

APPETIZERS

Corn Fritters **6**

Pan fried sweet corn with tempura flour served with sweet&sour sauce

Oraganic Chicken Satay (Read Sa-té) **7.5**

*Skewered charbroiled curry marinated **organic** chicken strips served with Thai peanut sauce and cucumber salad*

Larb Gai* **8.0**

*Ground **organic** chicken, sliced red onion, mint leaves tossed in chili-lime dressing*

Steamed Dumpling with Curry Sauce **6.5**

Chicken and vegetable dumplings with green curry sauce

Roti with Green Curry **5.5**

Pan fried Roti (Asian pita bread) served with green curry dipping sauce

Steamed Edamame with Sea Salt **4**

Steamed Japansese soy beans with sea salt

Som Tum * (Green Papaya Salad) **7.5**

Sliced green papaya, cherry tomatoes, long beans, shrimp tossed in sweet chili-lime dressing (contains sliced almond)

Mango Avocado Shrimp Salad* **8.5**

Shrimps, mango, onion tossed in tangy spicy dressing on halved avocado and spring mix

Lemongrass Rib-Eye Salad* (Num Tok Nuer) **9**

Grilled USDA Choice+ rib-eye steak, lemongrass, onion tossed in chili-lime dressing

Seaweed Salad **4**

Cucumber Salad **3.5**

Albacore Lemonglass Carpaccio **11.5**

Slice of Albacore sashimi with crispy garlic, jalapeno, onion, masago, diced lemonglass with ponzu sauce

Ginger Sashimi Trio **13.5**

3 Albacore, 3 Tuna, 3 Salmon sashimi with wasabi paste

Goi Salmon* **11.5**

Raw salmon mix with lemon grass, mango, pepper mint in Isaan (Northeastern Thai-style) dressing

SOUPS

Tom Yum* **5.5**

*Spicy and sour soup with **organic** chicken, mushroom, lemongrass and kaffir lime leaves. Substitute to shrimps **add \$3**.*

Tom Kah* **5.5**

*Coconut milk soup with **organic** chicken, mushroom, lemongrass, galanga(Kah), kaffir lime leaves. Substitute to shrimps **add \$3**.*

WRAP & ROLL

Crab Rangoon Wontons **6**

Deep-fried dumplings stuffed with crab meat, cream cheese, onion, celery and jalapenos

Summer Rolls **6.5**

Fresh spring mix, avocado, bean sprouts, Thai basil, radish sprouts, wrapped in rice paper. With sweet & sour, and honey mustard sauce.

Crispy Spring Rolls **5.5**

Flash fried rolls stuffed with cabbage, carrot and shiitake served with sweet and sour sauce

Miang-Kam* **9.5**

Fresh spinach leaves, diced shallot, ginger, lime, cooked shrimp, roasted grated coconut, cashew nut, Thai chilli, with tamarin sauce

Asparagus Mango Avocado Roll **12.5**

Steamed asparagus, mango, avocado, jalapeno, and cream cheese rolled on soy paper with brown rice

Soy Paper Sashimi Rolls **12.5**

Tuna, Albacore, and Salmon Sashimi, cucumber, carrot, rolled on soy paper and brown rice

Tuna Garden* **8.5**

Spicy tuna (Raw), fresh spring mix, avocado, bean sprout, carrot, wrapped in rice paper

Tuna Brown rice* **10.5**

Brown rice wrapped with tuna sashimi and piled with spicy tuna

SALAD

Satay Salad **8.5**

*Strips of **organic** chicken satay over a bed of crunchy salad mix, hard boiled egg, tomatoes, cucumber with peanut dressing*

Salmon Salad **10.5**

Thai-style grilled salmon, spring mix, tomatoes tossed with mango salsa dressing

Yum Woon Sen* **9.5**

Thai bean thread noodle, ground chicken, shrimp, sliced red onion, tossed in chili-lime dressing

Tuna Sesame Salad **12.5**

Lightly seared Big-eye tuna, sliced on bed of spring mix, sesame seeds with splash of Ponzu dressing

Lime Sashimi Salad **12.5**

Tuna, Albacore, Salmon, fresh spring mix, with sesame Ponzu sauce

NOODLES & RICE

*Comes with your choice of meat or tofu. Substitute to shrimps **add \$3** (Vegetarian available upon request)*

Pad Thai **9**

*Rice noodle with shrimp & **organic** chicken, egg, scallions, tofu and bean sprouts served with crushed peanut*

