

FOOD ALLERGIES

Champa asks that customers notify the server if you have any **food allergies**. Champa is not responsible for problems arising from food allergies where we have not been informed.

MEAL INGREDIENTS (LIKES AND DISLIKES)

Champa asks customers to inform the server if there are any ingredients or vegetables they do not like and that they be removed from the preparation of the meal, if possible. This is to help not having to remake the meal.

SPICY SCALE AT CHAMPA

We offer a spicy scale from **NO SPICY, MEDIUM, HOT and THAI HOT**. Please understand: the challenge for us is that not everyone's perception of a level of spiciness is the same. Our chefs will thus attempt to make your meal with a scale we hope will be satisfactory for your liking. Keep in mind that perceived spiciness is subjective! Your THAI HOT may be another person's NO SPICY and vice versa. Therefore, when ordering your food, consider ordering less spicy and request the server bring you one of our spice racks. Then you can control the exact level of spicy you prefer! Thank you for your understanding.

FOR BETTER HEALTH

We use fresh ingredients bought daily from local markets to make your meal.

OUTSIDE FOOD OR DRINK

Champa does not allow outside food or drinks.

REFUNDS

Champa does not provide refunds for food that has been consumed.

LOST OF STOLEN ITEMS

Champa is not responsible for lost or stolen items

RESERVATIONS

Champa provides reservations and group dining based on availability. Please call in advance for this service. Thank you.

ORDER ONLINE THROUGH OUR MANY DIRECT DELIVERY SERVICES

Uber Eats DOORDASH GRUBHUB Postmates

GF = Gluten Free

Appetizers

JAPANESE

EDAMAME GF	4.99
Steamed soybeans. Served with your choice of Shichimi, truffle oil or salt.	
MISO SOUP	4.50
Soybean base soup with tofu, green onion, cilantro and seaweed	
BROCCOLINI	9.99
Grilled broccolini tossed with wasabi vinaigrette	
BRUSSELS SPROUTS	9.99
Lightly fried and tossed with wasabi vinaigrette	
CUKANI ROLL	9.50
Kani, avocado, and cream cheese wrapped with cucumber. Served with sweet vinegar sauce	
CALAMARI SALAD	7.50
Marinated squid salad with cucumber and radish sprouts	
GYOZA	8.50
Pan-fried pork dumplings with chili ponzu	
HAMACHI TIRADITO*	14.99
Thin sliced yellowtail, jalapeno and avocado with chili ponzu	
KARAAGE	9.99
Crispy fried chicken tossed with sweet spicy sauce. Served with yuzu aioli	
SASHIMI SAMPLER* GF	15.50
8 pieces of fresh fish (Chef's choice)	
SEAWEED SALAD	6.50
Marinated fresh seaweed salad with cucumber, radish sprouts and sweet vinegar	
TUNA TAKAKI* GF (No Ponzu)	12.99
6 pieces of thin sliced seared tuna with ponzu	

THAI

CHICKEN SATAY (4)	9.50
4 skewes of grilled, aromatic curry blend marinated chicken. Served with peanut sauce	
COCONUT SHRIMP	9.99
Coconut and panko crusted shrimp with sweet chili aioli	
CRAB ANGELS (4)	7.95
Deep fried crab wontons stuffed with imitation crab meat and cream cheese. Served with sweet and sour sauce	
CRISPY DUMPLINGS (5)	8.50
Deep fried pork gyoza. Served with sweet and sour sauce	
CRISPY TOFU GF	8.50
Deep fried tofu over crispy rice noodles. Served with sweet and sour sauce.	
LAVA SHRIMP	9.99
Crispy shrimp tossed in spicy mayo over lettuce and crispy rice noodles	
LETTUCE WRAPS	11.95
A blend of minced chicken, water chestnuts and black forest mushrooms stir fried in special sauce. Served with lettuce carrots, cucumbers, bean sprouts and our house sauces	
SHRIMP AND VEGGIE KAKIAGE	10.99
Tempura fried shrimp and vegetables. Served with tempura sauce	
THAI EGG ROLLS (4)	7.99
Deep fried vegetarian egg rolls. Served with sweet and sour sauce	
SUMMER ROLLS (2) GF (No Summer Roll Sauce)	7.99
Lettuce, cucumbers, beansprouts, Thai basil, vermicelli noodles and shrimp wrapped in rice paper (2 rolls). Served with summer roll sauce. Vegetarian 6.99	
THAI CRISPY WINGS (6)	10.99
Chicken wings(6) marinated in Thai spices. Served with sweet and sour sauce.	
VEGGIE KAKIAGE	9.99
A colorful blend of vegetables fried together. Served with tempura sauce.	

