Lunch Menu
All served with Rice, Miso Soup and Salad.
Substitute for Brown Rice add $1.50 or Egg Fried Rice add $1.95
Mon – Fri until 3:00.  Dine-in only.

Combo Box
Changes daily. Be sure to ask your server for today’s special.

Bento Box ( No Rice )
Changes daily. Be sure to ask your server for today’s special.

Tempura
Fried shrimp and veggies in a light batter

Tempura Vegetable
Fried mixed vegetables in a light batter.

Beef Teriyaki
Grilled Rib-eye steak with home teriyaki sauce.

Chicken Teriyaki
Grilled white chicken with house teriyaki sauce.

Salmon Teriyaki
Grilled fresh salmon with house teriyaki sauce.

Pork Cutlet
Deep fried pork fillet with bread crumbs. Served with Ponzu sauce.

Tempura Ebi
Deep fried prawns in a light batter.

Saba Shioyaki
Grilled sautéed mackerel.

Bangkok Beef
Wok tossed cubed beef with tomato, Bell Pepper, onion in our exclusive garlic sauce.

Stir-fried Mixed Vegetables
Thai style stir-fried mixed vegetables.

Panang Curry
Thai style Panang curry with Carrots, bell pepper, zucchini, bamboo and chilies.
Choice of:
Chicken, Pork, Beef or Vegetable.
For Shrimp or Combination, add $3.

Red Curry
Baby corn, carrot, bell pepper, bamboo, basil leaves, and red chilies.
Choice of:
Chicken, Pork, Beef or Vegetable.
For Shrimp or Combination, add $3.

Green Curry
Thai style green curry. Broccoli, carrot, bell pepper, bamboo, basil leaves, red chilies.
Choice of:
Chicken, Pork, Beef or Vegetable.
For Shrimp or Combination, add $3.

Basil Dish
Basil leaves, onion, bell pepper, mushroom, baby corn with garlic-spicy Thai fish sauce.
Choice of:
Chicken, Pork, Beef or Vegetable.

Garlic Chicken
Chicken, carrots, bamboo, onion, Bell Pepper, mushroom, zucchini, and water chestnut.

Sweet & Sour Salmon
Grilled Salmon topped with onion, tomato, pineapple and cucumber in sweet and sour sauce.

Curry Rib-Eye
Grilled Rib-eye steak topped with vegetables in a thick panang curry.

Rice & Noodle
All Served with Salad. Dine In Only Monday – Friday until 3:00

Signature Fried Rice:
Choice of: Beef, Pork, Chicken, or Vegetables.
For Shrimp or Combination add $3

Pineapple Fried Rice
Thai style chicken fried rice w / pineapple and cashews

Mike’s Fried Rice
Shrimp and Fish Cake Fried Rice

Salmon Fried Rice
Minced salmon fried rice with cashew nuts.

Tom Yum Seafood Egg Noodle
Assorted seafood with egg noodle in a Spicy tom yum soup

Udon Noodle Soup:
Tempura  Chicken
Seafood  Vegetables

Choice of:
Chicken, Beef, Pork or Vegetable.
For Shrimp or Combination, add $3

Lard Na
Wide flat rice noodle, pan-seared topped with broccoli in a garlic brown gravy.

Chow Fun Noodles
Wide, thin, rice noodle, pan-seared with broccoli, mushroom, zucchini, baby corn, carrot, with light gravy.

Spicy Basil Noodle (Pad Kee Mao)
Wide, flat noodle with onions, bell pepper, tomato, jalapeno, and basil leaves.

Pad Thai
The favorite Thai noodle dish. Made with a thin, flat fettuccine like rice noodle. Tossed with bean sprouts, egg, crushed cashew nuts, topped with cilantro.

Stir-Fried Flat Noodles (Pat See-Ew )
Wide flat noodle, Stir fried with egg, broccoli, carrots, bell pepper, zucchini, mushroom, bok choy and bean sprouts.

An Automatic 18% Gratuity Will Be Added To Table Of 8 Or More
### Lava Grill Specialty Roll

