

APPETIZERS

EDAMAME	3.99
SPRING ROLLS	3.99
TOFU TODD	4.99
GYOZA	4.99
BUFFALO WONTONS	8.99
SHRIMP TEMPURA	6.99
FRESH ROLLS	5.99
CRISPY CRAB RANGOON	5.49

SOUPS

WONTON	2.29
MISO	2.29
TOM YUM	3.99
TOM KHA	3.99

SIDE DISHES

SQUID SALAD	4.99
SEAWEED SALAD	4.99
KANI SALAD	4.99
CUCUMBER SALAD	3.99
GREEN SALAD	3.99
KIMCHEE	4.99
BROWN RICE	2.99
WHITE RICE	1.99

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE AND FOR ITEM DETAILS.

Made in Asia
THAI AND PAN ASIAN CUISINE

Gift Cards, Catering & Private

Events Available

Ask us for more information.

HAPPY HOUR

Mon-Thurs 4:30-7:30 PM

\$4

WELL DRINKS

\$3

MILLER LITE BOTTLES
MICHELOB ULTRA BOTTLES

\$4

ASIAN BEERS

(BOTTLES. EXCLUDING RED HORSE & SAPPORO)

\$2 OFF

ALL 22oz DRAFTS

\$1 OFF

ALL 16oz DRAFTS

\$5

SELECT WINES

~HAPPY HOUR FOOD ONLY
AVAILABLE WITH ALCOHOLIC
DRINK PURCHASES~

\$2.99 per item

EDAMAME
SPRING ROLLS

\$3.99 per item

GYOZA
CRAB RANGOON

\$3.99 per item

SPICY CRABMEAT
CALIFORNIA
SPICY SHRIMP
NEW YORK

Martini Night

\$5 Select Martinis Every Tuesday night.

NOODLE NIGHT

\$9.99 for our featured noodle dish.
Every Wednesday night. Dine-in only.
No seafood.

1/2 Off Bottles of Wine

Every Thursday night.

An 18% gratuity charge will be added unsigned checks and to parties of 6 or more. Checks can be split a maximum of 6 times.

SMALL PLATES

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| HOMEMADE SEAWEEED HARUMAKI 8.99 | PINOT FROG LEGS 10.99 |
| THREE SPRING ROLLS FILLED WITH SEAWEEED SALAD, SHRIMP, & CLEAR NOODLES SERVED WITH A HOMEMADE YUM YUM SAUCE. | LIGHTLY BATTERED AND FRIED FROG LEGS SERVED OVER LETTUCE AND TOPPED WITH A PINOT GRIS' MAYO SAUCE AND A HINT OF PARSLEY |
| M.I.A. CHICKEN SALAD 12.99 | *SEARED TUNA TATAKI 9.99 |
| AN ASIAN STYLE SALAD WITH MIXED GREENS, SLICES OF GRILLED CHICKEN SATAY, CASHEWS, MANDARIN ORANGES AND CRUNCHY WONTONS TOSSED WITH AN ASIAN DRESSING. | SLICES OF SEASONED AND SEARED TUNA IN PONZU SAUCE TOPPED WITH JALAPENOS RINGS. |
| CHICKEN SATAY 9.99 | FIVE SPICED CALAMARI 8.99 |
| CURRY MARINATED WHITE MEAT CHICKEN TENDERS, GRILLED AND SERVED WITH PEANUT SAUCE AND SIAM SAUCE. | CRISPY CALAMARI PREPARED WITH FIVE-SPICE BLEND AND SAUTÉED WITH DICED ONIONS, BELL PEPPERS AND JALAPEÑOS. |
| *BALSAMIC TUNA 10.99 | THAI CHICKEN LETTUCE WRAPS 13.99 |
| FINE SLICES OF RAW TUNA ROLLED TOPPED WITH TOBIKO CAVIAR IN OUR HOMEMADE BALSAMIC SAUCE. | SLICED CURRY MARINATED CHICKEN SATAY WITH FRESH BEAN SPROUTS, CUCUMBER SALAD AND CARROTS. SERVED WITH RICE, LETTUCE LEAVES, PEANUT SAUCE AND SIAM SAUCE. |
| YUM APPLE SALAD 9.99 | *SASHIMI CEVICHE 12.99 |
| SLICED GRANNY SMITH APPLE TOSSED WITH ONIONS, CHICKEN, COCONUT FLAKES AND CASHEWS IN A TANGY SAUCE. | DICED TUNA, SALMON, YELLOWTAIL, WHITE FISH AND ALBACORE WITH CUCUMBER AND CILANTRO IN PONZU SAUCE. |
| MINI SPRING ROLLS 8.99 | SASHIMI TUNA POKE SALAD 11.99 |
| MINI SPRING ROLLS SERVED WITH GREEN LEAF LETTUCE, WITH THAI SPICY CHILI SAUCE. | A SPRING MIX WITH SEAWEEED, AVOCADO, AND CUCUMBER WITH A YUM POKE SAUCE THAT PROVIDES THE PERFECT BLEND OF SPICY AND TANGY. |

