



D I N N E R M E N U

APPETIZERS

1. PO-PIA - 6.50

Crispy vegetarian spring rolls stuffed with glass noodles, black mushrooms & cabbage. Served with plum sauce

2. GOONG GABORG – 7.95

Cilantro & garlic prawns wrapped in egg roll skins, deep fried & served with plum sauce

3. CHICKEN SATAY – 7.95

Charbroiled skewered chicken strips marinated in curried coconut milk served with peanut sauce & cucumber relish

4. FRESH SPRING ROLLS – 7.95

Soft, rice paper rolls stuffed with lettuce, noodles, cucumbers, mint, cilantro, onions & your choice of chicken, shrimp or tofu. Served with a plum-peanut sauce

5. SWEET TATERS & TOFU DUO – 7.95

Lightly battered sweet potato medallions paired with deep-fried tofu cubes. Served with plum & peanut sauce

6. MY BEST FRIEND – 7.95

Breaded calamari rings lightly bathed in Thai spices served with a sweet & spicy aioli dip

7. TOMI'S CURRY PUFFS – 7.95

Potatoes, carrots & onions in a yellow curry cream, filled into five phyllo dough purses. Served with a cucumber relish

SALADS

8. SIMPLE GREENS SALAD – 5.95

Mixed spring greens with tomatoes, onions, carrots & cucumbers. Drizzled with a ginger-soy vinaigrette

9. TOMI CUCUMBER SALAD – 7.95

Sliced cucumbers, red & green onions topped with minced prawns. Drizzled with a sake infused sesame vinaigrette

10. SOM TUM* - 8.95

Shredded green papaya, tomatoes, chili peppers & ground peanuts tossed in a savory lime vinaigrette

11. LARB* - 8.95 (DUCK IS \$2.00 EXTRA)

Mint, cilantro, onions, chilies, lime dressing, rice powder, and a wedge of lettuce with your choice of ground chicken, pork, beef, or tofu

12. YUM YAI – 8.95

A mix of organic spring greens, cucumbers, onions, tomatoes, a boiled egg, chicken & prawns. Topped with our creamy peanut house dressing

13. YUM WOON SEN* - 8.95

Silver noodle salad with ginger, shallots, ground peanuts, lime dressing, crushed chilies, prawns & ground chicken

SOUPS

14. TOM KHA* - 5.00

Fragrant coconut milk soup with galanga root, kaffir lime leaves, mint, lemongrass, onions & mushrooms with your choice of chicken or vegetarian style. (Shrimp is \$1.00 extra)

15. TOM YUM* - 5.00

Traditional hot & sour soup with lemongrass, kaffir lime leaves, galanga root, onion, mint, lime juice & mushrooms with your choice of chicken or vegetarian style. (Shrimp is \$1.00 extra)

16. CRYSTAL SOUP – 5.00

A clear broth soup with glass noodles, mushrooms, celery, chopped green onions with chicken or vegetarian style

CURRIES

17. RED CURRY* - 9.95

Red coconut milk curry, red chilies, bamboo, zucchini, green beans, bell peppers & basil with chicken, beef or pork

18. GREEN CURRY* - 9.95

Green coconut milk curry, green chili, bamboo, zucchini, green beans, bell peppers & basil with chicken, beef or pork

19. YELLOW CURRY – 9.95

A mild, rich coconut milk curry with onions, potatoes & chicken

20. MUSSAMUN CURRY* – 11.95

Tender cuts of beef or chicken, sweet yellow onions & yukon gold potatoes in a Southern Thai style coconut milk peanut curry

HOUSE FAVORITES

-Veggies & Tofu may be substituted on all dishes below-

-Shrimp is \$2.00 extra-

21. PAD PIK KING* - 8.95

Stir green beans, onions, bell peppers, and chili peppers in a savory curry paste sauce with your choice of chicken, beef, pork or shrimp

22. PAD LEMONGRASS* – 9.95

Sautéed ground chicken or pork with lemongrass, onions, zucchini, green beans, yellow curry paste, and fresh Thai dragon chilies and a touch of coconut milk

23. PAD KING – 8.95

Sautéed shredded ginger root, onions, mushrooms and your choice of chicken, beef, pork or shrimp

24. NUER KANAH – 8.95

Sautéed beef, broccoli, fried garlic, onions, mushrooms and oyster sauce with a dash of white pepper

25. PAD HIMMAPARN* – 8.95

Sautéed onions, cashew nuts, mushrooms, celery, garlic and dried red chilies with your choice of chicken or shrimp.

