

Created by longstanding Masters of the Food-service industry. Thai's Corner Restaurant is the ideal culmination of Authentic Thai Culture, Blissfully Modern Decor, and Efficient No-Nonsense Service. Thai's Corner provides both quick eats for busy professionals, and a deep lineup of food and drink for dine-in guests at a price that won't bite. Trust us, You'll want to stay a while

THAI'S CORNER 101



MAKI*

Maki is the traditional introduction to sushi. Raw or cooked fish, seafood, vegetables or a combination of these are rolled with rice and seaweed and cut into 5-8 bite-size pieces.



NIGIRI*

A small oval of rice topped with a thin slice of fish or seafood, sometimes held together by a thin band of seaweed



SASHIMI*

A Japanese dish consisting of thinly slice fresh raw fish, traditionally served with soy sauce and wasabi.



SPECIALTY ROLLS*

Unique rolls found only at Thai's corner.



Chef Recommendation



Mild Spicy



Medium Spicy



Extra Spicy



Thai Spicy

V - VEGAN GF - GLUTEN FREE

***CONTAINS RAW OR UNDERCOOKED INGREDIENTS.**

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS;**

INFORMATION AVAILABLE UPON REQUEST.

PRICE SUBJECT TO CHANGE WITHOUT NOTICE.

A 20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE

NO MORE THAN 5 CHECKS/PAYMENTS PER TABLE

\$10.00 MINIMUM FOR CREDIT CARD PURCHASE

JAPANESE LUNCH SPECIAL

MON-FRI 11 AM - 2 AM **(EXCEPT HOLIDAY)

All Dishes come with Miso Soup

Sushi Special*	16
7 Pieces Of Sushi And California Roll	
Sashimi Special*	18
13 Pieces of Variety Fresh Fish From our Head Chef	
Sushi and Sashimi Combo*	19
4 Pieces of sushi and 8 pieces of sashimi & California Roll	
Box A Chicken Teriyaki	13
Optional \$2 for Beef or Fish	
Box B Sushi Box* Optional \$3 Sashimi	15

THAI LUNCH SPECIAL

MON-FRI 11 AM - 2 AM **(EXCEPT HOLIDAY)

Choice of Chicken | Pork | Tofu | Mixed Veggies \$12

Choice of Beef | Shrimp \$14 Choice of Seafood \$16

Corner's Fried Rice ^{V/GF}

Eggs, onions, carrots, green peas

Pad Thai ^{V/GF}

Thin noodles with egg, scallion, ground peanuts, red bean curd and bean sprout

Drunken Noodle ^{V/GF} 🌶️🌶️

With wide rice noodle, tomatoes, chili, basil, and soy sauce

Pad See Ew ^{V/GF}

With rice noodle, egg, Chinese broccoli and sweet soy sauce

Garlic Sauce ^{V/GF}

Stir-fried, served with steamed broccoli

Spicy Basil Fried Rice ^{V/GF} 🌶️

Basil leaves, string beans in chili garlic sauce

Pho Noodles

Chicken 12 Beef 15

Panang 🌶️

Red curry, coconut milk, kaffir lime leaves, broccoli with ground peanuts

Minced Chicken Basil ^{GF} 🌶️

With fresh sweet basil leaves, chili, garlic, soy sauce served over fried egg

Thai Omelet With Ground Chicken ^{GF}

Topped with crab meat

Crispy Fish In Light Soy Sauce ^{GF}

14


Spicy Seafood Noodles Soup ^{GF} 🌶️

16

Thai Lunch Special ** PICK A SIDE OF SPRING ROLL (1)
OR SALAD WITH PEANUT SAUCE ** Dine In Only

LUNCH SPECIAL

THAI - APPETIZERS

Summer Rolls Vegetables and tofu wrapped and served with hoisin sauce	7 / Shrimp 9
Thai's Corner Salmon Spring Rolls  Salmon, cream cheese, carrots, celery, cabbage and cellophane noodles	8
Chicken Curry Puff Fried special curry chicken with cucumber relish	8
Chicken Satay Original chicken recipe served with peanut sauce	9
Fried Calamari Served with spicy mayo and sweet & sour sauce	9
Nua Sawan Fried beef with sticky rice and sriracha sauce	10
Ka Nom Jeep Steamed shrimp, pork, chicken and crabmeat with Thai soy suace	9
Thai's Corner Platter  Nua Sawan / Chicken Satay / Ka Nom Jeep / Spring Rolls	15

