



LUNCH SPECIALS

APPETIZERS

Fried Gyoza (4 Pcs) \$5.20

Crispy Fried Pork Gyoza Served with Jasmine's Special Soy Vinaigrette

Thai Spring Roll (2 Pcs) V \$3.65

Crispy Roll of Fresh Vegetables Fried to a Golden Deliciousness

Thai Fish Cake \$4.10

Prepared with Kaffir Lime Leaves & Sweet Chili Sauce

THAI CURRY

Select your choice of vegetables or protein.
+\$2 Thai Entrees

Red Curry

Thai Red Curry with Coconut Milk, Bell Peppers, Bamboo Shoots & Basil Leaves

Green Curry

Thai Green Curry with Coconut Milk, Eggplant, Bell Peppers, Bamboo Shoots & Basil Leaves

Masaman Curry

Authentic Thai Curry with Coconut Milk, Carrot Potatoes, Peanuts and a Sweet Tamarind Flavor

Spicy Levels: Mild, Medium, Hot, or Crazy Hot Spice!

V = Can Be Vegetable Dish !

BENTO BOX

KITCHEN

Includes Salad, Rice, 1 Thai Spring Roll, & Edamame
(No substitutions allowed)

Chicken Katsu 13.50

Pork Katsu 14.50

Veggie Stir Fry 12.50

Teriyaki Chicken 13.50

Teriyaki Salmon 17.70

THAI ENTREES

Served with your choice of Miso Soup or Salad.
Select your choice of vegetables or protein.

Vegetables or Tofu \$12.45 Pork \$13.50

Chicken \$13.50 Beef \$14.50 Shrimp \$15.55

Pad Thai V

Egg, Scallions, Bean Sprouts, and Ground Peanuts

Fried Rice V

Thai Fried Rice with Egg, Scallions and Onions

Basil Leaves Sauce V

Sautéed with Basil Leaves, Bell Peppers, Chili and Onions

Fresh Ginger Sauce V

Fresh Ginger, Mushrooms, Bell Peppers, Onions and Scallions

Sweet & Sour Sauce V

Sautéed with Tomatoes, Bell Peppers and Onions

Garlic Pepper Sauce V

Sautéed with Fresh Garlic, Vegetables and Ground Pepper

Garlic Noodle

Seasoned Egg Noodle with Garlic, Scallions & Soy Sauce

All Thai curries and entrees (excluding noodle dishes) are served with Jasmine rice.

SUSHI

Includes Salad, 2 Krab Rangoon, & 1/2 California roll
(No substitutions allowed)

****Tuna Lover Bento: 2 Tuna Nigiri, Tuna Tataki 14.50**

****Miami Bento: 2 Pcs Nigiri, 3 Pcs Sashimi 15.60**

****FIU Bento: 1/2 JB Roll & 1/2 Shrimp Tempura Roll 14.50**

****Tuna Poke Bento: Spicy Tuna Poke, Sushi Rice 14.50**

****Rainbow Poke Bento: Mixed Poke, Sushi Rice 15.60**

LUNCH SPECIALS DINE IN ONLY MONDAY-FRIDAY 12PM-3PM

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Alert your server to any special dietary needs.

18% service charge will be automatically added to parties of 5 or more



S U S H I

S T A R T E R S

-
- Green Seaweed Salad** \$6.75
- **Usuzukuri** \$13.50
A MUST TRY!! Thinly Sliced Fresh Fish Flooded with Ponzu Topped w/ Scallions, Red Onions, Cilantro, Sesame Seeds & a Dash of Japanese spice
- **Tuna Tataki** \$14
Our specialty! Grade A Seared Tuna Topped with Scallions, Sesame Seeds, and Jasmine Ponzu Sauce
- **Tuna Tartare** \$12.50
Diced Spicy Tuna with Avocado, Tempura Crunchies, Sesame Seeds, Scallion, Spicy Mayo and eel sauce
- Kanisu** \$10.40
Fresh Cucumber, Kani, Avocado, Masago, & Sesame Seeds Married with a Sweet Vinaigrette
- **Sushi Sampler** \$14.55
Chef's Selection Of An Assortment Of Fresh Fish Over Sushi Rice (5 Pcs)
- **Sashimi Sampler** \$14.55
Chef's Selection Of An Assortment Of Fresh Fish (5 Pcs)