Pad See-U **9**

Flat rice noodle with, egg, broccoli with Thai See-U sauce

Pad Kee-Mau* (Drunken Noodle) **9**

Flat rice noodle with basil leaves, onion, peppers and chili

Thai Fried Rice **9**

Wok fried with onion, tomatoes, scallion and egg

Spicy Fried Rice* **9**

Wok fried with basil leaves, bell pepper, fresh garlic, and chili

Pineapple Fried Rice **9**

Wok fried with raisins, pineapple, roasted cashews, and a touch of curry powder

Kao Soi* **9.5**

Northern Thai yellow curry coconut noodles, chicken, chopped shallot, chopped green onion, ground turmeric

Spicy Salmon Bowl* **12.5**

Salmon cubes in spicy sauce on top of spring mix, and brown rice

Bami Ped Yang **13.5**

Egg noodles in red curry topped with honey roasted duck and spinach

Bami Hang Moo Yang **12.5**

Grilled pork with Thai herbs over egg noodle and bean sprout

Stir Fried Thai Seafood Sukiyaki **16.5**

Stir fried silver noodles, prawns, jumbo scallops, sole, egg, spinach and Napa cabbage

WOK

*Comes with your choice of meat or tofu. Substitute to shrimps **add \$3** (Vegetarian available upon request)*

Gra Pow* **8.5**

Thai basil leaves, fresh garlic, chili, bell peppers, and white wine

Prig King* **9**

French cut green beans with bell peppers, and house chili paste

Gingerly Ginger* **9**

Fresh ginger, onions, black mushroom, scallion, and white wine

Tangy Thai Cashew **9**

Roasted cashew nuts, bell peppers, and onions

CURRY

*All curries are prepared mild spicy, served with **white** or **brown rice***

Curry à Trois **15.5**

*Three cups of curries: **organic** chicken yellow curry, tofu red coconut curry and short rib in green curry*

Kang Gari Kai (Yellow Curry) **9.5**

***Organic** chicken, potatoes and carrots in yellow coconut curry*

Kang Pet Ped Yang (Red Pineapple Curry) **13.5**

Duck, pineapple and bell peppers in red coconut curry

Kang Kiew Wan Neur* (Green Curry) **12.5**

Short ribs (USDA Choice+), eggplants, bell peppers, basil leaves in green coconut curry

Panang Salmon **12.5**

Salmon, peas, kaffir lime leaves and chopped cabbage in Panang curry

Kang Daeng Tofu **9.5**

Fried tofu and bamboo shoot in red curry

GRILLED & FRIED

*Served with **white** or **brown rice***

Garlic Cubed Mignon **20**

Tender filet mignon cube cut and quickly sautéed with fresh garlic. Served with steamed asparagus, carrot.

Rib-Eye Steak Panang* (8oz) **14.5**

Grilled rib-eye steak topped with peas and kaffir lime leaves simmered in rich coconut cream spicy panang curry

Flambé Chicken **12.5**

***Organic** Chicken marinated in our secret Thai spices. Served flambé style (dine in only)*

Moo Yang (Grilled pork with Thai spices) **12.5**

Grilled pork marinated with Thai herbs and spices

Chicken in Pandanus Leaves (Gai Hor Bai Toey) **12.5**

Deep fried chicken breast marinated in garlic, black pepper, sesame, wrapped in fragrant pandan leave

SEAFOOD

*Served with **white** or **brown rice***

Steamed Chilean Sea Bass with Ginger **18.5**

Chilean Sea Bass marinated in ponzu and sake, steamed with black mushroom and fresh ginger

Seared Jumbo Scallops** **16.5**

Seared and wok-fried with snow peas in basil-chili infused sauce and crispy basil leaves

Gung Gratiam* **13.5**

Sautéed tiger prawns with garlic, black pepper and white wine over a bed of chopped Savoy cabbage

Pad Pet Seafood** **16.5**

Scallops, prawns and sole stir-fried with fresh hot pepper and house specialty sauce

Grilled Salmon in Pineapple Curry **13.5**

Grilled and served with red coconut pineapple curry and French cut string bean

Sweet Sole* **11.5**

Panko fried filet of sole garnished with aromatic crispy basil leaves and spicy and sour sauce

Hor Mok Thalay* **15.5**

Steamed Thai red curry cake with fish and shrimp, topped with coconut milk and kaffir leaves

SIDE GREEN

Complement your meal with a healthy stir-fried greens.
Steamed greens upon request

Spinach with Shitake Mushroom	6.5
String Bean with Fresh Garlic	6.5
Broccoli in Oyster Sauce	6.5
Spicy Eggplant, Fresh Garlic, Chili and Basil	6.5
Mixed Vegetable	6.5

OTHER SIDES

White Jasmine Rice or Brown Rice	1.5
Thai Sticky Rice	2.5
Roti (Asian Pita Bread)	3