SALAD

GREEN SALAD GF	5.99
Fresh salad with cucumbers, mushrooms, bell peppers, tomatoes, carrots, and onions with ginger dressing	
LARB KAI GF	11.99
Minced chicken mixed with lime dressing and a blend of spices	
PAPAYA SALAD GF	11.99
Freshly shredded papaya and carrots mixed in traditional mortar with papaya sauce topped with peanuts	
TIGER TEAR SALAD	12.50
Grilled steak strips tossed in tangy lime dressing mixed with red onion, scallions and cilantro, served on greens	
YUM GOONG GF	14.50
Grilled shrimp tossed in sweet and tangy lime dressing, mixed with red onions, cucumbers, scallions, and cilantro, served on greens	
YUM NUAH GF	12.50
Grilled steak tossed in sweet and tangy lime dressing mixed with red onions, cucumbers, tomatoes, and cilantro, served on greens	
YUM PHET	15.99
Grilled slices of duck breast tossed in sweet and tangy lime dressing mixed with red onions, scallions, cilantro and celery	
YUM TALAY GF	17.99
Grilled shrimp, scallops, mussels, squid, celery, carrots, red onions, and cilantro tossed in sweet and tangy lime dressing	
YUM WOON SEN GF	17.99
Shrimp, squid, mussels, minced chicken, and glass noodles tossed in sweet and tangy lime dressing. Mixed with red onions, scallions, cilantro, and chili, served on greens	

CONSUMER ADVISORY

\*MAY BE SERVED RAW OR UNDERCOOKED

\*CONSUMING RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS

**GF** =Gluten Free

# Thai Soups & Noodle Bowls

## SOUPS

**LUNCH - 8.99    DINNER - 12.99**

### PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU OR CHICKEN	ADD <b>LUNCH \$2 / DINNER \$3</b>
BEEF, PORK, SHRIMP OR DUCK	ADD <b>LUNCH \$3 / DINNER \$4</b>
SEAFOOD DELUXE (Shrimp, Squid, Mussels and Scallops)	ADD <b>DINNER \$7</b>

### TOM YUM

Lemongrass and tamarind-based soup with fresh mushrooms, tomatoes, onions, scallions and cilantro

### TOM KA **GF**

Coconut soup with tamarind, galangal, and lemongrass base soup with fresh mushrooms, tomatoes, onions, scallions and cilantro

### YELLOW CURRY NOODLE BOWL

Rice noodles and yellow curry served with sliced ginger, bean sprouts, mixed greens, and fried garlic

### BAH MEE NOODLE SOUP

Egg noodles with pork dumplings and shumai served with bok choy, celery, onions and bean sprouts

### CHAMPA NOODLE SOUP (PHO THAI)

Rice noodles, cabbage, broccoli, red onion, celery, scallions, basil, bok choy, bean sprouts and cilantro served in veggie broth

### GARLIC KAHPOON

Cold vermicelli noodles served with fresh salad, spring rolls, and garlic sauce

### UDON NOODLE SOUP

Thick wheat noodles, shrimp and onion tempura served with kani, broccoli, celery, carrots and red onion

## Curries

### ALL CURRIES

ALL COME WITH JASMINE RICE

**LUNCH - 9.50    DINNER - 12.50**

### PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU OR CHICKEN	ADD <b>LUNCH \$2 / DINNER \$3</b>
BEEF, PORK, SHRIMP OR DUCK	ADD <b>LUNCH \$3 / DINNER \$4</b>
SEAFOOD DELUXE (Shrimp, Squid, Mussels and Scallops)	ADD <b>DINNER \$7</b>

