

# JAPANESE APPETIZERS

<b>EDAMAME</b> <sup>GF</sup>	<b>5.5</b>	<b>VEGETABLE TEMPURA</b>	<b>8</b>
Steamed fresh soybeans		Deep fried tempura battered of assorted vegetable served with tempura sauce	
<b>AGEDASHI TOFU</b>	<b>6.5</b>	<b>TERIYAKI CHICKEN WINGS</b>	<b>8</b>
Fried soft tofu, scallions and dried bonito flakes in a tentsuyu broth		Crispy chicken wings, topped with Teriyaki sauce	
<b>PORK OR VEGGIE DUMPLING</b>	<b>7</b>	<b>AVOCADO FRIES</b>	<b>8.5</b>
(Steamed or Fried) Pork and chives or vegetable fillings served with ginger sauce		Deep fried tempura battered avocado served with spicy mayo sauce	
<b>SHUMAI</b>	<b>7</b>	<b>SHRIMP TEMPURA</b>	<b>10</b>
(Steamed or Fried) Minced chicken & shrimp wrapped with wonton wrapper		Tempura battered fried shrimp served with tempura sauce	

# APPETIZERS FROM SUSHI BAR

<b>NARUTO VEGETABLE</b> <sup>GF</sup>	<b>8</b>	<b>SUSHI APPETIZER</b> * <sup>GF</sup>	<b>9</b>
Mixed vegetable wrapped with paper-thin cucumber slice topped with rice vinegar sauce		Chef's choice of 5 pieces of assorted sushi	
<b>AVOCADO SALAD</b>	<b>8.5</b>	<b>SPICY TUNA SALAD</b> *	<b>10</b>
Avocado tankatsu special homemade sauce		Tuna sliced with cucumber, avocado, masago, scallions and kimchi sauce	
<b>NARUTO MAKI</b>	<b>9</b>	<b>TORCHED SALMON</b> <sup>GF</sup>	<b>10</b>
Crab stick, masago and avocado rolled in paper-thin cucumber with rice vinegar sauce		Torched salmon belly with honey mayo sauce	
<b>TUNA TATAKI</b> * <sup>GF</sup>	<b>10</b>	<b>SASHIMI APPETIZER</b> * <sup>GF</sup>	<b>14</b>
Thinly sliced rare tuna with ponzu sauce		Chef's choice of 9 pieces of fresh fish	
		<b>FATTY TUNA (TORO) SUSHI</b> (3pcs)	<b>14</b>
		<b>OR SASHIMI</b> (3pcs) <sup>GF</sup>	<b>14</b>
		Fatty tuna belly	

# JAPANESE SOUPS & SALADS

<b>MISO SOUP</b>	<b>4</b>
Delicate broth with miso, tofu, scallions and seaweed	
<b>SEAFOOD MISO SOUP</b>	<b>6</b>
Delicate broth with miso, tofu, shrimp, crab stick, scallions and seaweed	
<b>JAPANESE HOUSE SALAD</b>	<b>3</b>
Fresh vegetables served with ginger dressing	
<b>SEAWEED SALAD</b>	<b>6</b>
Cold seaweed salad	

# TERIYAKI

Grilled with Teriyaki sauce served with rice

<b>CHICKEN TERIYAKI</b>	<b>15</b>
<b>BEEF TERIYAKI</b>	<b>17</b>
<b>SALMON TERIYAKI</b>	<b>19</b>



# CONE-SHAPED HAND ROLLS

<b>AVOCADO OR CUCUMBER OR ASPARAGUS HAND ROLL</b> <sup>GF</sup>	<b>6</b>	<b>SALMON AVOCADO HAND ROLL</b> * <sup>GF</sup>	<b>6</b>
<b>VEGETABLE HAND ROLL</b> <sup>GF</sup>	<b>6</b>	<b>EEL HAND ROLL</b>	<b>7</b>
<b>TUNA HAND ROLL</b> * <sup>GF</sup>	<b>6</b>	<b>SPIDER HAND ROLL</b> *	<b>7</b>
<b>CALIFORNIA HAND ROLL</b> *	<b>6</b>	<b>SHRIMP TEMPURA HAND ROLL</b> *	<b>7</b>
<b>SALMON SKIN HAND ROLL</b> <sup>GF</sup>	<b>6</b>	<b>SPICY TUNA HAND ROLL</b> *	<b>7</b>

