

## Cold Appetizers

### Sea Mosaic

Salmon & Yellowfin Tuna tartar, seaweed caviar, seasonal fruit & herbs  
-62-

### Toro Sake

Delicately burnt salmon toro (the fattest part of the fish), bean noodles, Yamassa soy sauce, yuzu, hot chili peppers & basil  
-64-

### Som Tam

Papaya, spicy chili, cherry tomatoes, green beans & peanuts in nam pla, lime & palm sugar  
-52-

### Som Tam Pak

Papaya, spicy chili, carrot, lettuce, kohlrabi, cucumber, basil, coriander, mint & peanuts in nam pla, lime & palm sugar  
-52-

### Wakame Seaweed

Bean noodle salad, red onion & cucumber (recommended to add fish tartare 15 NIS)  
-42-

### Pickled Sirloin

Root vegetable salad, rice vinegar and mirin  
-58-

### Chicken Tea

Minced chicken steamed in green tea, coriander, spearmint, spicy chili, peanuts, sesame oil, lime & yuzo  
-52-

### Fuan Kaw

Romaine lettuce, basil, coriander, small radish, red onion and peanuts  
-48-

## Hot Appetizers

### Spring Chicken \ Vegetable Eggroll

Cabbage, carrot & plum chili souce  
-42-

### Yaki Tori

Marinated spring chicken skewers, peanut butter, roasted coconut, peanuts & green onion  
-56-

**Gyu \ Tori Gyoza**

Short rib \ Spring chicken dumplings with ponzu sauce

-52-

**Chikorah**

Fried fish patty, herbs, peanuts, green curry, nam pla & Thai salsas

-48-

**Noo Yang Roo Pad**

Grilled beef cutlet, spearmint, basil, celery, lime, palm sugar & spicy chili

-58-

**Banh Xiao**

Vietnamese pancakes, dried duck, cucumber, coriander,  
spearmint & ginger salad in sweet soy, lime & sesame oil

-58-

**Chicken Popcorn**

Chicken pieces warped in panko & tempura deep fried with plum chili sauce

-60-

**Bao Bao**

(Price includes two Bao. Single Bao may be ordered upon request.)

**Bao Peking**

Steamed bun with Peking duck, chipotle aioli,  
coriander and spicy chili

-56-

**Bao Asado**

Steamed bun with short rib in Japanese marinade, chipotle aioli,  
coriander and spicy chili

-56-

**Bao Chikora**

Steamed bun with fried fish cutlet in green curry, chipotle aioli,  
coriander, spicy chili and Thai salsa

-56-

**Bao Burger**

Steamed bun with beef patty and goose fat, chipotle aioli,  
coriander and spicy chili

-56-

**Woks and Strong Flames**

**Pad Fak**

Broccoli, Thai beans (in the season), mangold, Fak Chuey Kale in shitaki mushroom  
sauce served along sticky rice

-74-

**Pad Thai**

Rice noodles with Thai dates, mushroom sauce, lime , coconut palm sugar with Chinese  
sprouts, onion and peanuts

Tofu / Chicken/ Beef

- 72-

**Spicy Sirloin**

Grilled beef cutlet with egg noodles in shitaki mushroom sauce, with broccoli,  
champignon mushrooms green beans, ,mixed aromatic herbs in lime

-84-

**Green Thai**

Egg noodles in green curry, coconut milk, green beans, broccoli and mangold

Tofu / Chicken/ Beef

-74-

**Pad Gra Prow**

Ground beef in chipotle pepper, fried egg, Fried rice with vegetables and five Chinese spices

-78-

**Pad Gra Prow Pla**

Chopped Sea Bass fish, nam pla, light soy sauce, garlic, basil, hot chili peppers & fried egg on top of steam rice

-128-

**Sea and river fish, fried, grilled,  
baked and steamed**

**Pla Nai Kartah**

Roasted Sea-Bass fillet, broccoli, Thai beans, spicy chili, cherry tomatoes and aromatic herbs

-130-

**Miso Salmon**

Salmon fillet baked, marinated in soy broadbean, Mirin and Saka served along broccoli and green beans

-130-

**Som Tam Pla Tang To**

Slices of fried Sea-Bass, papaya salad with herbs and cashews, fried fish bone & head

-96-

**Slow Cooked & Roasted Beef,  
Deep Fried Goose**

**Goose Schnitzel In Red Curry**

Poached egg, spearmint & root vegetable

-125-

**Taki Kumi**

Sliced entrecote on hot iron casting with Asian sauces, Thai beans (in season), white onion and Champignon mushrooms

-140-

**Japanese barbecue asado**

A 24-hour short-rib cooked on its own stock with Japanese barbecue served with broccoli, Thai beans (in season) & steamed jasmine rice

-128-