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cajun Roll</td>
<td>Fried crawfish inside with spicy Mayo and masago on top</td>
</tr>
<tr>
<td>Patriot Roll</td>
<td>Crab meat inside with spicy tuna and avocado on top</td>
</tr>
<tr>
<td>Ultra Crunchy Roll</td>
<td>Crab meat &amp; tuna inside with avocado, ebi, &amp; tempura crunchy on top</td>
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<tr>
<td>Euleess Roll</td>
<td>Shrimp tempura inside with white fish &amp; spicy mayo on top; baked to finish</td>
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<tr>
<td>Colleyville Roll</td>
<td>Tempura shrimp inside with tuna on top; served with special sauce</td>
</tr>
<tr>
<td>New York Roll</td>
<td>Tempura shrimp inside with avocado, crabmeat, eel sauce on top</td>
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<tr>
<td>Rainbow Roll</td>
<td>Cream cheese, masago, avocado inside with Avocado, Ebi, Salmon, tuna, and yellowtail on top</td>
</tr>
<tr>
<td>Crunchy Rainbow</td>
<td>Crab meat &amp; Tempura shrimp inside with Ebi, Salmon, tuna, and yellowtail on top</td>
</tr>
<tr>
<td>Spicy Rainbow Roll</td>
<td>Spicy tuna and avocado inside with Ebi, Salmon, tuna, and yellowtail on top</td>
</tr>
<tr>
<td>Volcano Roll</td>
<td>Baked (crawfish or scallop) with jalapeno, mushroom, red onion, in a creamy sauce on top of a California roll</td>
</tr>
<tr>
<td>Glade Roll</td>
<td>California roll served tempura style with eel sauce on top</td>
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<tr>
<td>Tornado Roll</td>
<td>Cream cheese, jalapeno and yellowtail, inside; served tempura style with special tornado sauce on top</td>
</tr>
<tr>
<td>Love Me Tender</td>
<td>Avocado, salmon, shrimp, tuna, and yellowtail tenderly rolled up with masago and sesame seeds on top</td>
</tr>
<tr>
<td>Butterfly Kiss</td>
<td>(no rice, no seaweed) Salmon sashimi wrapped around crabmeat and avocado served with ponzu sauce</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Roll Name</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Lava Ceviche ! (Salad)</td>
<td>Choice of Salmon or Yellowtail in a salad of carrot, cilantro, daikon, jalapeno, masago, red onion, and tomato all marinated in lime and house dressing</td>
</tr>
<tr>
<td>Twin Roll</td>
<td>Shrimp tempura inside topped with ebi and avocado</td>
</tr>
<tr>
<td>Hawaii Roll</td>
<td>Avocado, crabmeat, spicy tuna inside with masago on top</td>
</tr>
<tr>
<td>Caterpillar Roll</td>
<td>Fancy fresh water eel with cucumber topped with avocado and special eel sauce</td>
</tr>
<tr>
<td>Kirin (Dragon) Roll</td>
<td>Yellowtail roll, scallion with avocado outside,</td>
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<tr>
<td>Monster Roll</td>
<td>Crabmeat and avocado inside with white fish on top; baked to finish</td>
</tr>
<tr>
<td>Cucumber Wrap</td>
<td>(no rice, no seaweed) Crab meat, ebi, Salmon, tuna and yellowtail inside with spicy tuna and yellowtail wrapper; served with citrus sauce</td>
</tr>
<tr>
<td>Dancing Eel Roll</td>
<td>Avocado, cream cheese, masago inside with freshwater eel &amp; eel sauce on top</td>
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<tr>
<td>Crunchy Spicy Tuna Roll</td>
<td>Crab meat, shrimp tempura inside with spicy tuna, tempura flakes on top</td>
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<tr>
<td>Batman Roll</td>
<td>Spicy albacore, cilantro, jalapenos, topped with yellowtail, ebi and avocado</td>
</tr>
<tr>
<td>Samurai Roll</td>
<td>Avocado, shrimp, spicy albacore inside served Tempura style with spicy sauce</td>
</tr>
<tr>
<td>Creepy Roll</td>
<td>Fried soft-shell crab, green onions, masago inside with avocado on top</td>
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<tr>
<td>Maui Roll</td>
<td>Salmon, ebi, avocado and asparagus inside. Topped with masago.</td>
</tr>
<tr>
<td>Lizard Roll</td>
<td>Tempura shrimp, fried onions inside with spicy tuna</td>
</tr>
<tr>
<td>Rain Forest Roll</td>
<td>Shrimp tempura and avocado inside; topped with spicy tuna, salmon, tempura flakes, scallions &amp; special sauce</td>
</tr>
</tbody>
</table>

Indicates spicy item

Indicates cooked item

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Please be aware that consuming raw or undercooked meat, poultry, seafood shellfish or eggs may increase your risk of food borne illness.
Thai Entree

All served with miso soup (dine-in only), Salad (dine-in only) and steamed rice.
Your choice of: Chicken, Pork, Beef or Vegetable & Tofu.
For shrimp or combination add $3.00
Substitute with steamed Brown Rice add $1.50 or fried rice $1.95

Panang Curry
Thai style Panang curry with coconut milk carrots, bell pepper, zucchini, bamboo and chili paste.

Red Curry
Thai style red curry with coconut milk baby corn, carrots, bell pepper, bamboo, basil leaves and chili paste.

Green Curry
Thai style green curry with coconut milk broccoli, carrots, bell pepper, bamboo, basil leaves and chili paste.