26. GAI SAPPAROD – 8.95

Sautéed chicken with pineapple chunks, cashew nuts, onions, celery & green onions

27. GAI YOUNG OR MOO YOUNG – 8.95

Barbecued chicken or pork marinated in savory coconut milk then cut into strips and served with plum sauce and a touch of ground peanuts

28. NUER HOY – 8.95

Sliced beef, fried garlic, green and yellow onions sautéed in seasoned oyster sauce

29. PAD KRA POW* - SEE BELOW

Sautéed zucchini, bell peppers, bamboo shoots, onions, chilies, garlic and hot basil with your choice of...

Chicken, pork, beef or vegetarian style – 8.95

Prawns & calamari – 10.95

Breast of Duck – 13.95

30. PRA RAM LONG SRONG – 10.95

Your choice of chicken or beef on a bed of spinach and cabbage, topped with seasoned peanut sauce and sprinkled with roasted ground peanuts

* Please tell us your desired level of spiciness: Not Spicy, Mild, Medium, Spicy or Thai Spicy

We are MSG Free - Tomi Thai strives for culinary perfection by using local and organic products whenever possible

TOMI'S SUGGESTIONS

31. EXOTIC PUMPKIN CURRY* - 12.95

Tender pumpkin bits, bamboo, bell peppers, green beans, zucchini & basil in red coconut milk curry with chicken or tofu. (Shrimp is \$2.00 extra)

32. SAM KASAT* - 12.95

Sautéed chicken, beef, & pork with bamboo shoots, zucchini, bell peppers, onions & basil in a secret spicy sauce

33. MANGO CHICKEN - 12.95 (SEASONAL)

Sautéed chicken & mango with asparagus, shiitake mushrooms, sugar snap peas, carrots, bell peppers, cashews & garlic

34. ASPARAGUS & THE SEA (FORMERLY KNOWN AS ASPARAGUS & PRAWNS) - 14.95

Sautéed prawns & scallops with asparagus, mushrooms, garlic, green & yellow onions in a Thai black pepper sauce

35. PUMPKIN DELIGHT – 14.95

Sautéed prawns, kabocha squash pieces, hot basil, green beans, zucchini, bell peppers & onions in a chili-garlic sauce

36. CRYING TIGER – 14.95

Grilled rib eye steak in a Thai-style marinade on. Served with a succulent cilantro-garlic sauce

37. HONEY DUCK – 14.95

Boneless honey roasted duck over steamed spinach & cabbage. Served with a Thai caramelized ginger soy sauce

38. BANGKOK DANCING PRAWNS – 14.95

Grilled, Succulent coconut milk glazed jumbo prawns stuffed with crabmeat & ground pork. Served with garlic-cilantro sauce and a bed of organic spring greens tossed with our ginger-soy vinaigrette

39. CHAO PRAYA SALMON* - 16.95

Grilled salmon with asparagus, bell peppers, broccoli, cauliflower & zucchini with creamy red coconut milk curry topped with crispy basil

NOODLES & RICE

-Veggies & Tofu may be substituted on all dishes below- -Shrimp is \$2.00 extra-

40. SIMPLE NOODLE SOUP - 8.95

Rice noodle soup with bean sprouts, spinach, green onions, roasted garlic & your choice of chicken, beef, or pork

41. ROAST DUCK NOODLE SOUP - 8.95

Egg noodle soup with a half breast of roast duck, bean sprouts, spinach, green onions & fried garlic

42. SEAFOOD COMBO NOODLE SOUP* - 8.95

Rice noodles in hot & sour soup with fish cake, calamari, shrimp, spinach, bean sprouts, green onions & roasted garlic

43. GAI KOOWAH – 8.95

Pan-fried rice noodles with calamari, chicken, eggs & bean sprouts. Served on a bed of lettuce.

