



ASIAN CORNER

THAI · SUSHI

TUESDAY - THURSDAY 11:30 AM - 10:00 PM • FRIDAY - SATURDAY 11:30 AM - 10:30 PM
SUNDAY 12:00 PM - 10:00 PM • MONDAY CLOSED

PHONE: (954) 900.5290

DINE IN | DELIVERY | TAKE-OUT | CATERING

APPETIZERS

THAI BEEF JERK [Marinated stripped beef in Thai sauce served with spicy sauce]	\$7
GYOZA [Deep fried or steamed seasoned pork in a thin pastry served with sesame dipping]	\$5
SHUMAI [Shrimp dumplings fried or steamed served with sesame dipping]	\$6
BEEF SATAY [Thai-Style grilled marinated beef served with peanut sauce & sweet chilli]	\$8
CHICKEN SATAY [Thai-Style grilled marinated chicken served with peanut sauce & sweet chilli]	\$7



KA- NOM - JEEB [Homemade] [Minced Thai Pork dimpling served with sesame dipping]	\$7
EBI TERIYAKI [Crispy & lightly battered shrimp with teriyaki sauce & sesame seeds]	\$8
FRIED CALAMARI [Crispy breaded calamari served with sweet chilli sauce]	\$8
CRUNCHY KANI [Crispy fried Crab-Sticks served with sweet chilli sauce]	\$6
FRESH ROLL [Crab sticks, basil leaves, carrots & spring mix roll in a rice paper wrap served with special house dipping]	\$7
ATK THAI SAUSAGE [Made with Thai herbs; lemongrass & ground pork]	\$9
SOFT SHELL CRAB [Crispy soft shell crab served with ponzu sauce]	\$9

HEALTHY APPETIZERS

EDAMAME	\$4
FRIED TOFU [Served with sweet chilli sauce & ground peanuts]	\$5
AGEDASHI TOFU [Deep fried soybean curd topped with fish flakes in a special sauce]	\$5
HARUMAKI SPRING ROLL [Crispy vegetable spring rolls served with sweet chilli sauce]	\$5
STEAMED VEGGIES	\$5
VEGGIES TEMPURA	\$7



SALADS

GREEN SALAD [Homemade ginger or peanut sauce]	\$4
SOM TAM [PAPAYA SALAD] [Yummy green papaya mixed with tomatoes, carrots, string beans & ground peanut in special Thai sauce]	\$8
TIGER TEAR SALAD 🚫 [Grilled beef with spicy sauce, onions, scallions, cilantro, tomatoes & ground roasted rice]	\$8
SHRIMP SPICY SALAD 🚫 [Steamed shrimp with onions, scallions, cilantro & tomatoes in spicy Thai sauce]	\$9



NOODLES & RICE

PAD THAI COMBO	\$15	PAD WOON SEN Choice: Chicken Pork Beef Tofu	\$13
SHRIMP PAD THAI [Sautéed rice noodles with shrimp, eggs, bean sprouts, scallions & fried tofu with ground peanuts]	\$15	SHRIMP PAD WOON SEN [Sautéed clear noodles with shrimp, eggs, cabbage, onions, scallions, carrots, tomatoes, mushrooms & celery]	\$15
PAD THAI Choice: Chicken Pork Beef Tofu	\$13	ATK FRIED RICE [Fried rice with beef, chicken, pork, shrimp, cashew nut, pineapple, & sweet peas]	\$15
TOFU PAD THAI [Pad Thai with fried tofu & mixed veggies]	\$13	SHRIMP FRIED RICE [Stir-fried white rice, eggs, onions, carrots & scallions]	\$13
WOON SEN PAD THAI [Made with clear noodles]	\$13	FRIED RICE Choice: Chicken Pork Beef Tofu	\$11
SHRIMP WOON SEN PAD THAI	\$15	SPECIAL FRIED RICE [Fried rice with beef, chicken, pork & shrimp]	\$13
SHRIMP DRUNKEN NOODLES 🚫 [Sautéed thick flat rice noodles with shrimp, bamboo shoots, bell peppers, string beans, garlic & basil leaves]	\$15	VEGGIES FRIED RICE [Fried rice with mixed vegetables]	\$11
DRUNKEN NOODLES 🚫 Choice: chicken Pork Beef	\$13	SHRIMP BASIL FRIED RICE	\$14
UDON DRUNKEN NOODLES 🚫 Choice: Chicken Pork Beef Tofu	\$14	BASIL FRIED RICE Choice: Chicken Pork Beef Tofu	\$12
SHRIMP UDON DRUNKEN NOODLES	\$15	KIMCHI FRIED RICE 🚫 [Stir fried rice with kimchi, gochujang hot pepper paste, eggs, tofu, sesame seeds & scallions]	\$13
SHRIMP PAD SEE EW [Sautéed fresh thick flat noodles with shrimp, eggs, garlic, broccoli, carrots, with sweet thick soy sauce]	\$15	SHRIMP KIMCHI FRIED RICE 🚫	\$15
PAD SEE EW Choice: Chicken Pork Beef Tofu	\$13		

