

~ Sushi Thai Garden - Dinner Menu ~

APPETIZERS FROM THE KITCHEN

~ VEGETABLE ~

EDAMAME

Steamed soybean, lightly salted.

OSHITASHI

Cold steamed spinach with fish flakes in ponzu sauce.

THAI SPRINGS ROLLS

Crispy egg rolls Thai style, served with our homemade sweet and sour sauce.

GOLDEN TRIANGLES

Deep fried onions, potatoes and curry powder, served with sweet and sour sauce.

YASAI TEMPURA

Crispy fried mixed vegetables, served with tempura sauce.

~ TOFU ~

AGE TOFU

Fried tofu with ginger and scallions, served with tempura sauce.

HIYA YAGO

Cold tofu with scallions and ginger, served with ponzu sauce.

TOFU TRIANGLES

Tofu fried until golden brown, served with sweet and sour sauce and crushed peanuts.

~ PORK ~

THAI GARDEN DUMPLINGS

Steamed or fried minced pork and vegetable dumpling, served with ginger sauce.

PORK SHUMAI

Steamed or fried minced pork shumai, served with shumai sauce.

~ BEEF ~

BEEF SATAY

Charcoal grilled marinated beef in a special coconut sauce on skewers, served with peanut sauce and cucumber sauce.

BEEF NEGIMAKI

Grilled roll of beef and scallions, served with teriyaki sauce.

BEEF TATAKI

Seared on the outside and rare inside, served cold with ponzu sauce.

~ CHICKEN ~

YAKITORI

Chicken and scallions on a skewer in teriyaki sauce.

CHICKEN KATSU

Japanese breaded chicken, served with our sweet and sour sauce.

CHICKEN SATAY

Charcoal grilled marinated chicken in a special coconut sauce on skewers, served with peanut sauce and cucumber sauce.

~ SEAFOOD ~

EBI SHUMAI

Steamed or fried minced shrimp and crabmeat with shumai sauce.

SHRIMP TODMAN

Deep fried ground shrimp cakes mixed with string beans, egg and curry paste, served with a cucumber sauce topped with crushed peanuts.

EBI KATSU

Japanese breaded shrimp, served with katsu sauce.

EBI TEMPURA

Shrimp and vegetable deep fried in light, crispy batter, served with tempura sauce.

IKA YAKI

Grilled squid in teriyaki sauce.

SOFT SHELL CRAB

Crispy fried and served with ponzu sauce.

SALMON TERIYAKI

Grilled salmon with teriyaki sauce.



SALAD

GREEN SALAD

Lettuce, cucumber, tomatoes, and carrots. Served with our house ginger dressing.

THAI GARDEN SALAD

Fried tofu and sliced boiled egg on a bed of fresh vegetables. Served with our house peanut sauce.

CHICKEN GARDEN SALAD

Grilled chicken and sliced boiled egg on a bed of fresh vegetables. Served with our house peanut sauce.

SHRIMP GARDEN SALAD

Shrimp and sliced boiled egg on a bed of fresh vegetables. Served with peanut sauce.

SEAWEED SALAD

Cold seasoned green seaweed.

SEAFOOD SALAD

Large green salad with shrimp and crab. Served with ginger dressing.

SOUP

MISO SOUP

Delicate broth with miso, tofu, scallions, and seaweed.

VEGETABLE MISO SOUP

Mixed vegetables in miso broth.

FISH SOUP

White meat fish and vegetables in miso broth.

HOT & SOUR SOUP (Tom Yum)

Choice of vegetables, chicken, or shrimp in hot & sour soup...
Thai style...seasoned with lemon grass, lime juice, chili, mushrooms, scallions, and cilantro

COCONUT SOUP (Tom Kar Gai)

Choice of vegetables, chicken, or shrimp in coconut milk, seasoned with galangal, lime juice, mushrooms, scallions, and cilantro.

VEGETABLE SOUP

Garden vegetables and soft tofu in a clear broth soup.

BEAN THREAD SOUP

Bean thread and shrimp with broccoli, carrots, onions, celery, string beans, snow peas, baby corn, cilantro, zucchini, yellow squash and scallions in a clear broth soup.

SIDE ORDERS

STEAMED JASMINE RICE

BROWN RICE

SUSHI RICE

STICKY RICE

JAPANESE RICE

PEANUT SAUCE

GINGER DRESSING



APPETIZERS FROM THE SUSHI BAR

IDAKO

Cooked and marinated baby octopus.

