



(618) 638-3206

http://www.iwantfoodies.com

# Jasmine Thai and Sushi

## STARTERS

- EDAMAME \$5.00  
*Steamed whole soybean, sprinkled with salt*
- SPRING ROLLS \$6.00  
*Crispy rolls stuffed with cabbage, carrots, and onions*
- SEAWEED SALAD \$6.00  
*Traditional Japanese seashore style seaweed salad*
- CRAB RANGOON \$7.00  
*Cream cheese, carrots, and crab inside crisp wontons, served with sweet and sour sauce*
- STEAMED DUMPLINGS \$7.00  
*Dumpling wrappers filled with pork, onion, shrimp, and water chestnuts, served with our dumpling sauce*
- GYOZA \$7.00  
*Pan-fried dumplings served with soy-ginger sesame sauce*
- CHICKEN KARAAGE \$8.50  
*A light and crispy Japanese fried chicken, served with mayo-based dipping sauce and lemon*
- THAI CHICKEN SALAD (LARGE) \$9.00  
*Ground chicken, fragrant lemongrass, roasted rice powder, red onions, mint leaves, roasted Thai chilies, cilantro, and scallions, flavored with lime-based dressing and served with fresh, crisp lettuce leaves*
- LETTUCE WRAPS \$9.00  
*A combination of ground chicken, shiitake and diced water chestnuts, wrapped with fresh crisp lettuce leaves*
- FRIED CALAMARI \$9.00  
*Lightly breaded calamari cooked to perfection and served with our sweet and sour sauce*
- CALAMARI SALT & PEPPER \$10.00  
*lightly breaded calamari cooked to perfection and tossed with Thai pepper, garlic, onion, salt, and bell peppers*
- TUNA TATAKI (Raw fish included in dish) \$11.00  
*Thinly sliced and seared tuna on a bed of mixed greens, spinach, avocados, radish and sesame seeds, served with ponzu sauce*
- SUSHI APPETIZER (Raw fish included in dish) \$12.00  
*Chef selection of five pieces of assorted fish on rice balls*
- SAMPLER PLATTER \$13.00  
*Three spring rolls, three fried dumplings, three crab rangoons, and three fried gyozas, served with our house sauces*
- SASHIMI APPETIZER \$15.00  
*A delectable assortment of fresh fish (NO SUBSTITUTIONS PLEASE)*

## SOUPS

- MISO SOUP \$3.00

## NOODLES

- PAD THAI  
*Stir fried thin rice noodles with eggs, tofu, red onions, peanuts, radish, garlic, bean sprouts, scallions, and Pad Thai sauce served with lime*
- SOY SAUCE NOODLES  
*Stir fried wide rice noodles with carrots, eggs, broccoli, and black soy sauce*
- DRUNKEN NOODLES  
*Fresh rice noodles stir fried with eggs, garlic, Thai pepper, basil leaves, mushrooms, carrots, bell peppers, and onions*
- LO MEIN NOODLES  
*Egg noodles stir fried with shiitake mushrooms, eggs, broccoli, garlic, carrots and onions*

## LUNCH FROM THE THAI KITCHEN

**Served from 11am to 4pm  
Monday-Friday. Add 1.00 for substitution of fried rice or brown rice.  
Served with your choice of a side salad or a cup of soup of the day.**

