



**Lunch Special Dine in price. To go add \$1/items.
Monday-Friday 11:00-3:00 PM**

Appetizers

Gyoza - Steamed or lightly fried pork pot stickers served with soy vinaigrette (4 Pcs)	\$5.20
Thai Spring Roll - Crispy roll of fresh vegetables fried to a golden deliciousness (2 Pcs)	\$3.65
Edamame – Steamed soy bean tossed in Sea Salt	\$5.15
Crab Rangoon - Wonton Wrapped crab & cream cheese deep fried (4 Pcs)	\$5.75
House Salad - Salad mix, Cucumber, Tomato topped with ginger dressing	\$2.95

Sushi Rolls

California Roll.....	\$7.00
*Spicy Tuna Roll.	\$8.00
*J.B Roll.....	\$9.00
Veggie Roll.	\$7.00
B.B.Q Eel Roll.....	\$9.00
Spicy Octopus Roll.....	\$9.55
Shrimp Tempura Roll.....	\$10.55

Sushi Combos

*Sushi Combos are served with Organic Miso Soup Or Salad
(All sashimi & sushi are chef's choice. No substitutions)*

Cali Combo - * California roll with 2 pcs of sushi & 3 sashimi	\$13.50
Early Bird Combo - * Spicy tuna roll with 5 pcs of sashimi	\$15.50
Rookie Combo - *J.B roll with eel, crabstick, ebi & tamago sushi	\$14.50
Hosomaki Combo - *J.B roll, California roll & a tuna maki roll	\$16.50
Tako Combo - Spicy tako roll, 3 pcs of sushi & Seaweed salad	\$16.50

Thai Entrees

(Thai entrees are served with organic Miso Soup or Salad).

CHOOSE YOUR PROTEIN

Vegetables or Tofu \$12.45 Chicken or Pork \$13.50 Beef \$14.50 Shrimp or Squid or Fish \$15.95

Pad Thai > Sauteed rice noodles, egg, scallions, bean sprouts, and ground peanuts

Fried Rice > Thai fried rice with egg, scallions and onions.

The following entrée come with one bowl of Jasmine rice. Brown rice is **plus \$2.00.**

✂ **Basil Leaves Sauce** > Sauteed with basil leaves, bell peppers, hot chili and onions

Mixed Vegetables > Fresh vegetables sautéed in delicious light gravy

Cashew Nuts > Sautéed with cashew nuts, onions, carrots and scallions, and bell pepper.,

Fresh Ginger > Sauteed with fresh ginger, mushrooms, bell peppers, onions and scallions

Mongolian > Sauteed with onions, scallions and mixed with spicy sauce

Sweet & Sour > Sauteed with sweet & sour sauce, tomatoes, cucumbers, bell peppers and onions

Garlic and Pepper > Sautéed with fresh garlic, vegetables and ground pepper splashed with cherry wine

✂ **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, potatoes, peanuts and a sweet tamarind flavor

✂ **Panang Curry** > Coconut milk, broccoli, carrot, bamboo shoot, bell pepper, finished with Thai cinnamon basil & sweet curry.



Jasmine Sushi & Thai Cuisine

Lunch Special Dine-in Only- to go + \$1.00 per item.

Saturday and Sunday from 11 to 3 pm.



Jasmine Coconut Chicken Noodle- specialty of South East Asia **\$12.95**
Coconut chicken with eggs noodle, crush chili, cilantro, eggs, and sprinkle with lime.

Jasmine Garlic Chicken Noodle- Seasoned egg noodle with garlic, **\$12.95**
Chicken, scallion, and soy sauce.



Roasted Duck & Vegetable Fried Rice- **\$16.95**
Slow roasted Burmese style Duck served with vegetable fried-rice.

Crispy Pork Belly & Vegetable Fried Rice- **\$16.95**
Pork belly crispy to skin serve with vegetable fried rice.



Char Siu Pork- Seasoned oven roasted pork char siu serve with **\$12.95**
traditional Thai chili sauce and pickle vegetable.

Char Siu Pork & Jasmine Rice **\$12.95**
Seasoned oven roasted pork Char Siu & Jasmine rice.

