

APPETIZERS

1. ASIAN SAMPLERS10.99
Veggie spring rolls, Vietnamese summer rolls, chicken satay, and Gyoza
2. GOLDEN FRIED TOFU4.50
Crispy deep-fried bean curds served with crushed peanuts in sweet and sour dipping sauce
3. VEGGIE SPRING ROLLS5.00
Deep-fried rolls stuffed with cellophane noodles, mushrooms, mixed veggies served with house special sweet pineapple dipping sauce
4. VIETNAMESE SUMMER ROLLS5.00
Shrimp with rice vermicelli, carrots, lettuce, fresh basil leaves, and mint leaves are wrapped in sheet of rice parchment and served with Hoi-Sin peanut sauce
5. CURRY PUFF5.00
Crispy Malaysian style pastry stuffed with minced chicken, onions, and potatoes in curry flavor served with cucumber relish
6. VEGGIE GYOZA5.00
Stuffed vegetables Japanese dumplings fried and served with sesame soy sauce
7. KHANOM JEEP6.50
Crab meat and minced chicken wrapped with soft egg wonton skins then steamed and served with sweet and sour Thai soy sauce
8. CHICKEN SATAY6.50
Curry chicken skewers, grilled and served with peanut sauce and cucumber relish
9. FRIED CALAMARI7.00
Baby squid rings lightly dipped in a special batter, then deep fried to perfection served with spicy lime dressing
10. HOI-JOW7.00
Crab meat, minced shrimp and chicken wrapped with soft tofu skin, deep-fried until golden brown, and served with sweet pineapple dipping sauce
11. THAI SPICY LETTUCE WRAP "Larb"7.50
Minced chicken lightly tossed with red onions, toasted rice powder, mint leaves, carrots, scallions, cilantro, roasted chili peppers, fresh lime juice and served with fresh lettuce
12. ASIAN LETTUCE WRAP7.50
Minced chicken with water chestnut, mushrooms, and served with fresh lettuce and mustard soy sauce
13. TANGY SHRIMP6.50
Grill tiger shrimp with spicy lime sauce

SOUPS

14. MISO SOUP2.50
Japanese soybean paste broth with tofu, seaweed and scallions
15. WONTON SOUP4.00
Hong Kong style shrimp and minced chicken wontons with scallions and cilantro in clear chicken broth
16. TOM KHA4.25
Tender chicken and mushrooms cooked in coconut milk with lemon grass and galanka (Vegetarian Available)
- Shrimps5.00

17. TOM YUM4.00
Chicken and mushrooms in spicy broth with lemon grass seasoning (Vegetarian Available)
- Shrimps5.00

18. PO TAK 5.00
Shrimps, scallops, baby squid, mushrooms, onion, and basil leaves in spicy lemon grass broth

SALADS

19. HOUSE SALAD5.00
Mixed greens and crispy fried tofu served with choice of peanut dressing or ginger soy vinaigrette

20. PAPAYA SALAD "Som-Tum" 7.00
Fine julienne green papaya, roasted peanuts, string beans, carrots, and cherry tomatoes mixed with spicy lime dressing

21. ASIAN GRILLED CHICKEN SALAD8.75
Grilled chicken with mixed seasonal greens and tomatoes with choice of ginger soy vinaigrette or peanut dressing on the side

22. YUM BEEF7.50
Grill Beef with red onions, carrots, scallion, cilantro, and fresh mint leaves gently tossed with Thai spicy lime juice dressing

23. SPICY SALMON TAR TARE THAI STYLE "Larb Salmon" 9.50
Fresh salmon tar tare with onion, Thai herbs with spicy lime juice

24. CALAMARI SALAD8.00
Mixed greens salad with fried calamari, red onions, tomatoes and basil leaves serve with lime dressing