SUNOMONO

Choice of seafood (crabmeat, octopus, or/and shrimp) and cucumber in tangy rice vinegar

SPICY OCTOPUS

Octopus and cucumber in spicy sauce.

DYNAMITE

Mixed seafood and masago baked with special Japanese mayo sauce.

IKA SANSAI

Grilled squid marinated with sesame oil, hot chili peppers, scallions, and vinegar sauce.

NARUTO VEGETABLE

Mixed vegetables wrapped with paper-thin cucumber slices, topped with miso sauce.

NARUTO MAKI

Crab, avocado, and masago wrapped with paper-thin cucumber slices, topped with miso sauce

KANISU

Crab, avocado, masago and shrimp wrapped with paper-thin cucumber slices in tangy rice vinegar.

GREEN MUSSELS SAKAMUSHI

Steamed green mussels served with ponzu sauce.

SUSHI APPETIZER

5 pieces of assorted sushi (Chef's Choice).

MUSSEL DYNAMITE

Green mussels topped with DYNAMITE

TIGER'S EYE

Baked circle of squid stuffed with salmon and asparagus.

SAKESU

Salmon, crab, cream cheese and scallions wrapped in paper-thin slices of cucumber served with vinegar sauce.

SASHIMI APPETIZER

9 pieces of assorted fresh fish (Chef's Choice).

TUNA TATAKI

Sliced thin tuna, seared on the outside, rare inside, served cold with ponzu sauce and scallions.



Nigiri Sushi / Sashimi (a la carte)

Items with * are not raw

VEGETABLE (YASAI)
***CRAB STICK (KANI)**
***OMELETTE (TAMAGO)**
***FRIED TOFU (INARI)**
MACKEREL (SABA)
SQUID (IKA)
***SHRIMP (EBI)**
***OCTOPUS (TAKO)**
SALMON (SAKE)
WHITE FISH
TUNA (MAGURO)
WHITE TUNA
YELLOWTAIL (HAMACHI)
SCALLOP (HOTATE)
SMELT EGG (MASAGO)
SURF CLAM (HOKKIGAI)
***SMOKED SALMON**
***EEL (UNAGI)**
SALMON ROE (IKURA)
SWEET SHRIMP (AMAEBI)
SEA URCHIN (UNI)
***ALASKAN CRAB**



Sushi Combinations **(Served with miso soup or house salad)**

VEGETABLE COMBO

4 pieces of vegetable sushi, Cucumber Hand Roll, and a Vegetable Roll.

HOSOMAKI COMBO

California Roll, J.B. Roll, and a Tuna Roll

LADY FINGERS

5 pieces of sushi and Rainbow Roll (Chef's Choice).

UNAGI DON

Broiled eel arranged on a bed of sushi rice.

SUSHI MORIAWASE

9 pieces of sushi and a California Roll (Chef's Choice)

TEKKA DON

Fresh sliced raw tuna, arranged on a bed of sushi rice.

CHIRASHI

A variety of fresh fish arranged on a bed of sushi rice.

SUSHI FOR 2

20 pieces of sushi, California Roll, and J.B. Roll (Chef's Choice).



Makimono (Sushi Roll)

(Sushi rice rolled with seaweed cut into bite-sized pieces)

KAPPA

Cucumber roll.

TEKKA

Tuna & Scallions roll

VEGETABLE ROLL

Assorted vegetables

CALIFORNIA

Crab, avocado, cucumber, sesame seed, and masago (I/O).

SALMON SKIN

Salmon skin, cucumber and scallions with eel sauce.

J.B.

Salmon, cream cheese, and scallions.

KEWPIE

Crab, lettuce, cucumber, mayo, and masago.

SPICY TUNA

Tuna, scallions, and sesame seeds with spicy sauce (I/O).

TANZANA

Yellowtail, avocado, asparagus, scallions, and masago (I/O).

BOSTON

Shrimp, avocado, cucumber, lettuce, and mayo.

DYNAMITE

Baked seafood, scallions and sesame seeds in Japanese mayo.

UNGI

Eel, cucumber, and sesame seeds with eel sauce (I/O)

SHRIMP TEMPURA

Fried shrimp, avocado, asparagus, and masago.