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

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THAI ENTREES

RED CURRY 🚫	\$13
[Red Curry + Coconut Milk with Bamboo Shoots, Bell Pepper, Basil Leaves & Sweet Peas]	
GREEN CURRY 🚫	\$14
[Green Curry + Coconut Milk with Eggplant, Bamboo Shoots, Bell Peppers, Basil Leaves & Sweet Peas]	
PANANG CURRY 🚫	\$13
[Panang Curry + Coconut Milk with Bell Peppers, Carrots & Ground Roasted Peanuts]	
VOLCANO CHICKEN	\$13
[Crispy Chicken Breast in Spicy Sweet Chilli Sauce with Onions, Scallions, Bell Peppers & Basil Leaves+Mixed Veggies]	
THAI BASIL LEAVES 🚫	\$13
[Sautéed Basil Leaves, Bamboo Shoots, Bell Pepper, Mushroom, Onions in Spicy Basil Sauce]	
THAI CASHEW NUT 🚫	\$14
[Sautéed Spicy Chilli Paste with Cashew Nut, Bell Pepper, Onion, Scallion, Celery, Mushroom & Carrots]	
THAI GARLIC SAUCE	\$13
[Sautéed Mushroom, Sweet Peas, Black Peppers with Garlic served with Mixed Veggies]	
THAI GINGER SAUCE	\$13
[Sautéed with Ginger, Onions, Bell Pepper, Pineapple, Scallions & Mushroom]	
PAD PRIK THAI SPICE 🚫	\$14
[Sautéed Spicy Thai Curry Paste with Bamboo Shoots, Basil Leaves, Bell Peppers & String Beans]	
SAUTÉED MIXED VEGGIES	\$13
[Sautéed Oyster Sauce with Broccoli, Bell Pepper, Cabbages, Celery, Bean Sprout Carrot, Mushroom, Onions & Scallions]	
KA-NA-MOO-KROB	\$15
Sautéed Chinese Broccoli with Crispy Pork Belly on Home Made Sauce)	
SHRIMP EGGPLANT	\$15
Sautéed Garlic, Shrimp, Eggplant, Basil Home Made Sauce)	

ALL ENTREES MAKE WITH CHICKEN, PORK, BEEF OR TOFU

FOR SHRIMP DISH, PLEASE ADD \$2 EXTRA TO THE SHOWN PRICE

JAPANESE

CHICKEN TERIYAKI	\$14
[Grilled Chicken Breasts With Broccoli, Cabbage, Carrots, Sesame Seed + Teriyaki Sauce]	
SHRIMP TERIYAKI	\$15
[Crispy Shrimp with Teriyaki Sauce]	
SHRIMP KATSU	\$15
[Panko Breaded Shrimp with Katsu Sauce]	
CHICKEN KATSU	\$14
[Breaded Chicken Breast with Katsu Sauce]	
PORK KATSU	\$14
[Breaded Tender Lean Pork with Katsu Sauce]	