NOODLES

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|---|--|
| CHICKEN, PORK, TOFU, OR VEGGIE 11.99 | PAD SEE EEW 11.99 |
| BEEF, SHRIMP, SQUID OR SCALLOP 13.99 | FLAT RICE NOODLES, EGGS & BROCCOLI STIR FRIED WITH A SWEET BROWN SAUCE. |
| DRUNKEN NOODLES | PAD THAI |
| FLAT RICE NOODLES WITH EGGS, BEAN SPROUTS, BELL PEPPERS & THAI BASIL IN BROWN BRANDY SAUCE. | RICE NOODLES WITH EGGS, BEAN SPROUTS & SCALLIONS STIR FRIED IN A TAMARIND SAUCE WITH PEANUTS, FRESH BEAN SPROUTS, PURPLE CABBAGE & LIME. |
| CURRY NOODLES | |
| RICE NOODLES IN RED CURRY COCONUT MILK SAUCE WITH EGGS, SCALLIONS & BEAN SPROUTS, TOPPED WITH PEANUTS & FRESH BEAN SPROUTS. | |

FRIED RICE

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| CHICKEN, PORK OR TOFU 11.99 | Kow PAD 11.99 |
| BEEF, SHRIMP, SQUID OR SCALLOP 13.99 | THE CLASSIC FRIED RICE WITH EGGS, ONIONS, PEAS, SCALLIONS & CARROTS. |
| THAI BASIL FRIED RICE | MIA CURRY FRIED RICE |
| FRIED RICE WITH EGGS, FRESH THAI BASIL LEAVES, BELL PEPPERS & STRING BEANS. | FRIED RICE WITH PINEAPPLES, EGGS, CASHEWS, PEAS, CARROTS, ONIONS & TOMATOES WITH CURRY. |
| Kow PAD PAK | |
| FRIED RICE WITH EGGS & A BLEND OF GARDEN VEGETABLES. | |

KITCHEN ENTREES

SERVED WITH STEAMED WHITE RICE OR BROWN RICE

CHICKEN, PORK OR TOFU 13.49
BEEF, SHRIMP, SQUID OR SCALLOP 15.49

CURRY ENTREES

ALL CURRIES COME NATURALLY MILD SPICE & MAY CONTAIN DAIRY & COCONUT MILK.

MUSAMAN

ONIONS, PEAS, POTATOES AND CARROTS WITH MUSAMAN CURRY.

PATTANI

TOMATOES, BABY CORN, SCALLIONS, PEAPODS, CARROTS AND CASHEWS IN RED CURRY.

PAD PAK CURRY SAUCE

A BLEND OF GARDEN VEGETABLES WITH RED CURRY.

PAD PRIK KHING

STRING BEANS STIR FRIED IN A SPECIAL SPICY SAUCE. (NO COCONUT MILK)

KEW WARN

EGGPLANT, BAMBOO, PEAS AND BELL PEPPERS IN GREEN CURRY.

PANANG CURRY

BELL PEPPERS, CARROTS AND POTATOES IN PANANG CURRY.