RAINBOW

Assorted fish on top of a California Roll.

CRAZY

Eel, salmon skin, avocado, asparagus, sesame seeds, and masago with eel sauce.
(I/O)

SPIDER

Soft shell crab, avocado, asparagus, scallions, and masago with eel sauce.

SALMON TEMPURA ROLL

Deep fried roll of salmon, crab, and asparagus with eel sauce.

ALASKAN

Alaskan king crab, avocado, cucumber, sesame seeds, and masago (I/O).

BEAUTY AND THE BEAST

One side of half tuna, and the other half eel, avocado, cucumber, scallions, sesame seeds, and masago (I/O).

FRENCH ROLL

Alaskan king crab, shrimp, avocado, cucumber, cream cheese and wrapped with a thin omelet (I/O)

FUTOMAKI

Crab, tamago, kampyo, spinach, avocado, cucumber, asparagus, and masago.

DANCING EEL

Eel on top of a California Roll.

VOLCANO

Dynamite on top of a California Roll.

DRAGON

Shrimp tempura, asparagus, scallions, and masago with avocado on top (I/O)

CREATE YOUR OWN ROLL

Standard roll is 8 pieces except R1, R2, R17 = 6 pcs., R16 = 5 pcs.



Sashimi

(Served with miso soup or house salad)

USUZUKURI

Paper-thin slices of white fish

SASHIMI MORIAWASE

Assortment of fresh fish beautifully arranged on ice, 15 pieces Chef's Choice, served with rice.

SASHIMI FOR 2

Assortment of fresh fish beautifully arranged on ice, 30 pieces Chef's Choice, served with rice.



Sushi – Sashimi Combinations
(Served with miso soup or house salad)

SINGLE (FOR ONE)

**LOVE BOAT (FOR TWO)
BOAT CHU (FOR THREE)
TITANIC (FOR FOUR)**

*Sushi and Sashimi are our Chef's Choices
There will be an EXTRA charge for all substitutions*



Noodles

KAKE SOBA

Buck wheat noodles and vegetables in hot broth.

KAKE UDON

Japanese white wheat noodles and vegetables in hot broth.

ZARU SOBA

Cold buck wheat noodles with dipping sauce.

YAKI SOBA

Sautéed noodles with vegetables with a choice of chicken, beef, pork, or shrimp.

TEN-ZARU

Zaru Soba with shrimp tempura.

TEMPURA SOBA OR UDON

Soba or Udon in hot broth topped with shrimp tempura

SEAFOOD SOBA AND UDON

Soba or Udon in hot broth with shrimp, crab, and scallops.



Combination Specials (Served with miso soup or house salad)

COM 1 VEGETABLE SUSHI ROLL AND VEGETABLE TEMPURA

5 pieces of vegetable sushi, vegetable roll, and vegetable tempura.

COM 2 SUSHI, SASHIMI, AND SHRIMP TEMPURA

3 pieces of sushi, 9 pieces of sashimi, California roll, and shrimp tempura.

COM 3 SUSHI SASHIMI, AND CHICKEN TERIYAKI

3 pieces of sushi, 9 pieces of sashimi, California roll and chicken teriyaki.

COM 4 SUSHI, SASHIMI, AND STEAK TERIYAKI

3 pieces of sushi, 9 pieces of sashimi, California roll, and steak teriyaki.

COM 5 SUSHI, SASHIMI, AND SALMON TERIYAKI

3 pieces of sushi, 9 pieces of sashimi, California roll, and salmon teriyaki.

COM 6 CHICKEN TERIYAKI AND SHRIMP TEMPURA

Served with rice.

COM 7 STEAK TERIYAKI AND SHRIMP TEMPURA

Served with rice.

COM 8 SALMON TERIYAKI AND SHRIMP TEMPURA

Served with rice.

*Sushi and Sashimi are our Chef's Choices
There will be and EXTRA charge for all substitutions*



Thai Garden Curry

Steamed Jasmine rice is recommended with all entrée dishes. Add \$1.00

Please choose your favorite meat or tofu.

Chicken, Beef, Pork, or Tofu

Shrimp, Scallops, or Squid

Duck

🔥🔥 RED CURRY

Red curry and coconut milk with bell peppers, bamboo shoots, carrots, and basil leaves.