THAI - SOUP

<p>Tom Yum (Chicken or Tofu or Veggies) 🌶️</p> <p>Lemongrass soup mushroom, tomatoes & cilantro</p>	<p>Small 6</p> <p>12 Large</p>
<p>Tom Yum (Shrimp or Seafood) 🌶️</p> <p>Lemongrass soup mushroom, tomatoes & cilantro</p>	<p>Small 8</p> <p>16 Large</p>
<p>Tom Kha^{GF} (Chicken or Tofu or Veggies)</p> <p>Coconut milk soup, galangal, mushrooms & cilantro</p>	<p>Small 6</p> <p>12 Large</p>
<p>Tom Kha^{GF} (Shrimp or Seafood)</p> <p>Coconut milk soup, galangal, mushrooms & cilantro</p>	<p>Small 8</p> <p>16 Large</p>
<p>Silken Tofu & Mixed Vegetable Soup</p> <p>Tofu and fresh mixed vegetables</p>	<p>Small 6</p> <p>12 Large</p>
<p>Wonton Soup (New!!)</p> <p>Shrimp Dumpling served with soup.</p>	<p>Small 8</p> <p>16 Large</p>

THAI - SALAD

<p>Thai's Corner Salad</p> <p>Mixed greens, egg & fried tofu with special sauce</p>	7
<p>Larb Kai^{GF} 🌶️</p> <p>Minced chicken with Thai spiced salad</p>	8
<p>Papaya Salad^{GF} (Must Try!!) 🌶️🌶️</p> <p>Green papaya, peanuts and carrots in a tasty chili and garlic dressing</p>	9
<p>Beef Nam Tok^{GF} (Must Try!!) 🌶️🌶️</p> <p>Grilled beef with Thai spiced salad</p>	10
<p>Grilled salmon^{GF} 🌶️🌶️</p> <p>Grilled salmon, green mango, onions and cilantro and cashews</p>	13
<p>Papaya Deluxe^{GF} 🌶️🌶️</p> <p>Green papaya, carrots in a tasty chili and garlic dressing with seafood</p>	13

JAPANESE - APPETIZERS

Eda Mame^{V/GF} 5

Broiled soy beans sprinkled with sea salt

Shrimp Gyoza 6

Steamed or pan-fried shrimp dumplings

Shrimp Shumai 7

Steamed or pan-fried shrimp dumplings

Takoyaki 7

Small round dumplings made of an egg-rich batter and octopus

Sushi Samplers* (Must Try!!) 10

Chef Choices

Sashimi Samplers*^{GF} (Must Try!!) 12

Variety fresh fish

Ika Sugata Yaki (Must Try!!) 14

Grilled whole squid choice of shioyaki or teriyaki sauce

Hamachi Kama^{GF} 12

Grilled yellow tail collarbone choice of shioyaki or teriyaki sauce

Ika Sansai 6

Squid Salad.

Geso Karaage 7

Crispy Squid Tentacles with Home made sauce

Chicken Karaage 6

Japanese fried chicken (White meat)

Chicken Teriyaki 10

Grilled chicken lacquered with a teriyaki sauce.

Beef Teriyaki 13

Grilled NY Strip with a teriyaki sauce.

Vegetable Gyoza^V 7

Vegetable Gyoza

Age Dashi Tofu^V 7

Fried tofu with Ito katsuo, scallion, ginger, radish and Light soy Dashi

JAPANESE - SOUP

Miso Soup ^{GF}

Organic miso soup

3

JAPANESE - SALAD

Tuna Nuta* ^{GF} (Must Try!!)

Raw tuna with miso dressing

12

Sunomono* ^{GF}

Shrimp, Octopus, and Hokki Seaweed and cucumber topped with rice vinegar

9

Avocado Salad ^V

Fresh Avocado and Black Sesame Dressing

8

Seaweed Salad ^V

Variety of seaweed with Sesame Dressing

6

Seafood Salad* (Must Try!!)