# SUSHI ENTRÉE

*Served with miso soup or house salad*

<b>VEGETABLE SUSHI PLATE</b>	<b>15</b>
5 pieces of vegetable sushi, cucumber hand roll, Vegetable roll	
<b>HOSOMAKI COMBO</b> *	<b>19</b>
California roll, J.B. roll, Tuna roll	
<b>SUSHI PLATE</b> *	<b>19</b>
California roll, 9 pieces of sushi	
<b>SASHIMI PLATE</b> * <sup>GF</sup>	<b>21</b>
Chef's choice of fresh sliced raw sh (12 pieces), served with rice	
<b>CHIRASHI</b> *	<b>22</b>
Variety of sh topping arranged on a bed of rice	
<b>TEKKA OR SAKE OR HAMACHI DON</b> * <sup>GF</sup>	<b>22</b>
Maguro tuna or salmon or yellowtail sashimi over seasoned rice	
<b>UNAGI DON</b>	<b>22</b>
Grilled eel over seasoned rice	
<b>SUSHI DELUXE</b> *	<b>22</b>
California roll, 12 pieces of sushi	
<b>SASHIMI DELUXE</b> * <sup>GF</sup>	<b>29</b>
Chef's choice of fresh sliced raw sh (18 pieces) served with steamed white rice	

# SIGNATURE MAKI

<b>WHITE DRAGON ROLL</b> *	<b>15</b>	<b>SUSHI BOMB ROLL</b> *	<b>17</b>
Shrimp tempura, tobiko, cream cheese, avocado, scallion, spicy mayo, eel sauce, tempura crumb		Yellowtail, salmon, tuna, roe, asparagus, scallions, avocado, cream cheese and tempura roll katsu style with eel sauce and spicy mayo	
<b>RED DRAGON ROLL</b> *	<b>17</b>	<b>SWEET RICE ROLL</b> *	<b>19</b>
Shrimp tempura, avocado, asparagus, and scallions topped with red tuna and spicy mayo, eel sauce		Salmon, crab dynamite, cucumber, tempura flakes topped with avocado, torched tuna, chili powder, eel sauce, and spicy sauce	
<b>MAINE ROLL</b> *	<b>19</b>	<b>YELLOWTAIL TORO ROLL</b> * <sup>GF</sup>	<b>20</b>
Cooked lobster in spicy mayo with scallion, salmon roe, cucumber on top		Salmon, avocado, and mango topped with torched yellowtail toro, black tobiko and honey mayo sauce	
<b>TUNA ON TOP ROLL</b> *	<b>17</b>	<b>O TORO FANTASY ROLL</b> * <sup>GF</sup>	<b>21</b>
Yellowtail, cream cheese, scallion topped with spicy tuna, slices of jalapeño, wasabi mayo & tempura crumb		Salmon, avocado, and mango topped with torched fatty tuna belly, black tobiko and honey mayo sauce	
<b>HUNGRY DRAGON ROLL</b> *	<b>18</b>		
Shrimp tempura, avocado, scallion, eel, tuna, salmon, white tuna, spicy sauce and eel sauce			

