SASHIMI *TUNA \$10 *BLUEFIN TUNA \$15 *SALMON \$10 *SALMON BELLY \$12 *YELLOWTAIL \$12 *SCALLOP (4 PCS) \$14 OCTOPUS \$12 EEL \$12 *IKURA (SALMON ROE) (2 PCS) \$14 *MASAGO (2 PCS) \$10 CRAB (IMITATION) \$9 SMOKE SALMON \$10 NIGIRI \$8 *TUNA *BLUEFIN TUNA \$10 \$8 *SALMON *SALMON BELLY \$10 \$9 *YELLOWTAIL *YELLOWTAIL BELLY \$12 *SCALLOP \$14 **UNAGI DON** *SPICY SCALLOP \$14 \$8 OCTOPUS \$8 EEL *IKURA (SALMON ROE) \$14 *MASAGO \$10 *AMA-EBI (SWEET SHIRMP) \$12 CRAB (IMITATION) \$6 INARI (TOFU BAG) \$6 \$8 SMOKE SALMON \$6 EBI (SHRIMP) SASHIMI SET *SET S (9 PCS) \$34 Omakase (Chef's choice) *SET M (12 PCS) \$46 Omakase (Chef's choice) *SASHIMI GRAND (20 PCS) \$78 (Salmon, Salmon Belly, Yellow Tail, Bluefin Tuna, Scallop, Octopus, Ikura) NIGIRI SET

*CRAZY SET (10 PCS)	\$35
Omakase (Chef's choice)	

*PARTY SET (14 PCS) \$49 Omakase (Chef's choice)

SASHIMI & NIGIRI

\$55

*UNCLE LEE'S COMBO

9 pcs Sashimi, 6 pcs Nigiri Omakase (Chef's choice)

*SALMON \$10 *BLUEFIN TUNA \$10 *SPICY TUNA \$8

\$9 *YELLOWTAIL SHRIMP \$10 \$8 CRAB STICK

\$8 **AVOCADO** CUCUMBER YELLOW RADISH

\$20 *MAKI MIX (18 PCS) (2 pcs each of Tuna, Salmon, Shrimp Crab, Cucumber, Yellow Radish)

MINI BOWL RICE

Eel, Japanese Omelette, Green Onio	n
*TUNA DON	\$25
Bluefin Tuna, Green Onion	
*THREE MUSKETEERS DON	\$25
Salmon, Bluefin Tuna, Yellow Tail	
*POKE BOWL	\$20
Salmon, Tuna, Avocado,	
Cucumber, Green Onion	

DRAGON LOVER (8 PCS)

GREEN DRAGON ROLL \$18 Shrimp Tempura, Cream Cheese, Cucumber,

Top with Slice Avocado, Mayo, Spicy Mayo, Eel Sauce

*RED DRAGON ROLL \$18

Shrimp Tempura, Cream Cheese, Cucumber, Top with Spicy Tuna, Mayo, Spicy Mayo, Eel Sauce

*ORANGE DRAGON ROLL \$19

Shrimp Tempura, Cream Cheese, Cucumber, Top with Salmon, Mayo, Spicy Mayo, Eel Sauce

BLACK DRAGON ROLL

Shrimp Tempura, Cream Cheese, Cucumber, Top with Eel, Mayo, Spicy Mayo, Eel Sauce

> Consuming Undercooked meat, Poultry, Shellfish or Egg Will Increase The Risk of Food Borne Illness. *Indicate That The Menu Item is Raw.

\$25

An 20% Gratuity Will Be Added to All Parties of Six or More Adults.

MINI SPECIAL 5 PCS)

MEXICAN ROLL

\$16

Cooked Shrimp, Cucumber, Asparagus, Avocado, Crab Stick, Masago, Spicy Mayo

*UNCLE LEE'S ROLL

\$18

Salmon, Avocado, Crab Stick, Top with Tuna, Ikura, Green Onion, Spicy Mayo

HUNTER ROLL

\$18

Soft Shell Crab Tempura, Cucumber, Asparagus, Avocado, Masago, Crunchy, Eel Sauce

*PRETTY RAINBOW ROLL

Cucumber wrapped with Salmon, Tuna, Yellow Tail, Avocado, Masago, Ponzu Sauce

*GRAND FATHER MOUNTAIN ROLL

\$18

(SEAWEED OUTSIDE)

