p):	Tuna, salmon, crabstick, avocado, creamcheese and sesame seed inside a large seaweed wrap lightly fried topped with spicy mayo and eel sauce.	\$13.95
Oakley Roll (12 p):	White tuna, steam asparagus, avocado, cucumber and sesame seed inside a large seaweed wrap lightly fried topped with eel sauce.	\$12.95
Veggie Yummy Roll (10-12 p):	Cucumber, avocado, steam asparagus, sweet potato and sesame seed inside a large seaweed wrap lightly fried served with tempura sauce on the side.	\$10.95

Deluxe Sushi Menu

Deluxe menu is served with salad and miso soup
(Chef choice, NO substitute please)

1. Sushi Deluxe :	9 pieces of chef selected fish.	\$18.95
2. Sushi and Maki deluxe :	6 pieces of sushi, California roll or Spicy Tuna roll.	\$18.95
3. Sashimi Deluxe :	12 pieces of assorted fish with a side of rice.	\$25.95
4. Combo Deluxe:	6 pieces of sushi, 5 pieces of sashimi, California roll or Spicy Tuna roll.	\$27.95

Consuming raw or under cooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.