



Sushi Matsu	20.0
Chef's choice of 9 piece	es of assorted sush
and 1 vegetable roll	

Sashimi Matsu 23.00 Chef's choice of 12 assorted pieces of sliced fresh fish served with rice

SUSHI / SASHIMI

Ebi cooked shrimp

served by piece

2.50

Escolar super white tuna	3.00
Hamachi yellowtail	2.00
Hotategai scallop	2.50
Ika squid	2.50
Kani Kama crab meat	2.00
Maguro tuna	2.50
Masago smelt egg	2.75
Nama Sake fresh salmon	2.50
Sake smoked salmon	2.50
Tamago cooked egg	2.00
Tobiko flying fish egg (red, black, green)	2.75
Unagi fresh water eel	3.50

MAKI

Spicy Escolar escolar, masago, spicy sauce, may	8.00
California masago, kani kama, avocado,cuc	5.00
Negi-Hamachi yellow tail, scallion	7.00
Philly smoked salmon, cream cheese	7.00
Sake fresh salmon	6.00
Spicy Shrimp boiled shrimp, scallion, chili oil, mayo,masago	8.00

Spicy Tuna 7.00 tuna, chili oil, mayo, spicy sauce Spider 8.00 soft-shell crab, mayo, avocado, cucumber,

Tekka tuna	6.00
Tempura Shrimp	7.00
tempura shrimp, mayo, avoca	ado, cucum-
ber, eel sauce	

fresh water eel, eel sauce, cucumber

Spicy Salmon salmon, chili oil, masago, mayo & spicy

Salmon Skin deep-fried, crispy salmon skin, avocado, cucumber with eel sauce

Smoked Salmon 6.00 Alaska 7.00

VEGETABLES MAKI

Acnous

4 50

7.5
4.50
4.50
5.0 0 ayo, eel
4.50
4.50
5.2 : hroom,

SPECIALTY MAKI

Santafe	7.00
tempura shrimp, avoca mayo, eel sauce	do, cilantro, spicy
Arizona shrimp, avocado, cilanti	7.00 ro, jalapeno
Fire Drops	13.00
fried spicy tuna, mayo, i red tobiko, black tobiko spicy sauce	masago, avocado, , cream cheese &
Peachy	12.00

eel, avocado, cream cheese, mayo, smoked salmon, deep fried, eel sauce

Tornado salmon, eel, masago, mayo, avocado, black tobiko, green tobiko

Caterpillar eel, cucumber, tempura crumbs, mayo, masago, avocado on top

tuna, super white tuna, salmon, cucumber, avocado, ginger, scallions, tempura

crumbs, eel sauce, spicy sauce Dragon 14.00

tempura shrimp, eel, avocado, mayo, eel Rainbow

14.00 eel, escolar, salmon, tuna, avocado 7.00

Caribbean Kani kama, salmon, avocado, crumbs, spicy mayo

Ommera tempura shrimp, kani kama, green onion, spicy sauce, cream cheese, avocado, tempura crumbs, eel sauce, wasabi mayo

Fire Fuii Mountain tempura shrimp, spicy mayo, avocado, spicy escolar, cilantro, eel sauce

Crunchy Maguro 11.00 spicy tuna, kani kama, avocado, tempura crumbs, crunchy flakes, spicy mayo & spicy chili sauce

Salmon Lemon 10.00 Kani kama, avocado, spicy mayo, top with fresh salmon and slice lemon, dizzled with special miso sauce

Samurai Roll 9.00 vellow tail, tuna, cucumber, avocado, cilantro, jalapeno, spicy chili sauce & fresh

Mango Tango (seasonal) 12.00 yellow tail masago, avocado, cucumber, cilantro, jalapeno, spicy mayo topped with









CATERING MENU

Appetizers Thai sampler-steamed shrimp dumpling, pot sticker, crab rangoon and crispy egg

Noodle Dishes Choice of chicken or pork (beef or shrimp extra), noodles or fried rice, pad thai, lad nar, pad see eiew, pad kimao

Entrée 45 / trav Choice of chicken, pork (beef,shrimp extra) mixed vegetable ,cashew , spicy basil

Maki Tray \$2 Serves 3-4 People (36pcs) Includes

California Roll (8 pcs), Philly Roll (8 pcs), Shrimp Tempura Roll (6 pcs) & Arizona Roll (6 pcs), spicy tuna (8 pcs)