Salmon, Tuna, Yellow Tail, Cooked Shrimp, Avocado, Green Onion, Kimji Mix Sauce

*SEXY ROLL

\$16

(SEAWEED OUTSIDE)

Spicy Tuna, Green Onion, Spicy Sauce

EAGLE ROLL (SEAWEED OUTSIDE)

\$25

\$16

Smoke Salmon, Avocado, Cream Cheese

SPECIAL ROLL

(8 PCS)

RISING SUN ROLL

\$18

Shrimp Tempura, Avocado, Salmon Burn Masago, Crunchy, Eel Sauce & Spicy Sauce

*SEA OF LOVE ROLL

\$20

Shrimp Tempura, Avocado, Cream Cheese, Scallop Burn, Ikura, Eel Sauce & Spicy Sauce

AMERICAN DREAM ROLL \$20

Avocado, Eel, American Cheese, Beef, Fried Potato, Eel Sauce & Kimji Sauce

DEEP FRIED ROLL (10 PCS)

HOT JAPAN ROLL

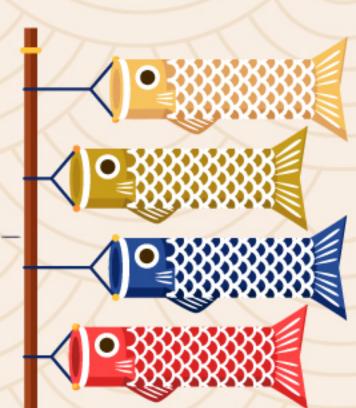
\$20

Salmon, Cream Cheese, Avocado, Crab Stick, Green Onion and Masago, Crunchy, Eel Sauce, Spicy Mayo

VEGETARIAN ROLL

\$18

Carrot, Bell Pepper, Avocado, Shitake Mushroom, Yellow Radish



Lunch



TEL 828.783.9147

SUSHI STARTERS

*TUNA TATAKI	\$20
Sear Bluefin Tuna and Ponzu Sauce	
*HAMACHI JALAPENO	\$17
Slice YellowTail, Jalapeno and Spicy Ponzu Sauce	
*USUZUKURI	
Danar Thin Clicad Daw Fish with Danzu Cause	

Paper Thin Sliced Raw Fish with Ponzu Sauce

\$17 Salmon \$20 Bluefin Tuna Yellow Tail \$17

THAI STARTERS

and Deep Fried. Served with Sweet & Sour Sauce

SHRIMP IN THE BLANKET \$12 Shrimp Marinated, Wrapped in Spring Roll Pastry

\$13 BANGKOK ROLL

Marinated Minced Chicken, Black Mushroom, Clear Noodle, Carrot ant Onion Wrapped in Rice Paper and Deep Fried. Served with Thai Sweet Chili Sauce

\$12 **GOLDEN TOFU TEMPURA**

Tender Tofu Lightly Breaded and Fried. Served with Thai Sweet Chili Sauce and Crunch Peanut

\$10 CHIVE CAKE

Fried Crispy and Chewy Garlic Chive Cake. Served with Ginger Soy Sauce

\$8 SPICY EDAMAME

Steamed Edamame, Tossed with Salt and Chili Oil

SOUP

CREAMY TOM YUM SOUP 🍪 🍪

Thai Hot & Sour Soup with Coconut Milk, Onion, Tomatoes and Mushroom Top with Scallion & Cilantro

Shrimp \$11 Chicken \$9 Vegetable & Tofu \$8

TOM KHA SOUP

Coconut broth with Onion, Tomatoes and Mushroom. Top with Scallion & Cilantro

SALAD

Vegetable & Tofu \$8 Chicken \$9 Shrimp \$11

WONTON SOUP

Chicken broth, Wontons Stuffed with Chicken, Scallion & Cilantro



MIX GREEN SALAD

\$9

\$13

Mix Green Salad, Avocado, Tomatoes, Carrot. With Roasted Sesame dressing

PLAH (THAI SPICY SALAD) Shrimp \$13 Grilled Beef \$17

Cilantro, Scallion, Red Onion, Lemongrass, Kaffir Leaves with Thai Spices and Lime Juice

LARB CHICKEN 🐸 🥗 (SPICY MINCED CHICKEN SALAD)

Minced Chicken with Lime Juice, Chili Powder, Cilantro, Scallion, Red Onion and Roasted Rice Powder.