Variety of seafood with Soy Dressing

12

WINE



RED

Cabernet Sauvignon

Glass 10
Bottle 36

Merlot

Glass 10
Bottle 36

Malbac

Glass 10
Bottle 36

Shiraz

Glass 9
Bottle 32

Pinot Noir

Glass 10
Bottle 36



WHITE

Sauvignon Blanc

Glass 10
Bottle 36

Riesling

Glass 9
Bottle 32

Pinot Grigio

Glass 10
Bottle 36

Chandonnay

Glass 10
Bottle 36

Moscato

Glass 9
Bottle 34

Sparkling

Prosecco 12/36

Special Wine

Check with server



Cold Sake



Warm Sake

"BORN" Dreams come true
1000 ML.

400

Warm Sake

10

Kubota Manju
720 ML.

250

Born Gold Junmai Daiginjo
720 ML.

100

Kubota Ginjo Genshu (limited)
720 ML.

75

Narutotai Nama Genshu
720 ML.

55

Dassai 50 Nigori
300 ML.

30

Dassai 50 Junmai Daiginjo
300 ML.

28

Dassai 39 Junmai Daiginjo
300 ML.

45

Plum Wine Cho Ya
750 ML.

28

Kikusui Funaguchi Honjozo
200 ML.

14

Kunizakari Nigorisake cup
180 ML.

10

ALCOHOL



Classic

Old Fashion, Manhattan, Classic Martini, Dirty Martini

14



Martini

Lychee, Ginger, Pomegranate, Apple, Mango, Green tea
Lemon drop, Kaffir lime, Vanilla, Cosmo, Sake, Cucumber

14



Margarita

Classic, Silver, Pomegranate, Mango, Chili rita

14



Mojito

Classic, Chili, Lychee, Pomegranate

14



Beer

Singha, Asahi, Corona, Heineken
Sapporo 22 oz.

6
8



Speciality Cocktails

Lychee Peach Tini, Long Night Iced Tea
Berry Corner, White Life10, Sugar Cane Punch

14

Beer on Tap

6

Sangria glass/jar

8/25

Non-Alcohol

Thai Ice Tea/Thai Ice Coffee/Hot Tea/Juice
Unsweet Ice Tea/Soda/Spring Water
Sparkling Water

3

Lavazza Coffee

Macchiato / Hot - Ice Coffee

4

Cappuccino / Espresso / Latte Macchiato

5

RICE DISHES

A Choice of : Chicken, Pork, Tofu, Mixed Vegetables 13

A Choice of : Beef, Shrimp 14

A Choice of : Seafood 16

All entrees come with steamed white rice, except noodles and fried rice dishes

Thai's Corner Fried Rice ^{V/GF}

Eggs, onions, carrots, peas.

Panang Curry

Red curry, coconut milk, peanut crunch, kaffir lime leaves, broccoli. Served with white rice.

Red Curry

Coconut milk, bamboo shoots, bell peppers, basil and chili. Served with white rice.

Green Curry

Coconut milk, Thai eggplant, bell peppers, basil and chili. Served with white rice.

Pad Prik Khing

String beans, fresh red chili paste, kaffir lime leaves. Served with white rice.

Ginger Perfect ^{V/GF}

Stir-fried young ginger, scallions, mushroom, onion in a light soy sauce. Served with white rice.

Garlic Sauce ^{V/GF}

Stir-fried, served with steamed broccoli. Served with white rice.

Ka Paw ^{V/GF}

Fresh sweet basil leaves, chili, garlic, soy sauce. Served with white rice.

Spicy Basil Fried Rice ^{V/GF}

Basil leaves & string beans in chili garlic sauce.

SPECIAL DISHES

Whole Flounder ^{GF}

Market Price

Deep fried serve with rice and 2 Sauce of choice(Chili Garlic/Black Bean)

Pad Thai Crab Meat with Lobster Tails ^{GF} 25

Crab Meat Fried Rice with Lobster Tails ^{GF} 25

Grilled Salmon Green Curry 25

Salt & Pepper with Soft Shell Crab 25

Thai's corner Ka Paw ^{GF}    13

Fresh sweet basil leaves, chili, garlic, soy sauce with minced chicken and Thai style fried eggs. Served with white rice.

