



Starters

Temptation Plate - Oven dried tomato & Thai basil bread pudding, corn shooter with cilantro oil, cheese & pecan stuffed baby sweet bell peppers with Thai chili hot sauce 10 per person

Edamame - Steamed soy beans in pod tossed in natural sea salt. A great light starter 6

Papadon Tandoori Tostados - Tandoori chicken, chickpeas, paneer, cucumber salsa grilled green onion vinaigrette on papadon 8

Pan Asia Lettuce Wraps - Crisp chilled iceberg lettuce for wrapping around our wok'd chicken, with bamboo shoots, water chestnuts, bean thread rice noodles & ginger-garlic sauce 7

Vietnamese Spring Rolls - Hand-rolled with lean pork, ginger and fresh vegetables with nuoc cham sauce 8

Crab & Avocado Spring Rolls - Hand rolled with lump crab meat, avocado & cilantro. Cashew-cilantro coulis 10

Sticky Thai Wings - Glazed with our spicy Thai chili sauce 8

Vegetarian Lettuce Wraps - Crisp chilled iceberg lettuce for wrapping around our wok'd Tofu, with bamboo shoots, water chestnuts, bean thread rice noodles & ginger-garlic sauce 7

Crab Won Ton - Hand-stuffed with cream cheese, fresh chives. Sweet Thai Chili sauce 9

Salads

Pan Asia Field Green Salad - Field greens, fresh fruit, purple onion, carrots and crispy wontons tossed in our Asian vinaigrette half 3 whole 6

Yam Pak Fruit & Vegetable Salad - Field greens, fresh fruit, edamame, snow peas, basil, mint, lemongrass, Tamarind vinaigrette 7

Sizzling Tandoori Salad - Sizzling Tandoori chicken, field greens, golden raisins, roma tomatoes, crispy papadom with our honey-lemon vinaigrette 10

Seared Tuna - Encrusted with sesame seeds, seared and sliced over a bed of field greens, edamame, red bell peppers, nuac cham and toasted sesame vinaigrette 16

Watermelon Salad - Fresh watermelon, blueberries & strawberries, roasted broad beans, fried plantain, guava kerellia vinaigrette 8

Rosemary-Mango Shrimp Salad - Fresh gulf shrimp, mango, balsamic red onions, Paneer 12

Create Your Own Stir Fry

Choose your own combination from our stir-fry bar. We will Wok it and bring it to you. Your server will show you how to choose from the many options of proteins and sauces to finish your masterpiece!

Vegetables Only -	10	Chicken Breast -	12
Crispy Tofu -	12	Beef Flank Steak -	14
Jumbo Shrimp -	15	Sea Scallops -	15
Grilled Tuna -	16	Grilled Salmon -	15

Signature Entrees

Grilled Salmon - Grilled rare to well, creamed potato wheels, bacon lardons, cilantro gastric 22

Sauteed Fresh Fish of the Day - Vermicelli, fresh sauteed summer vegetables, crab meat beurre blanc 25

Sesame Seared Ahi Tuna - Fresh Tuna sesame seared rare, fresh sauteed vegetables, wasabi mashed potatoes, finished with a Thai chili glaze 26

Beef Tournedos with Lump Crabmeat - Sauteed medallions of choice beef tenderloin, jumbo lump crabmeat, fresh vegetables, wasabi mashed potatoes finished with shiitake demi-glaze 26

Grilled Filet Mignon - 9 ounce cut of choice beef tenderloin, sauteed garlic spinach, wasabi mashed potatoes, shiitake mushroom demi glaze. 31

Sizzling Tandoori Chicken - Marinated chicken breast wok seared, mushrooms, onions & sweet peppers. Served with garlic naan, mint & tamarind chutney and herbed raita sauce 16

Soups & Fried Rice

Miso - White miso broth with tofu, seaweed and scallions 4

Soup of the Day- Chef's selection made from scratch daily from fresh stocks and creams 4

Pan Asia Fried Rice - Onion, sweet peppers, egg, tomato and cilantro 9 Beef 13 Chicken 11 Shrimp 14

Thai Pineapple Fried Rice - onion, tasso ham, sweet peppers, tomato, cilantro, chilies egg and cashews 10 Beef 14 Chicken 12 Shrimp 15

