

## small plates

<b>cheese or veggie rolls</b>	crispy fried + sweet citrus sauce	6-
<b>saffron toast</b>	seasoned ground chicken on french bread, fried + fresh cucumber relish	8-
<b>steamed dumplings</b>	chicken veggie + honey-soy dipping sauce	8-
<b>fried calamari</b>	spicy mayo	9-
<b>chicken wings</b>	crispy fried + sweet chili sauce	9-
<b>grilled chicken saté</b>	peanut sauce + grilled bread	9-
<b>lettuce wraps</b>	ground yellow curry chicken + sweet peas + carrot	9-
<b>steamed mussels</b>	fresh herbs + chili-lime dipping sauce	9-
<b>coriander beef jerky</b>	sweet sriracha sauce	9-
<b>moo ping</b>	grilled strips of honey-marinated pork loin + lettuce	9-
<b>tempura shrimp</b>	spicy mayo	9-

## soups

<b>wonton soup</b>	chicken wontons in a clear broth	8-
<b>saffron soup</b>	rice noodles + ground chicken + shrimp + crushed peanut in a spicy clear broth	8-
<b>tom yum shrimp</b>	tomato + onion + mushrooms + fresh herbs + spicy broth	9-
<b>thai beef noodle soup</b>	braised beef + rice noodles + condiments	10-

## salads

<b>mixed greens + miso dressing</b>		6-
<b>som tum</b>	cabbage + carrot + tomato + crushed peanut + citrus dressing	6-
<b>papaya salad</b>	shredded papaya + green bean + tomato + crushed peanut + sweet-spicy citrus dressing	8-
<b>grilled salmon salad</b>	mixed greens + miso dressing	12-
<b>spicy beef salad</b>	mixed greens + roasted pepper dressing	12-
<b>nam sod</b>	seasoned ground chicken + mixed greens + peanut	12-
<b>grilled chicken salad</b>	mixed greens + boiled egg + peanut + citrus dressing	12-

# saffron specialties

<b>grilled chicken breast</b>	steamed broccoli + honey-soy dipping sauce	15-
<b>tonkatsu</b>	japanese crispy-fried pork cutlet + katsu sauce	15-
<b>khao soi chicken</b>	northern thai favorite - yellow curry + noodles + ginger	15-
<b>yellow curry chicken</b>	potatoes + sweet onions	16-
<b>shrimp asparagus</b>	sautéed shrimp with shiitake mushrooms	17-
<b>grilled salmon</b>	fresh sushi-grade salmon + steamed broccoli + teriyaki sauce	17-
<b>massaman curry</b>	spiced braised beef or chicken + potatoes + onions + cashews	21-
<b>roast duck kang quah</b>	sliced duck breast + pineapple + tomato + pepper + basil in a red curry	24-
<b>new york strip steak</b>	grilled asparagus + choice of house-made steak sauce	24-

# simple thai

<b>veggie thai</b>	stir-fried seasonal veggies	14-
<b>sweet basil</b>	mushroom + peppers + chili garlic sauce	14-
<b>cashew</b>	onion + sweet roasted pepper sauce	14-
<b>gra prow</b>	green bean + peppers + chili-garlic paste + basil	14-
<b>teriyaki stir-fry</b>	diced onion + scallion	14-
<b>ginger stir-fry</b>	mushroom + peppers + onion	14-

**the above selections served with choice of chicken, fried tofu, or seasonal vegetables  
sliced beef: additional 3-  
shrimp, calamari, bay scallops, or grilled salmon: additional 5-**

# rice & noodles

<b>chef's fried rice</b>	onion + egg	12-
<b>pineapple fried rice</b>	onion + egg + raisin + cashew	13-
<b>saffron pad thai</b>	rice noodles + bean sprout + fried egg + scallion + crushed peanut	14-
<b>pad woon sen</b>	cabbage + onions + tomato + fried egg	14-
<b>spicy basil linguine</b>	sweet peppers + tomato + bean sprout + basil	14-

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**brown rice additional 2-**

parties of six or more: 18% gratuity will be added | corkage 10- | cakeage 10-  
consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness