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# MAKIMONO SUSHI ROLLS

<b>CUCUMBER OR AVOCADO OR ASPARAGUS ROLL</b> <sup>GF</sup>	<b>5</b>	<b>CALIFORNIA ROLL</b> *	<b>8</b>
Small fresh vegetable roll		Crab stick, cucumber, avocado and roe	
<b>TUNA OR YELLOWTAIL OR SALMON ROLL</b> * <sup>GF</sup>	<b>6</b>	<b>J.B. ROLL</b> * <sup>GF</sup>	<b>8.5</b>
Tuna or Yellowtail or Salmon on seasoned rice		Salmon, cream cheese, scallions	
<b>TUNA OR YELLOWTAIL OR SALMON AND AVOCADO OR CUCUMBER</b> * <sup>GF</sup>	<b>7</b>	<b>SPICY CRAB ROLL</b> *	<b>8.5</b>
Tuna or Yellowtail or Salmon and avocado or cucumber		Spicy crab (mixed crab stick with spicy mayonnaise, roe, scallions), avocado	
<b>TUNA OR YELLOWTAIL OR SALMON AND SCALLION OR JALAPEÑO</b> * <sup>GF</sup>	<b>7</b>	<b>SPICY TUNA OR SPICY YELLOWTAIL OR SPICY SALMON ROLL</b> *	<b>8.5</b>
Tuna or Yellowtail or Salmon and scallion or jalapeño		Tuna or Yellowtail or Salmon, scallions and spicy sauce	
<b>VEGETABLE ROLL</b> <sup>GF</sup>	<b>8</b>	<b>BOSTON ROLL</b> <sup>GF</sup>	<b>9</b>
Avocado, Cucumber, Asparagus, Ochinko, Kampyo		Shrimp, avocado, cucumber, lettuce and house mayo sauce	
<b>SWEET POTATO ROLL</b>	<b>8</b>	<b>PHILLY ROLL</b> * <sup>GF</sup>	<b>9</b>
Sweet potato tempura roll		Smoked salmon, cream cheese, avocado	
<b>SALMON SKIN ROLL</b>	<b>8</b>	<b>SHRIMP TEMPURA ROLL</b> *	<b>13</b>
Smoked salmon skin, cucumber, scallions and eel sauce		Shrimp tempura, avocado, asparagus, roe, scallions with special sauce	
<b>UNAGI AVOCADO OR CUCUMBER</b>	<b>8.5</b>	<b>SPIDER ROLL</b> *	<b>13</b>
Grilled eel, with eel sauce, avocado or cucumber		Soft shell crab, avocado, asparagus, scallions and roe	
		<b>VOLCANO ROLL</b>	<b>14</b>
		Homemade and baked seafood dynamite on top of a roll (avocado, cream cheese, cucumber)	

# CHEF'S SPECIAL ROLLS

<b>RAINBOW ROLL</b> *	<b>14</b>	<b>KEY WEST ROLL</b> *	<b>15</b>
Rainbow of fish on top of a California roll		Shrimp tempura, eel, crab, avocado, scallions topped with red tobiko	
<b>THREE COMPANY ROLL</b> * <sup>GF</sup>	<b>14</b>	<b>SPONGE BOB ROLL</b>	<b>16</b>
Three kinds of fish (tuna, salmon, and yellowtail), cucumber, scallions, asparagus, and roe		Coconut shrimp, cream cheese, cucumber top with mango and honey mayo sauce	
<b>MICHAEL GO ROLL</b> *	<b>14</b>	<b>SEA OF LOVE ROLL</b> *	<b>16</b>
Mixed spicy tuna with spicy mayo and ake on top with crab dynamite and tempura ake		Spicy tuna, avocado, asparagus, scallions top with seared tuna, tempura flake, eel sauce and spicy mayo	
<b>CRUNCHY ROLL</b> *	<b>15</b>	<b>SCORPION ROLL</b>	<b>16</b>
Salmon, crab, cream cheese, scallions spicy mayo and eel sauce and tempura the roll		Eel, avocado, cucumber, and shrimp on top with eel sauce	
<b>SWEET HEART ROLL</b> *	<b>15</b>	<b>DRAGON ROLL</b> *	<b>16</b>
Spicy tuna, avocado, tempura flake, wrapped with soy paper and top with salmon, red tobiko served with spicy mayo and eel sauce		Shrimp tempura, avocado, asparagus, roe, avocado, eel, and eel sauce on top	
		<b>SAKURA ROLL</b> *	<b>18</b>
		Shrimp, crabmeat, avocado topped with torched salmon, with honey mayo sauce	