LUNCH THAI SPECIAL

Select a Protein for Your Dish Below

(Protein Determines the Price of The Dish) Add \$2 for Brown Rice

\$18 Shrimp \$18 Grilled Chicken or Crispy Chicken \$17 Vegetables & Tofu

PAD THAI

The Most Famous Thai Rice Noodle Dish. Stir Fried with Egg, Bean Sprouts, Peanuts and Scallion.

PAD KEE MAO

Stir Fried Flat Rice Noodle with Red Bell Pepper, Zucchini, Carrot, Onion and Egg in Thai Basil Sauce.

UNCLE LEE'S FRIED RICE

Stir Fried Rice with Egg, Broccoli, Carrot and Onion

(Serve with Rice)

Stir Fried with Mushroom, Carrot, Red Bell Pepper, Onion, Bamboo, Zucchini and Basil Leaves.

CASHEW NUT (Serve with Rice) Stir Fried with Mushroom, Carrot, Red Bell Pepper, Onion, Zucchini, Pineapple and Cashew Nut

GARLIC (Serve with Rice)

Basil Leaves

Stir Fried with Fresh Garlic, Mushroom, Carrot, Red Bell Pepper, Onion and Zucchini

Panang Curry Paste Mixed with Coconut Milk, Red Bell Pepper, Carrot, Broccoli, Zucchini and

Green Curry Paste Mixed with Coconut Milk, Red Bell Pepper, Carrot, Broccoli, Zucchini, Bamboo and Basil Leaves

LUNCH BENTO BOX

All Serving with Green Salad (Substitution additional price)

BOX 1

Chicken Pad Thai, 4 pcs California Rolls, 1 pc each of Tuna, Salmon and Shrimp Nigiri, 2 pcs Crispy Spring Rolls

BOX 2

\$17

Chicken Fried Rice, 4 pcs California Rolls, 1 pc each of Tuna, Salmon and Shrimp Nigiri, 2 pcs Crispy Spring Rolls

BOX 3 \$17

Poke Mixed, 4 pcs California Rolls, 1 pc each of Tuna, Salmon and Shrimp Nigiri, 2 pcs Crispy Spring Rolls

BOX 4 \$17

8 pcs Spicy Tuna Rolls, 2 pcs Tuna Nigiri, 2 pcs Tuna Sashimi and 2 pcs Crispy Spring Rolls

BOX 5 \$17

8 pcs Spicy Salmon Rolls, 2 pcs Salmon Nigiri, 2 pcs Salmon Sashimi and 2 pcs Crispy Spring Rolls

\$17 BOX 6

Stir Fried Vegetable and Tofu, 8 pcs Vegan Rolls, 2 pcs Crispy Spring Rolls

DESSERT

MANGO DELIGHT \$12 \$10 THAI DONUT AND VANILLA CUSTARD





TEL 828.783.9147

SUSHI STARTERS

*TUNA TATAKI	\$20
Sear Bluefin Tuna and Ponzu Sauce	
*HAMACHI JALAPENO	\$17
Slice YellowTail, Jalapeno and Spicy Ponzu Sauce	
*USUZUKURI	
Paper Thin Sliced Raw Fish with Ponzu Sauce	
Salmon Pluofin Tuna	\$17

Bluefin Tuna Yellow Tail	\$20 \$17
THAI STARTERS	
SHRIMP IN THE BLANKET	\$12
Shrimp Marinated, Wrapped in Spring Roll Pastry and Deep Fried. Served with Sweet & Sour Sauce	
BANGKOK ROLL	\$13
Marinated Minced Chicken, Black Mushroom,	
Clear Noodle, Carrot ant Onion Wrapped in Rice Pape and Deep Fried. Served with Thai Sweet Chili Sauce	er
GOLDEN TOFU TEMPURA	\$12
Tender Tofu Lightly Breaded and Fried.	
Served with Thai Sweet Chili Sauce and Crunch Pean	ut
CHIVE CAKE	\$10
Fried Crispy and Chewy Garlic Chive Cake.	
Served with Ginger Soy Sauce	