Naan Hand tossed Indian flat bread

Traditional Naan 4

Roasted Garlic Naan 5

Thai Chili & Roasted Garlic 5

Noodle Dishes

Spicy Peanut Noodles - Mushrooms, green onions, snow peas, low mein and bean sprouts with our famous peanut sauce Tofu 12 Chicken 12 Shrimp 15

Drunken Noodles - Mlnced white meat chicken with sweet peppers, fresh basil, tomatoes, onion, lettuce, Thai chilies and low mein tossed in garlic brown sauce 13

Pad Thai - Rice noodles with egg, sweet and sour tamarind sauce and bean sprouts Tofu 12 Chicken 12 Shrimp 15

Rice Dishes Served with Jasmine Rice or Organic Brown Rice

Mongolian Beef - beef flank steak, mushrooms, green onions, asparagus, bok choy, broccoli, snow peas, red chili brown sauce 14

Thai Cashew Chicken - Chicken breast meat, onions, snow peas, sweet bell peppers, mushrooms, bok choy, organic cashews and a spicy brown sauce 12

Kung Pao - Onions, bamboo shoots, mushrooms, broccoli, snow peas, baby corn, bok choy, sweet chili brown sauce, topped with crushed peanuts Chicken 12 Shrimp 15

Shrimp & Scallop Delight - Snow peas, sweet peppers, onions, broccoli, mushrooms, bok choy and mild garlic brown sauce 16

Lamb & Green Curry - Braised lamb, yellow onion, tomato, edamame and eggplant in our green curry sauce 17

Desserts

Thai Lime Tart - An Asian spin on a classic. Kaffir lime leaves and our famous macadamia nut crust 6

Coconut Creme Brulee - Traditional with a hint of coconut 6

Chocolate Paradise - Rich flourless terrine with bitter-sweet chocolate and creme anglaise 7

Banana Spring Rolls - Banana, coconut, peanuts and palm sugar rolled, drizzled with honey and served with vanilla bean ice cream 6

Thai Chili Bananas Foster - Vanilla bean ice cream, Thai Chili, banana & rum butter sauce , carmelized banana 8

Side Items

Grilled Apsaragus 5	Stir Fry Veggies 5
Fuji Apple Slaw 3	Garlic Lo Mein 4
Sauteed Spinach 5	Fried Rice 5
Cucumber Salad 3	Wasabi Mash 3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert us to any food allergies or special needs. We will gladly accommodate!

18% gratuity added to parties of 6 or more

Indicates items that are mildly spicy. If you prefer a dish to be spicier, please request “Thai Hot”

Maki Rolls (Cooked)

California Roll - Crab stick, avocado, cucumber masago 6

Green Caterpillar - Eel and cucumber topped with avocado and sweet brown sauce 11

Salmon Skin - Smoked salmon skin, cucumber, asparagus, kaiware, sweet brown sauce 7

Rock & Roll - Tempura shrimp with avocado and spicy sauce 7

Philly Roll - Smoked salmon with cream cheese 7

Spider Roll - Fried soft shell crab, avocado, cucumber 8

Tiger Roll - Snow crab with massago and mayonnaise in tiger skin seaweed 10

Lobster - Tempura Maine lobster tail with avocado, cucumber and kaiware 16

Avocado Roll - fresh slices of avocado wrapped with rice and sesame soy paper 5

Vegetable - cucumber, avocado, asparagus, kaiware, sesame soy wrap wasabi cream 5

Cucumber - fresh cucumber slices wrapped in sesame soy paper 5

Asparagus - fresh asparagus wrapped with rice in nori 5

Snow Crab Roll - snow crab, avocado and cucumber 8

Dragon Roll - California roll topped with freshwater eel 14

New Orleans Roll - crab stick, cucumber, avocado inside with crawfish on top 10

Maki Rolls (Raw)

*Hawaiian Tuna - Big Eye Hawaiian tuna 7

*Salmon Roll - fresh Scottish salmon and slices of avocado 7

*Crunchy Tuna - Spicy tuna inside, crunchy tempura outside 8

*Yellowtail Roll - fresh yellowtail inside 7

*Rainbow Roll - Tuna, yellowtail, spicy albacore, salmon and fresh avocado on a Cali roll 13

*Spicy Tuna Roll - Fresh Hawaiian tuna mixed with spicy sauce 7

*Harbour Pointe - Spicy tuna and asparagus, topped with fresh yellowtail 13

*Fire Cracker - Smoked salmon & avocado inside topped with fresh salmon and sriracha 12