Char Siu Pork & Vegetable Fried Rice **\$14.95**
Seasoned oven roasted pork char siu with traditional Thai chili sauce,
pickle vegetable, and serve with vegetable fried rice.



Garlic Chicken Noodle with Pork Char Siu-Seasoned egg noodle **\$14.95**
With garlic, soy sauce, and top with oven roasted Pork Char Siu.

Chicken Char Siu & Vegetable Fried Rice **\$14.95**
Seasoned Char Siu Chicken oven roasted serves with vegetable fried rice.



Grilled Chicken & Vegetable Fried Rice **\$14.95**
Seasoned grilled chicken served with vegetable fried rice.

Fried Rice Chicken **\$12.95**
Thai fried rice with egg, scallions, onion, and chicken.

Pad Thai Chicken- Sauteed rice noodle, egg, scallions **\$12.95**
bean sprout, ground peanuts and chicken in tamarind sauce.

Pad Woo Sen Chicken- Sauteed clear glass bean noodle, eggs, **\$12.95**
scallions, bean sprout, and stir-fried with chicken.

Grilled Whole Squid- Tenderized whole squid grilled and served **\$16.95**
With traditional chili sauce and vegetable fried rice.



Cab Sauvignon- Made with organic grapes, 375 ml, Chili alc 13.5 **\$12.00**

Sho Chiku Bai- Classic Junmai sake (180 ml), alc 15% by vol **\$ 4.00**



Fresh Thai Cuisine

Experience the flavors of Thailand

Appetizers

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- Gluten-free Edamame** *Steamed soy beans with your choice of:*
Sea Salt, Garlic Spice, or Lemon Pepper Spice..... \$ 5.95
- Crispy Calamari**..... \$11.50
Deep fried calamari dusted with Japanese spice and served with wasabi aioli
- Vegetable Tempura Combo**...A combination of *tempura fried vegetables*. \$10.35
- Fish Fingers**-Breaded fried fish serve w/our legendary mango sauce 7-8pcs. \$ 9.95
- Blacken Sesames Seed Pork**- pork, black sesames seed, dried chili.
With tamarind sauce. \$ 8.95
- Gyoza (pork) (6 Pcs)** Choice of steam **or** lightly fried served w/soy vinaigrette. \$ 9.35
- Shrimp in a blanket**(4pcs) Golden wrapped gulf shrimp served w/S&S sauce. \$ 9.95
- Thai Spring Roll**(4pcs) Crispy vegetable roll fried to a golden deliciousness. \$ 7.25
- Satay**-chicken **4** *or* beef **3** marinated & served with duo of sauces \$11.35
- Crab Rangoon** *Imitation crab & cream cheese. (6)* \$ 8.25
- Tempura Fried Shrimp**(4pcs)- Served with ponzu sauce. \$ 9.35
- French Fried** – Seasoned and served with spicy mayo. \$ 5.95
- Jasmine Wings** – Deep-fried crunchy chicken wings prepared with
Black sesame seeds, and Thai chili sauce (4 Pcs). \$10.35
- Fried Tofu**- Deep fried bean curd, served with homemade **S & S** sauce. \$ 6.95
- Thai Fried Chicken**- Deep-fried chicken bites served with our
famous Thai garlic chili sauce. \$ 8.95

Thai & Japanese Soups

- Organic Miso Soup**..... \$ 4.50
Delicate broth with miso, tofu, scallions and seaweed
- Chicken Vegetable Soup**-Chicken & Mixed vegetables in a clear broth \$6.35
- Tofu Soup**..... \$6.35
Tofu sprinkled with scallions and a touch of well-cooked garlic oil
- Wonton Soup**..... \$ 6.50
Chicken wrapped wontons and a touch of well-cooked garlic oil
- Glass Noodle Soup** – Warm, comforting soup with ground chicken \$ 9.30
Japanese tofu and fresh vegetables.
-  **Tom Yum Soup**..... \$ 9.30
Shrimp soup with lime juice, fresh mushrooms, lemongrass and Thai herbs
-  **Tom Ka Gai**..... \$ 9.30
Chicken in coconut milk, cooked with lime juice and fresh mushrooms.

Pay by cash, save 5 % on foods. Use credit card, pay fee of 3% to card company.