S U S H I E N T R E E S

Served with Miso Soup

- **Jasmine Dinner Special** \$26.95
Chef's Selection of 4 Sashimi, 4 Sushi and One Surprise Sushi Roll! Comes with Green Seaweed Salad.
- Veggie Paradise** \$17.60
Special Vegetable Roll with 5 Pieces of Veggie Sushi
- **Sushi Dinner** \$25.95
Chef's Selection Of An Assortment Of Fresh Fish Over Sushi Rice (10 Pcs)
- **Sashimi Dinner** \$25.95
Chef's Selection Of An Assortment Of Fresh Fish (10 Pcs)

A LA CARTE

Served by the piece

- Tuna, Salmon or Escolar** \$3.90
- Kani (Krab Stick/ Imitation Crab)** \$2.60
- Hamachi** \$4.90
- Blue Crab (Real Crab)** \$4.90
- BBQ Eel or Masago** \$4.90

*Kani-Immitation Crab, Blue Crab - Real Crab

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S I G N A T U R E R O L L S

-
- **The Best Tempura Roll Ever** \$16.50
Deep-fried Tempura Roll of Tuna, Blue Crab, Avocado & Scallion Topped With Our Famous Jasmine Dijonnaise
- **Firecracker Roll** \$15.55
Spicy Tuna, Tamago, Avocado, Pineapple, Tempura Flakes & Scallion Drizzled w/ Spicy Mayo & Eel Sauce
- Volcano Meltdown** \$20.75
Tempura Shrimp, Kani, Cream Cheese, Avocado & Scallions Baked In a Lava of Krab, Seafood and Scallops.
- **Miami Heat Roll** \$14.50
Tuna, Escolar, Salmon, Asparagus, Cream Cheese, Scallion, Masago & Sesame Seeds with Spicy Mayo
- Heaven On A Plate** \$18.50
An Explosion Of Baked Krab, Shrimp, & Sea Scallop Over A Traditional California Roll 'Painted' With A Trio Of Sauces
- **The 305 Roll** \$16.50
Spicy Tuna, Hamachi, Kani, Tempura Crunchies, Avocado & Scallions Topped with Salmon and Spicy Mayo.
- Tarantula Roll** \$15.55
Tempura Soft-Shell Crab, Avocado, Mango, Masago, Asparagus & Scallion Topped with Spicy Mayo & Eel Sauce
- Jasmine Roll** \$16.50
House Favorite! Tempura Fried Shrimp, Kani, Mango, Cilantro, Avocado & Masago Drizzled with Spicy Mayo
- **Red Dragon Roll** \$16.50
Tempura Shrimp, Cucumber, Avocado & Scallions w/ Tuna Tataki & Crunchies on Top with Spicy Mayo & Eel Sauce
- Black Dragon Roll** \$16.50
BBQ Eel, Tamago, Cream Cheese, & Cucumber Topped w/ Eel, Avocado & Crunchies w/ Wasabi Aioli & Eel Sauce
- Green Dragon Roll** \$15.55
Tempura Shrimp, Avocado & Cucumber Topped with Avocado and Eel Sauce
- Crouching Tiger Roll** \$14.50
Crunchy Salmon Skin, BBQ Eel, Avocado, Asparagus, Scallion & Masago Striped with Eel Sauce & Spicy Mayo
- **Crunchy Roll** \$15.55
Salmon, BBQ Eel, Cream Cheese & Scallions Crunchy Fried To a Golden Perfection Topped with Eel Sauce
- **Weight Watchers** \$14.50
No Rice, No Carbs! Tuna, IzuMadai, Salmon, Scallions & Asparagus with a Dab of Sriracha.