### GREEN CURRY **GF**

Bell peppers, zucchini, bamboo shoots, green beans, and Thai basil. Simmered in green curry

### MASSAMAN WITH AVOCADO **GF**

Carrots, potatoes, peanut, and onions, topped with avocados and cashews. Simmered in mild creamy massaman curry

### PANANG CURRY **GF**

Bell peppers, zucchini, and Thai basil. Simmered in Panang curry

### RED CURRY **GF**

Bell peppers, zucchini, bamboo shoots, green beans, and Thai basil. Simmered in red curry

### YELLOW CURRY

Carrots, potatoes, straw mushrooms, and onions. Simmered in yellow curry



## Wok Entrees

### NOODLES

**LUNCH - 9.99    DINNER - 12.99**

### PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU OR CHICKEN	ADD <b>LUNCH \$2 / DINNER \$3</b>
BEEF, PORK, SHRIMP OR DUCK	ADD <b>LUNCH \$3 / DINNER \$4</b>
SEAFOOD DELUXE (Shrimp, Squid, Mussels and Scallops)	ADD <b>DINNER \$7</b>

### CRISPY NOODLE

Crispy noodles topped w/ mixed vegetables in light gravy sauce

### DRUNKEN NOODLE

Flat rice noodles with egg, bell peppers, onions, green beans, zucchini, tomatoes, and Thai basil. \*Fresh Noodle Option Add \$3.00

### LO-MEIN

Egg noodles in a garlic sauce w/ mixed vegetables.

### PAD SE-EW

Flat rice noodles stir fried with a tangy dark sauce served with egg, broccoli, and carrots. \*Fresh Noodle Option Add \$3.00

### PAD THAI **GF**

Small rice noodles stir fried with egg, tofu, scallions, and bean sprouts in Sab Lai Lai sauce.

### PAD WOON SEN

Glass noodles stir fried with egg, bell peppers, cabbage, carrots, onions, and scallions.



STIR FRY

ALL COME WITH JASMINE RICE

LUNCH - 9.99    DINNER - 12.99

PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU OR CHICKEN	ADD LUNCH \$2 / DINNER \$3
BEEF, PORK, SHRIMP OR DUCK	ADD LUNCH \$3 / DINNER \$4
SEAFOOD DELUXE (Shrimp, Squid, Mussels and Scallops)	ADD DINNER \$7



BASIL KAI DOW

Minced chicken, bell peppers, eggplant, onions, and basil with chili garlic sauce topped with fried eggs. Served with jasmine rice.

CHIANG MAI

Mixed vegetables stir fried in light garlic sesame sauce.

ORANGE CHICKEN

Chunks of crispy chicken stir fried in orange, sweet and sour sauce. Served with jasmine rice.

PAD PRIK BAMBOO

Red curry sautéed with bell peppers, zucchini, onions, bamboo slices and green beans. Served with jasmine rice.

PAD PRIA WAN

Thai style sweet and sour, pineapple chunks, bell peppers, tomatoes and onions. Served with jasmine rice.

PAD GATEEM

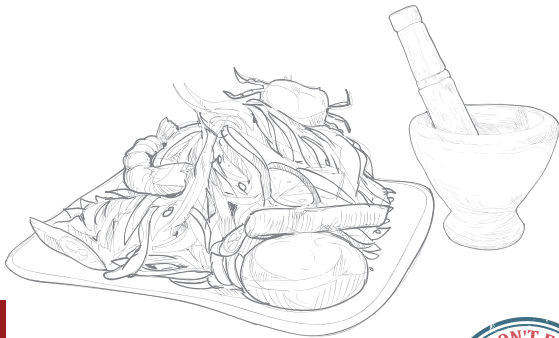
Dark garlic sauce with steamed broccoli. Served with jasmine rice.

