FIRST IMPRESSION

Shrimp Spring rolls

Vietnamese crispy shrimp rolls, sweet Thai dip, Vietnamese traditional sauce

Veggie Spring rolls

mung beans, carrots, cabbage, sweet Thai dip, Vietnamese traditional sauce \$5

Southwestern crispy rolls

black beans, corn, jalapenos, mixed cheese, spicy mayo

\$5

Rice paper wraps (shrimp or chicken)

served with roasted peanut garlic dip **\$5**

Chicken satays

pickled cucumber, grilled pineapple, caramelized peanut sauce

\$9

Shrimp & vegetable tempura

ginger infused soy dip

\$9

Calamari

panko crusted, wasabi mayonnaise, garlic-ginger lime nam pla

\$9

Oysters

tobasco soy, wasabi, salt & pepper, lemon wedge **Dozen \$24** ½ Dozen **\$14**

Sweet potato fries

served with chipotle mayo and sour cream chive dip •

\$6

Yaki tori

grilled chicken skewers, teriyaki sauce

Thai chicken tenders

toasted almonds, mango Thai salad, tangy Thai sauce

\$8

Chicken wings

1 lb. wings, chopstick carrot, celery stick, creamy ranch dip, spicy soy tabasco 🗊

\$9

Seared ahi tuna

five spice, masago caviar, seaweed salad, spicy aioli 🏟

\$10

Sushi pizza

crispy sushi rice, tuna, salmon, butter fish, crab stick, tobiko, masago, scallion, spicy aioli **\$11**

Wasabi tuna & salmon tartare

avacodo, fresh salsa, crostini, tobiko caviar **§**

COMFORT

SIDE SOUP

Hot & sour

fresh tofu, mushrooms, bamboo shoots, thicken spicy broth ★

S \$6 L \$10

Wonton

shrimp-pork dumplings, nappa, seasoned chicken stock

S \$6 L \$10

Tom yum goong

shrimps, pineapple, brunoise, Thai herbs, coconut milk, tomato-shrimp infused soup 動★

S \$6 L \$10

SALADS

chicken breast + \$3, AAA beef + \$3 tiger shrimp + \$4, salmon + \$6

Caesar

romaine hearts, creamy tofu Caesar dressing, peppered bacon, lemongrass crostini, parmesan @

\$9

Fusion

crisp head lettuce, melon, pecans, goat cheese, pickled ginger dressing, parmesan crisp

\$10

Pacific Rim

seasonal greens, orange, sprouts, water chestnuts, almonds, oriental vinaigrette

\$11

Tony Greco

crisp parmesan, mesclun greens, mango salsa, caramelized walnuts, sesame ginger dressing **(**

\$12

FROM THE WOK

Please specify degrees of spice 0-10, regular is 3 degrees

Your choice of one to two of the following: chicken, beef, bbq pork, shrimp, seafood (vegetarian available)

Pad Thai

Thailand's most well known noodle dish, combines bean sprouts, garlic, chilies, carrots, tofu, tamarind, onion, egg and rice noodles stir fried over jet flame in our home made Pad Thai sauce and then topped with roasted crushed peanuts.

\$15

Chow mein

An authentic Chinese style dish with garlic-onion sauce stir fried and tipped on crispy egg noodles.

\$15

Fried rice

Scented Jasmine rice tossed in a flaming wok with diced vegetables, fresh garlic, egg and spices. •

\$15

Black bean

Full-flavored mixture mad with mashed fermented black beans and flavored with garlic, stir fried with vegetables and bean sprouts.

\$15*

Soy

Garlic roasted over high flame wok tossed with vegetables, bean sprouts and noodles.

\$15*

Tom yum

Tom yum is a sweet and sour flavour consisting of a mixture of Thai herbs and seasonings, stir fired with onion, bamboo, mushrooms, pineapple, tomato, baby corn, celery, and chili and finished with coconut milk. \$15*

Thai curry

A perfect blend of spices with sweet basil, Thai coriander and coconut milk. **9 \$15***

Lemon grass

One of the most important flavorings in Vietnamese and Thai cooking, with this herb we combine fresh garlic, rice wine, Thai chili, fresh cilantro, lime juice and seasonings to give you a fragrant and savory taste to remember. \$15*

Spicy marinara

This is a wonderful fresh combination of flavors, classic tomato sauce sautéed in aromatic veggies, onion, garlic, basil, oregano and chili, flambéed with sake \$15*

Ginger

This peppery and slightly sweet root gives a wonderful aroma, combined with onion and garlic with a dash of sweet soy to create a tasty dish. •

\$15*

Teriyaki

A homemade prepared sweet Japanese sauce broiled and reduced consists of sake, mirin, honey, ginger and soy sauce, will certainly open your taste pallets.

\$15*

YC.

One of the most luxurious sauces in Chinese culture named after XO Cognac home made from fresh and dried chilies, shallots, garlic and top quality dried scallops marinated in Sauvignon Blanc which delivers intensity and complex flavors.

\$15*

Thai Nam Pla

\$15*

*Choice of steamed rice, vermicelli noodle, rice noodle, egg noodle, u-don noodle

FLAIR

Served with a starter salad, seasonal vegetables and your choice of sweet potato fries, garlic mashed potatoes or jasmine steamed rice

Sesame salmon

8 oz, seaweed salad, orange ginger sauce **9 \$26**

Chicken marinara

8 oz chicken breast, veggie salsa, parmesan marinara sauce 🐠

\$27

AAA NY steak

10 oz, tempura onions, plum wine sauce **\$28**

Wok seared tuna steak

6 oz yellow fin, pistachio crusted, pineapple salsa, kaffir-soy redux **\$34**

FROM THE GRILL

Vermicelli dish

Vermicelli is very popular in Vietnamese culture with warm noodles, mint lettuce, bean sprouts and julienne vegetables served with traditional Vietnamese sauce.