- RED CURRY  
*Red curry mixed with a mild to medium blend of coconut milk, bell pepper, carrots, lime leaves, bamboo shoots, and fresh basil leaves served with a bowl of Jasmine rice*
- GREEN CURRY  
*Green curry blended with a creamy coconut milk, carrots, lime leaves, bell peppers, zucchini, and fresh basil leaves, served with a bowl of Jasmine rice*
- PAD THAI  
*Stir-fried thin rice noodles with eggs, tofu, red onions, peanuts, radish garlic, bean sprouts, scallions and Pad Thai sauce served with lime*
- SOY SAUCE NOODLES  
*Stir-fried wide rice noodles with carrots, eggs, broccoli and black soy sauce*
- THAI FRIED RICE  
*Rice, eggs, peas, tomatoes, onions and carrots topped with scallions and cilantro*
- CASHEW NUTS STIR FRY  
*Cashew nuts stir fried with carrots, roasted chili, water chestnuts, onions, bell peppers, and garlic served with a bowl of Jasmine rice*
- SWEET AND SOUR STIR FRY  
*A sweet and sour blend of pineapple, onions, garlic, tomatoes, and bell peppers served with a bowl of Jasmine rice*
- DRUNKEN NOODLES  
*Fresh rice noodles stir fried with eggs, garlic, Thai pepper, basil leaves, mushrooms, carrots, bell peppers, and onions*

## SASHIMI

- Three pieces of sliced raw fish (Raw fish included in dish)**
- SABA (MACKEREL) \$6.00
  - SAKE (SALMON) \$7.00
  - SAKE ABURI (SEARED SALMON) \$7.00
  - ESCOLAR (SUPER WHITE TUNA) \$7.00
  - TAKO (OCTOPUS) \$9.00
  - HAMACHI (YELLOW TAIL) \$9.00
  - MAGURO (TUNA) \$9.00

## SIGNATURE ROLLS

**Ginger and wasabi come on request.**

- .99 sub soy paper**
- PHILADELPHIA ROLL \$12.00  
*Smoked salmon, cream cheese, crab, avocados, sesame seeds, topped with eel sauce and black tobiko*
- GREEN DRAGON ROLL \$13.00  
*Shrimp tempura, sesame seeds, cream cheese, asparagus, and masago, topped with a layer of avocados, eel sauce and sesame seeds*
- MURRAY ROLL \$13.00  
*Baked salmon, cream cheese, and sesame seeds topped with avocados and eel sauce*
- THAI SPICY SHRIMP ROLL \$15.00  
*(Raw fish included in dish)  
Tuna, mango, and asparagus, topped with boiled shrimp, avocado, and Thai basil spicy sauce*
- SUNSET ROLL \$14.00  
*Shrimp tempura, cream cheese, and asparagus, topped with crab, eel sauce and sunset sauce*
- CRAB DRAGON ROLL \$14.00  
*Shrimp tempura, cucumbers, and sesame seeds, topped with crab tempura, eel sauce, garlic mayo and lemon zest*
- RAINBOW ROLL (Raw fish included in dish) \$14.00  
*California roll topped with tuna, salmon and white fish*
- HAWAII ROLL (Raw fish included in dish) \$15.00  
*Shrimp tempura, cream cheese, and spicy crab, topped with mango, tuna, red tobiko, eel sauce, and sriracha*
- TNT ROLL (Raw fish included in dish) \$15.00  
*Spicy tuna and cucumber, layered on top with a blend of shrimp tempura, crunchy, masago, avocado, sriracha, and spicy mayo and scallions*
- HAMACHI CHEESE ROLL \$15.00  
*(Raw fish included in dish)  
Crabs, avocado, and cream*

Healthy soybean paste consomme with a soft tofu, seaweed, and scallions

- TOM KHA CHICKEN** \$4.00  
Coconut milk and galangal soup with chicken, roasted chili, cilantro, mushrooms, lemongrass, lime leaves, and red onions
- CHICKEN DUMPLING SOUP** \$4.00  
Chicken broth with chicken and shrimp dumpling, bok choy, sprinkled with scallions, cilantro and fried garlic
- TOM YUM SOUP (SHRIMP)** \$6.00
- TOM YUM SOUP (CHICKEN)** \$4.00  
Lemongrass and galangal soup with tomatoes, lime leaves, cilantro, red onions, mushrooms, and roasted chili

