



STARTERS

Steamed Duck Bun	Steamed bun served with braised duck, cucumber, carrots & cilantro, tossed in a tangy Thai sauce.	9
Tuna Tartar	Tuna, avocado, masago, scallions, in a spicy tangy sauce.	11
Kanisu	Krab, avocado, masago, wrapped in thin cucumber, shrimp garnish, with vinegar sauce.	9
Sunset Roll	Salmon, Krab, avocado, masago, wrapped in thin cucumber, with vinegar sauce.	11
Hamachi Jalapeño	Thin sliced yellow-tail sashimi topped with Jalapeño, served in yuzu & ponzu sauce.	16
Tuna Tataki	Sliced seared tuna with hot sesame oil & ponzu sauce.	13
Spicy Octopus	Sliced octopus over a cucumber salad with a spicy sauce.	8
Temaki Hand Rolls	Spicy tuna or bbq eel or california or jb.	6
Edamame	Steamed soy beans sprinkled with sea salt.	5.5
Shrimp Shumai	Steamed or lightly fried shrimp dumplings served with ponzu sauce or plum sauce.	6
Gyoza	Steamed or lightly fried pork dumplings served with ponzu sauce.	6
Bangkok Shrimp	Shrimp tempura tossed in a tangy spicy sauce, served over a salad.	12
Spring Roll	Crispy rolls stuffed with finely chopped vegetables, served with plum sauce.	4.5
Chicken Satay	Marinated in a yellow curry spice, grilled, and then served with peanut sauce & sweet vinegar.	10.5
Thai Combination Platter	4 shrimp shumai, 3 spring rolls, 4 gyozas, served with plum sauce & ponzu sauce.	14
Sashimi Sampler	9 pieces (Chef's choice)	12

SOUPS

Duck Noodle Soup	Crispy duck & broccoli served with rice noodles in our special duck broth.	12
Wonton Soup	Wontons, chicken, scallions & bean sprouts in a light broth.	5
Miso Soup	Tofu & seaweed in a miso broth.	3
Tom Kha	Sliced chicken or shrimp with coconut milk, straw mushrooms & lime juice in a lemongrass broth.	8
Tom Yum	Thailand's famous soup with chicken or shrimp & straw mushrooms seasoned with lime juice in a lemongrass broth.	7

SALADS

Papaya Salad	Freshly shredded green papaya, tomatoes, Thai chili and cashew nut, tossed with our special tangy dressing.	9
Avocado Salad	Krab, shrimp, avocado & masago over a bed of fresh greens with spicy mayo.	9
Seaweed Salad	(Hiyashi Wakame) Marinated seaweed salad tossed in a sesame vinaigrette.	6
Green Salad	Mixed greens served with ginger dressing, topped with crispy wonton chips.	3
Spicy Thai Salad	Sliced beef or chicken tossed in lime juice, scallions, onions, cucumbers, tomatoes, cilantro, served over a bed of fresh green salad.	12

SUSHI & SASHIMI LA CARTE

		SUSHI 1pc	SASHIMI 2pcs
Tuna	Maguro	3	6
Salmon	Sake	2	4
Yellowtail	Hamachi	4	8
Eel	Unagi	3	6
Shrimp	Ebi	2	4
Krab	Kani	2	4
Fish egg	Masago	3	6
Salmon Egg	Ikura	3	6
Octopus	Tako	3	6
Escolar	Aburabozu	3	6

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Consumer Advisory:



ROLLS

Substitution for organic brown rice is \$1 extra charge. Any other substitutions will also be subject to an extra charge.

