

starters

- pineapple-glazed pork ribs 14
- fried chicken wings *garlic-tamarind sauce* 13
- pork satay *cumin-coconut milk marinade* 11
- chicken satay *peanut sauce, pickled cucumbers* 10
- crispy garden rolls 11
- crispy pork rolls 11
- laab kai *ground chicken, mint, shallot, roasted-chilli lime, lettuce* 13
- green papaya salad *very spicy- tomato, dried shrimp, lime, peanut* 13
- kratong tong *pastry cups, ground chicken, peas, corn* 10
- spicy lemongrass shrimp *grilled shrimp, roasted chili, mint* 16
- coconut seafood soup hotpot *spicy* 16
- tom yum soup *spicy - single/family* 6 / 16

curries

- massaman brisket *six-hour braise, Weiser potatoes & carrots, peanuts* 19
- panang curry *mild - chicken/shrimp* 13 / 15
- green curry *spicy w/ eggplant - chicken/shrimp* 13 / 15
- roti 6

stir-fry

- juno's spicy shrimp fried rice *chinese broccoli, fried egg, bird-eye chili dip* 15
- spicy drunken noodles *chicken/shrimp/beef* 13 / 15
- pad siew *chicken/shrimp/beef* 13 / 15
- pad thai shrimp *tamarind sauce, dried shrimp, peanuts* 15
- seafood platter *mussels, squid, shrimp, chili, basil, garlic* 19
- farmer's market greens *chef's choice preparation* 14
- prik king green beans 13

one plate

- whole fried branzino *apple slaw, chili, lime, palm sugar, jasmine rice* 34
- chili soft shell crab *red chili, makrut lime, green peppercorn, jasmine rice* 19
- bbq pork collar *grilled marinated pork, spicy jaew sauce, sticky rice* 17
- steak nam tok *grilled medium rare sirloin, roasted chili, shallot, sticky rice* 19
- pad "gaprao" *in season basil, minced chicken, chili fried egg - with jasmine rice* 15
- garlic *with jasmine rice - chicken/shrimp* 14 / 16
- cashew *with jasmine rice - chicken/shrimp* 14 / 16
- grilled bangkok shrimp *garlic sauce, broccoli, egg fried rice* 19
- sticky rice / brown rice / jasmine rice 3

beer

chang *thailand* 11
singha *thailand* 12
saporro *japan* 12
kirin *japan* 12
kirin light *japan* 12

sake

hananomai, ginjo, "katana", extra dry *750ml, served cold* 44
junmai ginjo sho chiku bai *japan, served cold* 18
nigori sho chiku bai *japan, served cold* 17
sho chiku bai *japan, served warm* 11

soft drinks

thai tea *regular / without ice* 5 / 6 *take-away add 1*
thai coffee *regular / without ice* 5 / 6 *take-away add 1*
fountain *sprite, coke, diet coke* 3
iced tea, lemonade 3
perrier, pellegrino 8
bottled water 3

dessert

coconut-pineapple ice cream 6

Corkage fee is \$20.00
Ask about our catering packages and parties.
Please let us know of your food allergies.