## SALADS

Available dressings for salads...Ginger, Ranch, and Honey Mustard

- TOSSED GREEN SALAD** \$7.00  
Mixed greens, tomato, egg, radish, arugula, carrots and spinach, sprinkled with roasted almond nuts
- SPICY CRAB SALAD** \$13.00  
Spicy crab, avocados, edamame, mixed greens, and spinach, topped with glazed pecan nuts, served with ginger dressing
- SHRIMP AVOCADO SALAD** \$13.00  
Grilled shrimp, avocado, carrots, edamame, radishes, mixed greens, and spinach, topped with glazed pecan nuts and served with ginger dressing
- SEARED TUNA SALAD (Raw fish included in dish)** \$14.00  
Seared tuna, mango, carrots, tomatoes, radishes, mixed greens, and spinach topped with roasted almond nuts and served with creamy mango dressing

## STIR FRY

- CASHEW NUTS**  
Cashew nuts stir-fried with carrots, roasted chili, water chestnuts, onions, bell peppers, and garlic
- VEGETARIAN DELIGHT**  
An assortment of broccoli, tomatoes, sugar snap peas, carrots, shiitake mushrooms, green cabbage, and garlic
- SWEET AND SOUR SAUCE**  
A sweet and sour blend of pineapple, onions, garlic, tomatoes, and bell peppers
- THAI BASIL** \$12.00  
Fresh ground chicken stir-fried with garlic, bell peppers, thai chili, fresh basil leaves, and onions, served with fried egg
- ORANGE CHICKEN** \$13.00  
Deep fried chicken breasts tossed with bell peppers, ginger, garlic, and onions, topped with orange sauce and scallions
- BROCCOLI BEEF** \$13.00  
Succulent beef, tender broccoli, garlic, fresh ginger and mushrooms
- SESAME CHICKEN** \$13.00  
Deep fried chicken breasts tossed with sugar snap peas, garlic, ginger, and carrots, topped with sesame seeds, scallions and sesame sauce.
- BASIL DUCK** \$16.00  
Hand battered and deep fried boneless duck topped with basil sauce, onions, bell peppers, carrots and Thai chili

- VEGETARIAN DELIGHT** \$9.00  
An assortment of broccoli, tomatoes, sugar snap peas, carrots, shiitake mushrooms, green cabbage, garlic, served with a bowl of Jasmine rice
- THAI BASIL** \$9.00  
Fresh ground chicken stir fried with garlic, bell peppers, Thai chili, fresh basil leaves, and onions served with fried egg and Jasmine rice
- ORANGE CHICKEN** \$9.50  
Deep fried chicken breasts tossed with bell peppers, ginger, garlic and onions, topped with orange sauce and scallions, served with a bowl of Jasmine rice (no meat choice)
- SESAME CHICKEN** \$9.50  
Deep fried chicken breast tossed with sugar snap peas, garlic, ginger and carrots, topped with sesame seeds, scallions, and sesame sauce served with a bowl of Jasmine rice
- CHICKEN TERIYAKI** \$14.00  
Sliced chicken breasts, mushrooms, onions, topped with teriyaki sauce, scallions, and sesame seeds served with a bowl of Jasmine rice
- BEEF TERIYAKI** \$10.00  
Sliced tender beef, mushrooms, and onions topped with teriyaki sauce, scallions and sesame seeds, served with a bowl of Jasmine rice

## ASIAN GRILL

Served with a bowl of Jasmine white rice (+1.00 for substitution of fried rice or brown rice). Your choice of meso soup or a side salad. Add grilled shrimp for 7.00. Select one of our side entrees...French Fries, Mixed Vegetables Grilled Asparagus, or Steamed Bok Choy with oyster sauce and fried garlic.