Sushi Starters

Seaweed Salad.....\$6.75

***Tuna Tiradito**..... \$ 12.95
Tuna served with citrus Aji Amarillo and scallions & Homemade sweet soy

***Sushi Sampler**.....\$12.50
Chef's selection of an assortment of fresh fish over rice (5pcs)

***Sashimi Sampler**.....\$12.50
Chef's selection of an assortment of fresh fish (5pcs)

***Usuzukuri**..... \$13.95
A MUST TRY!! Thinly sliced rainbow of fresh fish flooded with our mouthwatering citrus soy sauce and topped with scallions, red onions, cilantro, sesame seeds, & a dash of Japanese spice

***Tuna Tataki**.....\$13.50
Our specialty! Grade A seared tuna served with scallions, sesame seeds, and cold Jasmine ponzu sauce

***Tuna Tartare**.....\$11.50
Diced spicy tuna blended with avocado, tempura crunchies, sesame seeds, masago, and scallion
Light mango habanero

***Salmon Tartare**.....\$ 13.50

Kanisu.....\$ 10.40
Fresh cucumber, crab stick, avocado, masago, and sesame seeds married with sweet vinaigrette

***Kanisu – with tuna** \$ 12.40

***Kanisu -- with salmon** \$ 13.40

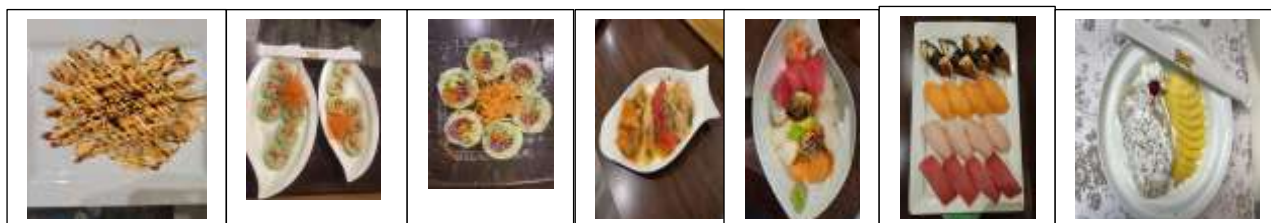
A La Carte

(Served by the piece)

Kani (<i>crab stick</i>).....	\$2.60
*Yellowfin Tuna.....	\$3.90
*Salmon.....	\$3.90
*Escolar.....	\$3.90
Ebi (<i>steamed shrimp</i>).....	\$3.75
Saba (<i>pickled mackerel</i>).....	\$3.75
Tamago (<i>sweet egg</i>).....	\$3.75
*Hamachi.....	\$4.90
Blue Crab.....	\$4.90
*Masago.....	\$4.90
B.B.Q Freshwater Eel.....	\$4.90
Tako (<i>octopus</i>).....	\$4.90
*Scallop.....	\$4.90

***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.

***Kani-Imitation Crab, Blue Crab- Real Crab.**





BASIC ROLLS

- California Roll..... \$7.75
 Imitation crab, cucumber, avocado and sesame seeds
- Vegetable Roll \$7.75
 Carrot, cucumber, avocado, and sesame seeds
- *Spicy Tuna Roll. or Spicy Salmon Roll..... \$10.55**
 Spicy Tuna or Salmon, cucumber, avocado and sesame seeds
- Spicy Octopus Roll..... \$9.55
 Spicy Octopus, cucumber, avocado, scallion, and sesame seeds
- *JB Roll..... \$10.55**
 Salmon, cream cheese and scallions
- *JB Tempura Roll..... \$12.95**
 Salmon, cream cheese and scallions, Tempura deep fried
- Chicken Tempura Roll..... \$14.55
 Tempura Chicken, cucumber & avocado with sweet soy sauce
- Shrimp Tempura Roll. \$12.55
 Tempura Shrimp, cucumber & avocado with sweet soy sauce
- *Rainbow Roll.....\$12.95**
 California roll topped with assorted fish
- Salmon Skin Roll. \$9.95
 Salmon Skin, cucumber, avocado, & scallion topped with spicy mayo and sweet soy sauce
- Eel Roll..... \$10.50
 Eel, cucumber and avocado with sesame seeds
- Chicken Teriyaki Roll. \$13.95
 Grilled Chicken with cucumber and carrots