🔥🔥 GREEN CURRY

Green curry and coconut milk with string beans, bamboo shoots, green peas, bell peppers, and basil leaves.

YELLOW CURRY

Yellow curry and coconut milk with onions, carrots, potatoes, pineapple chunks, and bell peppers.

THAI MELON CURRY

Red curry and coconut milk with winter melon, pumpkin, zucchini, yellow squash, and bell peppers.

MASSAMAN CURRY

Massaman curry and coconut milk with onions, carrots, potatoes, and peanuts.

PANAENG CURRY

Panaeng curry and coconut milk with snow peas, green peas, carrots, bell peppers, and basil leaves.

SHOO SHEE CURRY

Shoo Shee curry and coconut milk with bell peppers, carrots, snow peas, green peas, pineapple chunks, and tomatoes.



Fantasy Thai Garden

Steamed Jasmine rice is recommended with all entrée dishes. Add \$1.00

*Please choose your favorite meat or tofu
Chicken, Beef, Pork, or Tofu
Shrimp, Scallops, or Squid
Duck*

GINGER AND MUSHROOMS

Choice of your favorite meat sautéed with julienne ginger, onions, bell peppers, scallions, celery, and mushrooms in Thai ginger sauce.

BROCCOLI

Choice of your favorite meat sautéed with broccoli, mushrooms, and carrots in a black bean sauce.

SWEET AND SOUR

Choice of your favorite meat sautéed with bell peppers, tomatoes, onions,

carrots, snow peas, cucumbers, pineapple, and scallions in our sweet and sour sauce.

MIXED VEGETABLES

Choice of your favorite meat sautéed with fresh garden vegetables in a light brown sauce.

RAMA GARDEN

Choice of your favorite meat steamed with vegetables topped with the house peanut sauce.

CASHEW NUT

Choice of your favorite meat, sautéed with roasted cashew nuts, onions, scallions, bell peppers, mushrooms, water chestnuts, and celery.

BASIL AND CHILI

Choice of your favorite meat, sautéed with bell peppers, mushrooms, onions, and basil leaves in spicy chili sauce.

SPICY BAMBOO

Choice of your favorite meat sautéed with bamboo shoots, mushrooms, bell peppers, onions and scallions in a chili sauce.

GARLIC

Choice of your favorite meat sautéed with baby corn, snow peas, onions, garlic, and peppers.

PRIK KING

Choice of your favorite meat sautéed with string beans and bell peppers in Prik King (Chili Paste) sauce.



Vegetarian Corner

VEGETARIAN PAD THAI

Stir-fried Thai rice noodles with fried tofu, garden vegetables, egg, and crushed peanuts.

VEGETARIAN FRIED RICE

Stir-fried rice with fried tofu, garden vegetables, and egg.

VEGETABLE DELIGHT

Stir-fried assorted vegetables with fried tofu in the chef's special sauce.

TOFU TAMARIND

Sautéed fried tofu, carrots, ginger, celery, pineapple, bell peppers, snow peas, onion, and scallions in Tamarind sauce.

SPICY TOFU

Sautéed fried tofu, onions, mushrooms, bell peppers, basil leaves, carrots, and string beans in a hot chili sauce.

VEGETABLE CURRY

A combination of vegetables in red curry.



Rice and Noodles

PRIK POW FRIED RICE

Choice of chicken, beef, pork, shrimp, or seafood stir-fried rice with bell peppers, onions, scallions, and egg in Prik Pow sauce.

THAI GARDEN FRIED RICE

Stir-fried rice with chicken and shrimp, onions, scallions, green peas, carrots, tomatoes, and egg. Served with cucumber.

PINEAPPLE FRIED RICE

Stir-fried rice with chicken and shrimp, pineapples, raisins, onions, scallions, tomatoes, egg, and curry powder.

THAI LO-MEIN NOODLE

Stir-fried yellow noodle with chicken and shrimp, snow peas, carrots, mushrooms, bamboo shoots, and bean sprouts.

GOI SEE MEE

Fried crispy yellow noodles with shrimp and chicken, onions, scallions, carrots, mushrooms, and bamboo shoots in Thai style gravy.

PAD THAI

The most famous Thai rice noodle dish, stir-fried with chicken, shrimp, bean sprouts, scallions, egg, and crushed peanuts.