44. DRUNKEN NOODLES* - 8.95

Pan-fried rice noodles with onions, tomatoes, basil, chilies, bell peppers & your choice of chicken, beef or pork

45. PAD THAI – 8.95

Pan-fried rice noodles with shrimp, chicken, tofu cubes, egg, bean sprouts, green onions & ground peanuts

46. RAD NA – 8.95

Pan-fried rice noodles, eggs, Chinese broccoli, white bean gravy & a dash of white pepper with chicken, beef, or pork

47. PAD SEE EW – 8.95

Pan-fried rice noodles, eggs, Chinese broccoli, & your choice of chicken, beef, or pork

48. GUAI-TIEW NUER SUB – 8.95

Pan fried rice noodles, bean sprouts, tomatoes, shallots, green onions, bell peppers, & your choice of ground chicken, beef or pork

49. THAI FRIED RICE – 9.95

Traditional Thai fried rice with egg, onions, green onions, cucumbers & your choice of chicken, beef or pork

50. BASIL FRIED RICE* - 9.95

Fried rice with hot basil, chilies, garlic, egg, onions, green onions, bell peppers, cucumbers & your choice of chicken, beef or pork

51. PINEAPPLE FRIED RICE – 13.95

Fried rice with shrimp, chicken, cashew nuts, pineapples, egg, onions, green onions & cucumbers

VEGGIE LOVERS

-Your Choice of Fried or Soft tofu-

52. EGGPLANT DELIGHT – 8.95

Sautéed eggplant, mushrooms, bell peppers, zucchini, basil, green & yellow onions in a garlic-soy sauce

53. GANG J* - 9.95

Red coconut milk curry, tofu, broccoli, cauliflower, mushrooms, green beans, bamboo shoots, zucchini, chilies & basil

54. PAD PAK RUAM MID – 8.95

Sautéed mixed vegetables & fresh garlic with Chef's special sauce

55. HOLIDAY TOFU – 8.95

Tofu cubes, crushed garlic, green & yellow onions sautéed with a seasoned white pepper-soy sauce

56. PRA RAM J – 11.95

Tofu, broccoli, mushrooms, carrots, & cauliflower on a bed of spinach & cabbage. Topped with seasoned peanut sauce and sprinkled with roasted ground peanuts.

SIDE ORDERS

STEAMED JASMINE RICE PER PERSON – 1.50

BROWN JASMINE RICE PER PERSON – 2.00

SIDE OF THIN OR WIDE RICE NOODLES – 3.00

ALL OF TOMI'S HOMEMADE SAUCES & DRESSINGS – 2.00 PER SAUCE OR DRESSING

TOMI THAI'S PEANUT SAUCE – Our very own concoction, homemade from scratch. See below...

SMALL - 2.00

LARGE - 4.00

BEVERAGES

HOT TEA OR HOT COFFEE – 1.50

SOFT DRINKS – 1.95 (COKE, DIET COKE, 7UP, ORANGE SODA OR ROOT BEER)

ICED TEA WITH LEMON – 1.95

NANA MAE'S ORGANIC APPLE JUICE – 2.95

VOSS ARTISAN MINERAL WATER – 3.95

SWEETENED THAI ICED TEA OR SWEETENED THAI ICED COFFEE WITH CREAM – 2.95

We reserve the right to refuse service to anyone.
We are not responsible for lost or stolen articles.
\$10 minimum charge for credit cards
Personal & Travelers Checks NOT accepted
18% gratuity added for parties of six or more
Checks cannot be split more than four ways
ALL items and prices are subject to change without notice