





## Appetizers

|   |         |
|---|---------|
| <b>Jasmine Pop Pop</b> (6)-Sweet corn and glutenous flour deep fried to golden brown. Served w/spicy mayo         | \$ 4.95 |
| <b>Gluten-free Edamame</b> -Steamed soy beans with choice of Sea Salt, Garlic or Lemon Pepper Spice               | \$ 5.95 |
| <b>Fish Fingers</b> -Breaded fried fish serve w/our legendary mango sauce 7-8pcs.                                 | \$ 9.95 |
| <b>Shrimp in a blanket</b> (4pcs) Golden wrapped gulf shrimp served with sweet & sour sauce.                      | \$ 9.95 |
| <b>Satay</b> -chicken <b>4</b> or beef <b>3</b> marinated & served with duo of sauces                             | \$11.35 |
| <b>Jasmine Wings</b> (4pcs)-Deep-fried crunchy chicken wings prepared with black sesame seeds & chili sauce.      | \$10.35 |
| <b>French Fried</b> - Seasoned and served with spicy mayo.  | \$ 5.95 |
| <b>Fried Tofu</b> - Deep fried bean curd, served with homemade <b>S &amp; S</b> sauce.                            | \$ 6.95 |
| <b>Thai Spring Roll</b> (4pcs) Crispy vegetable roll fried to a golden deliciousness.                             | \$ 7.25 |
| <b>Crab Rangoon</b> -Imitation crab & cream cheese. (6)   | \$ 8.25 |
| <b>Thai Fried Chicken</b> - Deep-fried chicken bites served with our famous Thai garlic chili sauce.              | \$ 8.95 |
| <b>Blacken Sesames Seed Pork</b> - pork, black sesames seed, dried chili with tamarind sauce.                     | \$ 8.95 |
| <b>Gyoza-Pork</b> -(6 Pcs) Choice of steam or lightly fried served w/soy vinaigrette.                             | \$ 9.35 |
| <b>Tempura Fried Shrimp</b> -(4pcs)- Served with ponzu sauce.   | \$ 9.35 |
| <b>Vegetable Tempura Combo</b> -A combination of tempura fried vegetables.  | \$10.35 |
| <b>Crispy Calamari</b> - Deep fried calamari dusted with Japanese spice and served with wasabi aioli              | \$11.50 |
| <b>Plain Sticky Rice &amp; Fried Chicken</b> - Steamed sticky rice with marinated Asian style deep-fried chicken. | \$ 9.95 |

## Thai & Japanese Soups

|  |         |
|--|---------|
| <b>Organic Miso Soup</b> -Delicate broth with miso, tofu, scallions and seaweed  | \$ 4.50 |
| <b>Chicken Vegetable Soup</b> -Chicken & Mixed vegetables in a clear broth.  | \$ 6.50 |
| <b>Tofu Soup</b> -Tofu Sprinkled with scallion and a touch of well-cooked garlic oil   | \$ 6.50 |
| <b>Wonton Soup</b> -Chicken wrapped wontons and a touch of well-cooked garlic oil  | \$ 6.50 |
| <b>Glass Noodle Soup</b> -Warm, comforting soup with ground chicken, Japanese tofu and vegetables  | \$ 9.50 |
|  <b>Tom Yum Soup</b> -Shrimp soup with lime juice, fresh mushrooms, lemongrass and Thai herbs  | \$ 9.50 |
|  <b>Tom Ka Gai</b> - Chicken in coconut milk soup, cooked with lime juice and fresh mushrooms. | \$ 9.50 |

**Sticky rice & Fried-chicken**



Minimum of **18%** service charge will be added to parties of 5 or more.  
To avoid credit card convenience fee of **3.5%** can be **offset** by paying **cash**. March 1, 2025



# Sushi



**A La Carte:** Crab stick, Steamed shrimp, Saba(pickle mackerel) **or** Tamago \$ 3  
 \*Tuna, \*Salmon, Escolar(deep sea fish oily but tasty white fish), **or** Izu Madai \$ 4  
 Blue crab, Octopus, BBQ Eel, \*Scallop, \*Masago, \*Hamachi, \*Wahoo, **or**\* Scallop \$ 4

## Starters

- Seaweed Salad:** Seasoned wakame with sesame seed \$ 7  
**Kanisu:** Crab stick, avocado, masago, wrapped in fresh cucumber sprinkle with sweet vinaigrette and sesame seed. \$11  
 Request with \*Tuna \$13 Request with \*Salmon \$14
- \*Sushi/Sashimi Sampler:** Chef's selection of an assortment of Five fishes over rice **or** just fish: \$13
- \*Tuna Tartare (Salmon +\$2):** Diced spicy tuna blended with avocado, scallion, tempura crunchies sesame seeds, masago, and Light mango habanero. \$12
- \*Tuna Tiradito:** Tuna served with citrus Aji Amarillo, scallions and homemade sweet soy \$14
- \*Tuna Tataki:** Seared tuna served with scallions, sesame seeds, and cold Jasmine ponzu sauce. \$14
- \*Usuzukuri:** Thinly sliced rainbow of fresh fish flooded with our mouth-watering citrus, cilantro \$15