House Specialties

Steamed Jasmine rice is recommended with all entrée dishes. Add \$1.00

YUM NEAU

Charcoal grilled tender beef with tomatoes, cucumbers, mushrooms, carrots, red onion, and scallions in a spicy lime dressing.

NAM SOD

Ground chicken mixed with peanuts, ginger, red onions, scallions, and carrots in a spicy lime dressing.

LUCK SAMEE LONG SONG

Sautéed crispy chicken with peanut sauce on a bed of lettuce, topped with scallions.

THAI PEPPER BEEF

Stir-fried sliced beef with ginger bamboo shoots, black mushrooms, bell peppers, and onions in the chef's special sauce.

CHICKEN HIMMAPAN

Stir-fried chicken with pineapple, onions, mushrooms, bell peppers, carrots, scallions, and cashew nuts in Pik Pow sauce.

SIAMESE TWINS

Golden fried chicken and shrimp with carrots, green peas, bell peppers, and onions in our special sauce. Served on a bed of lettuce.

PAD PARADISE

Stir-fried chicken and shrimp with snow peas, string beans, onions, carrots, bell peppers, and cashew nuts in a delicious sauce.

THAI GAI YANG

Charcoal grilled chicken breast, sliced, served with steamed asparagus, broccoli, baby corn, carrots, and snow peas, served with delicious Thai sweet chili sauce.

BEEF MACADAMIA

Marinated cubes of tender beef, stir-fried with mushrooms, scallions, bell peppers, and macadamia nuts, served on top of steamed napa and watercress.

THREE BUDDIES

Marinated chicken, beef, and pork loin, sautéed with pineapple, baby corn, snow peas, mushrooms, and bell peppers in our Chef's special sauce.



Specialties from the Sea

Steamed Jasmine rice is recommended with all entrée dishes. Add \$1.00

SQUID PRIK POW

Sautéed squid with chili paste, broccoli, baby corn, mushrooms, onions, ginger, bell peppers, carrots, and scallions in Prik Pow Sauce.

DRUNKEN SQUID

Stir-fried squid with bell peppers, baby corn, mushrooms, carrots, string beans, and basil in a spicy sauce.

YUM TALAY

Steamed seafood with mushrooms, red onions, scallions, tomatoes, cucumber, carrots, and lemon grass in a spicy lime dressing. Served on a bed of fresh lettuce.

GOLDEN SHRIMP

Sautéed shrimp with ginger, mushrooms, onions, scallions, carrots, baby corn, bell peppers, egg, and curry powder.

ROYAL SCALLOPS

Sautéed scallops with celery, water chestnuts, bell peppers, mushrooms, carrots, ginger, string beans, onions, baby corn, and peanuts in hot chili sauce.

SEAFOOD ADVENTURE

Sautéed seafood with assorted vegetables in Thai spicy sauce.

SEAFOOD GRA PROW

Combination of seafood, stir-fried with bell peppers, mushrooms, carrots, onions, and basil in a hot chili sauce.

TRIPLE DELIGHT

Stir-fried seafood with snow peas, carrots, bell peppers, baby corn, mushrooms, and broccoli in the chef's special sauce.

PLA RAD PRIK (Spicy Fish Fillet)

Fish fillet deep fried until golden brown topped with bell peppers, fried basil, and our special sauce.

SALMON SHOO SHEE

Charcoal grilled fillet of salmon topped with vegetables in shoo shee curry sauce.

STEAMED GINGER SALMON

Steamed fillet of salmon topped with julienne ginger, scallions, bell peppers, celery, onions, and mushrooms in a ginger sauce.

SEAFOOD CURRY

Combination of seafood and garden vegetables in red or green curry.



Desserts

Coconut Ice Cream

Green Tea Ice Cream

Ginger Ice Cream

Thai Donut

Fried Banana and Honey

Chilled Rambutan

Tempura Ice Cream

Thai Custard

Chilled Lychee



Beverages

Thai Iced Coffee

Hot Coffee

Thai Iced Tea

Hot Thai Tea

Iced Tea

Summer Iced Tea

Iced Green Tea

Hot Green Tea

Sparkling Water

Shirley Temple

Juice

Soda

Please Ask Your Server For Our Beverage & Wine List



All prices subject to State Meal Tax

All Major Credit Cards Accepted

Reservations Accepted

Minimum Charge for Credit Cards - \$12.00