THAI CASHEW

Pineapple chunks, cashews, bell peppers, celery, onions and carrots in tangy sauce. Served with jasmine rice.

THAI SPICY BASIL

Bell peppers, onions, broccoli, carrots, baby corn, and bok choy stir fried together in dark garlic sauce. Served with jasmine rice. \*Eggplant Add \$2.00



RICE

LUNCH - 9.99    DINNER - 12.99

PROTEIN CHOICES

VEGGIE, VEGGIE/TOFU OR CHICKEN	ADD LUNCH \$2 / DINNER \$3
BEEF, PORK, SHRIMP OR DUCK	ADD LUNCH \$3 / DINNER \$4
SEAFOOD DELUXE (Shrimp, Squid, Mussels and Scallops)	ADD DINNER \$7



BASIL FRIED RICE

fried rice with Thai basil, bell peppers, onions, scallions, tomatoes and egg.

PAD KAO (TRADITIONAL FRIED RICE)

Fried rice with peas, house sauce, onions, scallions, tomatoes, carrots and egg.

PINEAPPLE FRIED RICE

Rice stir fried with pineapple chunks, carrots, peas, onions, egg, cashews and raisins blended with mix of curry and spices.

## Specialty Dishes

ALL COME WITH JASMINE RICE

PHET NAM PUENG 22.50

Tempura fried duck breast served with mixed vegetables and drenched in spicy honey dipping sauce

RIBS 29.00

Flanked cut short ribs marinated in sweet soy sauce

SOFT SHELL CRAB 22.50

Tempura battered soft-shell crabs served with side of shrimp green curry

SALT AND PEPPER FISH 21.50

Lightly battered white fish fried with diced onions and bell peppers served with sweet chili sauce

SEA LOVERS DELIGHT 29.99

Lobster tail, mussels, squid, scallops, and shrimp with bell peppers and onions cooked in Thai gravy

DEEP-FRIED WHOLE FISH MARKET PRICE

Deep fried whole fish (red snapper or flounder). Served with your choice of spicy basil or sweet and sour sauce

KIDS Menu 9.50

FOR CHILDREN 12 YEARS OLD AND YOUNGER

SESAME CHICKEN

Chunks of chicken lightly fried with sweet sesame sauce served with jasmine rice.

CHICKEN STRIPS AND FRIES

Lightly battered chicken strips served with French fries.

TRADITIONAL FRIED RICE

Rice stir fried with tomatoes, onion, egg, peas and carrots. your choice of beef, chicken, or pork.

SHRIMP TEMPURA

Shrimps (4) dipped in bread crumbs served with steamed broccoli and carrots with side of tempura sauce.

## Side

• ANY EXTRA SAUCE	0.99
• BROWN RICE	3.50
• NOODLES	3.99
• SUSHI RICE	4.99
• STEAMED VEGGIE	4.00
• STICKY RICE	3.50
• STEAMED THAI JASMINE RICE	2.50
• FRESH WASABI ROOT RELISH / KIZAMI WASABI	3.00



## Nigiri Sushi & Sashimi

EGG OMELET	5
EEL, FRESH WATER*	7
ESCOLAR*	8
PICKLED DAIKON	5
SHIITAKE MUSHROOM	5
MARINATED CALABASH GOURD	5
FLYING FISH ROE - RED*	7
FLYING FISH ROE - WASABI*	7
FLYING FISH ROE - BLACK*	7
MASAGO*	6
MACKEREL*	7
OCTOPUS*	8.5
QUAIL EGG *	5
SALMON*	8
SALMON - SMOKED*	8.5
SALMON - TAZMANIAN*	9
SALMON <b>ROE</b> *	8
SCALLOPS*	8
SEA URCHIN *	12
SHRIMP*	6
SHRIMP - SWEET *	12
SQUID*	6
SURF CLAM *	6
BLUE MARLIN *	8
STRIPED MARLIN *	8
TUNA - ALBACORE*	8
TUNA - BLUEFIN *	9
TUNA - BIG EYE *	8
TUNA - SEARED*	8
TUNA - YELLOW FIN*	8
YELLOW TAIL <b>*AA</b>	8
FLOUNDER*	8
RED SNAPPER*	9
CRAB MEAT	5
BEAN CURD POCKETS	5



