

THE KITCHEN

❖ THAI • STARTERS ❖

- THAI BASIL WRAP** 🍴 |SF| 15
Savory ground chicken stir-fried with basil, mixed peppers, onions, and green beans. Served with lettuce wraps.
- SUMMER ROLLS** |SF, N| 9
Shrimp and imitation crab, rice noodles, bean sprouts, lettuce, and basil wrapped in rice paper. Served with peanut sauce and crushed peanuts.
- SPRING ROLLS** |V| 10
Crispy vegetarian rolls with glass noodles, taro, carrots, and cabbage. Served with sweet & sour sauce.
- ROTI KEOW WAN** 🍴🍴 |V| 12
Buttery roti flatbread served with a rich and aromatic green curry sauce. (Extra roti +4)
- CRISPY TOFU** |V, N| 9
Crispy firm tofu with peanuts and sweet and sour sauce.
- THAI DUMPLINGS** |SF| 10
Steamed dumplings filled with ground shrimp, wrapped in wonton skin, and served with a soy vinaigrette dipping sauce.
- THAI WINGS** 🍴 |GF| 13
Crispy wings tossed in our house-made sweet chili sauce.
- SATAY** |GF, N| 13
Thai-marinated chicken skewers with coconut cream, peanut sauce, and refreshing "Ajaad" cucumber relish.
- MAYA BAY CALAMARI** 🍴 |SF| 14
Black pepper-marinated calamari, lightly fried and served with sweet-spicy Thai chili sauce.

❖ JAPANESE • STARTERS ❖

- MISO SOUP** |V| 6
Traditional miso broth with tofu, seaweed, and scallions.
- EDAMAME** |V| 6
Steamed young soybeans in the pod, lightly tossed with sea salt. (Add spicy garlic sauce +1.5)
- GYOZA** |V| 9
Pan-seared vegetable and edamame dumplings with soy vinaigrette sauce.
- HAMACHI CARPACCIO** 🍴🍴 |UC| 34
Buttery yellowtail sashimi dressed in citrusy Yuzu Ponzu sauce, topped with fresh jalapeño, scallions, and masago.
- TUNA TARTARE** 🍴 |UC| 24
Chopped tuna with seaweed salad, cucumber, avocado, daikon sprouts, and masago in spicy ponzu with crispy wonton skins.
- WAKAME-SEAWEED SALAD** |V| 7
A refreshing mix of marinated seaweed tossed in a savory sesame dressing.
- CHUKA IKA SANSAI (SQUID SALAD)** |SF| 9
Sliced squid marinated in a zesty blend of ginger, vinegar, and sesame.
- SHRIMP TEMPURA APPETIZER** |SF| 10
Battered shrimp fried to golden perfection. Served with tempura sauce.

❖ THAI • SOUP ❖

- PLAIN/CHICKEN/VEGGIES/TOFU 6 (Cup) / 23 (Hot Pot) SHRIMP 7 (Cup) / 27 Hot Pot)**
- TOM YUM** 🍴 |GF, SF|
A bold and aromatic Thai Hot and sour soup with mushrooms, lemongrass, cilantro, Thai chilies, and lime juice.
- TOM KHA** 🍴 |GF, SF|
An authentic Thai coconut soup with galangal, mushrooms, kaffir lime leaves, cilantro, and lime juice.

❖ THAI • SALAD ❖

- LARB** 🍴 |GF, SF| 15
Minced chicken with mint, culantro, red onion, scallions, dried chili, roasted rice powder, and lime-fish dressing. Served with fresh cabbage.
- NAM-TOK** 🍴 |GF, SF, UC| 17
Flame-grilled sliced beef with mint, culantro, red onion, scallions, dried chili, roasted rice powder, fish sauce, and lime. Served with fresh cabbage.
- THAI PAPAYA SALAD** 🍴 |GF, SF, N| 15
Green papaya, string beans, carrots, and cherry tomatoes in lime-fish dressing. Topped with ground peanuts. Served with fresh cabbage.