DISHES FROM THE LAND

- | | LUNCH | DINNER |
|---|-------|--------|
| 25. THAI SPICY BASIL 8.99 | 10 | |
| Choice of chicken, beef, or pork sautéed with garlic, fresh chili peppers, green beans, carrot, onions, and fresh basil leaves (Vegetarian Available) | | |
| 26. GINGER PERFECT8.99 | 10 | |
| Choice of chicken, beef, or pork sautéed with fresh ginger, onions, celery, carrot, scallions, black mushrooms in tasty bean sauce | | |
| 27. IN THE JUNGLE "Pad Phed" 8.99 | 10 | |
| Choice of chicken, beef, or pork stir-fried with eggplants, fresh basil leaves, string beans, onion, carrot, tasty spicy curry sauce | | |
| 28. GRILLED CHICKEN TERIYAKI SAUCE 10 | 10 | |
| Grilled chicken breast with mix vegetable topped with Teriyaki sauce | | |
| 29. CASHEW NUT8.99 | 10 | |
| Stir-fried with cashew nut, onion, celery, and carrot in light soy sauce choice of chicken, beef, pork, or vegetarian | | |
| 30. MU SHU CHICKEN8.99 | 10 | |
| Strip of chicken breast, and mix vegetable with hoi-sin sauce and thin Chinese pan cake | | |
| 31. KUNG PAO CHICKEN8.99 | 10 | |
| A spicy Szechwan dish, chicken stir-fried with peanuts, onions, scallions, celery, and dried chili peppers in spicy sauce | | |
| 32. GENERAL TSO'S CHICKEN9.75 | 11 | |
| Chicken lightly breaded in a sweet and tangy Szechwan sauce | | |

SPICY CAN BE ADJUSTED UPON REQUEST

LUNCH DINNER

33. SESAME CHICKEN9.75 11
Crispy chicken sautéed with sweet and sour sesame sauce

34. BUFFALO SPICY BASIL 15 15
Buffalo sautéed with garlic, fresh chili peppers, carrot, green onions, and fresh basil leaves

35. LAMB CURRY "Massaman Kae" 14 14
Classic Southern Thai curry with lamb, potatoes, and peanuts stewed in rich coconut curry sauce

36. LAMB PAD PHED 14 14
Lamb sautéed with eggplants, string beans, onion, carrot and fresh basil in tasty spicy curry sauce

37. KHAL BI (Korean style Bar-B-Q Short Ribs) 15
Grill Marinated short Ribs serve with Asian cole slaw and Kim Chi

FROM THE SEA

38. PAD KAPOW SEAFOOD12.75 14
Shrimps, scallops and squids sautéed with chili peppers, onions, carrot and fresh basil leaves

39. INDIAN CURRY SEAFOOD12.75 14
Shrimps, scallops and squids sautéed with onion, scallion, celery, carrot with Indian curry powder

40. SHRIMP IN A CLAY POT12.75 14
Shrimps and cellophane noodles cooked with ginger and exotic spices, served in a clay pot

41. GRILLED SALMON/W PANAENG SAUCE 14
Grilled salmon with chef's special spicy banana curry sauce over the bed of vegetable

42. CHILEAN SEA BASS 18 18
Pan Fried Sea Bass with ginger, scallion over light sesame soy sauce

43. RED SNAPPER SPICY TAMARIND SAUCE 15
Grill Red Snapper with chef's special sweet and sour tamarind sauce

44. IMPERIAL SHRIMP 14 14
Stir-fried shrimp with onion, pineapple, celery, bell pepper, and tomato, with sweet and sour sauce

45. TILAPIA BLACK BEAN SAUCE13 13
Fried tilapia filet top with black bean ginger garlic sauce

46. GRILL SALMON BANANA LEAVES15 15
Grill marinated Salmon filet with herb, cabbage, green onion and basil in banana leaves with special spicy apple salsa

47. CRISPY WHOLE FISHMarket price
Seasonal whole fish deep-fried with your choice of:
* Chili and garlic sauce with basil leaves
* Black bean and mushroom ginger sauce*

CURRY

48. PANAENG (CURRY) 8.75 9.99
Choice of chicken, beef, or pork with Panaeng peanuts paste, coconut milk, onions, bell peppers, and very thin slice of kaffir lime leaves

49. GREEN CURRY 8.75 9.99
Choice of chicken, beef, or pork simmered in traditional Thai green curry paste with coconut milk, eggplants, bamboo shoots, basil leaves, and very thin slice of kaffir lime leaves.

