

BEVERAGES

PEPSI PRODUCTS / ICED TEA – 2.95

HAWAIIAN SUN FRUIT DRINK – 2.99

green tea with ginseng, luau fruit punch, pineapple orange

JUICE – 2.95

orange, pineapple, cranberry (No Refills)

LOOSE-LEAF HOT TEA – 5.50

GREEN TEA – Blue Mango, Pinhead Gunpowder, Organic Jasmine Gold Dragon, Jasmine with Flowers

BLACK TEA – Ginger Black, Ginger Peach

CAFFEINE FREE – Rooibos Provence

BOTTLED WATER – 1.99

THAI TEA – 2.95

made fresh in house (No Refills)

FEVER TREE GINGER BEER – 6.50

non-alcoholic

FIJI WATER (500 mL) – 2.95

RAMUNE JAPANESE SODA – 3.99

grape, melon, orange

BOTTLED JUICE – 1.99

apple or orange

PERRIER (330 mL) – 2.95

APPETIZER

BANG BANG SHRIMP (GF) – 12.95

crispy shrimp tossed in Long's spicy sauce over lettuce and crispy rice noodles

CRAB RANGOONS – 10.95

wontons filled with kani crab, scallions, and cream cheese, served with chili plum sauce

FRIED SOFTSHELL CRAB – 9

2 deep-fried softshell crab served on top of crispy rice noodles with house special sauce

HAMACHI JALAPENO (SPICY) – 16

hamachi (yellowtail), jalapeño, tobiko, cilantro, and Japanese dressing

EDAMAME (GF)(VEGAN) – 5.95

steamed and salted soybeans

ENOKI MUSHROOM (VEGAN) – 8

deep-fried enoki mushrooms served with house special sauce

PAPAYA SALAD (SPICY)(VEGAN) – 11

green papaya, carrots, tomato, garlic, chili lime dressing, topped with peanuts

TUNA TATAKI – 17

thinly sliced seared tuna, masago, scallions, sesame seeds, and ponzu sauce

CHICKEN LETTUCE WRAPS – 11.95

chopped chicken, water chestnuts, onions, shiitake mushrooms, and scallions over crispy rice noodles, served with iceberg lettuce and honey hoisin sauce

GYOZA DUMPLINGS – 11.95

chicken and pork or vegetable – fried, steamed, or pan-seared with sesame soy sauce

BEEF SALAD (SPICY) – 12

sliced grilled tender beef, ground chili peppers, lime dressing, ground roasted rice, onions, scallions, and cilantro

VEGETABLE SPRING ROLL (VEGAN) – 5.95

two vegetable rolls filled with shiitake mushrooms, cabbage, carrots, and celery served with chili plum

CRISPY CALAMARI (SPICY) – 11.95

fried calamari, cherry peppers, and crispy rice noodles

SMALL SOUP AND SALAD

HOUSE SALAD – sm 3.95 | lg 5.95

mixed greens, cucumbers, tomatoes, crispy wontons, and choice of ginger dressing or peanut sauce dressing

SEAWEED SALAD (VEGAN) – 9.95

marinated fresh seaweed served with cucumber, sesame seeds, and sweet vinegar

MISO SOUP – sm 4.50 | lg 6.50

dashi fish broth, Shinshu miso paste, scallions, soft tofu, and seaweed

WONTON SOUP – small only 7

chicken and shrimp wontons, bok choy, scallions, fried shallots, cilantro, and wonton broth

COCONUT SOUP – small chicken 7.95 | small shrimp 9.95

coconut milk, button mushrooms, cilantro, Thai chili paste, and lime

No Return Policy for Properly Prepared Food
For Your Convenience, an 18% Gratuity Will Be Added to Parties of 6 or More
\$0.50 Charge for Each Additional Sauce

** Disclosure – Our Menu Items Include Meats, Seafood, or Egg That May Be Cooked to Order, or Served Raw or Undercooked **

** Reminder – Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions **

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ENTRÉE – STIR FRY

served with choice of jasmine, fried, or brown rice

CHICKEN – 17.95 | BEEF – 19.95 | SHRIMP – 21.95 | SEAFOOD – 24.95 (scallops, mussels, and shrimp) | TOFU – 15.95

THAI SPICY BASIL (SPICY) – green beans, red and green bell peppers, onions, Thai chili peppers, and Thai basil leaves

BROCCOLI GARLIC SAUCE – fresh garlic and brown sauce

MIXED VEGETABLES – cabbage, carrots, button mushrooms, broccoli, and zucchini

THAI GINGER SAUCE – fresh ginger, red and green bell peppers, onions, carrots, button mushrooms, and scallions

THAI CASHEW NUT (SPICY) – cashews, onions, red and green bell peppers, scallions, and Thai chili paste

GARLIC BEEF – SIZZLING PLATE – 22

sizzling beef served on top of cabbage, broccoli, and carrots

SESAME CHICKEN – crispy chicken, broccoli, scallions, fresh ginger, and sesame seeds

GENERAL TSO'S CHICKEN (SPICY) – crispy chicken, scallions, fresh pineapple, dried chili peppers, fresh ginger, and broccoli

ORANGE PEEL CHICKEN – crispy chicken, scallions, fresh ginger, snow peas, orange zest, and broccoli