PAD PED

ONIONS, STRAW MUSHROOMS, BELL PEPPERS AND EGGPLANT IN RED CURRY.

CURRY PEANUT SAUCE

ONIONS, BROCCOLI AND BELL PEPPERS IN CURRY PEANUT SAUCE.

GANG GAI

BAMBOO, STRAW MUSHROOMS AND BELL PEPPERS WITH RED CURRY.

NON-CURRY ENTREES

KRA TIEM PRIK THAI

WATER CHESTNUTS, SCALLIONS AND ONIONS WITH A PEPPER SAUCE OVER LETTUCE.

PAD CASHEW

BABY CORN, WATER CHESTNUTS, BAMBOO, STRAW MUSHROOMS, SCALLIONS AND CASHEW NUTS STIR FRIED WITH A BROWN SAUCE.

GARLIC PAD PRIK

WATER CHESTNUTS, STRAW MUSHROOMS, BELL PEPPERS, ONIONS AND SCALLIONS IN A GARLIC SAUCE.

THAI PRE WARN

THAI SWEET AND SOUR SAUCE WITH BELL PEPPERS, SCALLIONS, ONIONS, CARROTS, TOMATOES AND PINEAPPLES.

PAD PAK BROWN SAUCE

A BLEND OF STIR FRIED GARDEN VEGETABLES WITH BROWN SAUCE.

PAD KANA

STIR FRIED BROCCOLI WITH BROWN SAUCE.

VEGETABLE & GARLIC SAUCE

BELL PEPPERS, BROCCOLI, WATER CHESTNUTS, BAMBOO, CARROTS AND STRAW MUSHROOMS IN A GARLIC SAUCE.

M.I.A. SIGNATURE ENTREES

SERVED WITH STEAMED WHITE RICE OR BROWN RICE

SEAFOOD TREASURE PLATTER

22.99

SHRIMP AND SCALLOPS STIR FRIED WITH GARDEN VEGETABLES WITH LOBSTER TAIL NESTLED ON TOP.

TERIYAKI CHICKEN/SHRIMP/*STEAK

14.99/15.99/19.99

TERIYAKI STYLE STEAK, CHICKEN BREAST OR JUMBO SHRIMP AND STEAMED VEGETABLES ON A HOT PLATE SERVED WITH YOUR CHOICE OF GREEN SALAD OR MISO SOUP.

PARADISE SALMON

15.99

A LIGHTLY SEASONED SALMON WITH CILANTRO, MANGO SALSA AND MANDARIN ORANGES OVER BROWN RICE.

PLA DOOK CURRY

15.99

CRISPY CATFISH WITH EGGPLANTS, STRAW MUSHROOMS AND ONIONS SMOTHERED IN RED CURRY COCONUT MILK SAUCE.

NEU YANG STEAK SALAD

15.99

SLICES OF STEAK TOSSED WITH CARROTS, CUCUMBERS, TOMATOES AND HERBS IN A FAMOUS THAI SPICE BLEND SERVED WITH LETTUCE.

TRIPLE DELIGHT

15.99

A CLASSIC CHINESE DISH WITH SLICES OF BEEF, SHRIMP AND CHICKEN STIR FRIED WITH GARDEN VEGETABLES IN BROWN SAUCE.

BANG BANG SHRIMP (OR CHICKEN)

15.99

CRISPY SHRIMP WITH MIA BANG BANG SAUCE AND SCALLIONS OVER LETTUCE AND CRUNCHY NOODLES.

HONEY CHICKEN

14.99

CRISPY WHITE MEAT CHICKEN, BROCCOLI, BABY CORN AND CARROTS GLAZED WITH OUR SPECIAL HONEY SAUCE.

M.I.A. SEAFOOD CURRY HOT POT

25.99

SUCCULENT SHRIMP, SQUID, SCALLOPS AND MUSSELS WITH POTATOES, CARROTS AND ONIONS IN RED CURRY COCONUT MILK SAUCETOPPED WITH LOBSTER TAIL.