## Maki or Hand Roll

- \*Tuna, \* Salmon, \*Escolar (deep sea oily white fish), \*Madai (Hawaiian tilapia), Octopus, **or** BBQ Eel: \$8  
 Avocado, Carrot, Cucumber, Kani (crab stick), **or** Tofu: \$8

## Basic Rolls

- California Roll:** Imitation crab, cucumber, avocado and sesame seeds. \$ 9
- Vegetable Roll:** Carrot, cucumber, avocado, and sesame seeds. \$9
- \*Tuna or \*Salmon Roll:** with avocado, cucumber and sesame seeds. Can be spicy, too. \$11
- \*JB Roll:** \*Salmon, cream cheese and scallions. \$11
- Octopus or BBQ Eel or Salmon Skin Roll-** each roll come with cucumber, avocado, sesame seeds, scallion and or spicy mayo & sweet soy. \$11
- \*JB Tempura Roll-**Salmon, cream cheese, scallions, and tempura deep fried to golden brown. \$13
- Shrimp Tempura Roll-**Tempura shrimp, cucumber and avocado with sweet soy. \$13
- \*Rainbow Roll-**California roll topped with assorted fish. \$14
- Chicken Tempura Roll-**Tempura chicken, cucumber, and avocado with sweet soy sauce. \$15
- Chicken Teriyaki Roll-**Grilled chicken with teriyaki sauce, avocado and carrot. \$15

**\*Consumer Advisory:** Consuming raw or under cooked 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.



X =Gluten Free

# SUSHI ROLLS

\*\* = Raw

|                                       |  |         |
|---------------------------------------|--|---------|
| x ** <b>Weight watcher:</b>           | No rice, No Carbs! Tuna, Izu Madai, salmon, scallion, asparagus & Sriracha.  | \$14.55 |
| x ** <b>The Miami Heat Roll:</b>      | Tuna, escolar, salmon, asparagus, light cream cheese, scallion, masago, sesame seeds and spicy mayo.                                   | \$15.55 |
| x ** <b>Alaskan Sunrise:</b>          | Spicy crab, cucumber, & light cream cheese topped with salmon.   | \$15.55 |
| x ** <b>FIU Roll:</b>                 | Spicy tuna & white fish duet, cucumber, jalapeno topped with tuna, escolar & cilantro  | \$15.55 |
| x ** <b>Dual Salmon Roll:</b>         | Salmon, avocado, & cucumber center, topped w/ salmon   | \$16.95 |
| x ** <b>Dual Tuna Roll:</b>           | Tuna, avocado, & cucumber center, topped w/ tuna   | \$16.95 |
| ** <b>Cherry Blossom Roll:</b>        | Seaweed salad, avocado, cucumber, and jalapeno topped with tuna escolar, cilantro and kimchee sauce                                    | \$15.55 |
| ** <b>Popper Roll:</b>                | Salmon, light cream cheese, jalapeno, & scallion fried to a crunchy, golden perfection   | \$15.55 |
| ** <b>Crunchy Roll:</b>               | Salmon, Eel, Light cream cheese, & scallion fried to a crunchy, golden perfection  | \$16.55 |
| ** <b>One Night In Bangkok:</b>       | Salmon, cucumber, avocado, masago, and scallion topped with spicy sea scallop & Thai coconut curry sauce                               | \$16.55 |
| ** <b>Firecracker:</b>                | A mouthful of flavor! Spicy tuna, tamago, pineapple, avocado, tempura flake w/ light mango habanero & homemade, sweet soy sauce        | \$16.55 |
| ** <b>The 305 Roll:</b>               | Spicy tuna, hamachi, kani, tempura flakes, & avocado, topped w/ salmon   | \$17.50 |
| ** <b>Red Dragon Roll:</b>            | Tempura shrimp, cucumber, avocado, and scallion topped w/ tuna & tempura flakes and homemade sweet soy & spicy mayo                    | \$17.50 |
| ** <b>The Best Tempura Roll Ever:</b> | Deep-fried tempura roll of tuna, blue crab, avocado & scallion topped with our famous Jasmine mustard sauce.                           | \$17.55 |
| <b>Crouching Tiger:</b>               | Salmon skin, eel, avocado, asparagus, scallion, masago, topped w/ dual sauces  | \$15.55 |
| <b>Macadamia Snapper Roll:</b>        | Macadamia fried snapper; mango & pineapple topped w/ Mango sauce   | \$15.55 |
| <b>Green Dragon:</b>                  | Tempura shrimp, avocado & cucumber topped w/ avocado and sweet soy sauce   | \$16.55 |
| <b>Tarantula Roll:</b>                | Tempura soft-shell crab, avocado, mango, masago, asparagus, & scallion   | \$16.55 |
| <b>Black Dragon Roll:</b>             | Eel, tamago, light cream cheese, cucumber, & scallion topped w/ eel, avocado, and tempura flakes; w/ Wasabi Aioli & Homemade Sweet Soy | \$17.50 |
| <b>Jasmine Roll:</b>                  | Tempura shrimp, kani, masago, cilantro, avocado, & mango, topped w/ spicy mayo   | \$17.50 |
| <b>Heaven on a Plate:</b>             | Explosion of baked crab, shrimp, conch, scallop over a California roll, topped w/ trio of sauces                                       | \$19.50 |
| <b>Volcano Meltdown:</b>              | Tempura shrimp, spicy crab, light cream cheese, avocado, & scallions immersed in a lava of crab, scallop, & baked seafood              | \$21.75 |