Brown Rice also available +\$1



K I T C H E N

T H A I A P P E T I Z E S

- Blacken sesames seed pork** \$8.25
Pork, Black Sesames seed, Dried chili with tamarind sauce
- Thai Fish Cake** \$8.25
Prepared with Kaffir Lime Leaves & Sweet Chili Sauce
- Grilled Pork Neck** \$9.30
Marinated with Coconut Milk, Cilantro, & Tamarind sauce
- Crispy Calamari** \$13.50
Deep Fried Calamari Dusted with a Japanese Spice and Served with a Wasabi Aioli
- Thai Spring Rolls** \$7.25
Crispy Fried Roll of Fresh Vegetables (4 Pcs)
- Jasmine Shrimp Spring Rolls** \$8.25
Shrimp, Cilantro & Glass Noodle (6 pcs)
- Crispy Mini Pork Ribs** \$11.35
Garlic Soy Marinated Bite Sized Pork Ribs, scallions
- Fried Gyoza** \$11.35
Crispy Fried Pork Gyoza Served with Jasmine's Special Soy Vinaigrette (6 Pcs)
- Thai Fried Chicken** \$8.25
Deep-Fried Chicken Bites with Our Famous Thai Garlic Chili Sauce
- Jasmine Wings** \$10.35
Deep-Fried Crunchy Chicken Wings Prepared with Black Sesame Seeds, & Thai Chili Sauce (4 Pcs)
- Chicken Satay** \$11.35
Marinated Chicken with Coconut and Coriander Served with a Peanut Sauce. (4 Pcs)
- Beef Satay** \$11.35
Marinated Beef Infused with Cumin and Served with a Tamarind Sauce. (3 Pcs)
- Steamed Edamame** \$6.15
Steamed Soy Beans Tossed In Sea Salt
- Vegetable Tempura Combo** \$10.35
A Combination Of Tempura Fried Vegetables
- Tempura Fried Shrimp** \$10.35
Batter Fried Shrimp Tempura Served w/ Ponzu (4 Pcs)
- Krab Rangoon** \$8.25
Imitation Krab & Cream Cheese Golden Fried (6 Pcs)

S O U P S

- Lemongrass Hot & Sour Soup** \$9.30
Thai Hot and Sour Soup with Lemongrass, Mushrooms and Braised Pork Ribs, Tomato, Cilantro, Glutinous flour
- Glass Noodle Soup** \$9.30
Warm, Comforting Soup with Ground Chicken, Japanese Tofu and Fresh Vegetables
- Tom Yum Soup** \$9.30
Classic Soup with Shrimp, Hot Chili, Lemongrass, & Tomatoes
- Tom Ka Soup** \$9.30
A Traditional Coconut Milk Soup with Chicken, Mushrooms, and Lime Juice
- Wonton Soup** \$6.15
Chicken Wrapped Wontons w/ a Touch of a Garlic Oil
- Miso Soup** \$6.15
Delicate Broth With Miso, Tofu, Scallions and Seaweed

T H A I S A L A D S

- Yum Seafood Salad** \$15.55
Mixed Seafood Tossed In a Spicy Sour Dressing w/ Scallions, Celery, Onions and Hot Chili
- Thai BBQ Beef Salad** \$14.50
Grilled Marinated Beef Loin Tossed In a Lime Dressing with Yellow Onion, Scallion, Garlic & Hot Chili
- Northeastern Grilled Pork Salad** \$13.50
Grilled Pork Marinated with Coconut Cream, Chili Powder, Tamarind Dressing, Onions & Glutinous Flour
- Papaya Salad** \$10.35
Fresh Shredded Green Papaya and Tomatoes Tossed In a Lime Dressing Topped with Crushed Peanuts
- Jasmine House Salad** \$7.25
Mixed Greens, Cucumbers and Tomatoes Served with a Homemade Ginger Dressing

Spicy Levels: Mild, Medium, Hot, or Crazy Hot Spice!

V = Can Be Vegetable Dish !

PLEASE ALERT YOUR SERVER TO ANY SPECIAL DIETARY RESTRICTIONS OR ALLERGENS.

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K I T C H E N

C U R R I E S

Select your choice of vegetables or protein.