*Red Head - Eel and cucumber inside fresh Hawaiian tuna on top 15

Donburi

Unagi Don (cooked) - Sushi rice decorated with broiled freshwater eel, sweet brown sauce 14

*Chirashi Don - Sushi rice topped with fresh sashimi 16

*Tekka Don - Sushi rice topped with fresh Hawaiian tuna sashimi 18

*Sushi Tasting - Chefs choice of sushi combination 35 50 80

	Nigiri	Sashimi
	Sliced and served over rice (2 pieces)	Sliced and served with no rice (4pieces)
*Quail Egg	2	4
*Hawaiian Tuna (Saguaro)	6	9
*Yellowtail Roll (Hamachi)	4	7
*Salmon (Sake)	4	6
Smoked Samon (Kunsei)	4	6
*Scallops (Hotate)	5	8
Eel Cooked (unagi)	4	6
Sushi Shrimp (Ebi)	4	5
Flying Fish Roe (Tobiko)	3	4
Smelt Fish Roe (Masago)	3	4
*Cajun Albacore	4	7
Snow Crab (Kani)	5	7
Omelet (Tomago)	2	3

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Sandwiches includes choice of fries, sweet potato fries, cucumber salad or Fuji apple slaw

Tandoori Chicken Naan Wrap - Wok'd tandoori chicken with cucumber, purple onion, lettuce, herb raita and smoked tomato jam 8

Pan Asia Burger - Sesame-soy-ginger marinated ground chuck beef grilled and served on a sour dough bun with lettuce, purple onion and peanut sauce 10

Wok'd Chicken Avocado Wrap - Minced chicken breast, avocado, water chestnuts, bamboo shoots, green onion and lettuce in a spinach tortilla wrap 8

Vietnamese Banh Mi - Daikon radish, cucumber, purple onion, carrot, cilantro with sriracha mayonnaise. Wok'd Chicken Breast 8
Flank Steak 9 Grilled Tofu 8

Children's Menu - Bento Boxes Complete meals, including a fountain drink, served Asian style

Grilled Chicken and Pasta - Grilled chicken served with vermicelli noodles, fresh fruit and a side of broccoli 6

Chicken Tenders - Crispy chicken tenders with fresh fruit, jasmine rice, steamed broccoli and honey mustard dipping sauce 7

Grilled or Fried Shrimp - Large gulf shrimp grilled or fried and served with jasmine rice, fresh fruit, steamed broccoli and honey mustard dipping sauce 8

Chicken Wings - Fried chicken wings with fresh fruit, jasmine rice and honey mustard dipping sauce 7

Kid's California Roll - A classic sushi roll with snow crab, avocado and cucumbers 4

Fried Rice - Stir-fried with egg and soy sauce. Plain 4
add chicken 7 add shrimp 8

Rush Hour Menu Monday thru Friday 2:00 -6:00 pm Dine In Only

1/2 Price Draft Beer - Bud Light, Michelob Ultra, Southern Pe-can, Sam Adams, Kirin and Sapporo, Tall Grass IPA, Blue Moon

1/2 Price Specialty Martinis - Mangopolitan, Bamboo Breeze, Flirtini, Guavatini, Jaws, Pan Asia Up, Tsunami, Thai Lime, Pomegranate Punch, Razzitini, Lemontini, Watermelon, Godzilla, Sweet Tart, Tiger Lily

1/2 Price Sake - Sho Chiku Bai, Ozeki Hama Awake, Sho Chiku Bai Nama, Moonstone Asian Pear, Sho Chiku Bai Gingo, Momokawa Ruby, Sho Chiku Bai Nigori, Teza Jumai Nigori,

1/2 Price Bottle Wine - See your server for tonight's wine feature

1/2 Price Appetizers - Edamame, Lettuce wraps, Crab & Avo-cado Spring Rolls, Vietnamese Spring Rolls, Sticky Thai Wings

1/2 Price Sushi - California Roll, Rock N Roll, Philly Roll, Tiger Roll, Avocado Roll, Vegetable Roll, Dragon Roll, New Orleans Roll, Salmon Roll, Crunchy Tuna Roll, Firecracker Roll, Spicy Tuna Roll

Let us Spice up your event by personalizing a menu with our Asian-inspired cuisine and sushi. Prefer something more traditional? Pan Asia can also prepare and incorporate a menu of traditional favorites including our fabulous beef tenderloin.

There are a number of caterers who can deliver good food. There are very few who can help you create memories

www.pan-asia.com