JAPANESE ENTREES SERVED WITH WHITE RICE & MISO OR GREEN SALAD

PERUVIAN ENTREES

CEVICHE DE PESCADO	\$12
CEVICHE MIXTO	\$14
LOMO SALTADO	\$12
POLLO SALTADO	\$12
SALCHIPAPAS	\$6

SPECIAL

ATK CRISPY DUCK	\$22
[Crispy Duck topped with a special Sweet & Sour Sauce made of Thai Tamarind & Palm Sugar sautéed with Cashew Nuts, Carrots, Pineapples & Sweet Pea]	
CRISPY DUCK CURRY 🚫	\$21
[Crispy Duck with Basil Leaves, Bell Pepper, Bamboo Shoots, Pineapple, Sweet Peas In Red Curry Sauce]	
THAI BASIL CRISPY DUCK 🚫	\$21
[Sautéed Crispy Duck with Basil, Bell Pepper, Bamboo Shoots, Onions & Mushroom in Basil Sauce]	
THAI GINGER CRISPY DUCK	\$21
[Sautéed Crispy Duck with Ginger Onions Well Peppers Pineapple, Mushroom & Scallions in Special Sauce]	
THAI CHILLI FISH 🚫	\$18
[Crispy White Fish with Chilli Sauce, Onion, Bell Pepper, Basil Leaves served with Mixed Veggies]	
THAI FISH CURRY 🚫	\$18
[Crispy White Fish with Red Curry, Bamboo Shoots, Bell Pepper, Pineapple, Sweet Peas & Basil Leaves]	
THAI GARLIC FISH 🚫	\$18
[Sautéed Battered Fish with Garlic Sauce, Mushroom, Sweet Peas, Black Pepper served with Mixed Veggies]	
THAI GINGER FISH	\$18
[Crispy White Fish with Ginger, Onions, Bell Pepper, Pineapple & Mushroom]	
THAI GARLIC SQUID	\$18
[Sautéed Battered Squid with Garlic, Mushroom, Sweet Pea, Black Peppers served with Mixed Veggies]	
THAI BASIL SQUID 🚫	\$18
[Sautéed Squid with Basil, Bell Pepper, Mushroom, Onions, Bamboo Shoot in Spicy Basil Sauce]	
THAI OMELETTE	\$12
[The Thai Style Omelette with Minced Chicken, Basil Leaves, Onions & Scallions Served Over Rice & Chili Sauce]	

LOBSTER & SHELL CRAB SPECIAL

LOBSTER PAD THAI	\$23
[Sautéed Rice Noodles with Lobster, Eggs, Bean Sprouts, Scallions, Ground Peanuts & Fried Tofu]	
LOBSTER CURRY	\$23
[Lobster in Red Curry Sauce, Bamboo Shoots, Bell Pepper, Pineapples, Basil Leaves & Sweet Peas]	
LOBSTER GINGER SAUCE	\$23
[Sautéed Lobster with Garlic, Ginger, Onions, Bell Pepper, Scallions & Mushroom]	
LOBSTER TERIYAKI	\$23
[Crispy Lobster with Teriyaki Sauce served with Mixed Veggies]	
LOBSTER GARLIC SAUCE	\$23
[Sautéed Lobster Served with Mixed Veggies]	
ATK LOBSTER	\$23
[Steam Lobster Topped A Special Sweet & Sour Sauce Made of Thai Tamarind & Palm Sugar Sautéed with Cashew Nut, Carrots, Pineapples & Sweet Peas]	

SOFT SHELL CRAB GARLIC SAUCE	\$22
[Crispy Soft Shell Crab with Garlic Sauce served Mixed Veggies]	
SOFT SHELL CRAB BASIL	\$22
[Crispy Soft Shell Crab with Basil, Bell Peppers, Bamboo Shoots, Onions, Mushrooms]	

SOUPS

TOM YUM GAI [CHICKEN] 🚫	\$5
[Famous Thai Soup with Lemongrass, Galangal, Mushroom, Scallions & Cilantro]	
TOM YUM GOONG [SHRIMP] 🚫	\$6
TOM YUM TALAY [SEAFOOD] 🚫	\$6
TOM KAR GAI [CHICKEN]	\$5
[Famous Thai Creamy Soup with Lemongrass, Galangal, Mushroom & Scallions. Coconut Milk Soup & Cilantro]	
TOM KAR GOONG [SHRIMP]	\$6
TOM KAR TALAY [SEAFOOD]	\$6
TOM KAR PLA [FISH]	\$6
MISO	\$3
[Soybean Broth with Tofu, Seaweed & Scallions]	
VEGGIE MISO	\$4
[Mixed Vegetables in Miso Soup]	
CHICKEN RICE NOODLES	\$5
[Rice Noodles with Chicken, Bean Sprouts, Cilantro, Scallions in Clear Broth]	

