Soup & Salad

MISO SOUP $2.5
Soybean soup with scallions, seaweed and soft tofu.

TOM KHA $4
Choice of chicken, shrimp, tofu, or veggie with cabbage and mushroom in a creamy coconut soup, flavored with galangal and lime juice.

TOM YUM $4
Hot and sour soup with your choice of shrimp, chicken, tofu, or veggie with mushroom, tomatoes, lemon grass,lime juice, and sweet shrimp paste.

VEGGIE SOUP $3.5
Mixed vegetables and tofu in a clear broth.

CUCUMBER SALAD $3 V
Sliced fresh cucumber drizzled with sweet and sour dressing.

BEEF SALAD $8
Grilled New York strip steak served over mixed greens, cucumber, onion and tomato, drizzled with ginger dressing.

SHRIMP OR SQUID SALAD $8
Choice of shrimp, squid or combination, with lemongrass, onion, green onion, mint leaves and sweet shrimp paste, garnished with crispy noodle.

SEAWEED SALAD $5 V
Marinated seaweed served with mirin vinaigrette and cucumber.

Curry

All served with your choice of protein, and a side of jasmine rice $11

GREEN CURRY V GF
Green beans, bamboo shoots, bell peppers, and sweet basil leaves in coconut milk and green curry sauce.

PANANG CURRY V GF
Green beans and bell peppers in coconut milk and panang curry sauce.

RED CURRY V GF
Bamboo shoots, bell peppers, and sweet basil leaves in coconut milk and red curry sauce.

YELLOW CURRY V
Potato, onion and tomato in coconut milk and yellow curry sauce.

THAI-NAMITE CURRY (massaman) $12 V GF
Chunk of beef with onion, potato, carrot, and cashew nut in coconut milk and Mussaman curry sauce. Choice of rice or roti.

Entrees

All served with your choice of protein, and a side of jasmine rice $11

HOLY BASIL V GF
Stir fried with bell pepper, onion, spicy chili sauce, and sweet basil.

VEGGIE DELIGHT V GF
Stir fried with mixed vegetables with light brown sauce.

GARLIC PEPPER V GF
Stir fried with garlic and black pepper sauce served on top of sauteed mixed vegetables.

PAD PRIK POA
Stir fried with broccoli, peapod, baby corn, onion, bell pepper, mushroom,sweet basil and carrot with sweet shrimp paste.

GINGER HEAT V GF
Stir fried with green bean, bell pepper and prik khing curry sauce.

Sides

STEAMED VEGETABLES $3
JASMINE RICE/SUSHI RICE/ROTI $2
BROWN RICE $3
STEAMED NOODLES/CRISPY NOODLES $2
EXTRA MEAT/VEGETABLES/TOFU $2
PEANUT SAUCE $1
SPICY MAYO or UNAGI SAUCE $1
TERIYAKI or VOLCANO SAUCE $3/ 8 oz
WASABI/PICKLED GINGER $0.50
PLUM SAUCE $0.50

18% service charge is included for parties of 5 or more

prices are subject to change without prior notice

Please inform us if you have an allergy or gluten intolerance / restrictions. We cannot promise / guarantee the cross - contact of products

Chef Specialties

All served with a side of jasmine rice

HAWAIIAN DELIGHT $12
Stir fried chicken and shrimp with white onion, pineapple, cucumber, tomato and bell pepper, with sweet and sour sauce.

3 MUSKETEERS $11
Deep fried chicken strip topped with pineapple sauce, accompanied by sauteed bell pepper, onion, carrot and pineapple.

MIGHTY CASHEW $11
Stir fried crispy chicken with onion, green onion, water chestnut, mushroom, bell pepper and crunchy cashew nut in a sweet brown sauce.

CHICKEN / BEEF TERIYAKI $11
Grilled chicken or beef glaze with special teriyaki sauce served with steamed mixed vegetables.

VOLCANO CHICKEN $14/ SHRIMP $17 GF
Your choice of deep fried chicken breast or grilled jumbo shrimp served on sauteed cabbage and carrots with house special sauce.