❖ THAI • CHEF WOODY'S SIGNATURES ❖

- EMBER SMOKED DUCK** |SF| 34
Rice clay pot with smoked duck breast, white onion, red bell pepper, pineapple, curry powder, basil, and roasted cashews.
- GOLDEN POMFRET PARADISE** 🍴 |SF| 36
Crispy pomfret fillet with chili-tamarind sauce, jumbo white onion, red bell pepper, and long hot pepper.
- ANGRY FISH** 🍴🍴 |SF| 35
Crispy pomfret fillet with Thai basil sauce, lesser galangal, kaffir lime leaves, red bell pepper, long hot pepper, young green peppercorns, and basil.
- EARL OF RED SNAPPER** 🍴 36
Pan-seared red snapper in yellow curry, jumbo white onions, long hot peppers, red bell pepper, potatoes, and fried onion.
- SNAPPER ZAPP** 🍴🍴 |SF, D| 36
Pan-seared red snapper in Tom Yum herb sauce jumbo onion, mushrooms, tomatoes, broccoli, cilantro, and cilantro.
- CHAO PHRAYA BLUSH** 🍴🍴 |SF| 34
Shrimp in roasted chili sauce, asparagus, broccoli, onion, carrots, bell peppers, long hot pepper, and Thai basil.
- GAENG NEUA** 🍴 |GF| 37
Tender slow-cooked beef simmered in a rich Thai coconut curry with broccoli, onion, ginger, carrots, and asparagus.
- GAENG PED YANG** 🍴 |GF| 36
Smoked duck breast in a rich red curry with kaffir lime, lychee, bamboo shoots, cherry tomatoes, red bell pepper, long hot peppers, and basil.
- THAI SOFT-SHELL CRAB** 🍴 |SF, D| 38
Crispy soft-shell crab and shrimp stir-fried in aromatic Thai dried curry with scrambled eggs, celery, jumbo white onion, green onion, red bell pepper, and long hot pepper.

❖ THAI • CURRIES ❖

- CHICKEN / VEGGIES / TOFU 21 • BEEF 23 • SHRIMP 25 • COMBO (PICK ANY TWO) 30**
- GAENG PANANG** 🍴 |GF, SF|
Panang curry in coconut milk with kaffir lime, basil, red bell pepper, and long hot pepper.
- GAENG MASSAMAN** 🍴 |V, GF, N|
A hearty and aromatic coconut curry with jumbo white onion, potatoes, avocado, and roasted cashews.
- GAENG KEOW WAN** 🍴🍴 |V, GF|
Green curry in coconut milk with bamboo shoots, zucchini, long hot peppers, red bell peppers, and basil.

❖ THAI • RICE DISHES ❖

- THAI FRIED RICE** |V, SF|
Jasmine rice with egg, Chinese broccoli, tomatoes, carrots, jumbo white onion, and green onion. (Brown rice +3)
- BASIL FRIED RICE** 🍴🍴 |V, SF|
Jasmine rice in basil sauce with jumbo white onion, red bell pepper, long hot pepper, and basil. (Brown rice +3)

❖ THAI • NOODLES ❖

- PAD THAI** |V, GF, N|
Rice noodles in tamarind sauce with egg, bean sprouts, and green onions. Served with bean sprouts and ground peanuts.
- PAD SEE EW** |V, SF|
Flat rice noodles with light soy sauce, Chinese broccoli, cabbage, carrots, mushrooms, and egg.
- PAD KEE MAO** 🍴🍴 |V, SF|
Flat rice noodles in basil brown sauce with string beans, cabbage, carrots, mushrooms, young pepper seeds, basil leaves, and long hot peppers.

❖ THAI • VEGAN LOVERS ❖

- BASIL MOCK DUCK EGGPLANT** 🍴 |V| 25
Eggplant, jumbo white onion, red bell pepper, long hot pepper, basil, and vegan mock duck in spicy basil sauce.
- GARDEN AT CITY WALK** |V| 21
Crisp tofu, broccoli, cabbage, zucchini, carrots, and red bell pepper in brown sauce.
- CHILI TOFU** 🍴 |V| 21
Crispy tofu, broccoli, carrots, cabbage, jumbo white onion, basil, long hot peppers, and mushrooms in chili sauce.

❖ MENU KEY ❖

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|------|--------------------------------------|------|-----------------------------------|
| (GF) | Gluten-Free | (N) | Contains Nuts |
| (D) | Contains Dairy | (SF) | Contains Shellfish |
| (V) | Vegetarian or Can be Made Vegetarian | (UC) | Consuming raw or undercooked item |