- CHICKEN TERIYAKI** \$14.00  
8oz. fresh grilled chicken breast topped with teriyaki sauce and sesame seeds
- SALMON TERIYAKI** \$17.00  
Grilled Norwegian Salmon topped with our teriyaki sauce, scallions and sesame seeds
- MISO SALMON** \$17.00  
Grilled Norwegian Salmon topped with meso sauce and sake butter sauce
- STEAK TERIYAKI** \$19.00  
10 oz. grilled ribeye steak (USDA CHOICE) topped with our teriyaki sauce and sesame seeds
- GRILLED THAI STEAK** \$20.00  
10 oz. ribeye steak (USDA CHOICE) marinated and grilled to perfection with Thai spices, served with sticky rice and tamarind sauce
- TEPPANYAKI STEAK** \$22.00  
Certified Angus 8 oz. tenderloin steak, cooked hibachi style, served with horse-radish sauce, and garlic onion sauce

## SUSHI COMBOS

Served with your choice of a cup of miso soup or side salad. (NO SUBSTITUTIONS PLEASE)

**ROLL ROLL COMBO (Raw fish included in dish)** \$14.00  
Four pieces of California roll, four pieces of spicy crab roll, four pieces of spicy tuna roll, and four pieces of crunchy shrimp roll

- EASTERN PEAK ROLL** \$15.00  
Tamago, crab, avocados, topped with salmon aburi, salmon rice, sesame seeds, scallions, spicy mayo and eel sauce
- DANCING EEL ROLL** \$15.50  
Shrimp tempura, avocado, cream cheese and cucumber, topped with BBQ eel, sesame seeds, eel sauce, and black tobiko
- RED DRAGON ROLL (Raw fish included in dish)** \$15.50  
Spicy tuna, avocados, cucumbers, and sesame seeds, topped with fresh tuna, spicy mayo, sriracha, and eel sauce
- BEAUTY AND THE BEAST ROLL (Raw fish included in dish)** \$16.00  
Half spicy tuna, half eel, asparagus, sesame seeds and avocados, topped with eel and tuna, tempura batter, sriracha, eel sauce, spicy mayo
- MSU ROLL** \$17.00  
Cream cheese, soft shell crab, sesame seeds, and cucumbers, topped with mixed seafood, black tobiko, scallions, and volcano sauce

## LUNCH FROM THE SUSHI BAR

Served with your choice of side salad, or a cup of soup of the day. From 11am to 4pm Monday thru Friday

- SPICY CRAB SALAD** \$11.00  
Spicy crab, avocado, edamame, mixed greens, and spinach, topped with roasted almond nuts and served with ginger dressing
- SHRIMP AVOCADO SALAD** \$11.00  
Grilled shrimp, avocados, carrots, edamame, radishes, mixed greens, and spinach, topped with glazed pecan nuts and served with ginger dressing
- HOSOMAKI COMBO (Raw fish included in dish)** \$13.00  
Pick two from the following rolls: California, spicy crab, spicy tuna, crunchy shrimp, or vegetable roll. (NO SUBSTITUTIONS PLEASE)
- SUSHI MORI COMBO** \$16.00  
fish included in dish)  
Five pieces of sushi with a California roll or tuna roll (NO SUBSTITUTIONS PLEASE)
- SUSHI SASHIMI CALIFORNIA ROLL (Raw fish included in dish)** \$17.00  
Three pieces of sushi, four pieces of sashimi, and a California roll (NO SUBSTITUTIONS PLEASE)

## KIDS

Must be under the age of 12 years old to order from this menu. All meals are served with a kids drink (orange juice or soft drinks)

- FRIED RICE WITH CHICKEN** \$6.50  
Jasmine rice stir fried with chicken and eggs
- LO MEIN** \$6.50  
Egg noodles stir fried with eggs and chicken
- KIDS CHICKEN TENDERS** \$6.50  
Battered tender chicken breasts deep fried and served with french fries