THAI BASIL SHRIMP (OR CHICKEN)

14.99

JUMBO SHRIMP, ONIONS, BELL PEPPERS AND FRESH THAI BASIL LEAVES SAUTÉED WITH AN AUTHENTIC SPICY SAUCE.

GENERAL TSO'S CHICKEN

14.99

HAND BATTERED CRISPY WHITE MEAT CHICKEN LIGHTLY TOSSED WITH OUR SPECIAL SOY TOMATO SAUCE AND A PINCH OF SPICE.

SINGAPORE RICE NOODLE

14.99

YOUR CHOICE OF ONE PROTEIN: CHICKEN, PORK, TOFU, BEEF, SCALLOP, SHRIMP OR SQUID. TOSSED IN YELLOW CURRY WITH MUSHROOMS, CARROTS, CELERY, ONIONS AND SCALLIONS.

NIGIRI OR SASHIMI

2 PIECES

(NIGIRI MAY ALSO BE REFERRED TO AS SUSHI. ENGLISH & JAPANESE NAMES ARE LISTED TOGETHER FOR THE SAME ITEM WITH A SLASH.)

*TUNA/MAGURO	5.00	*RED SNAPPER/TAI	5.00
*WHITE TUNA (ESCOLAR)	5.00	*MACKEREL/SABA	4.50
*SEARED WHITE TUNA (ESCOLAR)	6.00	*SEA SCALLOP/HOTATEGAI	5.50
*FATTY TUNA/TORO(LIMITED)	8.50	EEL/UNAGI	5.50
*SALMON/SAKE	5.00	SHRIMP/EBI	4.50
SMOKED SALMON/IBURI	5.00	CRAB/KANIKAMA	4.50
*SALMON ROE/IKURA	5.00	EGG/TAMAGO	4.00
*YELLOW TAIL/HAMACHI	5.00	*OCTOPUS/TAKO	5.00

MAKI ROLLS

EACH ROLL IS CUT INTO 6 PIECES. (TEMAKI ROLL AVAILABLE UPON REQUEST.)

*TUNA	5.50	CALIFORNIA	5.00
*SPICY TUNA	5.50	PHILLY	5.50
*TUNA AVOCADO	5.50	EEL AVOCADO	5.50
*WHITE TUNA (ESCOLAR)	5.00	SALMON SKIN	4.50
*SPICY WHITE TUNA (ESCOLAR)	5.50	NEW YORK	5.00
*SALMON	5.50	CRABMEAT	4.50
SMOKED SALMON	5.50	SPICY SHRIMP	5.50
*SPICY SALMON	5.50	SPICY CRABMEAT	5.00
*SALMON AVOCADO	5.50	SHRIMP ASPARAGUS	5.00
*YELLOWTAIL SCALLION	5.00	SWEET POTATO	4.50
*SPICY SCALLOP	5.50	VEGAN	4.50
SHRIMP TEMPURA	5.00	CUCUMBER	4.00
CHICKEN TEMPURA	5.00	AVOCADO	4.00
SPIDER	8.50	RICE ROLL	3.00

(5 LARGE PIECES, \$ ADDITIONAL AS COMBINATION)

M.I.A. SUSHI PLATTERS

SERVED WITH CHOICE OF MISO SOUP OR GREEN SALAD. NO ALTERATIONS ON CHEF SELECTIONS.

SUSHI ENTRÉE **24**
A CHEF SELECTION OF 10 PIECES OF NIGIRI AND CHOICE OF A MAKI ROLL.

SASHIMI ENTRÉE **28**
A CHEF SELECTION OF 20 PIECES OF SASHIMI OVER A BED OF FRESH RADISH SERVED WITH STEAMED RICE ON THE SIDE.

SUSA PLATTER **29**
A CHEF SELECTION OF 5 PIECES OF NIGIRI AND 12 PIECES OF SASHIMI. CHOOSE A MAKI ROLL.

SUSHI LOVE **28**
4 PIECES OF CHEF'S SELECTION OF NIGIRI. CHOOSE A SPECIAL ROLL AND A MAKI ROLL.