# PARTY BOAT

*Served with miso soup or house salad*

<b>BOAT A (FOR 2)</b> *	<b>55</b>
Californai roll, J.B. Roll, 9 pieces of sushi, 10 pieces of sashimi	
<b>BOAT B (FOR 2-3)</b> *	<b>60</b>
Californai roll, J.B. Roll, 12 pieces of sushi, 16 pieces of sashimi	
<b>BOAT C (FOR 3-4)</b> *	<b>90</b>
Californai roll, J.B. Roll, Naruto Maki, Spicy tuna roll, 18 pieces of sushi, 24 pieces of sashimi	
<b>BOAT D (FOR 4-5)</b> *	<b>115</b>
Californai roll, J.B. Roll, Naruto Maki, Spicy tuna roll, Dragon roll, 24 pieces of sushi, 28 pieces of sashimi	



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Please inform your server if a person in your party has a food allergy. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

NIGIRI (1pc)/SASHIMI (1pc)

<b>CRAB STICK</b> (Kanikama)	<b>2</b>	<b>SWEET EGG</b> (Tamago)	<b>2</b>
<b>SWEET EGG</b> (Tamago)	<b>2</b>	<b>MACKEREL</b> (Saba) * <sup>GF</sup>	<b>2</b>
<b>FRIED TOFU</b> (Inari)	<b>2</b>	<b>SHRIMP</b> (Ebi) <sup>GF</sup>	<b>3</b>
<b>SQUID</b> (Ika) * <sup>GF</sup>	<b>3</b>	<b>OCTOPUS</b> (Tako) <sup>GF</sup>	<b>3</b>
<b>SALMON</b> (Sake) * <sup>GF</sup>	<b>3</b>	<b>EEL</b> (Unagi)	<b>3</b>
<b>TUNA</b> (Maguro) * <sup>GF</sup>	<b>3</b>	<b>SMOKED SALMON</b> * <sup>GF</sup>	<b>3</b>
<b>YELLOWTAIL</b> (Hamachi) * <sup>GF</sup>	<b>3</b>	<b>SMELT EGG</b> (Masago) * <sup>GF</sup>	<b>3</b>
<b>WHITE FISH</b> (Izumidai) * <sup>GF</sup>	<b>2</b>	<b>FLYING FISH ROE</b>	<b>4</b>
<b>WHITE TUNA</b> (Escolar) * <sup>GF</sup>	<b>3</b>	(Tobiko) * <sup>GF</sup>	
<b>SCALLOP</b> (Hotate) * <sup>GF</sup>	<b>4</b>	<b>SALMON ROE</b> (Ikura) * <sup>GF</sup>	<b>4</b>
<b>SWEET SHRIMP</b> *	<b>5</b>	<b>SEA URCHIN</b> (Uni) * <sup>GF</sup>	<b>5</b>
(Amaebi)			

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<b>VEGETABLE SPRING ROLLS</b> Crispy spring rolls with vegetable fillings	<b>6.5</b>
<b>FRIED TOFU</b> <sup>GF</sup> Served with sweet & sour sauce top with ground peanuts	<b>6.5</b>
<b>BERRY CRAB RANGOON</b> Cream cheese, cranberry, crabmeat	<b>7.5</b>
<b>THAI CHICKEN WINGS</b> Crispy wings, served with Thai sweet chili sauce	<b>8</b>
<b>CRISPY BRUSSEL SPROUTS</b> <sup>GF</sup> Served with special sauce and garlic	<b>8</b>
<b>CHICKEN SATAY</b> <sup>GF</sup> Grilled chicken on skewers, served with peanut sauce	<b>8</b>
<b>AVOCADO FRESH ROLLS</b> <sup>GF</sup> With avocado and mixed vegetable filling	<b>9</b>
<b>SPICY FRIED CALAMARI</b> Fried calamari, special spices and Serrano pepper	<b>10</b>
<b>THAI PANCAKE</b> <sup>GF</sup> Rice flour stuffed with scallions served with ginger sauce	<b>7</b>