Chicken with Cashew Nuts ^{GF}  13

Onion, bell pepper, carrots, chili paste, water chestnuts and Cashew nuts. Served with white rice.

Spicy Catfish  15

Thai eggplant, bell peppers and basil in red chili paste with young peppercorn. Served with white rice.

Pineapple Fried Rice ^{GF}  16

Shrimp and chicken, pineapple, dry cranberry, carrot, cashew nuts and egg.

Crab Meat Fried Rice ^{GF}  16

Egg, scallion, and tomatoes.

Moo Ping with Sticky Rice  19

Grilled Thai style marinated pork, pickled vegetables with Thai Dressing. Served with Sticky rice.

Grilled Salmon Curry    21

Red curry sauce topped with coconut milk. Served with steamed brown rice.

Sesame Steak  20

With Asian spice, sesame seeds and pickled vegetables. Served with steamed brown rice.

Wild Lamp    20

Sauteed with chili paste and fresh basil leaves

Ta Lay Prik Pao (seafood only)  20

Sauteed onions, scallions and red peppers with chili sauce.

Po Tak ^{GF}   20

Spicy seafood, lemongrass, basil leaves, tomatoes and mushrooms

Deep Sea   20

Seafood with home style yellow curry with half and half

Fillet Red Snapper 25

Choice of chili garlic or black bean sauce.

Soft Shell Crab 26

Choice of chili garlic or black bean sauce.

NOODLE DISHES

A Choice of : Chicken, Pork, Tofu, Mixed Vegetables 13

A Choice of : Beef, Shrimp 14

A Choice of : Seafood 16

All entrees come with steamed white rice,
except noodles and fried rice dishes

Pad Thai ^{v/GF}

Thin noodles with egg, scallions,
ground peanuts, red bean crud, & bean sprouts.

Pad See Ew ^{v/GF}

With rice noodles, egg, Chinese broccoli, sweet soy sauce.

Drunken Noodle ^{v/GF} 🌶️🌶️

With wide rice noodle, tomato, chili, basil, & soy sauce.

Rad Na ^v

Wide rice noodles with Chinese broccoli in soy bean gravy.

Noodles in Clear Soup ^{GF}

All served with bean sprouts, cilantro, spring onions
with thin noodles, a choice of protein.

Noodles in Spicy Soup ^{GF} 🌶️

All served with chili pepper, bean sprouts, cilantro,
spring onions with thin noodles & choice of protein.

Pho Noodle








Chicken

13

Beef

16

VEGETARIAN

Vegetable Curry Puff Fried special vegetable with cucumber relish.	6
Crispy Vegetable Spring Rolls  Carrots, cabbage, celery, & cellophane noodles.	6
Golden Triangle Fried tofu with sweet & sour sauce, & peanuts.	8
Spicy Tofu Salad ^{GF}  Tossed tofu, red onion, cilantro, lettuce with spicy lime sauce.	8
Spicy Eggplant ^{GF}   Eggplant with basil leaves, chili, garlic, black bean sauce. Served with steamed white rice.	12
Mix Vegetables ^{GF} Sauteed seasonal vegetables. Served with steamed white rice.	13
Spicy Roasted Tofu Kapaw    Crispy roasted tofu, fresh sweet basil leaf, chili, garlic. Served with steamed white rice.	14
Red Curry Roasted Tofu    Tofu with coconut milk, bamboo shoot, chili, basil. Served with steamed white rice..	14
Grilled Salmon Salad ^{GF}    Salmon, red & green onions, cilantro, mango, cashew nuts. Served with brown rice.	20
Baby Bok Choy on Fire ^{GF} Thai style stir fried with garlic (Spicy optional)	13
Watercress with Garlic ^{GF} Thai style stir fried with garlic (Spicy optional)	13