SUSHI ROLLS

□ **Gluten-free**



****The Best Tempura Roll Ever**.....\$16.55

- Deep-fried tempura roll of tuna, blue crab, avocado & scallion topped with our famous Jasmine Mustard Sauce

****Firecracker**.....\$15.55

- A mouthful of flavor! Spicy tuna, tamago, pineapple, avocado, tempura flakes & scallion
- *Light* Mango Habanero & Homemade Sweet Soy

****The 305 Roll**.....\$16.50

- The spicy tuna, Hamachi, Kani, Tempura Crunchies, Avocado & Scallion topped with Salmon and Spicy Mayo.

Volcano Meltdown.....\$20.75

- Tempura shrimp, spicy crab, *light* cream cheese, avocado and scallions immersed in a lava of crab, scallop & baked seafood

****□Miami Heat Roll**.....\$14.50

- Support your local team! Tuna, escolar, salmon, asparagus, *light* cream cheese, scallion, masago & sesame seeds and spicy mayo.

****□Dual Tuna Roll**.....\$ 15.95

Tuna inside & top with avocado, cucumber Inside.

****□Dual Salmon Roll**.....\$ 15.95

Salmon inside & top with avocado, cucumber Inside.

****One Night In Bangkok**.....\$15.55

- Salmon, cucumber, avocado, masago and scallion topped with spicy sea scallops & Thai coconut curry sauce

****□FIU Roll**.....\$14.55

- Spicy tuna & whitefish duet, cucumber and scallions topped with ebi & avocado
- Kimchee Sauce

****Cherry Blossom Roll**.....\$14.55

- Seaweed salad, avocado, cucumber, and
- Jalapeno topped with tuna, escolar, & cilantro,
- Kimchee sauce.

****□Alaskan Sunrise**.....\$14.55

- Spicy crab, cucumber & *light* cream cheese topped with salmon, tid bits of sliced lemon & tobiko

Tarantula Roll.....\$15.55

- Tempura soft-shell crab, avocado, mango, masago, asparagus, & scallion
- *Light* Mango Habanero & Homemade Sweet Soy

Heaven on a Plate.....\$18.50

- YOLO! Explosion of baked crab, shrimp, conch & sea scallop over a traditional California Roll
- Trio of sauces

Jasmine Roll.....\$16.50

- House favorite! Tempura fried Shrimp, Kani masago, cilantro, avocado & mango, Drizzled
- With Spicy Mayo

****Red Dragon Roll**.....\$16.50

- Tempura shrimp, cucumber, avocado, and scallion topped with tuna & tempura flakes
- Homemade Sweet Soy & Spicy Misonaise

Black Dragon Roll.....\$16.50

- Eel, tamago, *light* cream cheese, cucumber, and scallion topped with eel, avocado & tempura flakes
- Wasabi Aioli & Homemade Sweet Soy

Green Dragon Roll.....\$15.55

- Tempura shrimp, avocado & cucumber topped with avocado and Homemade Sweet Soy

Macadamia Snapper Roll.....\$14.55

- House special! Macadamia fried snapper, fresh mango & pineapple topped with our legendary Mango sauce

Crouching Tiger Roll.....\$14.55

- Salmon skin, eel, avocado, asparagus, scallion & masago striped with Homemade Sweet Soy & Spicy Misonaise

****Crunchy Roll**.....\$15.55

- Salmon, eel, *light* cream cheese, & scallions crunchy fried to a golden perfection
- Homemade Sweet Soy

****□Weight Watcher**.....\$13.55

- No rice, No carbs! Tuna, Izu Madai, salmon, scallions & asparagus
- Sriracha

****Popper Roll**.....\$14.55

- Salmon, *light* cream cheese, jalapeno, & scallion crunchy fried to a golden perfection
- Plum Sauce

Organic Brown Rice and Soy Wrap also available +\$1

**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.

Minimum of 18% Service charge will be added to parties of 5 or more by discretion of server. **Pay by cash, save 5 % on foods.** Use credit card, pay fee of 3% to cards company.