NOODLES SOUP

CHICKEN TOM YUM 🚫	\$12
NOODLE SOUP	
[Spicy Thai Clear Soup with Lemongrass, Mushroom, Red Onion, Scallions, Cilantro Tomatoes, Chicken & Rice Noodles]	
SHRIMP WONTON SOUP + EGG NOODLES	\$12
UDON TOM YUM 🚫	\$14
GOONG SOUP [SHRIMP]	
BOAT NOODLES SOUP	\$12
[Spicy Thai Rice Noodles Soup with Bean Sprouts, Scallions, Cilantro]	
Choice: Chicken Pork Beef Tofu	
ADD \$1 FOR EGG NOODLES	
UDON VEGGIES	\$10
[Udon Noodles with Mixed Veggies in Simmering Broth]	
UDON SOUP	\$12
[Udon Noodles Soup with Breaded]	
Choice Of: Pork Or Chicken	

SIDE

FRENCH FRIES	\$3
STEAMED RICE NOODLES	\$2
JASMINE WHITE RICE	\$2
BROWN RICE	\$2
SAUCE / DRESSING	\$1

DESSERTS

THAI DONUTS	\$5
CHEESECAKE TEMPURA	\$5
MANGO STICKY RICE	\$7
BANANA TEMPURA	\$5
LYCHEE ON ICE	\$4

BEVERAGES

WATER	\$2
SODAS	\$2
Coke, Diet Coke, Sprite	
LEMONADE /ICED TEA	\$2
THAI ICED TEA	\$3
SPARKLING WATER	\$3
COCONUT JUICE	\$3.5



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SUSHI APPETIZERS

- SUNOMONO**
Cucumber In Rice Vinegar Dressing
 - Conch & Octopus. \$7
 - Mixed Conch, Octopus, Kani, Ebi Shrimp. \$7
 - Crab Kani Sonomono. \$6
- SPICY TUNA SALAD** \$8
Mix Tuna with Spicy Sauce, Scallion Avocado, Masago, Cucumber, Saseme Seeds.
- CRUNCHY CRAB SALAD** \$7
Crab Kani, Masago, Tempura Flake, Avocado, Spicy Mayo.
- HIYASHI WAKAME** \$5
Seaweed Salad
- SPICY CONCH & OCTOPUS SALAD** \$8
Mix with Cucumber, Masago, Tomato.
- SASHIMI APPETIZER (8 Pcs.)** \$14
Assorted Fresh Fish - Chefs Choice.
- ONLY SALMON** \$14

- ONLY TUNA** \$15
SUSHI SAMPLES (6 Pcs.) \$8
Assorted Chefs Choice.
- TUNA TATAKI** \$8
Seared Tuna Scallions with Ponzu Sauce.
- SALMON TATAKI** \$8
Seared Salmon, Crispy Onion, Seared with ATK Spicy Sauce.
- SPICY SALMON SALAD** \$9
Salmon, Lemongrass, Lime Leave, Mixed in atk Spicy Sauce.
- EDGEWATER SALAD** \$9
Mixed with Fish, Masago, Conch, Octopus, Crab Kani Romaine, Cucumber, Sushi Rice, Dried Seaweed, Bonito with Spicy Kimchee Sauce.
- SASHIMI SALAD** \$9
Mixed Geen Vetgeble, Carrot, Cucumber, Tomato, 3 Salmon, 3 Tuna, 3 Ecolar, Masago & Special Sauce

NO RICE ROLLS

- KANISU MAKI** \$7
Crab Kani, Avocado, Masago, Wrapped, in a Sheet of Cucumber, Ebi Shrimp, served with Rice Vinegar Dressing.
- SALMON NARUTO MAKI** \$8
Salmon, Crab Kani, Masago, Avocado, Wrapped in a Sheet of Cucumber, served with Ponzu Sauce.
- SASHIMI ROLL** \$9
Salmon, Tuna, Escolar, Masago, Avocado, Mixed Green, Wrapped with Rice Paper, served with Ponzu Sauce.
- SPICY TUNA HARU MAKI** \$9
Spicy Tuna Masago, Avocado, Mixed Green, Wrapped with Rice Paper, served with Sweet Chili Sauce.
- AUTUMN MAKI** \$9
Crispy Chicken Katsu, Avocado, Lettuce, Wrapped with Rice Paper, served with Sweet Chili Sauce.
- A CONNER YUMMY MAKI** \$14
Tuna, Salmon, Escolar, Crab Kani, Masago, Wrapped with Seaweed Nori, Top Mix Spicy Fish Salad, Cucumber, Avocado, Cilantor.
- TUNA KATSU ROLL** \$14
Tuna Wrapped Seaweed Nori, Tempura, & Avocado Tempura, Cilantro Mayo, Eel Sauce.

