

Appetizers

Edamame

Lightly salted Japanese soybeans in the pod.

4.75

Chicken Satay

Grilled marinated chicken on bamboo skewers, served with creamy peanut sauce and tangy cucumber sauce.

8.95

Thai Beef Jerky

Served with sriracha sauce.

7.50

Vegetable Crispy Spring Roll

A blend of bean thread noodles and fresh vegetables rolled in a crispy shell, served with sweet and sour sauce.

4.25

Crispy Spring Roll

A blend of ground chicken, bean thread noodles and fresh vegetables rolled in a crispy shell, served with sweet and sour sauce.

4.50

Fresh Spring Roll

A combination of chicken and shrimp rolled in soft transparent rice paper filled with noodles, lettuce, shredded carrots, green onion, cilantro, bean sprouts and mint leaves.

Served cold with creamy peanut sauce.

4.95

Tempura

Asparagus, zucchini, squash, sweet potato and a **choice of** chicken, shrimp, scallops or extra vegetables lightly coated with a crisp delicate tempura.

7.95

Gyoza Dumplings

Pork, cabbage, onions and traditional spices enveloped in wonton shells, pan-fried to a golden brown.

5.95

Tataki

Sesame encrusted center cut tuna loin seared rare and served with ponzu sauce.

11.25



Pacific Rim Poppers

Tempura jalapeño peppers stuffed with cream cheese and shrimp. Served with a spicy sweet sauce.

9.50



Tuna Carpaccio

Thin slices of fresh tuna topped with Veth's secret spicy sauce.

12.95



Crispy Wonton Tartars

Fried wontons topped with a spicy tuna tartar, cream cheese, sesame seeds, cilantro and scallions.

12.95

Chicken Lettuce Wraps

Grilled chicken breast, shredded carrots, bean sprouts, green onions and crispy noodles served with lettuce leaves, peanut sauce and sweet and sour sauce on the side.

10.95

Shrimp Lettuce Wraps

Sauteed shrimp, shitake mushrooms, scallions, garlic, asian pear and sake. Served with lettuce leaves and a spicy sauce.

11.95

Crispy Tofu

Firm tofu fried to a crisp golden brown.

Served with spicy sweet sauce.

4.95

Crispy Calamari

Tender calamari lightly coated with a crisp delicate tempura.

Served with a spicy sweet sauce.

6.95

Tempura Crab Appetizer

Tempura soft shell crab lightly coated with a crisp delicate tempura. Served with a spicy sweet sauce.

9.95



Hot Hamachi

Thin slices of hamachi topped with chopped jalapeño peppers, lime and a touch of ponzu sauce.

12.95



Tuna Tower

Tuna, white tuna, avocado and cilantro, tossed with a citrus ponzu dressing.

12.95



Pac Pac Shrimp

Bite-size pieces of tempura shrimp, tossed in a spicy, creamy sauce.

9.95

(Gluten Free available upon request)



Indicates a naturally spicy dish. Prices subject to change without notice.

Consuming raw or under cooked foods may increase risk of food-borne illnesses.

Soup & Salad

Wonton Soup

Wontons and sliced chicken breast simmered in a clear broth with mild yellow onions, fresh napa, scallions and straw mushrooms.

4.25

Miso Soup

Bonito flavored broth infused with miso and garnished with wakame seaweed, tofu and green onions.

3.25

Tuna Salad

Seared tuna served over mixed greens topped with tempura flakes, sesame seeds and a ginger vinaigrette.

11.95

Yum Shrimp, Beef or Seafood Salad

Thinly sliced mild yellow and green onions, red and green bell peppers, vine ripe tomatoes and cool cucumbers tossed with a spicy chili-lime dressing and laced with Thai herbs.

10.25

Ginger Chicken Salad

Grilled chicken, baby mixed greens, purple cabbage and shredded carrots, served with our traditional Japanese ginger dressing.

8.50

Sushi Chef Salad

Crabstick, squid, cucumber, carrots and tempura flakes marinated with Japanese spices.

6.25

Martini Salad (No Alcohol)

Wakame salad, crabstick, asparagus, cucumber, daikon and tempura flakes drizzled with ginger dressing.

6.25

Sumonomo Salad

Octopus, crabstick, cucumber, and scallions with ponzu sauce.

6.50

Som Tum Salad

Shredded cool cucumbers, thinly sliced mild yellow onions, vine ripe tomatoes, purple cabbage and crushed peanuts tossed with a lime dressing.

5.25

Wakame Seaweed Salad


3.95

Ginger Salad

Romaine lettuce, purple cabbage and shredded carrots, topped with our traditional Japanese ginger dressing.

2.95

(Gluten Free available upon request)

 Indicates a naturally spicy dish. Prices subject to change without notice.
Consuming raw or under cooked foods may increase risk of food-borne illnesses.

Signature Dishes

Choice of tender meat or seafood or tofu quickly sauteed with your choice from the selections listed below.