SPICY EDAMAME Steamed Edamame, Tossed with Salt and Chili Oil

SOUP

CREAMY TOM YUM SOUP 🐸 🀸

Thai Hot & Sour Soup with Coconut Milk, Onion, Tomatoes and Mushroom Top with Scallion & Cilantro

Chicken \$9 Vegetable & Tofu \$8 Shrimp \$11

TOM KHA SOUP

Coconut broth with Onion, Tomatoes and Mushroom. Top with Scallion & Cilantro

SALAD

Shrimp \$11 Chicken \$9 Vegetable & Tofu \$8

\$9

WONTON SOUP Chicken broth, Wontons Stuffed with

Mild

\$8

Chicken, Scallion & Cilantro



\$9

\$13

MIX GREEN SALAD

Mix Green Salad, Avocado, Tomatoes, Carrot. With Roasted Sesame dressing

PLAH (THAI SPICY SALAD) Shrimp \$13 Grilled Beef \$17

Cilantro, Scallion, Red Onion, Lemongrass, Kaffir Leaves with Thai Spices and Lime Juice

LARB CHICKEN 🐸 🥗 (SPICY MINCED CHICKEN SALAD)

Minced Chicken with Lime Juice, Chili Powder, Cilantro, Scallion, Red Onion and Roasted Rice Powder.

THAI SPECIAL

Add \$2 for Brown Rice

\$26 **OXTAIL PHO** Beef Broth, Rice Noodles, Slices Beef, Scallion, Cilantro and Onion Served with Plate of Sliced Jalapeno, lime,

Bean Sprout and Basil Leaves MIX GRILLED (Serve with Rice) \$34

Grilled Sea Scallop, Shrimp and Salmon Over Sweet Chili Sauce, Onion, Red Bell Pepper and Steamed Vegetable

\$26 LADY IN SOY SAUCE (Serve with Rice) Steam Fillet Flounder with Soy Sauce. Slice Ginger, Scallion, Red Bell Pepper, Carrot and Broccoli.

KAENG PHED PED YANG (Serve with Rice) \$32 Boneless Half Duck Deep Fried, Top with Red Bell Pepper, Basil, Broccoli, Tomatoes and Pineapple. Dressed in Red Curry Sauce.

\$26 LAVA SHIRMP (Serve with Rice) Jumbo Shirmp Lightly Breaded and Fried. Served with Red Wine Tamarind Sauce and Streamed Vegetable. Top with Crispy Shallots

Select a Protein for Your Dish Below

(Protein Determines the Price of The Dish) Add Co for Drawn Diag

Add \$2 for Brown Rice	
Jumbo Shrimp	\$25
Lobster	\$36
Sea Scallop	\$26
Grilled Chicken or Crispy Chicken	\$23
Vegetables & Tofu	\$21

PAD THAI

The Most Famous Thai Rice Noodle Dish, Stir Fried with Egg, Bean Sprouts, Peanuts and Scallion.

PAD KEE MAO 🐸 🥗

Stir Fried Flat Rice Noodle with Red Bell Pepper, Zucchini, Carrot, Onion and Egg in Thai Basil Sauce.

UNCLE LEE'S FRIED RICE

Stir Fried Rice with Egg, Broccoli, Carrot and Onion

(Serve with Rice) Stir Fried with Mushroom, Carrot, Red Bell Pepper, Onion, Bamboo, Zucchini and Basil Leaves.

CASHEW NUT (Serve with Rice) Stir Fried with Mushroom, Carrot, Red Bell Pepper, Onion, Zucchini, Pineapple and Cashew Nut

GARLIC (Serve with Rice)

Stir Fried with Fresh Garlic, Mushroom, Carrot, Red Bell Pepper, Onion and Zucchini

Panang Curry Paste Mixed with Coconut Milk, Red Bell Pepper, Carrot, Broccoli, Zucchini and Basil Leaves

Green Curry Paste Mixed with Coconut Milk, Red Bell Pepper, Carrot, Broccoli, Zucchini, Bamboo and Basil Leaves

DESSERT

MANGO DELIGHT \$12 THAI DONUT AND VANILLA CUSTARD \$10