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## Regular Rolls

<b>CALIFORNIA</b> <b>IN</b> Crab, cucumber, avocado	8.50
<b>CALIFORNIA WITH MASAGO*</b> <b>IN</b> Crab, cucumber, avocado <b>OUT</b> Masago	9.50
<b>SALMON SKIN</b> <b>IN</b> Grilled salmon skin, cucumber <b>OUT</b> Sweet sauce, chives, sesame seed.	8.50
<b>TUNA*</b>	8.50
<b>TUNA AVOCADO*</b>	8.99
<b>TUNA CUCUMBER*</b>	8.99
<b>SALMON*</b>	7.99
<b>SALMON CUCUMBER*</b>	7.99
<b>EEL*</b>	8.50
<b>EEL AVOCADO*</b>	8.99
<b>EEL CUCUMBER*</b>	8.99
<b>CUCUMBER AVOCADO</b>	7.50
<b>CUCUMBER</b>	6.50
<b>PHILADELPHIA*</b> homemade Smoked salmon, cream cheese	8.50
<b>SPICY TUNA*</b>	10.50
<b>SPICY TUNA CUCUMBER*</b>	11.50
<b>YELLOW TAIL*</b>	8.50
<b>CRAB</b>	6.50
<b>SCALLOP*</b> scallop, green onions <b>Salmon Avocado* 7.99</b>	6.99



## Vegetarian Rolls

<b>VEGGIE</b> <b>IN</b> Asparagus, cucumber, gobo root, pickled radish, sweet calabash gourd	9.50
<b>KAKIAGE TEMPURA</b> <b>IN</b> Deep fried mixed vegetables <b>OUT</b> Japanese mayo	11.50
<b>ZEN</b> <b>IN</b> Asparagus tempura, soy marinated Japanese squash, cucumber <b>OUT</b> Avocado, Yuzu aioli, radish sprouts.	12.50
<b>MANGO MADNESS</b> <b>IN</b> Fried sweet potato, zucchini, asparagus <b>OUT</b> Mango, crunch, sweet sauce	12.50
<b>GARDEN ROLL</b> <b>IN</b> Cucumber, asparagus, osinko, kapyo, avocado, shitake mushroom with soy paper <b>OUT</b> micro green. red beet tempura bits, and yuzu aioli.	12.50

# Specialty Rolls

**SWEET ANGEL** 14.50

- IN** Shrimp tempura, crab  
**OUT** Crab, sweet sauce, spicy Japanese mayo.

**BONA** 15.50

- IN** Shrimp tempura, spicy crab salad  
**OUT** Avocado, sweet sauce, wasabi mayo.

**PANKO PASSION\*** 13.50

- IN** Tuna, avocado, cream cheese, crab  
**OUT** Tempura fried with breadcrumbs, sweet sauce, spicy Japanese mayo

**RAINBOW\*** 15.50

- IN** Crab, cucumber, avocado  
**OUT** Tuna, salmon, escolar, snapper, avocado

**LAVA\*** 15.50

- IN** Crab, cucumber, avocado  
**OUT** Baked with creamy crab, scallop, and shrimp mix, spicy Japanese mayo and sweet sauce

**MAGMA\*** 15.50

- IN** Crab, cucumber, avocado  
**OUT** Baked with spicy seafood mix, spicy Japanese mayo, sesame seed, sweet sauce

**DRAGON\*** 15.50

- IN** Crab, cucumber, avocado  
**OUT** Avocado, eel, sesame seed, bonito, sweet sauce

**SPIDER\*** 13.50

- IN** Soft shell crab tempura, avocado, cucumber, masago, crab  
**OUT** Sweet sauce

**TORNADO** 18.50

- IN** Tempura shrimp, crab, avocado  
**OUT** Soy paper, shoestring potato wrap, tempura fried, sweet sauce, spicy Japanese mayo

