

Appetizers

- A1. Nime Chow (2) - fresh vegetables with rice noodles wrapped in rice paper \$4
- A2. Crispy Lotus (8) - wontons with lightly sweetened cream cheese filling \$5
- A3. Peking Ravioli (5) - small dough pockets with pork fillings inside..... \$6
- A4. Lotus Calamari - squid rings lightly battered and served with house sauce \$7

Soups

Choice of:

Vegetables, tofu, or chicken \$9

Beef, shrimp, or fish \$12

Vegetables only (small bowl) \$5

- S1. Khmer Curry - onions, eggplant, potatoes, bamboo, carrots, and chestnuts in rich creamy broth
 - S2. Thai Massaman Curry - onions, eggplant, potatoes, bamboo, carrots, and chestnuts in yellow broth
 - S3. Tom Yam - tomatoes, straw mushroom, basil, and chili in a savory semi-sour red broth
 - S4. Somlor mo chu Yeoun - fresh tomatoes, pineapple, celeries, and basil in sweet & sour broth
 - S5. Sgnoaw Mouan - Khmer style semi-sour broth with fresh lemon juice, sliced tomatoes, onions, scallions, herbs
 - S6. Somlor mo chu Kroerng - delicious lemongrass based seasonings and spices well balanced in a semi-sour broth
 - S7. Somlor mo chu Ktieh - lemongrass based soup with coconut milk, cilantro, bamboo, onions, eggplant, pineapple
 - S8. Somlor Ktieh - sweet, rich, and creamy soup with eggplant, and bamboo shoots
- Extra charge for additional items. No substitutions
Please let us know if you have food allergies.

Entrees

Choice of:

Vegetables, tofu, or chicken \$13

Beef, shrimp, squid, or fish \$15

- E1. Lemongrass - a blend of lemongrass with other herbs and spices in coconut milk; sautéed with bell peppers, onions, carrots, bamboo shoots, baby corn
- E2. Curry - a blend of lemongrass with other herbs, spices, and curry in coconut milk; sautéed with bell peppers, onions, carrots, bamboo shoots, mushroom
- E3. Spicy Ginger - ginger, scallions, onions, and garlic sautéed with your choice of meat in house sauce
- E4. Spicy Pad Krapow - your choice of meat sautéed with Thai sweet basil, chili, garlic, celery, bell peppers, onions, and carrots
- E5. Lemongrass Tamarind - your choice of meat sautéed with stringy golden mushroom, celeries, bell peppers, and basil in savory, semi-sour lemongrass based sauce

Family Style Dishes

- FS1. Yahun - habachi style sizzling rectangular skillet in which your food is cooked at the table yourself; accompanied by two platters of assorted meat and vegetables..... \$25
- FS2. Hotpot - Soup based fire pot with assorted vegetables and seafood..... \$30
- FS3. Bird's Nest - assorted sautéed vegetables and meat in a crispy taro basket

in the shape of a "bird's nest".....	\$25
FS4. Hunan Fish - lightly battered and deep fried whole sea bass topped with assorted sautéed vegetables.....	\$25
FS5. Amok - a curry dish with chicken, cooked in banana leaves, sweetened with coconut milk, and seasoned with kroueng spices.....	\$20
OMAKASE - a seven course dinner.....	per person/\$45

Variety of innovative dishes are served with the creativity of the chef.

The chef presents a series of plates ranging from light to heavy.

You get appetizers, sushi, soup, salad, entree, and dessert for a fixed price per person.

Extra charge for additional items. No substitutions

Please let us know if you have food allergies.

House Salad

Choice of:

Vegetable, tofu, or chicken \$9

Beef, shrimp, or fish \$11

HS1. Nhioem - fresh greens, soft sweet cabbage, onions, carrots, cucumber, bean sprouts in house dressing

HS2. Papaya - fresh julienne green papaya and tomatoes tossed in lime dressing

HS3. Laab - minced chicken tossed with chili, onions, cilantro, and roasted rice powder

HS4. Mango - shredded sweet and sour mango with shredded roasted chicken bits

Noodles

Choice of:

Vegetable, tofu, or chicken \$10

Beef, shrimp, squid, or fish \$12

N1. Battambang Spicy Noodle - round noodles with eggs, chinese broccoli, onions, and bean sprouts sautéed in creamy brown lemongrass sauce

N2. Crispy Noodle - deep fried egg noodles topped with baby corn, bamboo shoots, onions, carrots, mushroom in lemongrass flavored sauce

N3. Shanghai Noodle - pan fried noodles with baby corn, bamboo shoots, onions, carrots, and mushroom sautéed in oyster flavored sauce

N4. Mee Kartahng - wide rice noodles with chinese broccoli, onions, and carrots sautéed in house sauce

N5. Bee Bong - steamed thin rice noodles served with fresh herbs and vegetables topped with crushed peanuts and house dressing

N6. Pad Se Eew - wide rice noodles stir-fried with eggs, chinese broccoli, and onions in house special soy sauce.