M.I.A. BOAT FOR 2 **68**
A CHEF SELECTION OF 15 PIECES OF SASHIMI AND 10 PIECES OF SUSHI. CHOOSE A SPECIAL ROLL AND A MAKI ROLL.

3 REGULAR **15**
CHOOSE 3 MAKI ROLLS.

M.I.A. SPECIAL SUSHI ROLLS

SPECIAL 3 PLATTER

42

SELECT 3 SPECIAL ROLLS. SERVED WITH 2 CHOICES OF MISO SOUP AND GREEN SALAD.

CHESTERFIELD 14
SHRIMP TEMPURA AND A STRIP OF FRESH
*SALMON WITH SPICY CRABMEAT ON TOP

***SWEET HEART 16**
CRISPY SHRIMP TEMPURA AND LOBSTER
SALAD WITH FRESH TUNA ON TOP

***FANTASY EEL 15**
SPICY TUNA INSIDE WITH A WHOLE EEL
FILET ON TOP

***B52 15**
SOFT-SHELL CRAB, CRABMEAT, AVOCADO &
CUCUMBER INSIDE, TOPPED WITH SPICY
TUNA, TOBIKO AND SCALLIONS

***SUKURA 16**
TUNA, SALMON AND YELLOWTAIL WITH
FRESH MANGO, AVOCADO AND TOBIKO
WRAPPED WITH SOYBEAN SEAWEEED

***TUNA LOVE 14**
SPICY TUNA WITH FRESH TUNA AND
AVOCADO ON THE OUTSIDE

***MANGO TANGO 14**
SALMON, TUNA AND AVOCADO, WITH THIN
SLICES OF MANGO AND TOBIKO ON TOP

SNOW WHITE 14
CRABMEAT SALAD WITH AVOCADO AND
*TOBIKO WRAPPED WITH SOYBEAN
SEAWEEED

PASSION 13
EEL, SHRIMP, CRABMEAT, CREAM CHEESE
AND AVOCADO TEMPURA ROLL TOPPED
WITH *MASAGO AND SCALLIONS

HOLLY 14
SHRIMP TEMPURA AND SPICY TUNA INSIDE
WITH JUMBO SHRIMP, AVOCADO AND
TOBIKO ON TOP

MADDOX 15
TEMPURA OYSTER AND GOAT CHEESE INSIDE
TOPPED WITH LUMP CRABMEAT SALAD AND
SLICES OF AVOCADO WITH A PEPPERY SAUCE

***MADDEN 14**
TEMPURA OYSTER AND CREAM CHEESE
INSIDE WITH SALMON, AVOCADO, TOBIKO
AND JALAPENOS RINGS ON TOP

***IRON MAN 14**
SEARED TUNA AND FRESH CUCUMBER
WITH SALMON, WHITE TUNA (ESCOLAR)
AND SEAWEEED SALAD

***SUNSET 14**
SHRIMP TEMPURA WITH SPICY LUMP
CRABMEAT AND YUJU SAUCE

***CHESAPEAKE 16**
TEMPURA OYSTER AND CUCUMBER TOPPED
WITH SPICY KING CRAB AND A HOMEMADE
OLD BAY SAUCE

***SURF N' TURF 18**
STEAK AND LOBSTER SALAD ROLL TOPPED
WITH SCALLIONS AND JAPANESE STEAK
SAUCE (\$ADDITIONAL AS COMBINATION)

THE SCORPION KING 18
A CRISPY SOFT-SHELL CRAB, SHRIMP
TEMPURA AND EEL WITH *MASAGO
(\$ADDITIONAL AS COMBINATION)

RED DRAGON 14
A ROLL WITH SPICY TUNA AND AVOCADO
WITH SLICES OF SEARED TUNA TOP,
DRIZZLED IN PONZU AND EEL SAUCES,
SPRINKLED WITH MASAGO

XoXo 13
SPICY CRAB, CREAM CHEESE AND SALMON ROLL
TEMPURA FRIED AND DRIZZLED IN EEL SAUCE AND
SPICY MAYO FINISHED WITH A SPRINKLING OF
SESAME SEEDS AND ROE.

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