LUNCH DINNER

50. SWORD FISH RED CURRY15 15
Sword fish slowly simmered in spicy red curry paste with coconut milk, pineapples, eggplants, basil leaves, and thin slice of kaffir lime leaves.

51. RED CURRY8.75 9.99
Choice of chicken, beef, or pork simmered in spicy red curry paste with coconut milk, pineapples, eggplants, basil leaves, and thin slice of kaffir lime leaves.

52. DUCK RED CURRY16 16
Grill Maple leaf duck breast slowly cook in spicy red curry paste with coconut milk, pineapple, eggplants, basil

NOODLES AND RICE

53. PAD THAI8.50 9.99
Thai famous dish: thin rice noodles sautéed with chicken, tofu, crushed peanuts, scallions, eggs, bean sprouts
- Shrimp11.95 12.99

54. PAD SE-IEW8.50 9.99
Fresh wide rice noodles sautéed with choice of chicken, beef, pork, with egg, broccoli, and Thai sweet soy sauce (Vegetarian Available)

55. LO MEIN NOODLES8.50 9.99
Stir-fried egg noodles with seasonal vegetable in a flavorful oyster sauce choice of chicken, beef, pork, or vegetarian

56. YAKISOBA NOODLE8.50 9.99
Japanese thin egg noodle stir fried with vegetable yakisoba sauce with choice of chicken, beef, or pork

57. SINGAPORE STYLE NOODLES8.50 9.99
Rice vermicelli noodles stir-fried with eggs, onions, carrots, green onions, and cabbage in tasty curry sauce choice of chicken, beef, pork, or vegetarian

58. SPICY DRUNKEN NOODLES8.50 9.99
Fresh wide rice noodles stir-fried with onion, carrot, green bean, basil in spicy garlic sauce choice of chicken, beef, pork, or vegetarian

59. GRILLED PORK WITH VERMICELLI8.50 9.99
Vietnamese dish, sliced pork marinated with Nuoc-Mama, garlic, lemon grass then grilled, and served with rice vermicelli, lettuce, and cucumber

60. UDON TEMPURA8.50 8.50
Japanese noodle soup with fish cake, scallion, and shrimp tempura

61. PHO'7.99 7.99
The most popular soup of Vietnam: sliced beef on rice noodles in delicate beef broth

62. CURRY LAKSA 8.50 8.99
Malaysian style spicy curry noodles soup with coconut milk, tofu, bean sprouts, and fried shallots with choice of vermicelli or egg noodles. (Only choice of chicken or vegetables)

63. CRAB MEAT FRIED RICE 11.75 13.00
Crab meat stir-fried with jasmine rice, egg, and green onions bell pepper, green pea

64. SPICY BASIL FRIED RICE8.50 9.99
Choice of chicken, beef, or pork stir-fried with fresh basil leaves and hot chili peppers

*** “extra spicy”, ** “very spicy”, * “spicy”

LUNCH DINNER

65. FRIED RICE..... 8.50 9.99
Choice of chicken, beef, or pork stir-fried with rice, egg, onion, pea, and carrot

66. ASIAN BISTRO FRIED RICE 11.75 13.00
Shrimp, chicken, egg, and cashew nuts stir-fried with jasmine rice, bell peppers, peas, and served in a fresh pineapple shell

VEGETARIAN

67. PAD THAI JAY 8.50 9.99
Thin rice noodles sautéed with mixed vegetables, bean curds, crushed peanuts, scallion, and bean sprout (egg optional)

68. TOFU AND EGGPLANTS KAPOWS 8.50 9.99
Fried tofu and eggplants stir-fried with garlic, fresh chili peppers, green beans, onions, and fresh basil leaves

69. ASIAN VEGGIE DELIGHT 8.50 9.99
Variety of vegetables, mushrooms, bell peppers, and onions stir-fried in light garlic sauce

70. SWEET AND SOUR TOFU 8.50 9.99
Tofu sautéed with cucumber, pineapples, baby corns, tomatoes, bell peppers, and scallions in sweet and sour sauce

71. TOFU IN THE JUNGLE "Pad Phed" 8.50 9.99
Fried tofu with eggplants, fresh basil leaves string beans in tasty curry sauce