## SOUP & SALAD

<b>TOM YUM (CHICKEN OR SHRIMP)</b> <sup>GF</sup> The famous Thai hot & sour soup with chopped tomato, red onion, lemongrass, lime leaves, mushrooms and scallion	<b>5.5</b>
<b>TOM KHA GAI</b> Delicious chicken soup with coconut milk, galangal, lemongrass, lime juice, mushrooms and scallions	<b>5.5</b>
<b>THAI GARDEN SALAD</b> <sup>GF</sup> Fresh vegetable, crispy tofu, peanut sauce dressing	<b>6</b>
<b>PAPAYA SALAD</b> <sup>GF</sup> <sup>GF</sup> Green papaya, carrot, garlic, grape tomatoes, green beans, shrimps, roasted peanuts in palm sugar lime dressing	<b>9</b>
<b>GRILLED SHRIMP MANGO SALAD</b> <sup>GF</sup> <sup>GF</sup> Grilled shrimp, red onion, scallion, roasted peanut in mango lime salad	<b>14</b>

## CREATE A GOURMET DISH

*Lunch entrées serve over rice • Dinner entrées do not come with rice*

<b>CHICKEN OR TOFU</b>	(Lunch) <b>11</b> • (Dinner) <b>14</b>
<b>BEEF</b>	(Lunch) <b>12</b> • (Dinner) <b>16</b>
<b>SHRIMP</b>	(Lunch) <b>13</b> • (Dinner) <b>18</b>

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<b>BASIL</b> <sup>GF</sup> Sautéed selection, minced hot peppers, onions, bell peppers, garlic, basil	<b>GINGER</b> Sautéed selection with ginger, onions, baby corn, mushrooms, snow peas, carrots, red peppers, celery, scallions, salted soy bean and sesame oil
<b>CASHEW NUTS</b> Sautéed selection with mushrooms, onions, pineapple chunks, carrots, scallions, cashew nuts and cooking wine	<b>PINEAPPLE</b> Sautéed selection with pineapple chunks, snow peas, tomatoes, onions, bell peppers, celery, sweet potatoes, scallions, and touch of curry powder
<b>SWEET AND SOUR</b> Sautéed selection in sweet & sour sauce with onions, tomatoes, red peppers, pineapple chunks, celery, scallions	<b>GARLIC</b> Sautéed selection with garlic and white pepper served on bed of lettuce, broccoli, and carrots
<b>BROCCOLI</b> Sautéed selection with salted soy bean, broccoli, carrots, mushrooms	



## ENTRÉE OFFERINGS

*Lunch entrées serve over rice • Dinner entrées do not come with rice*

<b>CHICKEN</b>	<b>CHICKEN EGGPLANT DELIGHT</b> Sautéed chopped chicken with eggplant, red peppers and basil	<b>Lunch 11</b>	<b>Dinner 14</b>
	<b>SPICY CHICKEN</b> <sup>GF</sup> Sautéed chicken with celery, pineapple chunks, water chestnuts, carrots, scallions, cashew nuts, and chili paste	<b>11</b>	<b>14</b>
	<b>SIAM GARDEN</b> Sautéed marinated chicken in light curry powder, top with peanut sauce, served on bed of steamed broccoli and carrots	<b>11</b>	<b>14</b>
	<b>THUNDER CHICKEN</b> <sup>GF</sup> Sautéed chicken, bell peppers, carrots, snow peas, onions, & basil in Thai chili sauce	<b>11</b>	<b>14</b>
	<b>CHICKEN TYPHOON</b> <sup>GF</sup> Sautéed chicken with bamboo shoots, minced hot peppers, garlic, baby corn, mushrooms, string beans, bell peppers, and basil	<b>11</b>	<b>14</b>