Nigiri Roll Combination \$39.00 Serves 3-4 People (50 pcs) Includes Cali-fornia Roll (8 pcs), Tuna Roll (8 pcs), Philly Roll (8 pcs), Alaska (8 pcs), Cucumber Roll (8 pcs). 2-shrimp, 2-Tuna, 2-Yellowtail, 2-Egg. 2- Salmon

SPECIALTIES

Crazy Tilapia

Bangkok Ginger Tilapia 13.99 fresh tilapia 113.95 fresh tilapia fillet pan seared to golden brown cabbage and green onions in our garlic ginger wine sauce

Bangkok Salmon

Pineapple Fried Rice stir-fried rice with shrimp, chicken, squid carrot, egg, onion, pinapple served with fresh

Spicy Basil Duck

stir-fried roasted duck with baby corn, bell pep-pers and basil leaves with Thai-style spicy sauce Shitake Duck

Spicy Garlic Seafood 16.99

THAI CURRIES

choice of chicken, pork or tofu *add 1 for beef, 2 for shrimp, Combo all meat

Green Curry 9.95 10.95

Red Curry 9.95 10.95 special hot curry with coconut milk, green peas, comboo shoots, bell peppers and basil leaves

Red Curry Duck special hot curry duck with coconut milk, pine apple, bell peppers and fresh basil leaves

Mussaman Curry 9.95 10.95

Panang Curry 9.95 10.95

Pineapple Curry 9.95 10.95 delicious tangy red curry simmered in coconu milk, sweet peppers and fresh pineapples





bangkok

227 Waukegan Rd., Lake Bluff

847 295 7811

Located In

Shopping Center at Routes 43 & 176 Near Heinen's Lake Bluff Open for Lunch & Dinner 7 days a Week



DINE IN CARRY-OUT

DELIVERY

AND

CATERING

ORDER ONLINE

BangkokTokyoLakebluff.com



ENTRÉE

Each dish comes with your choice of meat: chicken, pork or tofu. Extra \$1 for beef, extra \$2 for shrimp. Combo all meat \$13.99

Spicy Basil 9.95 10.95 noice of meat stir-fried with garli hot Thai peppers, bell pepper and basil.

Cashew chicken 9.95 10.95 stir-fried boneless chicken breast with roasted cashew nuts, fresh mushrooms pineapples, peapods, bell peppers and dried hot peppers

Bangkok Orange Chicken 9.95 10.95

lightly battered chicken sautéed with onion in sweet chili sauce

Sweet & Sour 9.95 10.95 choice of meat lightly battered, fried to crispy served with homemade sauce, tomatoes, onions, bell pepper and

Mix Vegetables Deluxe 9.95 10.95

Ginger Dish 9.95 10.95

Sesame Chicken 9.95 10.95 marinated chicken lightly battered and fried, drizzled in homemade Mango, tangerine orange, garlic sauce, sprinkled

Lunch Dinner with sesame seeds and served on a bed

Mongolian 9.95 10.95 stir-fried choice of meat with garlic chili

Sweet Almond 9.95 10.95 your choice of meat stir-fried with almond nuts, sliced mushrooms, water chestnuts, onions and dried hot peppers

Stir-fried Broccoli 9.95 10.95

delicately prepared in special sauce with your choice of meat and shredded ginger

Mixed Vegetables 9.95 10.95 stir-fried meat with carrots, cabbage, peapods onions and sweet bell peppers, broccoli and baby corn

Oven-Roasted BBQ Pork 9.95 10.95

stir-fried meat with water chestnuts, carrots baby corn, peapods in Thai chili paste served with shredd<u>ed ginger and brocco</u>

Garlic Dish 9.95 10.95 Sautéed meat with crushed garlic, carrots peapods and white pepper

Hot & Spicy(Pad Prik)

9.95 10.95 stir-fried meat with white onions, bell pepper and bamboo shoots in hot pep-per sauce





JAPANESE ENTRÉE

12 Katsu Don

14

Oyako Don grilled Chicken, egg and spring onion

BENTO BOX

Teriyaki Salmon Teriyaki Chicken

Teriyaki Steak

Terivaki Chicken

Terivaki Salmon

deep fried breaded

Katsu Chicken

deep fried breaded

Katsu Pork

16.00 Teriyaki Beef

INDICATES SPICY

The FDA advices consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notice.