KEEP IT SIMPLE ROLLS

[8 PCS. SEED]

- CALIFORNIA ROLL** \$5
Krab, Cucumber, Avocado & Masago.
- SPICY TUNA ROLL** \$7
Minced Tuna, Scallions & Spicy kimchee.
- SPICY SALMON ROLL** \$7
Salmon, Scallions & Spicy kimchee.
- JB ROLL** \$7
Salmon, Cream cheese & Scallions.
- JB TEMPURA ROLL** \$8
JB Tempura with Eel sauce.
- TIGERTAIL ROLL** \$9
Shrimp Tempura, Cucumber, Avocado, Masago, with Spicy mayo.
- SUNRISE ROLL** \$9
Cali roll topped with Salmon, White Fish, Tuna & Avocado on top.
- DRAGON ROLL** \$13
Shrimp tempura, Avocado, Masago topped with Avocado.
- RED DRAGON ROLL** \$14
- ORANGE DRAGON ROLL** \$14
- VOLCANO ROLL** \$11
California Roll Topped with Dynamite.
- VEGGIES ROLL** \$6
Mixed green, Carrot, Cucumber, & Avocado.



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SPECIAL ROLLS WITH SEEDS

[ALL ROLL CUTS 10]

OAKLAND ROLL	\$13
Crab Kani, Cream Chees, Top Masago, Crab Kani, Tempura Flake.	
VICTORIA ROLL	\$14
Salmon, Crab Kani, Cream Cheese, Avocado, Top with Salmon Chop Mix Scallion, Masago, Spicy Mayo, Tempura Flake, Eel Sauce.	
LAUDERDALE ROLL	\$14
Eel, Wakame, Avocado, Scallion, Top with Tuna, Salmon, Tempura Flake, Cilantro Mayo, Eel Sauce.	
LOBSTER ROLL	\$19
Lobster Tempura, Cucumber, Avocado, Cirantro Mayo, Flake topped Black & Red Tobiko, Eel Sauce.	

LOBTER FANCY ROLL	\$23
Lobter Tempura, Cucumber, Avocado, Mayo, Top with Salmon Torched, Cilantro Mayo, Tempura Flake, Black & Red Tobiko, Eel Sauce.	
ASIAN CONNER SUSHI ROLL	\$15
Salmon, Escolar, Avocado, Soy Paper Top Mixed Chop Salmon, Escolar, Masago, Spicy Mayo, Tempura Flake, Black & Red Tobiko.	
Rock & Roll	\$15
Soft Shell Crab Tempura, Lettuce, Avocado, Scallion, Top Masago, Wahoo, Tempura Flake, Spicy Mayo, Eel Sauce.	

SALMON ROCK ROLL	\$15
J B Tempura Roll, Top with Salmon Chop Mix Masago, Spicy Mayo, Tz empura Flake, Cilantro, Eel Sauce.	
WHITE HOT ROLL	\$14
Escolar, Avocado, Cucumber, Mayo, Top with Torched Escolar & Jelapeno, Spicy Mayo.	
TUNA HOLIDAY ROLL	\$14
Tuna, Avocado, Scallion, Top with Tuna Tataki, Tempura Flake, Eel Sauce, Spicy Mayo.	
WILTON ROLL	\$14
Shrimp Tempura, Crab Kani Mix, Spicy Mayo, Cucumber, Top with baked Salmon, Cilantro Mayo, Eel Sauce, Tempura Flake.	

