

## THAI APPETIZERS

<b>CHICKEN SATAY (5)</b>	<b>5.95</b>	<b>FRESH SPRING ROLL (2)</b>	<b>4.25</b>
Chicken marinated in a light curry glazed, served with cucumber relish and creamy peanut sauce		Fresh roll fill with tofu, egg, bean sprout and cucumber wrapped with rice paper skin served with plum sauce	
<b>CRAB RANGOON (5)</b>	<b>4.95</b>	<b>POT STICKER (6)</b>	<b>4.95</b>
Imitation crab meat, cream cheese, and celery wrapped with wonton pastry and served with sweet & sour sauce		Pan fried dumpling stuffed with chicken and vegetables served with sweet soy sauce	
<b>EGG ROLL (4)</b>	<b>4.95</b>	<b>SHUMAI (8)</b>	<b>5.95</b>
Ground chicken, cabbage, carrot, and crystal noodle deep fried and served with sweet & sour sauce		Steamed shrimp dumpling wrapped with wonton skin served with sweet soy sauce	
<b>VEGETABLE EGG ROLL (4)</b>	<b>4.95</b>	<b>CALAMARI</b>	<b>7.25</b>
Cabbage, carrot, bean sprout, water chestnut and crystal noodle deep fried and served with sweet & sour sauce		Deep fried lightly breaded squid and served with sweet & sauce	
<b>SHRIMP BLANKET (5)</b>	<b>5.95</b>	<b>BUA HANA BACON WRAP (5)</b>	<b>6.95</b>
Garlic marinated whole shrimp, celery in crispy rice paper wrap served with sweet & sour sauce		Seasoned ground shrimp and chicken wrapped with bacon, bedded with shredded carrot, cabbage, served with honey mustard sauce	
<b>LUMPIA PETITE ROLL (7)</b>	<b>4.95</b>	<b>BUA HANA SHRIMP ROLL (2)</b>	<b>6.95</b>
Deep fried tiny rolls filled with a blend of pork and vegetable served with sweet & sour sauce		Clear rice paper wrap with green leaf lettuce, cucumber, carrot, green onion, cilantro and shrimp served with Bua Hana specialty sauce	
<b>TOD MUN (8)</b>	<b>5.95</b>	<b>BUA HANA TASTER</b>	<b>9.99</b>
Bite sized Thai fish cake served with sweet sauce and cucumber relish topped with crushed peanuts		Deep fried pot sticker, crab rangoon, shrimp blanket, shumai and lumpia petite roll (2 of each)	
<b>FRIED TOFU</b>	<b>4.25</b>		
Deep fried tofu until golden brown, served with sweet & sour sauce topped with crushed peanut			

## SOUPS

*Choices: Chicken, tofu, vegetable. Add \$ 2.00 for Shrimp or Seafood*

	<b>Small</b>	<b>Large</b>
<b>TOM YUM</b> 🍵	<b>3.95</b>	<b>6.95</b>
Thai hot & sour lemon glass broth, mushroom, lime-leaf, tomatoes, fresh lime juice and cilantro		
<b>TOM KHA</b>	<b>3.95</b>	<b>6.95</b>
Coconut milk broth, galanga root, mushroom, cilantro and citrus leaves		
<b>RICE SOUP</b>	<b>3.95</b>	<b>6.95</b>
Jasmine rice, scallions and ground chicken		
<b>VEGETABLE &amp; TOFU SOUP</b>	<b>3.95</b>	<b>6.95</b>
Bean curd, Napa cabbage, scallions, baby corn, peapod		
<b>SHRIMP WONTON SOUP</b>	<b>3.95</b>	<b>6.95</b>
Shrimp wonton, Napa cabbage, scallions and cilantro		
<b>NOODLE SOUP</b>	<b>3.95</b>	<b>6.95</b>
Thin rice noodles, bean sprouts, cilantro and scallions		
<b>BAMEE BBQ NOODLE SOUP</b>	<b>3.95</b>	<b>6.95</b>
Egg noodles with bok choy, scallions, BBQ pork, cilantro in clear broth and topped with fried garlic		
<b>BUA HANA TOM YUM NOODLE SOUP</b> 🍵	<b>3.95</b>	<b>6.95</b>
Thin rice noodles, scallions, cilantro, bean sprouts, hot & sour chili paste broth and topped with crush peanut		