72. VEGETARIAN CURRY 8.50 9.99
Red curry with mixed vegetables, tofu, pineapple, and kaffir lime leaves

73. VEGGIE FRIED RICE 8.25 9.75
Rice stir-fried with onion, peas, carrots, cashew nuts, bell peppers, and scallion in light soy sauce (egg optional)

74. VEGGIE MU SHU 8.25 9.75
Stir fried mix vegetable with hoi-sin sauce with thin Chinese pan cake

Nigiri 2pcs QTY	Sashimi 3pcs QTY		NIGIRI SUSHI	Nigiri 2pcs	Sashimi 3 pcs
		N1	Tuna (Magoro)*	5.25	7.00
		N2	Fatty Tuna (Toro)*	M/P	M/P
		N3	Yellow Tail (Hamachi)*	5.75	7.50
		N4	Salmon (Sake)*	4.50	6.00
		N5	White Tuna (Escolar)*	5.00	6.50
		N6	Red Snapper (Tai)*	3.95	5.25
		N7	Mackerel (Saba)*	3.50	4.50
		N8	Eel (Unagi)	5.00	6.50
		N9	Sweet Shrimp (Bontan Ebi)*	6.50	8.50
		N10	Shrimp (Ebi)	4.25	5.50
		N11	Squid (Ika)*	4.00	5.00
		N12	Octopus (Tako)	4.50	6.00
		N13	Scallop (Hotate Gai)*	4.50	4.50
		N14	Crab Stick (Kani Kama)	3.75	4.75
		N15	Sweet Egg (Tamago)	3.25	4.25
		N16	Salmon Roe (Ikura)*	5.50	5.50
		N17	Flying Fish Roe (Tobiko)*	4.75	4.75
		N18	Smelt Roe (Masago)*	4.00	4.00
		N19	Smoke Salmon	4.99	6.35
		N20	Sea Urchin (Uni)*	M/P	M/P
		N21	Surf Clam (Hokkigai)*	3.95	5.25
		N22	Tofu (Inari)	3.50	N/A

We reserve the right to change our prices at any time.

QTY	QTY		MAKI (ROLL) & TEMAKI (HAND ROLL)	Price per order
		M1	California Roll (avocado, cumber, crab stick, smelt roe)*	4.50
		M2	King California Roll (avocado, crab meat, cucumber, tobiko)*	5.99
		M3	Spicy Tuna Roll (Fresh tuna, scallion, masago, tempura flake, spicy sauce)*	5.50
		M4	Spicy Salmon Roll (Fresh salmon, scallion, tempura flake, spicy sauce)*	5.25
		M5	Spicy Yellow Tail Roll (Yellow tail, scallion, tempura flake, spicy sauce)*	5.50
		M6	Spicy Scallop Roll (Scallop, scallion, tempura flake, spicy sauce)*	5.50
		M7	Tuna Roll*	4.99
		M8	Salmon Roll*	4.50
		M9	Yellow Tail Roll (yellow tail, scallion)*	4.99
		M10	White Tuna Roll (white tuna, jalapeno masago)*	5.25
	N/A	M11	Shrimp Tempura Roll (shrimp tempura, spicy mayo, cucumber, carrot, smelt roe)*	7.00
	N/A	M12	Rainbow Roll (California roll, top with tuna, salmon, white fish, shrimp)* (8 pcs)	9.99
		M13	Eel Avocado Roll	5.75
		M14	Philly Roll (smoke salmon, cream cheese, cucumber, scallion)	6.25
	N/A	M15	Futomaki Roll (cook eel, egg, kampyo, cucumber, shitake mushroom) (5pcs)	5.75
		M16	Salmon Avocado Roll*	4.99
		M17	Tuna Avocado Roll*	5.50
		M18	Avocado Roll	3.75
		M19	Mushroom Roll (Shitake Mushroom)	3.75
		M20	Cucumber Roll (Kappa)	3.75
		M21	Squash Roll (kanpyo)	3.75
		M22	Ume Cucumber Roll (Plum paste and cucumbers)	3.75
		M23	Tomato Basil Roll (sun dried tomato, cream cheese, basil)	4.50