❖ THAI • STIR-FRIED ❖

- KRA-POW** 🍗 |V, SF| 21
Ground chicken with string beans, red bell pepper, long hot pepper, jumbo white onion, and basil.
- BANGKOKIAN** 🍗 |SF, N| 22
Crispy chicken with red bell pepper, jumbo onion, dried chili, green onion, sweet roasted chili sauce, and cashews.
- SIAM BEEF** 🍗 |V, SF| 24
Tender beef with black pepper, red bell pepper, jumbo white onion, carrots, mushrooms, green onion, and long hot pepper.
- CHICKEN / VEGGIES / TOFU** 21 • **BEEF** 23 • **SHRIMP** 25 • **COMBO (PICK ANY TWO)** 30
- GINGERINE** 🍗 |V, SF|
Fresh ginger in brown sauce with celery, green onion, jumbo white onion, red bell pepper, long hot pepper, and mushrooms.
- PHRIK KHING** 🍗 |SF|
Sautéed string beans, red bell pepper, long hot pepper, kaffir lime, and basil in Phrik Khing sauce.
- SPICY GARLIC** 🍗 |V, SF|
Dry-sautéed in our bold and flavorful spicy garlic sauce. Served with a side of mixed vegetables.

❖ JAPANESE • CLASSIC ❖

ROLLS CONTAIN SESAME SEEDS • NO SUBSTITUTIONS • (*) CHEF-SELECTED

- NIGIRI (2)*** |UC| ebi 7 • salmon 8 • tuna 9 • yellowtail 10 • unagi 12
- SASHIMI (3)*** |UC| salmon 10 • tuna 12 • yellowtail 13 • unagi 15
- SASHIMI DELUXE** |UC| Assortment of 12 pieces of sashimi. 48
- NIGIRI PLATTER** |UC| Assortment of 8 pieces of nigiri. 36
- CUCUMBER ROLL** |V| Roll filled with cucumber. 8
- AVOCADO ROLL** |V| Roll filled with avocado. 9
- SALMON ROLL** |UC| Roll filled with salmon and avocado. 11
- TUNA ROLL** |UC| Roll filled with tuna and avocado. 12
- YELLOWTAIL ROLL** |UC| yellowtail and scallions. 13
- SPICY TUNA ROLL** 🍗 |UC| Roll filled with spicy tuna. 13
- SHRIMP TEMPURA ROLL** |SF| shrimp tempura and avocado. 13
- CALIFORNIA ROLL** |UC|
Imitation crab stick, avocado, cucumber, and masago. 13
- RAINBOW ROLL** |UC| 19
Imitation crab, avocado, cucumber, tuna, salmon, yellowtail.

❖ JAPANESE • SIGNATURE ROLLS ❖

- BANGKOK CRUNCH** |SF, UC| 16
Crispy shrimp tempura and imitation crab meat salad, topped with avocado and finished with sweet eel sauce.
- SEARED SALMON DELIGHT** |UC| 15
Imitation crab roll with seared salmon and eel sauce.
- AHI TORCH** 🍗 |UC| 16
Imitation crab roll with seared tuna and Thai spicy mayo.
- GEISHA** |SF, UC| 19
Shrimp tempura, unagi, avocado, eel sauce, red tobiko.
- GHOST BLASTERS** 🍗🍗 |D, UC| 16
Spicy tuna, cream cheese, and jalapeño roll topped with green tobiko and Thai spicy sauce.
- PUI-HI** 🍗 |D, UC| 16
Salmon, avocado, and cream cheese roll topped with crispy tempura flakes, Thai spicy mayo, and eel sauce.
- CRISPY YELLOW JACKET** 🍗 |D, UC| 19
Crispy rice tempura roll with tuna, salmon, cream cheese, and avocado, topped with eel sauce and Thai spicy mayo.
- SUPER CRUNCH** 🍗 |UC| 16
Tempura flakes roll with salmon, avocado, Thai spicy mayo, and eel sauce.
- FIRE & ICE** 🍗 |UC| 19
Salmon-avocado roll with spicy tuna and red tobiko.
- SUNSET DRAGON** |SF, UC| 16
Shrimp tempura and cucumber roll topped with avocado, eel sauce, masago, and scallions.
- SAMURAI SPIDER** 🍗 |SF, UC| 19
Soft-shell crab, tempura flakes, daikon sprouts, cucumber, and avocado roll with masago, Thai spicy mayo, and eel sauce.
- SALMON NUGGETS** 🍗 |D, UC| 17
Deep-fried salmon and cream cheese roll with Thai spicy mayo and eel sauce.
- GUPPY BUBBLER** 🍗 |SF, D, UC| 18
Shrimp tempura, avocado, and cream cheese roll with red tobiko, Thai spicy mayo, and eel sauce.
- POLAR BEAR** 🍗🍗 |UC| 17
Tuna and avocado roll with tempura flakes, wasabi cream, and Thai spicy sauce.
- SPICY VEGAN** 🍗🍗 |V| 15
Cucumber, avocado, and radish sprouts in soybean paper with cherry tomato and Thai spicy sauce.
- VEGGIES MASHER** 🍗 |V| 14
Tempura asparagus and carrot roll with Thai spicy mayo.