Vegetables or Tofu \$16

Chicken \$17.70 Beef \$19.75 Shrimp \$20.80

Red Curry

Thai Red Curry with Coconut Milk, Bell Peppers, Bamboo Shoots & Basil Leaves

Green Curry

Thai Green Curry with Coconut Milk, Eggplant, Bell Peppers, Bamboo Shoots & Basil Leaves

Masaman Curry

Authentic Thai Curry with Coconut Milk, Carrot Potatoes, Peanuts and a Sweet Tamarind Flavor

Chicken Katsu(2) or Curry(1) \$17.70

Katsu Fried Chicken Served with a Japanese Curry

Pork Katsu(2) or Curry(1) \$18.75

Katsu Fried Pork Served with a Japanese Curry

Yellow Curry Soft Shell Crab. \$20.80

Tempura Fried Crispy Soft Shell Crab Served In a Yellow Curry

J A P A N E S E

Miso Hungry Ramen \$17.65

Miso Based, Pork Chashu, Bean Sprouts, Sweet Bamboo Shoots and a Soft Boiled Egg

Shoyu Ramen \$17.65

Soy Sauce Based, Pork Chashu, Bean Sprouts, Sweet Bamboo Shoots and a Soft Boiled Egg

Coconut Ramen \$17.65

Pork Bone Broth, Coconut Milk, Pork Chashu, Bean Sprouts, Sweet Bamboo Shoots and a Soft Boiled Egg

Tonkotsu Ramen \$17.65

Creamy Pork Bone Broth, Pork Chashu, Bean Sprouts, Sweet Bamboo Shoots & a Soft Boiled Egg

Teriyaki Chicken \$17.65

Served with Jasmine Rice, Broccoli, Carrots and a Side of Miso Soup

Teriyaki Salmon \$20.75

Served with Jasmine Rice, Broccoli, Carrots and a Side of Miso Soup

V = Can Be Vegetable Dish !

T H A I C L A S S I C S

Select your choice of vegetables or protein.

Vegetables or Tofu \$14.50

Chicken \$15.60 Beef \$17.70 Shrimp \$18.75

Fresh Ginger Sauce V

Fresh Ginger, Mushrooms, Bell Peppers, Onions and Scallions

 **Basil Leaves Sauce V**

Sautéed with Basil Leaves, Bell Peppers, Chili and Onions

Garlic Pepper Sauce V

Sautéed with Fresh Garlic, Vegetables and Ground Pepper

Sweet & Sour Sauce V

Sautéed with Tomatoes, Bell Peppers and Onions

Pepper Steak

Thai Style Pepper Steak Sautéed w/ Bell Peppers, Mushrooms, Scallions and Onions

Wok- Fries Seafood With Pha Char Sauce \$25.85

Fish, Squid, Shrimp, Black Mussel Seasoned With Kiffer Lime Leaf, Hot Chili, Sweet Basil, Stir- Fried with Pha Char Sauce

Stir- Fried Squid With Salted Egg Sauce \$20.75

Salted Egg, Milk, Garlic Chili Oil, Squid, Scallions, Red chili & Onions

Garlic Noodle

Seasoned Egg Noodle with Garlic, Scallion & Soy Sauce

Pad Thai

Egg, Scallions, Bean Sprouts, and Ground Peanuts

Pad Woon Sen V

Sautéed Clear Glass Noodles, Egg, Scallion, and Bean Sprouts Stir-fried with Your Choice Of Protein

Pad Sea Eew V

Sautéed with Large Rice Noodles, Broccoli, Eggs, Fresh Garlic and Soy Sauce

Drunken Noodles

Wide Rice Noodles Stir Fried with Basil, Eggs, and Chili Paste with Your Choice Of Protein

Fried Rice V

Thai Fried Rice with Egg, Scallions and Onions


Basil Fried Rice

Stir-Fried with Chilli, Garlic, Basil & Eggs

House Combo Fried Rice \$19.95

A House Specialty! Thai Fried Rice with a Combination of Chicken, Beef and Shrimp

All Thai curries and entrees (excluding noodle dishes) are served with Jasmine rice.

 Spicy Levels: Mild, Medium, Hot, or Crazy Hot Spice!