Vegetables
or Tofu
12.95

Chicken Breast, Pork Loin
or Beef Sirloin
13.95

Shrimp, Scallops
or Squid
14.95

Combination
Seafood
16.95

Sub Brown Rice Noodles additional \$2

Pad Thai

Thin rice noodles with egg, fresh crisp bean sprouts, crushed roasted peanuts and green onions.

Pad Woon Sen

Very thin clear bean thread noodles with egg, mild yellow and green onions, crisp carrots, fresh bean sprouts, crisp snow peas, broccoli, tender young corn and black mushrooms.

Siam Noodles

Coconut milk, red curry paste, broccoli, carrots, napa and mild yellow onions, served over steamed rice noodles.

Yakisoba Noodles

Egg noodles, carrots, cabbage, bell peppers, yellow onions and bean sprouts.

Lemongrass

Mild yellow onions sauteed with cilantro and lemongrass, broccoli, carrots, bell peppers & snowpeas.
Served over a bowl of thin rice vermicelli noodles.

Drunken Noodles

Rice noodles, cabbage, baby corn, broccoli, carrots, snow peas, crisp beansprouts, onions, Thai chili and basil leaves.

Thai Noodle Soup Bowl

Rich country style soup simmered with a bounty of thin rice noodles, napa, crisp beansprouts, carrots, broccoli, mushroom and green onions, sprinkled with toasted garlic & cilantro.

Sub Organic Quinoa additional \$3 Sub Brown Rice additional \$2

Fried Rice

Steamed jasmine rice quickly sauteed with egg, mild yellow and green onions, baby green peas and crisp carrots.

Pineapple Fried Rice


Steamed jasmine rice quickly sauteed with egg, mild yellow and green onions, pineapple, raisins, cashew nuts, tomatoes, baby green peas and carrots.

Combination Fried Rice

Sliced tender lean chicken breast, beef and shrimp with steamed jasmine rice quickly stir-fried with egg, mild yellow and green onions, baby green peas and carrots all tossed with a perfect blend of Thai herbs and spices, topped with cool cucumber slices.

15.95

(Gluten Free available upon request)

 Indicates a naturally spicy dish. Prices subject to change without notice.
Consuming raw or under cooked foods may increase risk of food-borne illnesses.

Wok

Choice of tender meat, seafood or tofu quickly sauteed with your choice from the selections listed below.

Vegetables or Tofu 13.50	Chicken Breast, Pork Loin or Beef Sirloin 15.50
Shrimp, Scallops or Squid 16.50	Combination Seafood 17.50

Garlic

Minced fresh garlic, napa cabbage, broccoli and snow peas.

Basil

Thai basil, mild yellow onions, sweet red and green bell peppers, crisp zucchini and carrots.

Ginger

Sliced fresh ginger root, mild onions, snow peas, sweet red and green bell peppers, mushrooms and tender young corn.

Thai Vegetables

Fresh napa cabbage, crisp snow peas, carrots, broccoli, bean sprouts and tender young corn in a savory mild sauce.

Sweet Chili

An authentic flavorful sauce of mild chilies simmered with minced mild yellow onions, minced sweet bell peppers, pickled garlic and lemongrass with a hint of sweetness.

Served over a bed of vegetables.

Cashew Nut

Crunchy whole cashew nuts, mild yellow onions, snow peas, broccoli, sweet red and green bell peppers, crisp carrots and fresh pineapple.

Pad Prik Coconut

Sweet red and green bell peppers, mild yellow onions, bamboo shoots, and a touch of coconut milk flavored with basil leaves and spicy red curry paste.

Asparagus

Asparagus, broccoli and snowpeas with a touch of garlic.

Teriyaki Wok

Teriyaki sauce, green onions, yellow onions and sweet bell peppers.

Curry

Vegetables or Tofu 12.95	Chicken Breast, Pork Loin or Beef Sirloin 14.95
Shrimp, Scallops or Squid 15.95	Combination Seafood 16.50

Red Curry

Sweet red and green peppers and bamboo shoots flavored with a spicy Issahn-style red curry paste, simmered in rich coconut milk.

Green Curry

Zucchini, Sweet red and green bell peppers and baby green peas flavored with a spicy green curry paste, simmered in rich coconut milk.

Pineapple Curry

Fresh pineapple delicately flavored with a thick Northern-style spicy red curry paste and a touch of magrut leaves, simmered in rich coconut milk.

Yellow Curry

Mild yellow onions and potatoes flavored with a Thai-style yellow curry paste, simmered in rich coconut milk.


Bento Box

Your choice of shrimp, scallop, chicken or vegetable tempura and chef's choice of six pieces of sushi or a California roll.

Served with Japanese spiced rice, ginger salad, pickled vegetables and miso soup.

(Please No Substitutions)

22.95

 Indicates a naturally spicy dish. (Gluten Free available upon request)
5.00 Charge for Sharing an Entree 18% gratuity added for parties of 6 or more

Grill

Served with Vegetables, Fried Rice
and choice of Miso Soup or Ginger Salad.