<b>DUCK</b>	<b>TAMARIND DUCK</b> <b>23</b> Sautéed duck with onions, ginger, tomatoes, red peppers, carrots, celery, pineapple chunks, snow peas, scallions in tamarind sauce	<b>CRISPY DUCK</b> <b>23</b> Crispy half duck served with Thai chili sauce & sautéed vegetables
	<b>BASIL DUCK</b> <sup>GF</sup> <b>23</b> Crispy sliced duck with Thai chili sauce, red peppers, snow peas, mushrooms, crispy basil	<b>DUCK PEANUT SAUCE</b> <sup>GF</sup> <b>23</b> Crispy half duck topped with delicious Thai peanut sauce and red curry, snow peas, red peppers, carrots, and pineapple chunks

<b>BEEF</b>	<b>BEEF TYPHOON</b> <sup>GF</sup> Sautéed beef with bamboo shoots, minced hot peppers, garlic, baby corn, mushrooms, string beans, red peppers and basil	<b>Lunch 12</b>	<b>Dinner 16</b>
	<b>SIZZLING BEEF</b> Sautéed beef with mushrooms, scallions and oyster flavor sauce	<b>16</b>	
	<b>THAI SPICY BEEF SALAD</b> <sup>GF</sup> Grilled steak with spicy lime dressing, shallot, cilantro, scallion, mint, and toasted rice	<b>16</b>	

<b>SEAFOOD</b>	<b>SPICY SHRIMP OR SPICY SCALLOPS</b> <sup>GF</sup> <b>13</b> Sautéed shrimps or scallops with celery, water chestnuts, carrots, pineapple chunks, cashew nuts, scallions, and chili paste	<b>Lunch 13</b>	<b>Dinner 18</b>
	<b>SEAFOOD WITH PIC PAO SAUCE</b> <sup>GF</sup> <b>13</b> Sautéed shrimps, scallops, mussels and squid with red peppers, baby corn, mushrooms, string beans, snow peas, bamboo shoots, basil and chili paste	<b>13</b>	<b>18</b>
	<b>GARLIC SHRIMP/GARLIC SOFT SHELL CRAB</b> <b>13</b> Sautéed shrimp or soft shell crab in shrimp paste with minced garlic and white peppers, served on bed of fresh lettuce, broccoli, and carrots	<b>13</b>	<b>18</b>
	<b>SALMON CHOO CHEE</b> <sup>GF</sup> Grilled Salmon topped with snow peas, bamboo shoots, baby corn, pineapple chunks, red peppers, and basil in spicy coconut milk and choo chee curry	<b>19</b>	
	<b>GARLIC SALMON</b> Grilled Salmon topped with sautéed mix vegetables	<b>19</b>	

## CHEF'S SUGGESTIONS

*Lunch entrées serve over rice • Dinner entrées do not come with rice*

<b>LEMONGRASS CHICKEN</b> Sautéed chicken, lemongrass, baby corn, snow peas, carrots, onions, bell peppers, mushrooms, basil, and crushed rice powder	<b>Lunch 11</b>	<b>Dinner 14</b>
<b>CRISPY CHICKEN BASIL</b> <sup>GF</sup> Crispy chicken, minced hot peppers, onions, bell peppers, garlic, basil	<b>12</b>	<b>16</b>
<b>PAD PARADISE</b> <sup>GF</sup> Sautéed beef, chicken & shrimps with cashew nuts, red peppers, carrots, basil, snow peas, pineapple chunks and Thai chili paste	<b>17</b>	
<b>CRISPY DUCK MANGO CURRY</b> <sup>GF</sup> Crispy duck, fresh mango, red peppers, snow peas & basil in spicy coconut milk curry	<b>23</b>	