## SPECIALTIES

- JAPANESE CURRY** \$11.00  
*A stew like dish with onions, beef, carrots, potatoes, and cooked in curry served on a bed of jasmine rice. ADD 3.00 FOR FRIED BREADED JAPANESE PORK OR CHICKEN CUTLET*
- KATSU DON** \$12.00  
*A breaded Japanese pork or chicken cutlet served on a bed of steamed rice with an egg, onions, scallions, and katsu don sauce sprinkled with cut seaweed*
- CRISPY PORK COMBO** \$15.00  
*Crispy pork belly and roasted pork served on a bed of Jasmine rice with a boiled egg, steamed bok choy and a cup of house soup*

## CURRY

**Served with one bowl of Jasmine white rice (+1 for substitution of fried rice or brown rice)**

- RED CURRY**  
*Red curry mixed with a mild to medium blend of coconut milk, bell peppers, carrots lime leaves, bamboo shoots, and fresh basil leaves*
- GREEN CURRY**  
*Green curry blended with creamy coconut milk, carrots, zucchini, lime leaves, bell peppers, and fresh basil leaves*
- ROASTED DUCK CURRY** \$16.50  
*Boneless roasted duck in red curry, bell peppers, tomatoes, pineapple and fresh basil leaves*

## FRIED RICE

**Add 1.50 for fried egg**

- THAI FRIED RICE**  
*Rice, eggs, green peas, onions, garlic, tomatoes, and carrots topped with scallions and cilantro*
- BASIL FRIED RICE**  
*Jasmine rice stir-fried with eggs, peas, carrots, fresh basil leaves, bell peppers, onions, Thai pepper, and garlic topped with scallions and cilantro*
- TOM YUM FRIED RICE**  
*Stir fried Jasmine rice flavored with peas, carrots, onions, garlic, eggs, and Thai chili paste, topped with scallions and cilantro*
- GREEN CURRY FRIED RICE**  
*Green curry, basil leaves, bell peppers, bamboo shoots, carrots, garlic, scallions, and cilantro*
- CRAB FRIED RICE** \$15.00  
*Jasmine rice stir-fried with garlic, lump crab meat, onions, scallions, cilantro, and egg*

## A LA CARTE

**NIGIRI (2 PIECES OF SUSHI) (Raw fish included in dish)**

- TAMAGO (JAPANESE OMELET)** \$4.00
- KANI (CRAB STICK)** \$4.00
- EBI (SHRIMP)** \$5.00
- MASAGO (SMELT ROE)** \$5.50
- TOBIKO (FLYING FISH ROE)** \$5.50
- SABA (MACKAREL)** \$5.50
- HOKKIGAI (SURF CLAM)** \$6.50
- SAKE (SALMON)** \$6.50
- SAKE ABURI (SEARED SALMON)** \$6.50

- SALMON DON (Raw fish included in dish)** \$18.00

*Fresh salmon, salmon buri, and salmon roe on a bed of sushi rice*

**CHIRASHI (Raw fish included in dish)** \$19.00

*A variety of assorted raw fish, artfully arranged on a bed of sushi rice*

**SUSHI MORI COMBO (Raw fish included in dish)** \$26.00

*California roll or tuna roll and eight pieces of sushi*

**SASHIMI DELUXE COMBO** \$39.00

**(Crisp fish included in dish)**  
*Our best selection of eighteen pieces of assorted raw fish, artfully arranged and served with sushi rice*

## DEEP FRIED ROLLS

- Tempura batter deep fried roll**
- TSUNAMI ROLL** \$11.00  
*Crab sticks and cream cheese topped with eel sauce, black tobiko and sesame seeds*
- J.B. TEMPURA ROLL** \$11.00  
*Salmon, cream cheese, topped with scallions, eel sauce and sesame seeds*
- KENTUCKY ROLL** \$11.00  
*Fried chicken, cream cheese, and asparagus, topped with garlic mayo, crunchy, and eel sauce*
- JASMINE ROLL** \$14.00  
*Assorted fish, crab, cream cheese, masago topped with scallions and special sauce. (NO SUSHI RICE)*

## WRAP ROLLS

**Thinly rolled and peeled cucumber wrap cut into 6 pieces and served with our special sauce. (ROLLS DO NOT CONTAIN RICE)**