Your choice of 1 to 3 of the following bbq chicken, lemongrass beef, lemongrass pork, tiger shrimp, spring roll, shrimp honey cane, Thai sausage. \$14

Rice dish

Korean Style barbeque sauce made with a delicate blend of rice wine, soy sauce and Asian pear, with a dollop of honey for sweetness, and a sprinkle of toasted sesame seeds for crunch which makes a perfect serving with beef or chicken.

Choice of

6 oz AAA beef steak or chicken leg, with shrimp crab quiche, garden green salad, traditional Vietnamese sauce.

\$15

Roll your own rice wraps

With six paper thin rice wraps, fresh assorted mints, lettuce, cucumber, beansprouts, apple slices, julienne pickled vegetables, sauteed scallions, roasted crushed peanuts and thin vermicelli noodles, dip with traditional Vietnamese sauce or peanut sauce.

Your choice of 1 to 4 of the following bbq chicken, lemongrass beef, lemongrass pork, tiger shrimp, spring roll, shrimp honey cane, Thai sausage.

\$17 single **\$29** double

BENTO

served with salad, rice, California roll, spring roll

Char-grilled chicken breast

5 oz, teriyaki sauce

\$14

Coco nam-pla shrimp

6 tiger shrimps, minced cilantro **\$14**

Grilled teriyaki salmon

4 oz, sesame crusted, sautéed scallions **\$14**

AAA Korean steak

5 oz, Korean bbq sauce **\$14**

FROM THE HOT POT

Beef rice noodle soup

Our famous steamy noodle soups are light, robustly tasty. clean and healthy meal you can enjoy anytime of day. served with fresh basil, bean sprouts, lime, and Tai chili peppers.

Your choice of 1 to 3 of the following

rare thinly sliced beef, beef well done, braised beef flank, braised beef brisket, tender beef tendon, beef tripe, meatballs, chicken breast \$9

Pho special

rare thinly sliced beef, beef well done, braised beef flank, braised beef brisket, tender beef tendon, beef tripe, meatballs.

\$0

HU TIEU [®]

Chicken noodle soup

Served with fresh bean sprouts, basil, tomato, lime, and Thai chili peppers.

Choice of noodles

rice noodle, vermicelli noodle, egg noodle, u-don noodle

Choice of sauce

sate, spicy Thai, seafood

and choice of 1 or 2 of the following

rare beef, chicken breast, bbq pork, Thai sausage, shrimp, seafood, won-ton, vegetarian

\$10

FUNKY WRAPS

sautéed pepper & onion, mixed mints lettuce, garlic mayo, tomato, cucumber, Thai lime nam-pla

Crispy chicken tender \$14

AAA teriyaki beef \$14

Choice of tortilla

herb garlic, sun dried tomato

Choice of side

garden greens salad, sweet potato fries

SUSHI

MAKI ROLLS (8)

Cucumber

\$5

\$5

Salmon 9

Tuna 🐠

California 9

Spicy

Choice of tuna, salmon, shrimp, scallop

\$7

Negihama

yellow tail, scallions

\$7

SPECIALTY ROLLS

Unakyu

bbq eel, cucumber, fusion demi

\$7

Fhiten

shrimp tempura, masago, avocado, ponzu

Purple

spicy tuna, pineapple, dried shiso

\$8

Tori

tempura chicken, cucumber, avocado, teriyaki sauce, spicy mayo

Canadian eh!

avocado, pear, blue cheese, cream cheese, smoked salmon @

\$11

Fusion

shrimp tempura, bbq eel, avocado, masago, yuzu sauce, fusion demi

\$11

Spider

crispy soft shell crab, tobiko, cucumber, soy reduction, fusion demi

\$12

Rainbow dragon

bbq eel, scallions, avocado, tuna, salmon, butterfish, caviar, fusion demi

\$14

Nigiri (2), Sashimi (3)

salmon crab stick \$5 \$5

surf clam @ shrimp •

\$5 \$5

yellow tail @ scallop @ \$5 \$6

bbq eel tuna 🐠 \$5 \$6

butter fish @

\$5

Sashimi Party

crab stick (3), shrimp (3), bbq eel (3), salmon (3), butter fish (3), surf clam (3), tuna (3)

\$25

PLATTER

Twelve

assorted nigiri (4), salmon sashimi (1), tuna sashimi (1), butterfish sashimi (1) chef's maki roll @

\$18

Duo

tuna nigiri (2), salmon nigiri (2), shrimp nigiri (2), butterfish nigiri (2), salmon sashimi (2), tuna sashimi (2), butterfish sashimi (2) California roll 🐠

\$28

Trio

tuna nigiri (3), salmon nigiri (3), shrimp nigiri (3), butterfish nigiri (3), salmon sashimi (3), tuna sashimi (3), butterfish sashimi (3) ebiten roll

\$44

Quattro

tuna nigiri (4), salmon nigiri (4), shrimp nigiri (4), butterfish nigiri (4), salmon sashimi (4), tuna sashimi (4), butterfish sashimi (4) Tori roll

- Please alert us if you have food allergies
- All Prices subject to change without notice