❖ BRUNCH ☀️ LUNCH SPECIALS ❖

AVAILABLE TUESDAY TO SATURDAY UNTIL 4:00 PM

- KRA-POW KAI DOW** 🍗 |V, SF, UC| 16
Ground chicken with string beans, red bell pepper, long hot pepper, jumbo white onion, and basil. Served with jasmine rice and topped with a crispy fried egg.
- BANGKOKIAN** 🍗 |SF, N| 15
Crispy chicken with red bell pepper, jumbo onion, dried chili, green onion, sweet roasted chili sauce, and cashews.
- GARDEN AT CITY WALK** |V| 14
Crisp tofu, broccoli, cabbage, zucchini, carrots, and red bell pepper in brown sauce.
- THAI CHILI TOFU** 🍗 |V| 15
Crispy tofu, broccoli, carrots, cabbage, jumbo white onion, basil, long hot peppers, and mushrooms in roasted chili sauce.

CHICKEN / VEGGIES / TOFU 14 • BEEF 17 • SHRIMP 18 • COMBO (PICK ANY TWO) 22

- GINGERINE** 🍗 |V, SF|
Fresh ginger in brown sauce with celery, green onion, jumbo white onion, red bell pepper, long hot pepper, and mushrooms.
- THAI FRIED RICE** |V, SF|
Jasmine rice with egg, Chinese broccoli, tomatoes, carrots, jumbo white onion, and green onion. (Brown rice +3)
- BASIL FRIED RICE** 🍗🍗 |V, SF|
Jasmine rice in basil sauce with jumbo white onion, red bell pepper, long hot pepper, and basil. (Brown rice +3)
- PAD THAI** |V, GF, N|
Rice noodles in tamarind sauce with egg, bean sprouts, and green onions. Served with bean sprouts and ground peanuts.
- PAD SEE EW** |V, SF|
Flat rice noodles with light soy sauce, Chinese broccoli, cabbage, carrots, mushrooms, and egg.
- GAENG PANANG** 🍗 |GF, SF|
Panang curry in coconut milk with kaffir lime, basil, red bell pepper, and long hot pepper.
- GAENG MASSAMAN** 🍗 |V, GF, N|
A hearty and aromatic coconut curry with jumbo white onion, potatoes, avocado, and roasted cashews.
- GAENG KEOW WAN** 🍗🍗 |V, GF|
Green curry in coconut milk with bamboo shoots, zucchini, long hot peppers, red bell peppers, and basil.

🍌 BANANA LEAF ATL SET 🍌 (NO SUBSTITUTION)

- SET A – CLASSIC CRUNCH** |UC| 21
Spring rolls (4) served with your choice of tuna or salmon roll, paired with miso soup.
- SET B – CLASSIC BANGKOK** |UC, SF| 23
Thai Dumplings (5) served with your choice of tuna or salmon roll, paired with miso soup.
- SET C – VEGGIE HARMONY** |V| 20
Gyoza (6) served with a Spicy Vegan Roll, paired with miso soup.
- SET D – SALMON DELIGHT** |UC| 24
Two pieces of salmon nigiri, salmon roll, with miso soup.
- SET E – CHEF SIGNATURE** |UC, SF| 32
Roti Keow Wan and Seared Salmon Delight, with miso soup.

❖ POLICY & SAFETY WARNING ❖

- Outside Food & Beverages:** No outside food or drinks permitted.
- Payment Methods:** We accept cash, EMV chip credit cards, and gift cards.
- Gratuity Policy:** 18% gratuity applies to checks over \$100. Parties of five (5) or more, including toddlers, will have a 21% automatic gratuity. Split payments are limited to five (5) per table.
- Dietary & Allergy Notice:** Please advise your server of any allergies or dietary needs. Gluten-free and vegetarian options available. Shared kitchen equipment may result in allergen cross-contact.
- MSG Notice:** We do not add MSG to our dishes. However, some ingredients may naturally contain or be manufactured with MSG.
- Food Safety Warning:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for young children, seniors, pregnant women, or individuals with weakened immune systems.
- Order & Return Policy:** We are happy to correct any errors made by our staff. Items prepared correctly according to guest instructions are not eligible for refunds.
- Pricing Notice:** Prices are subject to change without notice.
- Right to Refuse Service:** Management reserves the right to refuse service to any guest at its discretion. Ref: ๐๐๐๑๒๓๔๕๖๗๘๙๐๐๑