NOODLE AND RICE

CHICKEN – 17.95 | BEEF – 19.95 | SHRIMP – 21.95 | SEAFOOD – 24.95 (scallops, mussels, and shrimp) | TOFU – 15.95

PAD THAI (GF) (SPICY) – rice noodles, scallions, onions, bean sprouts, egg, Thai chili peppers, roasted peanuts, and a lime wedge

PAD SEE EW – wide rice noodles, broccoli, and egg

DRUNKEN NOODLE (SPICY) – red and green bell peppers, tomatoes, onions, carrots, Thai chili peppers, and Thai basil leaves

LO MEIN – scallions, bean sprouts, onions, and mushrooms

HOUSE FRIED RICE – chicken, shrimp, egg, peas & carrots, onions, bean sprouts, and scallions

THAI BASIL FRIED RICE (SPICY) – red and green bell peppers, onions, carrots, egg, Thai chili peppers, and Thai basil leaves

THAI PINEAPPLE FRIED RICE – chicken, shrimp, curry powder, pineapple, cashews, red bell peppers, scallions, and egg

THAI CURRY

served with choice of jasmine, fried, or brown rice

CHICKEN – 17.95 | BEEF – 19.95 | SHRIMP – 21.95 | SEAFOOD – 24.95 (scallops, mussels, and shrimp) | TOFU – 15.95

RED CURRY (GF) (VEGAN) – coconut milk, pineapple, red bell peppers, bamboo shoots, and Thai basil leaf

MASSAMAN CURRY (GF) (VEGAN) – coconut milk, carrots, onions, potatoes, and cashews

YELLOW CURRY (VEGAN) – coconut milk, carrots, onions, sweet potatoes, and cashews

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HIBACHI

served with choice of rice and choice of house salad w/ ginger dressing or peanut sauce dressing or miso soup
served with choice of jasmine, fried, or brown rice

HIBACHI CHICKEN – 17.95

bell peppers, onions, lo mein, bean sprouts,
and zucchini

HIBACHI SHRIMP – 21.95

broccoli, lo mein, bean sprouts, and zucchini

CHICKEN TERIYAKI – 17.95

cabbage, carrots, and broccoli

HIBACHI VEGETABLE – 15.95

snow peas, carrots, broccoli, celery, bell peppers, onions, lo mein, bean sprouts, and zucchini

HIBACHI RIBEYE STEAK* – 19.95

mushrooms, lo mein, bean sprouts, and zucchini

HIBACHI COMBO* (choose two) – 22.95

chicken, ribeye, or shrimp, lo mein, bean sprouts, and zucchini

SALMON TERIYAKI* – 22.95

cabbage, carrots, and broccoli

NOODLE SOUP

BEEF PHO* – 15.95

rice noodles, sliced beef brisket, sliced rare beef, beef meatball, onions, scallions, and cilantro, served with bean sprouts, Thai basil, jalapeños, a lime wedge, hoisin sauce, and sriracha

CHICKEN PHO – 14.95

rice noodles, white meat chicken, chicken meatball, onions, scallions, and cilantro, served with bean sprouts, Thai basil, jalapeños, a lime wedge, hoisin sauce, and sriracha

THAI RED CURRY RAMEN – 15.95

coconut broth, choice of chicken or tofu, ramen noodles, bok choy, bean sprouts, green onions, and cilantro

SIDE ORDER / EXTRA

RICE (brown, fried, jasmine) – 2.95 | SUSHI RICE – 3.95 | STEAMED BROCCOLI – 4.95 | STEAMED LO MEIN NOODLES – 4.95

HAWAIIAN SUSHI POKE BOWL* 16.95

STEP 1: CHOOSE YOUR BASE

mixed green salad, jasmine rice, brown rice, sushi rice

STEP 2: CHOOSE YOUR PROTEIN (UP TO 3)

albacore, fried tofu, octopus, salmon, scallops, spicy
tuna, steamed shrimp, tuna, yellowtail

STEP 3: SELECT YOUR MIX INS

cucumber, tomato, cilantro, green onions, edamame beans, mango salsa, pineapple, masago, green bell pepper, seaweed
salad +\$2, avocado +\$2

STEP 4: SELECT YOUR SAUCE (CHOOSE 2)

spicy kimchi, spicy mayo, ponzu, ginger dressing, wasabi cream,
eel sauce (\$0.50 charge for each additional sauce)

STEP 5: SELECT YOUR TOPPINGS (CHOOSE 1 OR 2)

chili powder, crispy onion, furikake, pickled ginger, sesame
seeds, tempura crunch, crispy wontons

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DESSERT

BANANA SPRING ROLL – 7.95

served with vanilla ice cream and topped with whipped cream, caramel sauce, and a cherry

BUTTER TOFFEE CAKE – 7.95

rich butter toffee cake, served with vanilla ice cream, and whipped cream

MALTED MILK CHOCOLATE CHEESECAKE – 10

rich malted milk chocolate Asian-style cheesecake with an Asian-style vanilla chiffon cake base, and topped with chocolate cornflake crunch

CHOCOLATE LAVA CAKE – 7.95

a warm decadent chocolate cake topped with chocolate sauce and served with vanilla ice cream, whipped cream, and a cherry

HAWAIIAN FUNNEL CAKE – 7.95

crispy fried Hawaiian bread coated in cinnamon & sugar, and served with choice of ice cream, caramel or chocolate sauce, whipped cream, and a cherry

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