POKE BOWLS

[ALL COME WITH
SUSHI RICE]

- 8 OZ, SPICY DICED TUNA OR SALMON, MASAGO AVOCADO, SEASONING**
\$13
- SPICY TUNA & SALMON SALAD, AVOCADO, CUCUMBER, TOMATO, JALAPENO**
\$13
- 10 SALMON, IKURA, OSHINGO, SEASONING, AVOCADO**
\$13
- 10 TUNA, BLACK TOBIKO, JALAPENO, OSHINGO,**
\$13
- 5 TUNA, 5 SALMON, IKURA, SEASONING, CUCUMBER**
\$14
- 5 TUNA, 5 YELLOW TAIL, BLACK TOBIKO, SCALLION, SEASONING**
\$15
- 7 EEL, OSHINGO, TAMAGO, SEASONING, CUCUMBER**
\$15
- 10 YELLOW TAIL, JALAPENO, RED TOBIKO, SEASONING**
\$15
- 5 TUN, 5 SALMON, 5 WAHOO, IKURA, SEASONING,**
\$18

BENTO BOX

[COME WITH MISO SOUP]

- HOSOMAKI BOX [20 PCS.]**
\$12
Tuna Roll, Jb Roll, Califlonia Roll.
- KANI LOVER [14 Pcs.]**
\$10
Kani Roll, 4 Kani Sushi.
- VEGGIE LOVER [14 Pcs.]**
\$9
Viggie Roll, Kapa Roll.
- SAKE LOVER [14 Pcs.]**
\$12
JB Roll, 4 Salmon Sushi.
- MAGURO LOVER [14 Pcs.]**
\$13
Tuna Roll, 4 Tuna Sushi.
- BAGEL LOVER [20 Pcs.]**
\$12
Jb Roll [S/O], J B Roll [I/O].
- UNAGI LOVER [14 Pcs.]**
\$13
Eel Roll, 4 Eel Sushi.
- RED LOVER**
\$13
3 Tuna Sashimi, Spicy Tuna Salad, 1 Origini.
- ORANGE LOVER**
\$13
3 Salmon Sashimi, Salmon Crunch, 1 Origini.
- SUSHI BOX [16 Pcs.]**
\$13
JB Roll, 2 Tuna, 2 Salmon, 2 Wahoo.
- SASHIMI BOX [16 PIECS]**
\$13
JB Roll, 2 Tuna, 2 Salmon, 2 Wahoo.
- SAKE 3 BUDDY [19 Pcs.]**
\$18
3 Salmon Sashimi, J B Roll[I/O], Salmon Naruto.
- MAGURO 3 BUDDY [19 Pcs.]**
\$18
3 Tuna Sashimi, Spicy Tuna Roll, Tuna Naruto.
- SASHIMI SPECIAL**
\$23
Assorted Sashimi [3 Tuna, 3 Salmon 3 Wahoo, 3 Escolar, 3 Yellow Tail].

SPECIAL COMBINATION

- SASHIMI [6], SUSHI [3], CALIFLONIA ROLL [10], CHICKEN TERRIYAKI.**
\$14
- SASHIMI [6], SUSHI [3] CALIFLONIA ROLL [10], NARUTO MAKI.**
\$14
- SASHIMI [6], SUSHI[3], CALIFLONIA ROLL [10], SHRIMP TEMPURA[3].**
\$14
- SASHIMI [6], SUSHI [3], CALIFLONIA ROLL [10], PATTHAI CHICKEN.**
\$16
- SASHIMI [6], SUSHI [3], CALIFLONIA ROLL [10], FRIED RICE CHICKEN.**
\$16
- SASHIMI [6], SUSHI [3], CALIFLONIA ROLL [10], SALMON TERRIYAKI.**
\$17

CORNER SUSHI BOAT

BOAT 1 (SAMURAI)
California, 6 Sushi, 12 Sashimi.
\$25

BOAT. 2 (OSAKA)
California, Jb, 12 Sushi, 24 Sashimi.
\$49

BOAT 3 (JHINJUKU)
California, Jb, Spicy Tuna, 18 Sushi, 36 sashimi.
\$74

BOAT 4 (FUJI)
California, Jb, Spicy Tuna, Sunrise, Kanisu, 24 sushi, 48 sashimi.
\$99

ADDITIONAL

AVOCADO	\$1
CUCUMBER	\$1
CARROT	\$1
CREAM CHEESE	\$1
JALAPEÑO	\$1
OSHINGO	\$1
MASAGO	\$2
TAMAGO	\$1
RED OR BLACK TABIKO	\$2

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