- KANISU** \$10.00  
*Crab and avocados, served with masago and tangy rice vinegar*
- MIAMI NICE ROLL (Raw fish included in dish)** \$12.00  
*Tuna, crab, avocados, and cream cheese served with ponzu sauce*

## SUSHI ROLL

**Ginger and wasabi come on request (.99 to substitute soy paper)**

- SALMON ROLL (Raw fish included in dish)** \$6.00  
*Salmon and scallions*
- TUNA ROLL (Raw fish included in dish)** \$6.00  
*Tuna and scallions*
- YELLOW TAIL ROLL (Raw fish included in dish)** \$6.00  
*Yellow tail and scallions*
- VEGETABLE ROLL** \$6.50  
*Cucumbers, kampyo, carrots, asparagus, sesame seeds and oshinko*
- CALIFORNIA ROLL** \$6.50  
*Crab, cucumbers, avocados, masago and sesame seeds*
- EEL ROLL** \$8.00  
*Eel, cucumbers, avocados, sesame seeds, topped with eel sauce*
- SPICY CRAB ROLL** \$8.50  
*Crabs, avocados, masago, tempura batter flakes, cucumbers, sesame seeds, topped with spicy mayo*
- SPICY TUNA ROLL (Raw fish included in dish)** \$8.50

## DESSERTS

- CHEESECAKE TEMPURA** \$6.50  
*Deep-fried cheesecake drizzled with chocolate syrup: served with whipped cream and strawberry sauce*
- TIRAMISU CAKE** \$6.50  
*Mascarpone cheese, cognac, powdered sugar, a hint of espresso, and chocolate: topped with whip cream*

## DRINKS

- Coke** \$2.75
- Diet Coke** \$2.75
- Sprite** \$2.75
- Dr. Pepper** \$2.75
- Mello Yello** \$2.75
- Lemonade** \$2.75
- Sweet Tea** \$2.50
- Jasmine Tea** \$2.50
- Green Tea** \$2.50
- Dolong Tea** \$2.50
- Coffee** \$2.50
- Lime Honey Ice Tea** \$3.00
- Thai Iced Tea** \$3.50

## NOTICE TO CONSUMER

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELL FISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. PLEASE NOTE YOUR ORDER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY NEED. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. PLEASE BE AWARE THAT THE RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELL FISH, MILK, SOY, AND WHEAT).**

ESCOLAR (SUPER WHITE TUNA)	\$6.50
SAKE KUNSEI (SMOKED SALMON)	\$6.50
IKA (SQUID)	\$6.50
IKURA(SALMON ROE)	\$6.50
TAKO (OCTOPUS)	\$7.00
HOTATE (SCALLOP)	\$7.00
HAMACHI (YELLOW TAIL)	\$7.00
MAGURO (TUNA)	\$7.00
UNAGI (BBQ EEL)	\$7.50
AMA-EBI (SWEET SHRIMP)	\$7.50

<i>Mixed spicy tuna, masago, scallions, cucumbers, and sesame seeds</i>	
FUTOMAKI ROLL	\$9.00
<i>Eel avocados, tamago, asparagus, crab, kanpyo, and a sweet and salty sakura denbu</i>	
GARDEN ROLL	\$9.00
<i>Asparagus, cucumbers, carrots, daikon, sesame seeds in a soybean sheet topped with kiwi sauce</i>	
SPICY SHRIMP ROLL	\$9.00
<i>Shrimp tempura, avocados, cucumbers, tabiko, and spicy mayo</i>	
CRUNCHY SHRIMP ROLL	\$9.00
<i>Shrimp tempura, avocados, masago, sesame seeds, topped with eel sauce and tempura batter flakes</i>	
SPIDER ROLL	\$9.50
<i>Soft shell crab, sesame seeds, avocados, asparagus, and masago, topped with eel sauce</i>	