SOFT DRINKS

Thai Iced Tea	2.5
Thai Iced Coffee	2.5
Iced Green Tea	2
Passion Fruit Iced Tea	2
Coke, Diet Coke, Sprite	2
Lemonade	3
Coconut Juice	3.5
Ginger Lemonade	3
Fresh Orange Juice	3
Juice	2.5
• Mango • Guava • Peach •	
Evian	3.5
San Pellegrino	3.5
Red Bull	2.5

LUNCH SPECIAL

Served until 3pm

Som Tum* + Kai Yang +Sticky Rice	12.5
<i>Spicy papaya salad (contains sliced almond), grilled organic chicken breast, and sticky rice</i>	
Spicy Salmon Bowl* + Summer Roll	12.5
<i>Sashimi grade salmon cubes in spicy sauce on top of spring mix, and brown rice</i>	
Ponzu Tuna	12.5
<i>Ribbons of raw sashimi grade tuna with Ponzu sauce, served with vinaigrette brown rice and spinach</i>	

Following items comes with choice of meat or tofu. Substitute to shrimps add \$3 Served with salad, spring roll and a side of white or brown rice

Vegetable's Lover	7.5
<i>Stir-fried mixed vegetables</i>	
Gingerly Ginger	9
<i>Stir-fried fresh ginger, onion, scallion, black mushroom</i>	
Organic Chicken Satay (read Sa-té)	9.5
<i>Skewered and marinated in curry blend served with peanut sauce</i>	
Sweet Sole*	9.5
<i>Crispy fried filet of Sole with crispy basil and spicy and sour sauce</i>	
Grilled Salmon in Pineapple Curry	11.5
<i>Grilled and topped with red coconut curry and pineapple (mild)</i>	
Rib-Eye Steak Panang	12.5
<i>Grilled USDA Choice+ beef and topped with panang curry</i>	
Gra Pow*	8.5
<i>Stir-fried sweet basil leaves, fresh garlic and chili</i>	
Tangy Thai Cashew*	9
<i>Roasted cashew nuts, bell peppers, and onions</i>	
Prig King*	9
<i>Stir-fried french cut green bean & chili paste</i>	
Kang Gari (Yellow Curry)	9.5
<i>Organic chicken with potatoes, carrots in yellow curry (mild)</i>	
Kang Kiew Wan* (Green Curry)	9.5
<i>Short ribs (USDA Choice+) w eggplant and basil in green curry (mild)</i>	
Kang Daeng Tofu (Red Curry)	9.5
<i>Fried tofu and bamboo shoot in red curry (mild)</i>	
Kai Yang \ Grilled Chicken	9.5
<i>Grilled organic chicken breast with homemade sweet & sour sauce</i>	
Pla Yang \ Grilled Salmon	10.5
<i>Grilled salmon filet with mango salsa dressing</i>	
Moo Yang \ Grilled Pork	9.5
<i>Grilled pork marinated with Thai herbs and spices</i>	

LUNCH SPECIAL (Cont'd)

Served until 3pm

Following items served with noodle, salad, and spring roll
With Shrimps add \$3. (Vegetarian avail. upon request)

Tom Yum Noodle Soup*	9
<i>Spicy & sour organic chicken soup with mushroom, lemongrass, tomatoes and kaffir lime leaves</i>	
Tom Kah Noodle Soup*	9
<i>Noodle with organic chicken coconut milk soup with mushrooms, lemongrass, galanga (kah) and kaffir lime leaves</i>	
Kao Soi*	9.5
<i>Northern Thai yellow curry coconut noodle, chicken, chopped shallot, chopped green onion, ground turmeric</i>	

DESSERTS

Mango & Coconut Sticky Rice (Seasonal)	7.5
FBI (Fried banana with Coconut Ice Cream) +	6.5
Green Tea Ice Cream Tempura	6.5
Sweet Roti with condensed milk	6.5
Sweet Sticky Rice & Coconut Ice Cream	6.5
Coconut Ice Cream +	4.5
CIAO BELLA® Ice Cream	4.5
• Green Tea • Mango Sorbet • Pomegranate Sorbet	

+ Contains Crushed Peanut * Medium spicy, ** Spicy
If you like them prepared less or spicier, please let your server know.

- We only use USDA Choice+ beef, Petaluma organic chicken, and free-range eggs.
- We only use local organic tofu (Hodo Soy Beanery)
- Local and sustainable ingredients are used whenever possible.
- Please inform your servers of any food allergies.
- Some items may contain raw or uncooked ingredients.
- Consuming raw or undercooked seafood may increase your risk of foodborne illness.

summer summer

T H A I E A T E R Y

Lunch: Mon-Fri 11am-3pm
Dinner: Mon-Sun 5pm-10pm

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Dine In, Catering, Delivery