**RED DEVIL\*** 16.50

- IN** Spicy tuna, cucumber  
**OUT** Tuna, spicy Japanese mayo, sriracha, real wasabi, chili powder

**SHRIMP TEMPURA\*** 12.99

- IN** Shrimp tempura, crab, avocado, masago, cucumber  
**OUT** Sweet sauce

**SALMON LOVER\*** 17.50

- IN** Spicy salmon, cucumber, cream cheese  
**OUT** Tasmanian salmon, Japanese wasabi sauce, microgreen, lemon zest and fried shallots.

**TORO LOVER\*** 18.50

- IN** Spicy tuna, cucumber  
**OUT** Tasmanian salmon toro, bluefin toro, yellow tail toro, avocado, spicy ponzu, chives, real wasabi radish sprouts

**SURF N TURF\*** 18.50

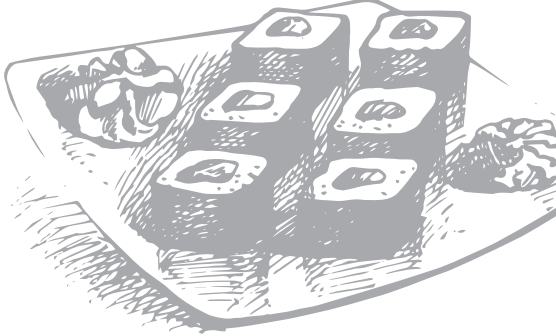
- IN** Shrimp tempura, avocado, cucumber  
**OUT** Filet beef, dried parsley, fried garlic, sweet sauce

**TOKYO\*** 18.50

- IN** Spicy tuna, cucumber, jalapeno  
**OUT** Tasmanian salmon, big eye tuna, escolar, Hawaiian albacore, avocado, spicy Japanese mayo

**TUNA LOVER\*** 17.50

- IN** Spicy tuna, cream cheese, cucumber  
**OUT** Big eye tuna, jalapeno, spicy Japanese mayo, chili sauce



**CRUNCHY SHRIMP\*** 12.50

- IN** Shrimp tempura, crunch  
**OUT** Shrimp, crunch, spicy Japanese mayo, sweet sauce

**WOLFPACK\*** 9.50

- IN** Spicy crab, crunch, cucumber  
**OUT** Chives, red tobiko

**CAROLINA\*** 15.50

- IN** Tuna, avocado, cream cheese, jalapeno  
**OUT** Tempura fried, spicy Japanese mayo, sweet sauce, chives

**YELLOW DRAGON** 14.50

- IN** Shrimp tempura, crunch  
**OUT** Shrimps, mango, crunch, red beet tempura bits, house sweet and sour sauce, sweet sauce.

**BTS** 13.50

- IN** Shrimp tempura, cream cheese, jalapeno, crab  
**OUT** Tempura fried, Jalapeno, house sweet and sour sauce, sweet sauce

**JULIA\*** 17.50

- IN** Shrimp tempura, spicy tuna  
**OUT** Seared big eye tuna, spicy Japanese mayo, sweet sauce

**ANGRY TUNA\*** 17.50

- IN** Spicy tuna, cucumber  
**OUT** Seared big eye tuna, sweet chili sauce, hot sauce, fried garlic

**FIRECRACKER\*** 14.50

- IN** Crunch, pop rock, masago, cucumber  
**OUT** Spicy tuna, wasabi mayo, lemon kid zest, red beet tempura bits

**SHARK BITE** 14.50

- IN** Soft shell crab, spicy crab, salmon  
**OUT** Kelp salad, masago, spicy Japanese mayo

**CHAMPA SPECIAL (NO NORI)\*** 17.50

- IN** Spicy tuna, shrimp tempura  
**OUT** Tuna, salmon, crunch, sweet sauce, house sweet and sour sauce, fried shallots, kaware

**TYPHOON\*** 16.50

- IN** Spicy tuna, avocado  
**OUT** seared salmon, garlic aioli, sweet sauce, masago, fried shallots, peanuts