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D R I N K S & D E S S E R T S

SPECIAL HOT TEAS

Dragon Pearl	\$3.95
A Specialty Tea with a Flowery Jasmine Aroma!	
Ginger Oolong	\$3.95
A Flavorful Tea with Subtle Flavors of Peaches and Toasted Nuts	
Sencha Green Tea	\$3.95
Japan's Most Popular & Widely Enjoyed Green Tea!	

WINE

GLASS/BOTTLE

WHITE WINE	
Chardonnay, CA	8/ 23
Pinot Grigio, CA	8/ 23
RED WINE	
Merlot, CA	8/ 23
Cabernet Sauvignon, CA	8/ 23

S A K E

HOUSE SAKE

4 oz Hot Sake	\$5.75
8 oz Hot Sake	\$7.75
SAKE BOMB!!!	\$8.95

COLD SAKE

GLASS/BOTTLE

	<i>FLAVORED SAKE</i>	
Apple Sake		8/ 23
Lychee Sake		8/ 23
Peach Sake		8/ 23
	<i>UNFILTERED SAKE</i>	
Nigori Unfiltered 375ml		16

B E E R S

& M A R G A R I T A S

\$5.95

Bud Light . Corona . Sapporo
Lime . Strawberry

D E S S E R T S

Thai Donuts (6 Pcs)	\$7.5
Tempura CheeseCake	\$9.95
Tempura Ice Cream	\$8.5
Sticky Rice w/ Coconut Milk & Mango	\$10.95

D R I N K S

Coke, Diet Coke, Fanta or Sprite	\$2.5
Lemonade	\$3.5
Bottled Water	\$1.5
Thai Tea, Unsweet Tea or Sweet Tea	\$3.95

SIDE ORDERS:

Plain noodle \$3	Sushi rice \$4		
Sauces & Dressing \$1	Jasmine Rice \$3	Brown Rice \$4	Fried Egg \$2

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EXCLUSIVE LIMITED MENU



Do not include this page.

CHEF'S FEATURES

- Steamed Whole Fish with Soy Sauce** 18.75
(Pla Kaphng Nung Siew Khaw)
Whole Fish, Ginger, Soy Sauce, Shiitake Mushroom
-  **Steamed Whole Fish with Spicy Lime Sauce** 18.75
(Pla Kaphng Nung Sos Manaw)
Whole Fish, Chili, Garlic, Coriander, Lime
- Deep Fried Shrimp with Yellow Curry Sauce** 22.88
(Kungn Thod Phad Pho Kare)
Fried Shrimp, Scallions, Red Long Chili, Celery
-  **Grilled Shrimp with Garlic Chili Sauce** 20.80
(Kung Gratiam Phrik Thai)
Grilled Shrimp, Fried Garlic, Chili, Scallion
- Grilled Shrimp with Tamarind Sauce** 20.80
(Kung Yung Sos Makham)
Char-grilled Shrimp, Fried Onion, Roasted Chili, Tamarind Sauce
-  **Wok-Fried Seafood with Pha Char Sauce** 25.85
(Pha Char Thale)
Fish, Squid, Shrimp, Black Mussel Seasoned With Kiffer Lime Leaf, Hot Chili, Sweet Basil, Stir- Fried with Pha Char Sauce
- Wok-Fried Pork with Fresh Ginger** 15.60
(Mu Phad Khin Sod)
Marinated Pork Loin, Fresh Ginger with Stir Fry Sauce
-  **Stir-Fried Squid with Salted Egg Sauce** 20.75
(Pla Hmuk Phad Sos Khai Khen)
Salted Egg, Milk, Garlic Chili Oil, Squid, Scallions, Red Chili & Onions
- Pha-Naen Roasted Duck Curry** 20.80
(Pha-Naen Ped Yung)
Boneless Roasted with Red Curry and Cumin
- Pineapple Fried Rice** Vegetables or tofu \$14.50 Chicken \$15.60 Beef \$17.70 Shrimp \$18.75
(Khao Phad Sapperod)
Pineapple, Dried Grape, Cashew Nut, Choice of Meat
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