TILAPIA with PINEAPPLE or RED CURRY SAUCE $15
Deep fried Tilapia topped with Pineapple sauce, or Red curry sauce.

ANDAMAN KAREE $17
Squid, shrimp, sea scallop, mussel, bell pepper, onion, celery and green onion, stir fried with curry powder, egg and coconut milk.

V Can be prepared vegan- no egg, fish sauce or meat.
GF Can be prepared gluten free- please alert your server.
Contains Nuts
Add spice to any dish! 1 SPICY / 2 HOT / 3 NATIVE THAI

Choice of Protein
CHICKEN, PORK, TOFU, VEGGIE
BEEF (+$1) SHRIMP (+$2)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Stir Fried Rice & Noodles

All served with your choice of protein $11

CLASSIC FRIED RICE V GF
Stir fried rice with egg, white onion, green onion and tomato.

HAWAIIAN FRIED RICE V
Stir fried rice with egg, white onion, tomato, green onion, curry powder, cashew nut and pineapple.

THAI-NAMITE FRIED RICE GF
Stir fried rice with egg, spicy shrimp paste, green onion, mushroom, tomato, white onion and carrot.

WRAP-A-PAD THAI GF
Thin rice noodles stir fried with egg, bean sprout, green onion, and crushed peanut, wrapped in a thin pan fried egg.

PAD SEE EW V GF
Stir fried wide rice noodle with egg and broccoli in brown sauce.

DRUNKEN NOODLE V GF
Stir fried udon noodles with bell pepper, chili pepper, white onion, holy basil, bean sprout, baby corn, carrot, broccoli, peapod and mushroom.

Thai-namite

Visit 3 locations of Us
East Side Brady St/Milwaukee Public Market/Wauwatosa

TOSA

Starters

MENU

SPRING ROLLS (2)
Deep-fried spring roll shell stuffed with ground pork, carrot, glass noodle, cabbage, and mushroom, served with plum sauce / $4.50

EDAMAME
Steamed Japanese soy bean pods, sprinkled with salt /$5.25

TUNA TARTARE
Diced tuna, avocado, white and green onion, citrus vinaigrette, sesame oil, sweet soy sauce, served with crispy wonton / $9

GOLDEN SQUARE
Deep-fried tofu, served with plum sauce, topped with fresh peanuts /$5

GYOZA (5)
Japanese dumpling filled with pork and vegetables served with citrus soy sauce / $5

CRAB RANGOON (4)
Deep-fried wonton filled with imitation crab, cream cheese and minced onion, served with plum sauce /$6

CRISPY SQUID
Deep-fried squid served with plum sauce topped with crushed peanuts /$7

TEMPURA
Deep-fried shrimp and mixed vegetables served with house tempura sauce /$8.25

FRESH ROLLS (2)
Fresh rice sheet stuffed with fried egg, tofu, rice noodle, green lettuce and cucumber, served with chef's special peanut sauce topped with crushed peanuts /$4.50

CHICKEN SATAY (3)
Grilled chicken tenderloin marinated in curry powder and coconut milk, served with a side of creamy peanut sauce and a refreshing cucumber relish /$7

日本とその文化

Signature Maki

GREEN BAY PACKER*
Smoked salmon, cream cheese, jalapeño and cilantro, topped with avocado, unagi sauce and lemon sauce. / 15

RED DRAGON*
Spicy shrimp and cucumber, topped with tuna, relish sauce, and unagi sauce. /14

TOSA
Beet, Japanese pumpkin, asparagus tempura, and avocado, drizzled with wasabi mayo and sweet soy sauce. / 13

MILWAUKEE
Shrimp tempura, cream cheese, green onion, sriracha sauce, masago mayo, avocado, tempura crumbs, unagi sauce, wasabi mayo. / 15

THAI-NAMITE*
Octopus, cilantro, jalapeno, crab stick topped with shrimp and tom yum sauce. / 15

SMOKEY BEAR*
Unagi, cream cheese, cucumber topped with smoked salmon, and spicy honey sesame sauce. / 14