N7. Loat Cha - large, round rice noodles pan-fried with eggs, chinese broccoli, scallions, bean sprouts in oyster sauce

N8. Pad Thai - thin rice noodles sautéed in our own pad thai sauce, with carrots, cabbage, scallions, and sprouts

Extra charge for additional items. No substitutions

Please let us know if you have food allergies.

Chef Specials

Choice of:

Vegetables, tofu, or chicken \$16

Beef, shrimp, squid, or fish \$18

- CS1. Beef or Chicken Loc Lac - sautéed meat of your choice with bell peppers and onions; served on a bed of lettuce and lime sauce on the side
 - CS2. Whole Chinese Broccoli - sautéed with your choice of meat, scallions, and garlic
In house special sauce (light brown gravy)
 - CS3. Crispy Shrimp and Squid - lightly battered and seasoned with house ingredients; served on a bed of sautéed cabbage, onions, carrots, whole dry chili peppers
 - CS4. Sweet Lotus Shrimp - lightly battered and seasoned with house spices; served with sautéed cabbage, onions, carrots; garnished with dry chili peppers
 - CS5. Sweet & Sour Tilapia - mild and flavorful fish served with sliced tomatoes and onions on a bed of lettuce; topped with sweet & sour sauce
 - CS6. Sweet & Sour Tamarind Tilapia - lightly battered tilapia served with ripened tamarind sauce over a bed of lettuce and tomatoes
 - CS7. Cha Ktieh - sautéed baby corn, bell peppers, onions, bamboo, pineapple in a sweet, creamy, flavorful lemongrass and coconut milk sauce
 - CS8. Choo Chee - a very mild sweet curry based sauce with other herbs and spices; creamy, rich, and aromatic
 - CS9. Spicy Cha Irk (chicken only) - minced chicken, bell peppers, onions, and jalapeños seasoned and sautéed with house special blend of herbs and spices
 - CS10. Cha Kroeurng - choice of meat sautéed with bell peppers, onions, cabbage, and bok choy in a creamy, semi-sour sauce
 - CS11. Fillet Mignon - seasoned and grilled with our black pepper sauce and served with sautéed chinese broccoli and khmer anchovy sauce
- Extra charge for additional items. No substitutions
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Japanese Appetizers

Tempura – Deep fried shrimp and vegetables in house sauce..... \$7.95

Sushi Rolls

Jazz: Spicy tuna & crunchies inside with eel, avocado and wasabi tobiko on top.....\$11.95
Special Spicy Tuna: Crab, cucumber, tobiko and crunchies with spicy tuna on top.....\$11.95
Monster: Eel, ebi tempura, asparagus, cucumber, avocado, with tuna, crunchies and special sauce on top..... \$19.95
Monster Jr.: Half size of Monster roll..... \$14.95
Rainbow: Crab and tobiko inside with 5 kinds of fish and avocado on top..... \$12.95
Dragon: Eel inside with avocado on top..... \$10.95
Shrimp Tempura: Fried shrimp with tobiko outside..... \$9.95
Crystal: Spicy white tuna inside with white tuna on top..... \$12.95
Red Dragon: Eel inside with sliced tuna on top..... \$12.95
Golden Dragon: Eel inside with sliced salmon on top..... \$12.95
Yellow Tail Tempura: Yellow tail, salmon and crab, fried..... \$12.95
Alaska: Fresh salmon, avocado and tobiko..... \$9.95
Bonzai: Tuna, shrimp, crab, with tobiko outside..... \$9.95
Philly: Salmon, cream cheese and scallions..... \$9.95
Rock’N: Shrimp tempura, eel, avocado, and cream cheese with tobiko outside.....\$11.95
Shogun: Ika, fresh salmon and yellow tail, fried with tobiko outside.....\$11.95
Kamikaze: Tuna, yellow tail, avocado with spicy sauce..... \$10.95
Copperhead: Eel and crab inside with avocado on top.....\$11.95
Eagle: Crab, tuna, cream cheese and tokibo..... \$10.95

Ichiban: Yellow tail and tuna inside with avocado on top.....	\$11.95
Hawaii: Tuna, crab, and spicy sauce with tobiko outside.....	\$9.95
Cater Pillar: Broiled eel, avocado outside.....	\$10.95
Tokyo: Avocado, cucumber and asparagus with spicy sauce.....	\$8.95
Manhattan: Tuna, apple and cucumber.....	\$9.95
Tuna Special: Crab and tobiko inside with tuna and avocado on top.....	\$11.95
New California: Tuna, avocado and tobiko.....	\$9.95
Dynamite: Crab, shrimp, tempura, avocado and tobiko.....	\$10.95

Drinks

Cambodian Style Coffee, Thai Tea, Egg Soda.....	\$2.75
Ovaltine, Juices: orange, cranberry, apple.....	\$1.95
Soda: Coke, Diet Coke, Sprite, Dr. Pepper, Gingerale, Pink Lemonade.....	\$1.50

Dessert

Ice Cream: vanilla, strawberry, chocolate, pistachio.....	\$2.95
Fried Banana Ice Cream or Fried Ice Cream.....	\$4.95