## Entrees

(Served with organic miso soup)

|                                   |  |          |
|-----------------------------------|--|----------|
| ** <b>Jasmine Dinner Special-</b> | Chef's selection of 4 sashimi, 4 sushi and one surprise sushi roll.                | \$ 29.95 |
| <b>FIU Panther Platter-</b>       | Shrimp Tempura Roll with eel, ebi, crab stick, and tamago sushi.                   | \$ 26.95 |
| ** <b>Sushi Dinner-</b>           | Chef's selections of an assortment of fresh fish over sushi rice (10 pcs).         | \$ 25.95 |
| ** <b>Sashimi Dinner-</b>         | Chef's selection of an assortment of fresh fishes (10 pcs).                        | \$ 25.95 |
| ** <b>Chirashi-</b>               | A work of art! 10 pieces assortment of a variety of fish over a bed of sushi rice. | \$ 29.95 |
| ** <b>Sushi Lover-</b>            | O.M.G!!! Tuna Tartare, Salmon Maki, 2 Salmon & 5 Tuna Nigiri.                      | \$ 32.95 |

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### Japanese Ramen

\$18

**Coconut Ramen** (Pork bone broth & coconut milk); **Tonkotsu Ramen** (Creamy pork bone broth); **Miso Ramen** (Miso based). All ramens are prepared with pork chashu, bean sprout, sweet bamboo shoot, and soft-boiled egg.

**Yaki Soba:** Japanese noodle stir-fried with eggs, onion, scallion, cabbage, and Carrot. Choose Protein Below.  
Vegetable or Tofu \$14.00, Chicken \$14.95, Pork \$15.95, Beef \$16.95, Shrimp/Squid \$17.95

**Hot & Spicy Korean Ramyun Noodle-** Beef base broth, black pepper, chili (HOT), garlic with pork chashu, bean sprout, sweet bamboo shoot, and soft-boiled egg.

### Burmese Cuisine

**Garlic Chicken Noodle**-Seasoned egg noodle with garlic, chicken, scallions, soy sauce. **\$12.95**

**Coconut Chicken Noodle**-Coconut chicken, egg noodle, chili, cilantro, eggs and sprinkle with lime. **\$13.95**

**Pork Char Siu**-Seasoned oven roasted pork char siu served with vegetable fried-rice. **\$13.95**

**Kaugh Swe**- stir fried egg noodle with scallion and pork Char Siu. **\$12.95**

**Kyasan Kaugh Swe**-Rice Vermicelli Noodle stir fried with Broccoli, Carrot, Onion, Scallion & chicken. **\$12.95**

**Sizzling Shrimp**-(6)-Head on shrimp sauteed with traditional flavorful Burmese sauce, served with rice. **\$18.95**

**Sizzling Fish** – (7-9 oz tilapia) **\$ 17.95** **Sizzling Fish** – (Mahi Mahi 10 oz) **\$ 19.95**

### Japanese Dinner

#### 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**

**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.

**Grilled Whole Squid-** Tenderized whole squid grilled and served with vegetable fried rice, and traditional chili sauce. **\$18.95**  
**With brown rice is + \$2.00**

Minimum of 18% Service charge will be added to parties of 5 or more by discretion of server. To avoid credit card convenience fee of 3.5% can be offset by paying cash.

### 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, coriander w/J rice.

**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.

**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 & onion.

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

**Fresh Ginger Soft shell crab-** Sauteed with fresh ginger, straw mushroom, onion, scallion and shower the sauce over tempera fried soft shell crab.

**With brown rice is + \$2.00**

March 1, 2025

## Salads

**Jasmine House Salad** Mixed greens, cucumbers and tomatoes served with homemade ginger dressing **\$8**

**Yum Shrimp Salad** 6 Grilled shrimp tossed in a spicy sour dressing w/scallion, celery, onion & chili. **\$16**

**Nam Sod Salad**- Ground pork with red onion, scallion, cilantro, peanut, ginger with mild lime sauce **\$13**  
on top of large mixed green salad.

**Papaya Salad** Green papaya, tomato, season fresh salad mixed, msg, sugar, fish sauce and top with lime. **\$11**

**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 pepper, 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.


**Mongolian:** Sauteed with onion, scallions & mixed With spicy sauce.


**Cashew Nuts:** Sauteed with cashew nuts, onions, carrots, scallions, and green bell pepper.

**Mixed Vegetables:** Fresh vegetables sauteed in delicious light gravy. Choose your proteins.

 **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 and **peanut** sauce.

**Vegetable available are:** (Broccoli, Carrot, Baby Born, Cabbage), bell pepper, mushroom, bamboo shoot slide, Scallion, and onion.