KAMIKASE*
Deep fried roll of spicy tuna, asparagus topped with spicy mayo and sweet soy sauce. / 12

ASTOR*
Salmon, crab stick, cucumber topped with seared super white tuna, and wasabi mayo. / 13

SUMMER*
Crab stick, cucumber, asparagus topped with salmon, and lemon sauce. / 14

Sushi Entrees

Sushi entree serve with miso

SUSHI SUPREME*
6 pieces of nigiri and rainbow maki (roll). / 23

SUSHI DELUXE*
7 pieces of nigiri and spicy tuna or California maki (roll). / 20

UNAGI DON
Fresh water eel over sushi rice, garnished with unagi sauce and avocado. / 17

CHIRASHI
12 pieces of Assorted fish over sushi rice. / 17

POKE
Marinated raw salmon or yellowfin tuna with diced avocado, masago, and scallions in a poke sauce over sushi rice. / 14

SASHIMI PLATE*
15 pieces of sashimi, chef's choice. / 25

「今日は日本」

Nigiri/Sashimi

Nigiri/ sashimi comes in 2 peices.

SAKE (salmon)* /$6
SUZUKI (sea bass)* /$5
TAKO (octopus)* /$5
TAMAGO (Japanese omelette)* /$4
TOBIKO (flying fish roe)* /$5
UNAGI (fresh water eel) /$6
MADAI (red snapper)* /$7
IKURA (salmon roe)* /$6
INARI (soybean pocket) /$4
KAJIKI (escolar)* /$6
AMA EBI (sweet shrimp)* /$8
EBI (shrimp) /$5
HAMACHI (yellow tail)* /$6
HOKKIGAI (surf clam)* /$5
HOTATEGAI (scallop)* /$7
IKA (squid)* /$5
MAGURO (tuna)* /$6
KANI KAMA (crab stick) /$5
KUNSAI SAKE (smoked salmon)* /$6
MASAGO (smelt roe)* /$5

Maki

ALASKAN* $6
Salmon, crab stick, avocado.

BOSTON* $6
Tuna, avocado.

PHILLY* $6
Smoked salmon, cream cheese.

SALMON SKIN $6
Salmon skin, cucumber, avocado, spicy mayo.

SPICY SALMON* $6
Salmon, spicy mayo.

CREAMY* $6
Super white tuna, avocado, masago mayo.

MARSHALL* $6
Hamachi, cilantro, ginger.

SPICY TUNA* $7
Ground tuna, spicy mayo, masago.

BRADY* $7
Ground spicy tuna, tempura crumbs, and unagi sauce.

AVOCADO. $5

MIXED VEGGIE $7
Lettuce, cucumber, avocado, asaparagus, shiitake.

KAPPA $5
Cucumber.

SHIITAKE $5

CHEESY VEGGIE $6
Cream cheese, avocado, cucumber.

ASPARAGUS TEMPURA $6
Asparagus tempura, mayo, sweet soy sauce.

SWEET POTATO TEMPURA $5
Sweet potato tempura, mayo, and sweet soy sauce.

CALIFORNIA* $7
Crab stick, cucumber, avocado, masago.

EBI TEMPURA $8
Shrimp tempura, avocado, cucumber, spicy mayo, and unagi sauce.

CRUNCHY $10
Shrimp tempura, cream cheese, asparagus, tempura crumbs, unagi sauce.

DRAGON $13
Shimp tempura, masago mayo topped with unagi, avocado, unagi sauce.

SPICY SHRIMP $9
Boiled shrimp, spicy mayo, scallion, tobiko.

MEXICAN* $10
Tuna, hamachi, cilantro, jalapeño, avocado.

NEW YORK $8
Eel, avocado, tempura crumbs, unagi sauce.

OREO* $9
Super white tuna, shiitake, black tobiko.

SPICY SCALLOP* $9
Scallop, cucumber, masago mayo, wasabi tobiko topped with siracha, spicy mayo.

SPIDER $10
Soft shell crab tempura, avocado, cucumber, spicy mayo, unagi sauce.

RAINBOW* $12
California maki topped with assorted fish and spicy mayo.