Lobster Delight	(2 Rolls) Lobster tempura, krab salad, avocado, romaine hearts & red tobiko, served with eel sauce, spicy mayo & a side of sautéed lobster with mushrooms.	40
Lobster Roll	(1 Roll) Lobster tempura, krab salad, avocado, romaine hearts & red tobiko, served with eel sauce, spicy mayo.	23
Santini	Shrimp tempura, krab, avocado, cream cheese, masago, topped with salmon & tempura flakes, served with eel sauce & spicy mayo.	16
Ricardo #2	Shrimp tempura, fish tempura, cilantro, red onions, topped with mango, with ceviche on the side.	18
Sweet Tuna	Shrimp tempura & cream cheese, topped with seared tuna, crispy onions and scallions served with sweet citrus sauce.	15
Wicked Wahoo	Wahoo, salmon, krab, cream cheese, asparagus, avocado & cilantro, wrapped with nori (no rice) and then panko fried, served with Japanese mojo sauce on the side.	17
Tasha	Shrimp tempura, krab salad, avocado, cream cheese, soy paper topped with tuna, mango & QP mayo (japanese mayo)	18
Havana	Fish katsu, macadamian nuts, guava paste, cilantro & avocado, rolled in soy paper with spicy mayo.	15
Monkey	Eel, sweet plantain, Krab, cucumber, asparagus, avocado & masago, topped with eel sauce & spicy mayo.	14
Angel Hair	Shrimp tempura, cream cheese, cucumber, masago, topped with shredded krab & crushed nuts, served with eel sauce & spicy mayo.	13
Carlito's Way	Spicy tuna mix, scallion, plantain, avocado, tempura flakes, cream cheese topped with strawberry & avocado, served with spicy mayo & eel sauce.	15
Mitch	Hamachi, tuna, avocado, mango, scallions, masago, rolled in soy paper, served with kimchee sauce.	15
Tango Mango	Tuna, mango, avocado, scallions, masago, served with kimchee sauce.	12
Kiwi	Krab salad & avocado, topped with spicy tuna mix & kiwi, served with kimchee sauce & spicy mayo.	15
Caribbean	Coconut shrimp, fig, asparagus, cilantro, Japanese chili powder, rolled in soy paper, topped with kimchee sauce.	15
Cubang	Grilled chicken, onions, avocado & cilantro, topped with sweet plantains, served with black bean sauce.	15
Ninja	Salmon tempura, krab salad & masago, topped with salmon & tempura flakes, served with eel sauce & spicy mayo.	15
Beauty	Tuna, salmon, white fish, krab, asparagus & masago, served with ponzu sauce (no rice).	14
Tuna Lover	Spicy tuna roll, topped with tuna, served with kimchee sauce.	12
Volcano	Salmon, krab, cream cheese, topped with baked seafood dynamite & masago, with eel sauce.	13
Crunchy	Tempura fried roll with krab, eel, shrimp & cream cheese, topped with eel sauce & tempura flakes.	11
Eel Lover	Eel & cucumber, topped with eel, served with eel sauce.	11
Sea of Love	Shrimp tempura, avocado, asparagus & masago, salmon & tuna on top, served with eel sauce.	13
Dragon	Shrimp tempura, asparagus & masago, topped with avocado, served with eel sauce.	11
California	Krab, avocado, cucumber, masago, sesame seeds.	6
Rainbow	California roll topped with tuna, izumidai, salmon & avocado.	12
Spicy Krab	Krab, masago, avocado, tempura flakes inside & on top, served with spicy mayo.	8
JB Tempura	Salmon, cream cheese, deep-fried roll, served with eel sauce.	10
Shrimp Tempura	Shrimp, avocado, asparagus & masago, served with eel sauce.	10
Spicy Tuna	Tuna, cucumber & masago, served with kimchee sauce.	9
JB	Salmon & cream cheese.	7
Volcano Scallop	Krab, avocado, topped with baked volcano scallops & masago, served with eel sauce.	15
5 Vegi Roll	Kampyo, carrots, asparagus, avocado, cucumber.	6

SUSHI & SASHIMI COMBOS

Sushi & Sashimi combos are chef's choice. Any substitution is subject to an extra charge.

Geisha Boat	8 pieces sushi, 12 pieces sashimi, California roll.	39
Sumo Boat	14 pieces sushi, 15 pieces sashimi, California roll & spicy tuna roll.	65
Sushi & Sashimi Special	10 pieces sushi, 10 pieces sashimi.	30
Sashimi Mori	15 pieces of assorted fresh fish.	26



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Consumer Advisory:



ENTREES

All entrees are served with your choice of steamed white or organic brown rice.

Red Koi Beef	Tender beef, sliced & marinated, sautéed in our special sauce, served over steamed vegetables on a sizzling platter.	22
All Season Duck	Boneless white pekin duck, served crispy with cashew nuts & a side of our special sauce with mushrooms, ginger, peas & carrots.	26
Lobster Curry Sensation	Steamed Florida lobster tail in a yellow curry sauce with shrimp, peppers, onions, egg, peas, carrots & scallions.	29
Salmon Teriyaki	Grilled salmon served over steamed vegetables, topped with teriyaki sauce.	19
Steak Teriyaki	Grilled steak served over steamed vegetables, topped with teriyaki sauce.	19
Chicken Teriyaki	Grilled chicken served over steamed vegetables, topped with teriyaki sauce.	16
Chicken Katsu	Panko breaded chicken breast, fried lightly, served with katsu sauce.	16
Lemongrass Chicken	Lemongrass chicken served w/grilled asparagus and pickled plum sauce.	17