Japanese Ramen

- Ramen Miso** - Miso based, pork chashu, bean sprout, sweet bamboo shoot, and soft-boiled egg. **\$17.65**
- Ramen Shoyu:** Soy sauce based, pork chashu, bean sprout, sweet bamboo shoot, and soft-boiled egg. **\$17.65**
- Coconut Ramen:** Pork bone broth, coconut milk, pork chashu, bean sprout, sweet bamboo shoot, and soft-boiled egg. **\$17.65**
- Tonkotsu Ramen:** Creamy pork bone broth, pork chashu, bean sprout, sweet bamboo shoot, and a soft-boiled egg. **\$17.65**
- Yaki Soba:** Japanese noodle stir-fried with eggs, onion, scallion, cabbage, carrot, and chicken. **\$14.95**

Japanese Dinner

(Served with organic miso soup)

Teriyaki & Rice

- Chicken-** Teriyaki sauce over grilled chicken and vegetable served with Jasmine rice. **\$17.75**
- Salmon (8 oz) -** Teriyaki sauce over grilled salmon and vegetable served with Jasmine rice. **\$19.75**
- Shrimp (10 pcs) -** Teriyaki sauce over grilled shrimp and served with vegetable and Jasmine rice. **\$19.75**
- Rib-eye Steak 10 oz.-**Teriyaki sauce over grilled Medium steak served with vegetable and Jasmine rice. **\$25.75**

Katsu (2 pcs) & Rice **\$17.75**

- Chicken-** Breaded fried chicken breast served w/sauce.
Pork- Breaded fried pork loin. Served with sauce.
Fish- Breaded fried tilapia (7-9 oz) served with sauce.

Katsu Curry & Rice **\$19.75**

- Chicken or Pork or Fish-** Traditional Japanese curry blended in a harmony of spices and herb served with carrots and potatoes.

Japanese Curry & Rice **\$19.75**

- Chicken or Pork or Beef-** Sauteed the protein, simmered the traditional Japanese curry blended in a harmony of spices and herb served with carrots and potatoes.

Roasted Duck **Whole \$49.95 Half \$27.50**

- Slow roasted duck served with pickle vegetable, hoisin sauce, And chili sauce.

- Crispy Pork Belly-**Pork belly crispy to skin serve with pickle vegetable, and hoisin sauce. **\$18.95**

- Grilled Whole Squid-** Tenderized whole squid grilled and served with vegetable fried rice, and traditional chili sauce. **\$18.95**

Burmese Dinner

(Special Dishes from Burma)

- Jasmine Coconut Chicken Noodle** **\$ 13.95**
Specialty of SE Asia coconut chicken w/ egg noodle, cilantro, eggs, & springle with lime.

- Jasmine Garlic Chicken Noodle:** Seasoned egg noodle w/garlic, chicken, scallion, and soy sauce. **\$ 12.95**

- Sizzling Shrimp (6)** Head on shrimp sauteed with traditional flavorful Burmese cuisine sauce that you would want more. Serve with Jasmine rice. **\$16.95**

- Sizzling Fish** Tilapia fish (7-9 oz) sauteed in traditional flavorful Burmese cuisine sauce that you would want more. Serve with Jasmine rice. **\$15.95**

- Sizzling Fish Crimson Snapper** (10oz). **\$19.95**

Whole Tilapia 16-18 oz. **\$18.95**

- Sweet & Sour-**Butter fly and deep-fried whole tilapia top with sweet & sour sauce, pineapple, scallion. Serve with Jasmine rice.

- Fresh Ginger & Soy Sauce-** Sauteed with fresh ginger, straw mushroom, onion, scallion and served with Jasmine rice.

- Spicy Lime Sauce-** Steamed and showered with lime, chili, garlic, cilantro, and coriander.

- Seafood with Pha Char Sauce** **\$25.75**
Fish, squid, shrimp, black mussel seasoned with Kieffer lime leaf, hot chili, sweet basil, and stie-fried with Pha Char sauce. **Serve with rice.**

Steak and French-fried

- Beef Chuck Steak 6oz.** **\$18.95**

- Beef Strip Loin 8oz.** **\$25.75**

- Rib Eye 10oz.** **\$27.95**

- Grilled to medium, and served with seasoned french-fried with spicy mayo sauce.