## CURRY

<b>CHICKEN OR TOFU BEEF SHRIMP OR SEAFOOD DUCK</b>	(Lunch) <b>11</b> • (Dinner) <b>14</b> (Lunch) <b>12</b> • (Dinner) <b>16</b> (Lunch) <b>13</b> • (Dinner) <b>18</b> (Lunch) <b>14</b> • (Dinner) <b>23</b>
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<b>RED CURRY</b> <sup>GF</sup> <sup>GF</sup> Red curry, coconut milk, bamboo shoots, eggplant, red peppers, string beans, basil	<b>PANANG CURRY</b> <sup>GF</sup> <sup>GF</sup> Panang curry, coconut milk, bamboo shoots, pineapple chunks, baby corn, string beans, red peppers, basil
<b>YELLOW CURRY</b> <sup>GF</sup> <sup>GF</sup> Yellow curry, coconut milk, sweet potatoes, pineapple chunks, onions and tomatoes	<b>MASSAMAN CURRY</b> <sup>GF</sup> <sup>GF</sup> Massaman curry, coconut milk, sweet potatoes, carrots, onions, tomatoes and peanuts
<b>GREEN CURRY</b> <sup>GF</sup> <sup>GF</sup> Green curry, coconut milk, bamboo shoots, eggplant, red peppers, string beans, basil	

## NOODLES

<b>CHICKEN OR TOFU OR VEGETABLE TOFU AND VEGETABLES SHRIMP OR BEEF SEAFOOD OR BACON CRISPY CHICKEN SOFT SHELL CRAB</b>	<b>Lunch 11</b>	<b>Dinner 13</b>
<b>PAD THAI</b> <sup>GF</sup> Stir-fried rice noodles with egg, bean sprouts, scallions, and ground peanuts	<b>11</b>	<b>13</b>
<b>DRUNKEN NOODLES</b> <sup>GF</sup> Stir-fried flat rice noodles with red peppers, string beans, onions, bamboo shoots, bean sprouts, garlic, and basil	<b>12</b>	<b>14</b>
<b>PAD C-U</b> Stir-fried flat rice noodles with Chinese broccoli, broccoli, egg, and thick soy sauce	<b>12</b>	<b>15</b>
<b>PAD WOON SEN</b> Stir-fried glass noodles with egg, snow peas, red peppers, tomatoes, celery, bean sprouts, carrots, baby corn, and scallions	<b>12</b>	<b>15</b>

<b>NOODLES KUA GAI</b> Stir-fried flat rice noodles with chopped chicken, egg, scallions, bean sprouts, ground peanuts, and preserved cabbage on fresh lettuce	<b>Lunch 11</b>	<b>Dinner 13</b>
<b>SEAFOOD NOODLES</b> <sup>GF</sup> Stir-fried flat rice noodles with seafood, minced hot pepper, garlic, basil, red pepper, snow peas, carrots, and onions	<b>12</b>	<b>15</b>
<b>CHICKEN OR BEEF NOODLE SOUP</b> Thai style rice noodle soup with chicken or beef, bean sprouts, fried garlic, cilantro, and scallions	<b>14</b>	
<b>TROPICAL NOODLE (LO MEIN)</b> Chicken, carrot, red pepper, snow peas, celery, baby corn, pineapple, bean sprouts, egg noodle	<b>15</b>	
<b>DUCK NOODLE SOUP</b> Thai style rice noodle soup with sliced boneless roasted duck, bean sprouts, fried garlic, cilantro, and scallions	<b>15</b>	
<b>KHAO SOI NOODLE</b> Beef, red onion, Chinese broccoli, bean sprouts, lime, cilantro, egg noodle in curry sauce	<b>16</b>	

<i>Lunch entrées serve over rice • Dinner entrées do not come with rice</i>	<b>Lunch</b>	<b>Dinner</b>
<b>VEGETABLE BASIL</b> <sup>GF</sup> Sautéed assorted fresh vegetables with minced hot pepper, garlic, and basil	<b>11</b>	<b>14</b>
<b>SWEET AND SOUR VEGETABLES</b> Sautéed assorted fresh vegetables with sweet & sour sauce	<b>11</b>	<b>14</b>
<b>RAMA GARDEN</b> <sup>GF</sup> Steamed assorted fresh vegetables, served with side of peanut sauce	<b>11</b>	<b>14</b>
<b>VEGGIE EGGPLANT DELIGHT</b> Sautéed eggplant with bell peppers, salted soybean, and basil	<b>11</b>	<b>14</b>
<b>TOFU WITH VEGETABLES</b> Sautéed tofu with celery, mushrooms, carrots, water chestnuts, snow peas, baby corn, scallions, and cashew nuts	<b>11</b>	<b>14</b>
<b>TOFU AVOCADO CURRY</b> <sup>GF</sup> <sup>GF</sup> Tofu, avocado, and mixed vegetable curry with coconut milk	<b>11</b>	<b>16</b>