**KRAKEN** 14.50

- IN** Spicy crab salad, avocado, cream cheese  
**OUT** Panko fried, wasabi mayo, sweet sauce, chives

**SIN CITY\*** 17.50

- IN** Spicy crab, cream cheese, avocado  
**OUT** Big eye tuna, salmon, black tobiko, sweet sauce, spicy Japanese mayo

**SPICY TUNA CRUNCH\*** 12.50

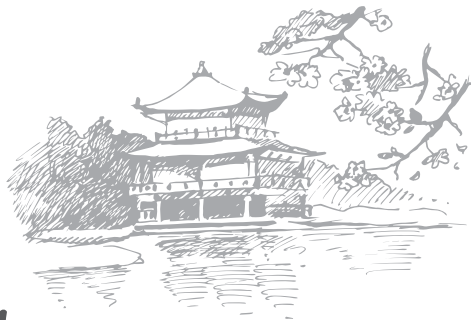
- IN** Spicy tuna, cucumber  
**OUT** Crunch, spicy Japanese mayo, hot sauce

**SPICY YELLOW TAIL ROLL\*** 17.99

- IN** Spicy crab salad, avocado, cucumber  
**OUT** Yellow tail, jalapeno, chives, gochujang chili ponzu sauce

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Sushi Entrees

CHAMPA ROLL BOAT*	60
Any 5 rolls	
CHAMPA ALL BOAT*	80
15 sashimi, 10 nigiri and any 3 rolls	
CHIRASHI DON* GF	23
10 pieces of fresh fish served over sushi rice	
TEKKA DON* GF	26
Tuna sashimi served over sushi rice	
UNAGI DON*	24
BBQ eel served over sushi rice topped with sweet sauce	
NINE & NINE* GF	34
9 pieces of sashimi and 9 pieces nigiri (Chef's Choice)	
SAKE DON*	24
Salmon sashimi served over sushi rice	
SASHIMI DELUXE* GF	36
20 pieces of fresh fish	
SASHIMI REGULAR* GF	30
15 pieces of fresh fish	
SUSHI DELUXE* GF	32
10 pieces of nigiri served with any roll	
SUSHI REGULAR* GF	24
6 pieces of nigiri served with any roll	
SUSHI FOR TWO*	49
12 pieces of nigiri served with California, Spider and Sweet Angel roll	



Bento Box

ALL BENTO BOX IS SERVED WITH YOUR CHOICE OF MISO SOUP OR SIDE SALAD

STIR FRY BENTO*	16.99
Sweet garlic steak, chicken or vegetables served over jasmine rice, Choice of California roll, vegetable tempura and seaweed salad	
SUSHI BENTO* GF (No Masago)	18.99
3 pieces of nigiri (Chef's Choice), 6 pieces of sashimi (Chef's choice), California roll, and choice of squid or seaweed salad	

Desserts

FRIED BANANA & ICE CREAM	7.99
Banana deep fried in tempura batter served with vanilla ice cream	
FRIED CHEESECAKE	8.50
Traditional cheesecake deep-fried in tempura batter	
GREEN TEA CHEESECAKE	9.90
Green tea cheesecake topped with chocolate and caramel	
STICKY RICE & MANGO GF	8.50
MOCHI ICE CREAM GF	5.50
Choice of green tea, mango or strawberry	

Beverages

NON-ALCOHOLIC SOFT DRINK	2.95
Coke, Diet Coke, Coke Zero, Sprite, Mellow Yellow, Root Beer, Pink Lemonade, Dr. Pepper, & Ginger Ale.	
ICED TEA (FREE REFILLS)	2.95
HOT DRINKS (FREE REFILLS)	2.95
GREEN TEA, JASMINE TEA	2.95
SPECIALTY DRINKS	
THAI ICED COFFEE	4.99
THAI ICED TEA (FREE REFILLS)	4.99
GINGER BEER	4.99
SAN PELLEGRINO SPARKLING WATER	4.99