15.00

APPETIZERS

Chicken Satav (4) 6.25 chicken marinated in Thai curry, herbs and coconut milk. Served with peanut sauce and cucumber salad

Pettie Ega Rolls (6) 5.25 homemade egg rolls filled with chicken, shrimp, black mushroom and bean thread

in thin crepes and deep-fried until crispy:

deep-fried bean curd cakes (for vegetar-

ians) complimented with sweet & sour

cucumbers, bean sprouts, tofu and scram-

bled eggs, serve with with plum sauce,

fresh rice paper wrapped with crisp let-

tuce, cilantro, basil, shredded carrots and

vermicelli noodles with shrimp and crab

meat served with homemade sweet &

sour sauce and crushed peanuts

delicately fried shrimps and celery

wrapped with bacon and rice paper spring roll skin, deep fried to crispy per-

fection. Complimented with our special

hot and sour chicken savory broth with bell pepper, mushroom, lime, lemon grass

Japanese Udon Noodle Soup

soft udon noodles served in broth with cabbage.carrot and greenoion with

• Tempura Shrimp & Vegie 11.99

chicken breast, bell peppers and mush-

milk, lemon grass and galanga root

rooms in spicy savory broth of coconut

Wonton Soup with BBQ Pork 7.50

SOUPS

sauce, topped with crushed peanuts

fresh Thai soft spring roll filled with

green onions, and shredded carrots.

served with sweet & sour sauce

Fresh Spring Rolls (8)

Summer Rolls

Prawn Rolls

Tom Yum Soup

your choice of meat • Chicken

Tom Kha Soup

(add noodles for \$1)

(shrimp 9.95)

(shrimp 8.95)

and galanga root

Beef

(add noodles for \$1)

Fried Tofu

Thai-style deep-fried calamari served with sweet & sour sauce Shrimp Shumai (6)

ground shrimp with pepper and saseme Crispy Egg Rolls (3) 4.99 homemade egg rolls stuffed with chicken. oil filled these satisfying steam dumplings bean thread noodles, carrot and cabbage Edamame

Crab Rangoon (6) 5.99 boiled soy beans, lightly salted and served mixture of crab meat, cream cheese, celery and homemade sauce, wrapped

4.99

4.99

5.99

6.99

6.95

9.99

10.99

Hibachi 6.50 shrimp or scallops broiled in butter sake sauce

Coconut Shrimp (4)

mango sauce

Fried Calamari

shrimp battered in coconut flakes, fried

to crispy, drizzled with a tangerine and

6.99

6.99

4.99

3.99

Gyoza (5) pan-fried pork dumplings

Soft Shell Crab 8.50 deep-fried served with house sauce Tempura 6.50

battered deep-fried shrimp and vegetables

8.50 Seared Tuna served with ponzu sauce

Variety Platter 10.99 2 pieces chicken satay, 2 egg rolls, 2 crab rangoon, 2 pieces gyoza



Noodles Soup thin rice noodles in delicious chicken broth with beansprouts, green onion and

garlic; with your choice of meats

Bamee Num Noodles Soup 6.95 egg noodles simmered in delicious broth with bok chov, beansprouts, green onion. topped with homemade roasted BBQ pork

Vegetable & Tofu Soup 5.95 bean curd and assorted vegetables in clear chicken broth

Duck Noodle Soup egg noodles in a special tasty broth. topped with homemade roasted duck. beansprouts, green onions, fresh cilantro

Miso Soup white soybean paste with seaweed, scallions and soft tofu

(extra \$1 for added egg noodles) delicious soup with shrimp filled wontor served with sliced homemade BBO pork bok choy and spring onions

NOODLES

Each dish comes with your choice of meat: chicken, pork, or tofu Extra \$1 for beef, extra \$2 for shrimp. Combo all meat \$13.99

Lunch Dinner

Pad Thai 9.95 10.95 stir-fried thin rice noodles with choice of meat, beansprouts, tofu, scrambled eggs, chopped ground peanuts on side in light sweet & sour tamarind sauce

Pad See Eiew 9.95 10.95 Thai-style big flat rice noodles with choice of meat, egg, broccoli, beansprouts & sweet sov sauce