## FRIED RICE

<b>SIAM FRIED RICE</b> Stir-fried chicken & shrimp, broccoli, carrots, onions, tomatoes and egg	<b>Lunch 11</b>	<b>Dinner 13</b>
<b>CHICKEN BASIL FRIED RICE</b> <sup>GF</sup> Stir-fried chopped chicken with minced hot peppers, garlic, basil, red peppers, snow peas, carrots and onions	<b>11</b>	<b>13</b>
<b>PINEAPPLE FRIED RICE</b> Stir-fried with chicken and shrimp, onions, snow peas, red peppers, pineapple chunks, carrots, raisins, egg and curry powder	<b>11</b>	<b>13</b>
<b>VEGETABLE FRIED RICE</b> Stir-fried rice with mixed vegetables and egg	<b>11</b>	<b>13</b>
<b>MANGO FRIED RICE</b> Stir-fried with chicken and shrimp, onions, snow peas, red peppers, mango chunks, carrots, and egg	<b>12</b>	<b>15</b>
<b>CRISPY CHICKEN FRIED RICE</b> Stir-fried rice with broccoli, onions, tomatoes, egg, and crispy chicken	<b>14</b>	<b>17</b>
<b>DUCK &amp; BACON FRIED RICE</b> Stir-fried rice with duck, bacon, onions, carrot, ginger, red peppers, & scallions	<b>14</b>	<b>17</b>

## SIDE ORDERS

<b>STEAMED WHITE RICE</b> <sup>GF</sup>	<b>1.5</b>
<b>STEAMED BROWN RICE</b> <sup>GF</sup>	<b>2</b>
<b>STEAMED RICE NOODLE</b> <sup>GF</sup>	<b>2</b>
<b>STICKY RICE</b> <sup>GF</sup>	<b>2.5</b>
<b>STEAMED VEGETABLES</b> <sup>GF</sup>	<b>4</b>
<b>PEANUT SAUCE</b> <sup>GF</sup>	<b>1.5</b>

<b>ADD CHICKEN TO ANY ENTRÉE</b>	<b>2</b>
<b>ADD TOFU OR VEGETABLES TO ANY ENTRÉE</b>	<b>2</b>
<b>ADD BEEF OR SHRIMP TO ANY ENTRÉE</b>	<b>5</b>
<b>ADD CRISPY CHICKEN TO ANY ENTRÉE</b>	<b>5</b>
<b>ADD DUCK OR SEAFOOD TO ANY ENTRÉE</b>	<b>8</b>

## DESSERTS

<b>MOCHI ICE CREAM</b> Strawberry or Green Tea	<b>7</b>
<b>FRIED ICE CREAM</b> With Raspberry wine sauce	<b>8</b>
<b>SWEET STICKY RICE</b> With Mango (Seasonal)	<b>9</b>

## BEVERAGES

<b>THAI ICED TEA</b>	<b>4</b>
<b>THAI ICED COFFEE</b>	<b>4</b>
<b>CRANBERRY JUICE</b>	<b>3</b>
<b>ORANGE JUICE</b>	<b>3</b>
<b>SPARKLING WATER</b>	<b>4</b>
<b>BOTTLED WATER</b>	<b>2</b>
<b>SODA</b> Coke, Diet Coke, Sprite, Ginger Ale	<b>2</b>

### GF GLUTEN FRIENDLY

<sup>GF</sup> **MILDLY SPICY** <sup>GF</sup> **MEDIUM SPICY** <sup>GF</sup> **VERY SPICY**

Before placing your order, please inform your server if a person in your party has a food allergy. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

Prices may change without notice and are subject to Massachusetts's meals tax.