QTY	QTY		CHEF'S SPECIAL ROLL	Price per order
	N/A	C1	Asian Bistro Roll (shrimp tempura, top with avocado, eel) (8 pcs)	9.99
		C2	Maryland Crab Roll (crab meat, fish roe, scallion, old bay)*	7.00
	N/A	C3	California Sunset Roll (avocado, crab stick (inside) tuna, salmon out side)* (8pcs)	9.99
		C4	Crunchy Shrimp Roll (shrimp, fish roe, scallion, spicy mayo, tempura flake)*	4.99
	N/A	C5	King Street Spider Roll (soft shell crab, avocado, pickled burdock, cucumber, scallion, radish sprout, carrot, tobiko)* (5pc)	9.99
	N/A	C6	King Dragon Roll (California roll, top with giant eel)* (8pcs)	14.99
	N/A	C7	Rock'n Roll (shrimp tempura, eel, cream cheese, avocado, tobiko)* (5pcs)	7.95

QTY	QTY		MAKI (ROLL) & TEMAKI (HAND ROLL)	Price per order
		C8	Salmon Skin Roll (Grill salmon skin, cucumber, scallion, yamagobo)	4.99
		C9	Tuna Jalapeño Roll (Fresh tuna, jalapeño, cilantro)*	5.75
		C10	Spicy Lobster Roll (Spicy lobster, tobiko, cucumber, tempura flake)* (8pc)	6.99
	N/A	C11	Volcano Roll (California roll, top with cream cheese, shrimp, spicy mayo sauce (baked) tempura flake on top)*	7.50
	N/A	C12	T & T Roll (spicy white tuna, basil (inside) tuna, white tuna)* (8pcs)	9.99
		C13	Crunchy Smoke Salmon Roll (smoke salmon, crunchy tempura (inside) topped w/ masago, scallion and sweet soy sauce)*	6.99
	N/A	C14	Dynamite Roll (crab meat, avocado, top with Japanese spicy mayo baked)	5.99
	N/A	C15	Crystal Roll (Spicy scallop, avocado (inside) white tuna (outside) tobiko on top)* (8pcs)	9.99

QTY		SUSHI ENTRÉE	Price per order
		"Served with salad and miso soup"	
	E1	Nigiri Special (9 pcs. of sushi nigiri assortment)*	17.99
	E2	Sushi Special (California roll, 6 pcs. Nigiri)*	15.99
	E3	Sushi Deluxe (King street spider roll, 7 pcs. nigiri)*	20.99
	E4	Cooked Sushi (6 pcs. cooked sushi and California roll)	15.99
	E5	Unagi Don (eel don) (Grill eel over sushi rice with eel sauce)	15.99
	E6	Chirashi (Assortment of fresh fish on top of sushi rice spread in a box and vegetables on top)*	17.99
	E7	Tekka Don (tuna over sushi rice)*	15.99

QTY		SASHIMI ENTRÉE	Price per order
		"Served with salad, miso soup and rice"	
	E8	Sashimi Special (16 pcs assort raw fish)*	19.99
	E9	Sashimi Deluxe (20 pcs. of assorted fish)*	25.50

QTY		SUSHI & SASHIMI COMBO	Price per order
		"Served with salad, miso soup"	
	S1	Sushi & Sashimi Special (5pcs Nigiri and 7pcs Sashimi)*	19.99
	S2	Roll Combo (California roll, tuna roll, yellow tail roll)*	15.00
	S3	Spicy Roll Combo (Spicy California roll, spicy tuna, spicy salmon)*	16.00

QTY		STARTER	Price per order
	JA1	Miso soup	2.50
	JA2	Seaweed Salad	4.50
	JA3	Avocado Salad Miso Dressing	4.50
	JA4	Edamame (steam green soy bean)	3.50
	JA5	Fresh Wasabi	2.00

*Consuming raw or under cooked meat, poultry, egg shellfish, or seafood may increase your risk of food borne illness

**Lunch & Dinner & Delivery
Carry out menu**



TEL: 703-836-1515

FAX: 703-836-2380

!! SUSHI CORNER OPEN!!

FUEL CHARGE \$1.00

**Minimum \$ 17.00
Delivery within 3 miles
Start at 5:00 pm**

809 KING STREET ALEXANDRIA, VA 22314

www.abistro.com