Pad Ki-Mao 9.95 10.95 stir fried spicy flat rice noodles, carrots, bean sprouts, pea pods, baby corns, hot peppers, bell peppers, basil leaves and eggs in our own special house sauce

Noodles Vegetable 9.95 10.95 stir-fried mixed vegetables with your choice of meat and noodles (thin, flat rice noodles or lomein noodles) Lad-Nar 9.95 10.95

pan-fried flat rice noodles with your choice of meat with broccoli in a special

Pad Woon Sen 9.95 10.95 stir-fried bean thread noodles with eggs, onion, tomato, baby corn, fresh mushrooms, carrot, and peapods

Noodle Cashew 9.95 10.95 pan-fried rice poodles topped with stir-

fried choice of meat, toasted cashew nuts fresh mushrooms, pineapples, peapods, bell pepper and dried hot pepper Noodles Deluxe 9.95 10.95

pan-fried rice noodles topped with stir-fried choice of meat with baby corn. mushrooms, carrots, peapods and water chestnuts in Thai chili paste

stir-fried Japanese noodles & vegetables your choice of meat or tofu, served with miso soup Kung Pao Noodles 10.95

lomein noodles stir-fried with our spicy & delicious kung pao sauce, carrots, scallions, beansprouts and peanuts

Beef on Fire 11.95 beef, lomein noodles, pineapple, green onions, jalapeños, fresh basil leaves and stir-fried with garlic and red curry paste

Noodle Panang 9.95 10.95 your choice of meat, bell pepper and basil leaves in the most delicious Thai coconut curry

BANGKOK TOKYO LUNCH SPECIAL (Mon-Fri 11am-3pm)



Kimao, Spicy Basil, Cashew chicken or (add \$2 for shrimp or \$1 for beef)

Bangkok Box

Sesame chicken

choice of appetizer & entree

Spring Roll or Crab Rangoon

Appetizers: Chicken Satav, Egg Rolls,

Entrées : Pad Thai, Pad See eiew, Pad



8.99

9.99

12.99

California roll Entrées : Pad Thai, Pad See eiew, Pad

Kimao, Spicy Basil, Cashew chicken or Sesame chicken

choice of entree 3 pieces of sushi and

Tokyo Box

(add \$2 for shrimp or \$1 for beef)

Dinner start at 3.00 PM

13.99

SUSHI COMBINATION served with miso soup or salad

California roll with tuna sushi, salmon sushi, super white tuna sushi and shrimp ebi

Tokyo Lunch B 9.99

Tokyo Lunch C fornia roll with 1/2of Tuna roll and 1/2cucumber roll

Tokyo Lunch D California roll with your choice of 1 roll below

Tokyo Lunch E

vegetable tempura roll

Your Choice of Rolls California roll tuna rol yellowtail roll Alaska roll



Cucumber Salad

crispy, fresh cucumber with sweet & sour dressing, spring onion and shredded carrot

a bed of lettuce

sliced beef mixed with chili powder, lime juice, vegetables and onion; served on a bed of lettuce

Thai Salad fresh shredded carrots, green papaya, crispy red and white cabbage & tomato

9.95 10.95

Spicy Bangkok Fried Rice

stir-fried rice with fresh basil leaves, onion,

bell pepper and hot peppers, with choice

mixed with homemade & tangy garlic, lime dressing, crushed peanuts and shrimp (optional) **House Salad** 4.50

mixed greens with orange ginger dressing Seaweed Salad 4.50

marinated seaweed with sesame seeds Lettuce Wrap 8.99 ground chicken, shitake mushrooms. water chestnuts, carrots, baby corn &

vermicelli noodles

FRIED RICE

Extra \$1 for beef, extra \$2 for shrimp. Combo all meat \$13.99 Lunch Dinner Lunch Dinner

of meat

Curry Fried Rice 9.95 10.95

stir-fried rice with curry powder, onion and tomato with choice of meat

Bangkok Fried Rice 9.95 10.95 your choice of meat with onion, green peas, carrot, soy sauce and a touch of

SALAD

3.99

Chicken Salad 6.99 freshly steamed, ground chicken flavored with lime juice, fresh ginger, onion, roasted peanuts, dried hot peppers; served on

Beef Salad 7.99