SPECIALTY ROLLS

California Roll* Crab Sitck, Avocado, Roe <small>(Real Crab)</small>	6 OR 8	Tuna Avocado Roll* Tuna, Avocado	7
Salmon Skin Roll Salmon Skin, Radish Spout	6	Negi Hamachi Roll* (yellow Tail, Scallion)	7
Spicy Salmon Roll* Salmon Scallion, Spicy Mayo	6	Eel Cucumber Roll Eel, Cucumber <small>(Avocado)</small>	7 OR 8
Shrimp Tempura Roll Shrimp Tempura, Roe, Scallion	7	Salmon Avocado Roll* Salmon, Avocado	6
Alaskan Roll* Salmon Tempura Flake And Spicy Mayo	7	Sweet Potato sweet Potato	5
Mexican Roll Cooked Shrimp, Tempura Flake, Spicy Mayo	6	Spider Roll* Softshell Crab, Asparagus, Avocado, Roe	10
Philadelphia Roll* Smoked Salmon, Avocado, Cream Cheese	7	Spicy Tuna Roll* Tuna Scallion, Spicy Mayo	12
Spicy Scallop Roll* Scallop, Scallion, Roe, Spicy Mayo	8	Spicy Tuna Tempura* Deep Fried Spicy Tuna Roll	12
Rainbow Roll* California Roll With Assort Fish, Roe			12
Volcano Ebi Roll* Shrimp Tempura, Avocado, Scallion Roll Covered With Spicy Seafood Sauce, Blue Crab Meat			15
Yummy Roll* Shrimp Tempura, Cucumber, Scallion, Roe Roll Topped With Salmon, Avocado, Roe, Eel Sauce			16
Va. Roll* Shrimp Tempura Roll Topped With Salmon, Tuna, Eel, Avocado, Roe, Eel Sauce			16
Ginza Roll Eel, Salmon Skin, Cream Cheese, Avocado, Asparagus, Roe, Eel Suace			15
Nana Roll* Tuna, Cucumber, Oshingo Topped With Eel, Tuna, Avocado, Roe, Eel Sauce			18
Una Tama Roll Eel, Tamago, Cucumber, Avocado, Anori, Black Sesame Sauce			16
Main Roll* Lobster Salad, Cucumber, Avocado Wrapped With Soy Sheet And Yuzu Miso Sauce			16
Seven Roll* Spicy Scallop, Crab, Scallion Topped With Tuna, Avocado, Tobiko With Kimchi Sauce			18
Dragon Roll* California Roll With Eel On Top, Eel Sauce			18
Caterpillar Roll Eel, Avocado, Oshinko, Cucumber Wrapped In Avocado Serve With Eel Sauce			18

SUSHI



MAKI

Roll Seaweed Outside

\$1.00 extra for rice outside

\$1.00 extra for brown rice

Kappa Maki ^{V/GF} 4
(Cucumber)

Avocado Maki ^{V/GF} 4
(Avocado)

Asparagus Maki ^{V/GF} 5
(Asparagus)

Kampyo Maki ^V 4
(Japanese Pickle)

Shitake Maki ^V 4
(Mushroom)

Oshinko Maki ^{V/GF} 4
(yellow Radish)

Yamagobo Maki ^{V/GF} 4
(Mountain Radish)

Natto Maki ^{V/GF} 4
(Fertilized Soybean)

Ume Shiso Maki ^{V/GF} 5
(Plum, Japanese Mint)

Tekyu Maki* ^{GF} 6
(Tuna, Cucumber)

Negi Hamachi Maki ^{GF} 6
(Scallion, Yellow Tail)

Tekka Maki* ^{GF} 6
(Tuna)

Vegie Futomaki ^V 8
(inari, Yamagobo, Cucumber
Asparagus, Avocado,
Shitake, Kampyo)

Futomaki ^V 6
(Egg, Crab Stick, spinach,
Kampyo, Mushroom)



NIGIRI (2 pc.)