Basil Dish
Stir fried basil leaves, onion, bell pepper, mushroom, baby corn with spicy basil sauce.

Garlic Dish
Stir fried white chicken meat, carrots, bell pepper, bamboo, onion, mushroom, zucchini and water chestnut, with garlic sauce.

New !! Nyonya Blak Pepper Salmon
Grilled Salmon topped with onion, basil pepper and tomato.

Sweet & Sour Salmon
Grilled Salmon topped with onion, basil pepper, tomato, pineapple and cucumber in sweet and sour sauce.

Curry Rib-Eye
Grilled Rib-eye steak topped with vegetables in thick panang curry.

Curry Duck
Boneless roasted duck topped in thick panang curry.

Stir-Fried Mixed Vegetables
Thai style stir fried mixed vegetables.

Bangkok Beef
Wok tossed cubed beef with tomato, onion in our exclusive garlic Bangkok sauce.

(*) New !! Nyonya Daging Rendang
Cubed Steak Simmered in Malaysian Coconut Curry with onion, bell pepper.

New !! Black Pepper Beef
Filet mignon stir fried with red bell pepper, green bell pepper, onions in our house peppered sauce.

An Automatic 18% Gratuity Will Be Added To Table Of 8 Or More
Noodles - Funs
Choice of Chicken, Pork, Beef or Vegetable
Shrimp or Combination add $3

Chow Fun Noodles
Wide thin delicious rice noodle, pan-seared
with broccoli, mushroom, zucchini, baby corn,
carrot with light gravy.

Pad Thai
Thin rice noodles stir-fried with bean sprouts,
egg, crushed peanuts, green onions,
and topped with cilantro

Lard Na
Wide flat rice noodle, pan-seared topped with
broccoli in chef’s brown gravy.

Stir-Fried Flat Noodles (Pat See-Ew)
Wide flat noodle, stir-fried with egg, broccoli,
carrots, bell pepper, zucchini, mushroom,
bok choy and bean sprouts.

Spicy Basil Noodles (Pad Kee Mao)
Wide, flat noodle with onions, bell pepper,
tomato, jalapeno and basil leaves.

Pan Fried Cantonese Egg Noodles
Assorted vegetables and the chef’s gravy
over crisp noodle.

Soup Noodle Bowl

Lava Egg Noodle
Egg noodle, sliced chicken, shrimp, fish cake
and bean sprout topped with cilantro and carrots,
served in clear chicken broth.

Honey Roasted Duck Ramen
Egg noodle soup, boneless duck, scallion, carrots.
served in Thai style duck broth.

Crispy Roasted Duck Red Curry
Egg noodle, boneless duck, carrot and scallion
in red curry sauce.

Tom Yum Seafood Egg Noodle
Assorted seafood with egg noodle in
spicy Tom Yum soup.

Udon Soup
Thick wheat flour noodles served with
green onions, mushroom and pink fish cake

Lava Udon
Assorted seafood in Udon noodle soup.

Chicken Udon
Chicken white meat in Udon noodle soup.

Vegetable Udon
Assorted fresh vegetable in Udon noodle soup.

Tempura Udon
Deep Fried shrimp (2) and mixed vegetable
with Udon noodle soup.

Duck Udon (Boneless Duck)
Ebi Tempura Udon
Deep Fried shrimp (4) with Udon noodle soup

An Automatic 18% Gratuity Will Be Added To Table Of 8 Or More
Crab Rangoon (6)
Wonton wrappers filled with a creamy mix of crab meat, cream cheese, and scallions

Crispy Shrimp (2)
Crab meat and shrimp wrapped in an eggroll skin

Edamame
Japanese soybeans steamed and lightly salted

Sauteed Edamame
Japanese soybeans stir-fried in garlic soy sauce

Nyonya Crispy Fried Pork Belly
Made in-house and served with spicy manyo

Fried Calamari
Crispy fried squid served with chili Cajun sauce

Fried Oysters (6)
Breaded and deep fried, served with chili Cajun sauce

Fuji Fried Mushroom Shrimp or Combo
Crispy fried tossed in a creamy wasabi mayo

Lettuce Wrap
Chicken, water chestnuts, mushrooms, carrots, onions wok-seared and served with crispy iceberg lettuce

Pot Stickers (6)
Pan-fried chicken dumplings (also available steamed)

Satay Chicken (4)
Marinated chicken skewers served with peanut sauce

Soft Shell Crab
Whole soft shell crab, fried and served with ponzu sauce

Tempura Appetizer
Two shrimp with assorted vegetables in a light batter

Tempura String Beans
Fresh green beans fried and served with spicy mayo

Thai Chicken Wings (8)
Chicken wings tossed in a tangy and spicy chili sauce, green onions