THAI ENTREES

1	Beef	16	<p>All entrees are served with your choice of protein, steamed white or organic brown rice.</p>
	Chicken	15	
	Shrimp	17	
	Duck	20	
	Fish Filet	17	
	Vegetables	14	
	Tofu	15	
2	Sweet Basil	Fresh Thai basil, scallions, onions, bell peppers & carrots in a light basil sauce.	
	Cashew Nut	Cashews, scallions, onions, carrots, bell peppers & water chestnuts in a special sauce.	
	Volcano	Lightly battered choice of protein served over steamed vegetables topped with sweet chili sauce.	
	Fresh Ginger	Sautéed ginger, scallions, onions, carrots, mushrooms & bell peppers in a ginger sauce.	
	Mixed Vegetables	Stir-fried vegetables, chef's choice, in a special house sauce.	
	Panang Curry	Coconut curry served with straw mushrooms and sweet bell peppers.	
	Massaman Curry	Coconut curry served with roasted cashews, sliced avocado & sweet onions.	
	Red Curry	Slightly spicy coconut curry with sweet bell peppers, bamboo shoots, pea & carrots.	
	Pad Thai	Rice noodles, stir-fried in a tangy tamarind sauce with scallions, bean sprouts & egg, served with ground peanuts on the side.	

HOW HOT WOULD YOU LIKE IT?

All entrees are available from mild to spicy upon customer's request.



Mild



Medium



Hot



Very Hot



Thai Hot

FRIED RICE

Chicken	10	(onions, peas, carrots, eggs, tomatoes, with your choice of protein or vegetables)
Beef	11	
Shrimp	11	
Vegetables	10	
Combination	15	
Side order portion	4	Substitution for organic brown rice is \$2 extra charge.

DRINKS

	SMALL	TARGE
Soda (refills)		2.5
Bottled Water	3	5
Sparkling Water	3	5

TEA & COFFEE

Thai Iced Tea	Sweet	3.5	
Green Tea	Hot/Cold (refills)	2.5	
Iced Tea	Unsweetened (refills)	2.5	
Nespresso	ESPRESSO	LATTE	CORTADITO
	3	4	3

EXTRAS

Ginger Dressing	1
Eel Sauce	1
Teriyaki Sauce	2
Sriracha Sauce	1
Spicy Mayo	1
Peanut Sauce	1
Ponzu Sauce	1
Kimchee Sauce	1
Sushi Rice	1.5
White Rice	1
Brown Rice	1.5

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BUBBLE TEA

Asian refreshing beverage with tapioca pearls

Mango	4.5
Lychee	4.5
Cantelope	4.5

DESSERT

Thai Donuts	5
Cheesecake Tempura	7
Fried Ice Cream	7
Chocolate Sensation	7.5
Wontonamara	6
(Fried wonton with cream cheese & guava.)	

LUNCH SPECIALS MENU

Monday-Friday from 11:30 am - 3:30 pm

KOI BOWL

Koi Bowl

Our signature chopped, chicken or beef, served with shredded lettuce, diced tomatoes, red onions, over a bed of egg fried rice or white rice.

10

BENTO BOXES

All bento boxes are served with miso soup & green salad. (No substitutions)

A	Nigiri 3 pieces, Sashimi 6 pieces & California roll 5 pieces.	13
B	Tuna Roll 5 pieces, JB Roll 10 pieces & California roll 5 pieces.	13
C	Spicy Tuna Roll 10 pieces, Nigiri 3 pieces & California roll 5 pieces.	13
D	Chicken Teriyaki, Nigiri 3 pieces & California roll 5 pieces.	13
E	Beef Teriyaki, Sashimi 4 pieces & California roll 5 pieces.	13
F	Chicken Teriyaki & white rice.	10
G	Beef Teriyaki & white rice.	10
H	Tuna roll 5 pieces and california roll 5 pieces	9

THAI ENTREES

1	Beef	10
	Chicken	9
	Shrimp	11
	Duck	14
	Fish Filet	12
	Vegetables	9
	Tofu	10

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Mild



Medium



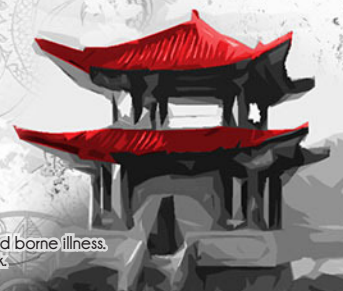
Hot



Very Hot



Thai Hot



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