Tamago (Omelets) 4

Inari Bean Curd (Tofu) 4

Saba* (Boston Mackerel) 6

Kanikama (Crab Stick) 5

Bincho Maguro* (Albacore Tuna) 6

Escolar* (White Tuna) 6

Ebi (Shrimp) 5

Sake* (Salmon) 6

Ika* (squid) 5

Masago* (Smelt Roe) 5

Maguro* (Tuna) 6

Hokki* (Surf Clam) 5

Smoked Salmon 6

Tobiko* (Flying Fish Roe) 6

Hamachi* (Yellow Tail) 6

Hotategai* (Scallop) 6

Unaki* (fresh Water Eel) 6

Ikura* (salmon Roe) 6

Tako* (Octopus) 6

Salmon Belly* 7

Sawara* (Spanish Mackerel) 6

Ama Ebi (Sweet Shrimp) 6

Botan Ebi (Peony Shrimp) 9

Anako (Sea eel) 7

Hamachi belly* 7

Cho Toro* (Medium Fatty Tuna) MP

Shima Aji* (Striped Jack) MP

Katsuo* (Skip Jack) MP

SPECIAL

All Dishes come with Miso Soup

Sushi : 8 Pieces Of Sushi & California Roll	22
Sushi Premium : 9 Pieces Of Sushi & Tuna Maki	28
Sashimi : 15 Pieces Of Variety Fresh Fish From Our Head Chef	27
Sashimi Premium : 17 Pieces Of Variety Fresh Fish From Our Head Chef	34
Sushi & Sashimi Combo : 5 Pieces of sushi & 10 Pieces of sashimi & Spicy Tuna Roll	28
Veggie Sushi : ^v 8 Pieces Of Variety Vegetable & Cucumber Maki	15
Chirashi : Variety Of Fresh Fish, Vegetable & Tamago On Sushi Rice	28
Sushi Platter* 18 Pieces Of Sushi, California Roll & Tuna Roll	46
Sashimi Platter* 30 Pieces Of Variety Fresh Sashimi	58
Sushi & Sashimi Platter* 30 Pieces Sushi & Variety Fresh Sashimi	66
Ultimate Platter* 32 Pieces Of Variety Fresh Fish, 2 California Roll, 2 Spicy Tuna Roll, 2 Kappa Maki, 2 Kampyo Maki, 2 Avocado Maki And 2 Phila Roll	110

Shrimp Teriyaki	25
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Grilled Shrimps, served with vegetable and steamed rice

Beef Teriyaki	26
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Grilled New York Strip served with vegetable and steamed rice

Chicken Teriyaki	18
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Grilled chicken breast, served with vegetable & steamed rice

Fish of the Day*	25
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Chef Choices

Unaju	22
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Grilled eel with sweet soy sauce served on Steamed rice

Tempura Udon/Tempura Soba	16
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Shrimp and vegetable tempura, served with udon (or soba)

Ten Zaru Soba	16
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Cold Soba

Cha Soba (Cold Greentea)	16
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Cold green tea noodle

Ramen

A Choice of : Chicken or Mixed Vegetables 13

A Choice of : Pork 15

A Choice of : Seafood 16

Miso Ramen

Chef Recipe

Shoyu Ramen

Chef Recipe

Shiro Ramen

Chef Recipe

Spicy Ramen or Spicy Miso Ramen

Chef Recipe

Happy Hour Drink Menu

MON-FRI 3PM - 5PM
EXCEPT HOLIDAY

Beer

5

Singha
Asahi
Corona
Heineken
Supporo

Mix Drinks

7

Monsoon
Golden Triangle
Chili rita
Chili rito

White Wine

7

Chanadonay
Riesling
Pinot Grigio
Sauvignon blanc

Red Wine

7

Merlot
Malbec
Cabernet Sauvignon
Pinot Noir

Sake

7








Cold
Warm

Beer on Tap

5

Happy Hour Menu

HAPPY HOUR

Crispy Green Beans 	6
Green beans in light batter with special sauce and sesame seeds	
Cheese Wontons	6
Cream cheese with crispy fried wontons with Thai sauce	
Pan Tossed Cashew Nuts	7
Pan-tossed cashew nuts with a touch salt	
Chicken & Shrimp Cakes 	8
Spicy fried curry chicken & shrimp with cucumber & peanut	
ChickaBoom   	8
Tossed in sweet chili sauce	
Naked Shrimp 	9
Deep - fried shrimp wrapped with sweet & sour sauce	
Brussels Sprouts ^{GF} 	7
Stir-fried with fish sauce, garlic & Thai Chili flakes	
Shrimp Gyoza	5
Steamed or pan-fried shrimp dumplings	
Shrimp Shumai	6
Steamed or pan-fried shrimp dumplings	
Takoyaki	6
Small round dumplings made of an egg-rich batter and octopus	