NY Strip (12oz)

12oz USDA grade NY Strip grilled to your preference
with Thai steak sauce on the side.

22.95

Filet (8oz)

8oz USDA grade filet mignon grilled to your preference with
Thai steak sauce on the side.

27.95

Chicken

Tender teriyaki chicken breast, topped with a teriyaki glaze.

15.95

Shrimp

Extra large shrimp lightly basted with Thai curry
and coconut milk.

17.95

Scallops

Large scallops lightly basted with Thai curry
and coconut milk.

17.95

Whole Maine Lobster

(Available only on Weekends)

Steamed whole lobster, served with melted butter.

21.95

Tempura

Served with Miso Soup or Ginger Salad
and Fried Rice. Served with tempura sauce.

Tofu or Vegetables	Chicken	Shrimp or Scallops
14.95	15.95	17.95

Tempura Soft Shell Crab

Served with your choice of sauce: garlic, basil, ginger, Thai
vegetable, sweet chili or coconut curry.

17.95

Fish Specials

Served with Steamed Vegetables, Fried Rice
and choice of Miso Soup or Ginger Salad.
(Plain or Blackened)

Rainbow Trout	Salmon Filet	Fresh Tuna
19.95	17.95	24.95

Pan-Seared Seabass

26.95

Served with your choice of sauce:
Thai vegetable, sweet chili or coconut curry.

Desserts

Featuring ice cream from Big Olaf creamery.
(2 scoops per order)

Mango Sorbet

Green Tea Ice Cream

Red Bean Ice Cream

French Vanilla Ice Cream

Toasted Coconut Ice Cream

Espresso Chip Ice Cream

4.75

Dessert Combination

Choice of 2 flavors of Ice Cream surrounded by Tempura
Banana topped with honey, sesame seeds and chocolate syrup.

7.95



Indicates a naturally spicy dish. (Gluten Free available upon request)

5.00 Charge for Sharing an Entree 18% gratuity added for parties of 6 or more

Wine List

Champagnes & Sparkling Wines

	GLASS	BOTTLE
Moët & Chandon, Ice Imperial, served over ice		90
Gerard Bertrand, Cremant Limoux, France	10	38
Chandon, Brut Classic, California (split)	12	
Veuve Clicquot, Yellow Label, Champagne, France (½ Bottle)		47
Veuve Cicquot, Yellow Label, Champagne, France		90
Dom Perignon, Champagne, France		195
Roederer, Cristal Champagne, France		275
Krug, Grand Cuvée, Champagne, France		325

Chardonnay

Wente, Livermore	7	27
Chateau Ste. Michelle, Indian Wells, Washington	11	40
Layer Cake, Central Coast, California	9	35
Jordan, Napa Valley	14	54
Far Niente, Napa Valley		75
Ferrari-Carano, Tré Terre, Sonoma		49
Antica, Napa Valley		60

Pinot Grigio

Barone Fini, Italy	8	30
Santa Margherita, Italy	12	47
Terrazze della Luna, Trentino, Italy		31

Sauvignon Blanc

Darcie Kent, Rava Blackjack Vineyard	8	31
Brancott, Marlborough, New Zealand		34
Kim Crawford, Marlborough, New Zealand	9	35
Ferrari-Carano, Fume Blanc, Sonoma	10	39

Interesting Whites

Pacific Rim, Sweet Riesling, California	8	31
Pacific Rim, Dry Riesling, California	7	27
Beringer, White Zinfandel, California	6.5	23
Ii, Moscato	7	25

Cabernet Sauvignon

	GLASS	BOTTLE
Wente, Livermore	7	27
Robert Mondavi Winery Napa Valley		60
Francis Ford Coppola, Claret, Napa Valley	10	39
Estancia Reserve Meritage, Paso Robles		50
B.R. Cohn, Silver Label, Sonoma	11	40
Girard, Artistry, "Bordeaux Blend", Napa Valley		73
Coon Creek, "Herrick Red", Meritage, Napa Valley		48
Jordan, Sonoma		85
Silver Oak, Napa Valley		135
Far Niente, Napa Valley		145
Opus One, Napa Valley		250

Merlot

Wente, Livermore	7	27
Folie a Deux, Sonoma		40
14 Hands, Washington	8	31

Pinot Noir

Mark West, California	8	31
Layer Cake, Central Coast, California	10	39
Erath, Willamette Valley, Oregon	11	40
Napa Cellars, Napa Valley		44
Villa Mt. Eden, Sonoma Coast		36

Interesting Reds

Ferrari-Carano, Siena, Sonoma	10	39
Rocca della Macie, Chianti Classico, Tuscany, Italy	8	31
Cigar Zm, Zinfandel		36
Shatter, Grenache, France		45
Châteauneuf-du-Pape, Red Blend, France		85
Château Greysac, Bourdeaux, France		36
Catena, Malbec, Vista Flores, Argentina	9	35

Please Drink Responsibly