

Dinner Menu

Noodles or Rice

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

Vegetables or Tofu 11.95	Chicken Breast, Pork Loin or Beef Sirloin 12.95
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Shrimp, Scallops or Squid 13.95	Combination Seafood 15.00
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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, celery, 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.

Lemongrass

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

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, baby green peas and carrots.

Noodle Soup Bowl (Keow-Tiew)

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

Tempura

Served with Miso Soup or Ginger Salad and Fried Rice.

Tofu or Vegetables 13.50	Chicken 14.50	Shrimp or Scallops 16.50
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Tempura Soft Shell Crab

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

16.50

Grill

With your choice of Miso Soup or Ginger Salad and Fried Rice.

Ribeye Steak (12oz)

12oz USDA Grade ribeye seasoned with Thai steak sauce on the side, served with steamed vegetables and fried rice.

21.95

Filet Mignon (8oz)

8oz USDA Grade filet mignon grilled to your preference, served with steamed vegetables and fried rice.

26.95

Chicken

Tender teriyaki chicken breast.

14.95

Shrimp

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

16.50

Scallops

Large scallops lightly basted with Thai curry and coconut milk.

16.50

Lobster Tail

Grilled Lobster Tail served with your choice of brown garlic sauce, sweet chili sauce, savory ginger sauce, or creamy coconut red curry sauce.

34.95

Fish Specials

Served with Miso Soup or Ginger Salad and Fried Rice.

Rainbow Trout 19.95	Salmon Filet 16.95	Red Snapper Filet 19.95	Fresh Tuna 23.95
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Seabass

24.95

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

Daily Specials

Vegetables or Tofu 11.00	Chicken Breast, Pork Loin or Beef Sirloin 13.00
Shrimp, Scallops or Squid 14.00	Combination Seafood 15.00

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.

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.

21.95

Dinner Wok

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

Vegetables or Tofu 11.95	Chicken Breast, Pork Loin or Beef Sirloin 13.95
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Shrimp, Scallops or Squid 14.95	Combination Seafood 15.95
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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 yellow and green onions, sweet red and green bell peppers, mushrooms and tender young corn.

Thai Vegetables

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

Sweet Chili

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

Cashew Nut

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

Broccoli

Fresh cut broccoli, sliced carrots and bamboo shoots.

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.

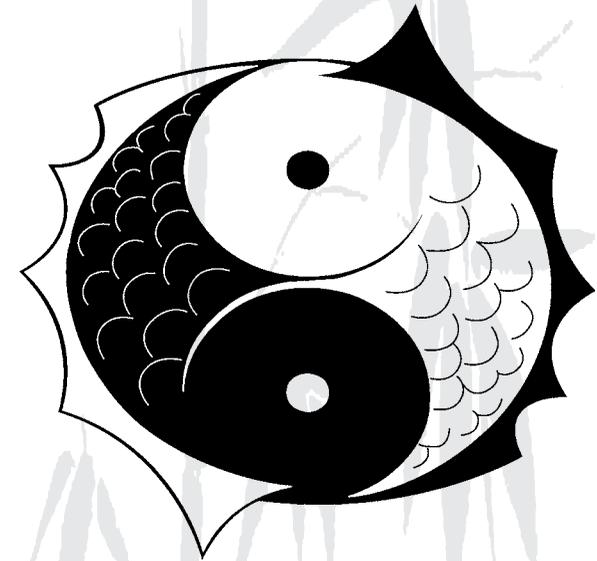
Teriyaki Wok

Your choice of meats or seafood stir-fried with teriyaki sauce, green onions and sweet bell peppers.

Thai Pepper Dish

Sweet red and green bell peppers, yellow onions and straw mushrooms.

Pacific Rim



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Consuming raw or undercooked foods may increase risk of food-borne illnesses

Prices subject to change without notice

Appetizers

Edamame

Lightly salted Japanese soybeans in the pod.

4.75

Goong Tod

(5) Fresh large gulf shrimp and tender young corn seasoned and wrapped in crispy wonton with sweet and sour sauce.

6.95

Crispy Spring Roll

Golden crispy rice paper wrapped around a blend of ground chicken, bean thread noodles and fresh vegetables 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 rice shells, pan fried to a golden brown.

5.95

Tataki

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

10.25

Pacific Rim Poppers

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

9.50

Crispy Wonton Tartars

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

10.95

Sashimi Tuna Salad

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

10.95

Thai Chicken Lettuce Wraps

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

10.95

Asian Shrimp Lettuce Wraps

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

10.95

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 and sour sauce.

6.95

Tempura Crab Appetizer

Tempura soft shell crab lightly coated with a crisp delicate tempura.

Served with a spicy sweet & sour sauce.

9.95

Hot Hamachi

Thin slices of Hamachi topped with chopped jalapeño peppers, lime and a touch of soy sauce.

12.95

Veth's Special Ceviche

A mixture of tuna, white tuna and salmon sliced thin, topped with our house special citrus sauce.

12.95

Tuna Carpaccio

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

12.95

Pac Pac Shrimp

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

9.95

Soup

Tom Yum

Tender chicken breast and large fresh Gulf shrimp in a clear broth flavored with lime, mild yellow onions, sweet bell peppers, straw mushrooms, a spicy blend of chilies, galanga root, lemongrass and magrut leaves.

3.75

Miso

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

2.95

Salads

Chili-Lime Shrimp or Beef

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.

7.95

Ginger Chicken Salad

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

7.95

Som Tum

Shredded cool cucumbers, thinly sliced mild yellow onions, vine ripe tomatoes 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

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or Tofu

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Shrimp, Scallops

or Squid

9.50

Chicken Breast, Pork Loin

or Beef Sirloin

8.50

Combination

Seafood

10.50

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Bento Box

Your choice of shrimp, scallop, chicken or vegetable tempura and chef's choice of three pieces of sushi or a California roll. Served with Japanese spiced rice, ginger salad, pickled vegetables and miso soup.

(No Substitutions Please)

12.95

Sushi Lunch Special

Chef's choice of Six pieces of sushi and half a California roll. Served with miso soup and ginger salad.

12.95

Sashimi Lunch Special

Chef's choice of Six pieces of sliced fish and half a California roll. Served with miso soup and ginger salad.

12.95

(No Substitutions Please)

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Chicken Breast, Pork Loin

or Beef Sirloin

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Combination

Seafood

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Ginger

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Asparagus

Asparagus, broccoli and snowpeas with a touch of garlic.

Teriyaki Wok

Your choice of meats or seafood stir-fried with teriyaki sauce, green onions and sweet bell peppers.

Thai Pepper Dish

Sweet red and green bell peppers, yellow onions and straw mushrooms.