Vietnamese Summer Roll
Rice paper filled with shrimp, lettuce, carrots, cucumber, cilantro; topped with fried onions & served with peanut sauce

Appetizer Sampler: Choose 4
Crab Rangoon, Edamame, Sauteed Edamame, Fried Calamari, Fried Oysters, Fuji mushrooms, Pot Stickers (no substitutions)

Tom Yum Soup
Chicken, mushroom, lemon grass, cilantro with shrimp. Add $2.00

Tom Kha Soup
Chicken coconut milk, mushroom, lemon grass, basil leaves with shrimp. Add $2.00

Miso Soup
Traditional Japanese soy bean soup with tofu seaweed scallions and mushrooms

Clear Soup
Traditional Japanese chicken broth with tofu seaweed scallions and mushrooms

Squid Salad
Tender squid with seaweed and sesame seeds, chili pepper

Seaweed Salad
Assorted seaweed topped with sesame seeds, chili pepper

House Green Small Large
Greens, tomato, cucumber, and carrot in house ginger dressing

Cucumber Salad
Sauteed sliced cucumber with carrots, seaweed and sesame seed

Beef Salad
Thin slices of grilled ribeye with red onion, mango, carrots, cilantro, tomato in a tangy lime sauce

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Tempura - Teriyaki & Combination

All served with Miso Soup (Dine-In only), Salad (Dine-In only) and Steamed Rice.
Substitute for Brown Rice $1.50 or Fried Rice $1.95

Beef Teriyaki
Grilled rib-eye steak with house teriyaki sauce.

Chicken Teriyaki
Grilled chicken with house teriyaki sauce.

Salmon Teriyaki
Grilled fresh salmon with house teriyaki sauce.

Tempura
Deep fried shrimp (3) & Vegetable in a light batter.

Tempura Vegetable
Deep fried vegetables in a light batter.

Tempura Ebi
Deep fried shrimp (6) in a light batter.

Pork Cutlet
Deep fried pork fillet with bread crumb served with katsu sauce.

Saba Shioyaki
Grilled sauteed mackerel.

Tempura & Beef Teriyaki
Deep fried shrimp (2) and vegetables and beef teriyaki.

Tempura & Chicken Teriyaki
Deep fried shrimp (2) and vegetables and chicken teriyaki.

Tempura & Salmon Teriyaki
Deep fried shrimp (2) and vegetables and salmon teriyaki.

Rice Dishes

Pineapple Fried Rice
Thai Style chicken fried rice with pineapple, cashew nuts.

Mike’s Fried Rice
Shrimp & Fish cake fried rice.

Signature Fried Rice.
Hibachi fried rice (Small)

Fried Rice:
Chicken, Pork, Beef or Vegetable

Fried Rice: Shrimp or Combination

Salmon Fried Rice
Minced salmon fried rice with cashew nuts, basil leaves.

Chicken Teridon
Chicken teriyaki over steamed rice.

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**Tea And More**

- Lipton Iced Tea
- Bottle Marble Drink (Ramune)
- Hot Tea
- Milk (No Refill)
- (Green/Jasmine/Jasm.Rose)
- Juice (No Refill)
- Mango Tea
- (Orange/Cranberry/Pineapple)
- Thai Iced Tea (No Refill)
- Coffee (No Refill)

**Soft Drink**

(Coke, Sprite, Dr. Pepper, Diet Coke, Lemonade, Club Soda)

**Cold Beer**

- Kirin Ichiban 12oz
- Miller Lite 12oz
- Kirin Light 12oz
- Michelob Ultra 12oz
- Sapporo 12oz
- Coors Lite 12oz
- Asahi 12oz
- Shiner Bock 12oz

**Sake World**

- House Hot Sake
- Shirakawago 300ml
- Hakushika Light Sake Cold
- Hakutsuru Draft
- Hakushika Chokara Extrady
- Choya Plum Wine
- Mu Daiginjo 700ml
- Takara Plum Wine

**Dessert**

- Mango Creme Burlee  Homemade!
- Fried Banana Ice Cream
- Rainbow Ice Cream
- Ice Cream
  - (Green Tea, Red Bean, Mango, Plum, or vanilla)
- Tempura Ice Cream
- Mango Sweet Rice
  - Served with sweet coconut sauce and ground peanuts
- Cheesecake Chimichanga
  - A crispy fried shell with cool creamy cheesecake
- Served with red bean ice cream
- Triple Chocolate Cake

**Kid’s Box Menu**

**Dine In Only** (12 and under, 4 feet tall)

Served with salad, potato cake, California roll, steamed rice and soda

**Choose one:**

- Chicken Teriyaki
- Chicken Satay
- Beef Teriyaki
- Tempura

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