## sake selections

ozeki	house sake	hot	sm 6- / lg 9-
'maboroshi'	junmai ginjo	cold	sm 10- / lg 14-
'nihon sakari'	junmai shu	cold	sm 10- / lg 14-
'dry' ozeki	junmai ginjo	cold	180 ml 7-
'sayuri'	nigori	cold	300 ml 14-
'g joy'	junmai ginjo	cold	300 ml 19-
'superior'	junmai ginjo	cold	300 ml 14-
'suzaku'	junmai ginjo	cold	300 ml 19-
'kikusui'	junmai ginjo	cold	300 ml 14-

## red wine

merlot, grayson	(ca)	8- / 30-
pinot noir, ramsay	(ca)	9- / 34-
cabernet, castle rock	(wa)	8- / 30-
blend, CMS	(wa)	9- / 34-
blend, 'piccolo cru' paoletti	(ca)	48-
cabernet, 'allomi' hess	(ca)	52-
cab franc, lang and reed	(ca)	46-

## beer

kirin ichiban	22oz	8-	miller lite	12oz	4-
sapporo	21oz	8-	coors light	12oz	4-
singha	12oz	6-	bud light	12oz	4-
asahi	12oz	6-	mich ultra	12oz	4-

## white wine

chardonnay, rickshaw	(ca)	8- / 30-
pinot grigio, lagaria	(it)	8- / 30-
riesling, selbach piesporter	(ge)	8- / 30-
sauvignon blanc, castle rock	(ca)	8- / 30-
moscato, centorri	(it)	8- / 31-
plum wine	(jp)	7- / 26-
grapefruit rose, ruby red	(fr)	7- / 26-
sauvignon blanc, shooting star	(ca)	32-
chardonnay, macrostie	(ca)	36-
pinot grigio, sodevo	(it)	32-
brut, blanc de blancs willm	(fr)	29-

## non-alcoholic selections

iced tea - black / green	3-	s. pellegrino fruit beverages	3-
hot tea - green / jasmine	3-	sparkling water	3- / 5-
thai iced tea - cream / lime	3-	still water	3-
coffee - regular / decaf	3-	ginger ale	2-
thai iced coffee	3-	coke / diet coke / sprite	2-

## nigiri sushi (2 pcs)

eel (unagi)	7-	salmon roe*(ikura)	7-
egg (tamago)	6.5-	shrimp (ebi)	6.5-
mackerel (saba)	6.5-	masago*	6.5-
octopus (tako)	6.5-	tuna*(maguro)	7-
salmon*(sake)	7-	yellowtail*(hamachi)	7-

## sashimi, etc.

miso soup	3-
edamame	4-
seagreen salad	6-
octopus salad	6-
chirashi-sushi*	21-
sashimi*	14-sm / 26-lg

## signature makimono

bistro roll*	crab + tamago + cucumber topped with salmon + spicy mayo + masago + scallions	16-
golden tiger roll*	tempura shrimp + cream cheese + crab + cucumber topped with tuna + sriracha + spicy mayo + tobiko + scallions	21-
rainbow roll*	california roll inside topped with assorted fresh sashimi + masago + scallions	16-
redhawk*	crab + spicy crunchies topped with tuna + eel sauce + scallions + tobiko	19-
saffron roll*	spicy seafood roll topped with salmon + tuna + avocado + masago + scallions	19-
spider roll	fried soft shell crab + asparagus + mayo + masago + sesame	16-

## makimono

california roll	crab + avocado + cucumber + masago + sesame	7-
dynamite roll*	spicy crunchies + tuna + chili	7-
fried dragon roll*	spicy crunchies + tuna + mayo + eel sauce + masago + scallions	9-
futomaki	tamago + cucumber + kanpyo + oshinko + shrimp powder + sesame	7-
mixed veggie roll	carrot + cucumber + kanpyo + oshinko + avocado + sesame	7-
philadelphia*	salmon + avocado + cream cheese	7-
philly tempura roll*	tempura-fried philly roll + mayo + masago + scallions	9-
saint louis roll*	tuna + avocado + oshinko + masago + scallions	7-
salmon skin roll	crispy salmon skin + cucumber + mayo + masago + oshinko + sesame	7-
spicy tuna roll*	mayo + chili + scallions	7-
shrimp tempura roll	mayo + asparagus + masago + sesame	7-

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