Salads

- Jasmine House Salad** Mixed greens, cucumbers and tomatoes served with homemade ginger dressing. **\$7.95**
- Yum Shrimp (6) Salad-** Grilled shrimp tossed in a spicy sour dressing w/scallion, celery, onion & hot chili. **\$15.95**
- Nam Sod Salad-** Ground pork with red onion, scallion, cilantro, peanut, ginger with mild lime sauce on top of large mixed green salad. **\$12.95**
- Papaya Salad** Green papaya, tomato, season fresh salad mixed, msg, sugar, fish sauce and top with lime. **\$10.95**

Choose your protein: Veg or Tofu **\$ 14.95** Chicken or Pork **\$15.95** Beef **\$16.95**

Sea Food: Shrimp (6) or Squid or Fish(tilapia) **\$17.95**

Extra shrimp \$1.00 per Shrimp

Vegetarian – Please let server know with egg or no egg with your dish.

Thai Stir-fried Noodles & Soup


Pad Thai: Sauteed rice noodle, egg, scallions, bean sprout, ground **peanuts** and choice of proteins.

 **Drunken Noodle:** Wide rice noodle stir fried with Basil, eggs, and chili paste with choice of proteins.

Pad Sea Eew: Sauteed large rice noodle, broccoli, eggs, Fresh garlic, soy sauce and choice of protein.

Pad Woon Sen: Sauteed clear glass noodles, scallion, Eggs, and bean sprout stir-fried with choice of proteins.

Fried Rice: Thai fried rice with egg, scallions and onions with choice of protein.

 **Basil Fried Rice:** Stir-fried with chili, garlic basil and eggs.

Pineapple Fried Rice: Pineapple, dried grapes, cashew nut, eggs, vegetable, w/choice of protein.

House Fried Rice Combination **\$19.95**

A house specialty! Fried rice with (pork, beef, chicken, shrimp), egg, scallions and onions.

Thai Noodle Soup: Rice noodle simmered in a light broth, bean sprout, scallion with choice of proteins

Thai Crispy Duck & Rice **\$25.95**

Panang Duck-An aromatic herby Thai classic thickened curry paste, coconut milk, slow simmered till tender and finished with Thai cinnamon basil.

Basil Duck- Boneless duck, deep-fried to a golden brown with fresh basil leaves, scallion, onion, and bell peppers.

Sweet & Sour Duck- Boneless duck, deep-fried to a golden brown with tomatoes, cucumber, onion, and bell peppers top with sweet and sour sauce.

Fresh Ginger Duck- Boneless duck, deep-fried to a golden brown sauteed with fresh ginger, mushroom, bell Peppers, onions and scallions.

With brown rice is + \$2.00

Thai Dishes


Fresh Ginger Sauce: Ginger, mushroom, onion bell pepper and scallion.


Basil Leaves Sauce: Sauteed with basil leaves bell pepper, chili and onions.


Garlic Pepper Sauce: Sauteed with fresh garlic, vegetables and ground pepper.


Sweet & Sour Sauce: Sauteed with tomato, onion and bell peppers.

Pepper Steak: Thai style pepper steak sauteed with bell peppers, mushrooms, scallion, and onion.

 **Green Curry:** Green curry with coconut milk, eggplant, bell peppers, bamboo shoots and basil leaves.

 **Red Curry:** Red curry with coconut milk, bell Peppers, bamboo shoots and basil leaves.

 **Panang Curry:** An aromatic herby Thai classic Thickened Curry, homemade curry paste, coconut milk, slow simmered till tender and finished with Thai cinnamon basil

 **Masaman Curry:** Authentic Thai curry with coconut milk, potatoes, and a sweet tamarind flavor

Soft Shell Crab (2 pcs) & Rice **\$22.95**

Basil Soft shell crab-Tempura-fried Soft-Shell crab, fresh basil sauce scallion, onion, and bell pepper.

Sweet & Sour Soft-Shell Crab- Tempura-fried Soft-Shell crab, tomatoes, cucumbers, bell pepper, and onion.

Garlic Soft shell crab-Thai-style garlic sauce with an assortment of freshly steamed vegetables.

Yellow Curry Soft shell crab-Tempura-fried crispy Soft shell crab served in a yellow curry.

With brown rice is + \$2.00