## SALADS

<b>CUCUMBER SALAD</b>	<b>3.50</b>	<b>NAM TOK</b>	<b>7.95</b>
Cucumber, carrot, red onion and sweet vinegar dressing		Slice boiled flank steak, mint leaves, roasted rice tossed in lime dressing	
<b>GARDEN SALAD</b>	<b>3.50</b>	<b>BUA HANA SALAD</b> 🍵 (LARB PLA)	<b>8.95</b>
Mixed baby greens served with ginger dressing		Diced grilled salmon fillet tossed with scallions, lemongrass, mint leaves, chili powder, Kaffir lime in special dressing	
<b>SOM TUM</b> 🍵	<b>5.95</b>	<b>BUA HANA SEAFOOD SALAD</b> 🍵	<b>8.95</b>
Shredded green papaya, carrot, tomato, green bean, tossed in spicy sweet lime dressing and topped with crushed peanut		Sliced squid, shrimp, mussel, scallop, imitation crab, ginger, red onion, tomato, cilantro and crystal noodles mixed with chili paste oil and spicy dressing	
<b>YUM WOON SEN</b>	<b>5.95</b>		
Clear noodle, ground chicken, tomato, red onion, cilantro with sweet lime dressing			
<b>NAM SOD</b> 🍵	<b>6.95</b>		
Slice chicken, ginger, scallions, red onion, chili powder, roasted peanut in lime dressing			

## THAI ENTRÉE

All dishes served with steamed jasmine rice or substitute to brown rice add \$ 1.00

### CHOICES OF MEAT:

- Chicken or Tofu or Vegetables 8.59
- Beef or Pork 9.59
- Shrimp or Squid 10.59
- Seafood or Roasted Duck or Scallop 12.59

### HOT & SPICY BASIL 🌶️

Stir fried with green bean, onion, red and green bell pepper, flavored with fresh basil leaves and hot chili

### BROCCOLI

Broccoli sautéed with carrot in oyster sauce

### CASHEW 🌶️

Stir fried with cashew nuts, pineapple, onion, scallions, red and green bell pepper, carrot, and dried hot pepper

### GINGER

Stir fried with ginger, onion, mushroom and carrot

### PEPPER & GARLIC

Fresh garlic, white pepper and cilantro garnish with tomato and cucumber

### SWEET & SOUR

Deep fried breaded meat stir fried with onions, red and green bell pepper, carrot and pineapple in sweet tomato sauce

### RAMA RAMA

Sautéed meat with delicious peanut sauce over steamed broccoli

### BUA HANA GARDEN

Stir fried broccoli, carrot, napa cabbage, peapod, red and green bell pepper, baby corn, water chestnut and mushroom in garlic sauce

### ALMOND BEEF

Stir fried beef, scallions, mushroom, water chestnut topped with almonds

### PEPPER STEAK

Stir fried sirloin beef with red and green bell peppers, tomato and scallions in oyster sauce

### DEVIL CHICKEN 🌶️

Seasoned lightly breaded chicken stir fried with shallots, scallions and chili pepper

## THAI CURRIES

### CHOICES OF MEAT:

- Chicken or Tofu or Vegetables 8.99
- Beef or Pork 9.99
- Shrimp or Squid 10.99
- Seafood or Roasted Duck or Scallop 12.99

### PANANG CURRY

Thai curry with red and green bell pepper, kaffir lime leaves in panang curry paste simmered in coconut milk

### RED CURRY

Bamboo shoots, green bean, red and green bell pepper, basil leaves in red curry paste simmered in coconut milk

### GREEN CURRY

Bamboo shoots, eggplant, red and green bell pepper, basil leaves in green curry paste simmered in coconut milk

### YELLOW CURRY

Potatoes, onion in yellow curry paste simmering in coconut milk served with Rote or steamed rice and cucumber relish

### MASSAMUN CURRY

Potatoes, onion, peanut, in massamun curry paste simmering in coconut milk

### ROASTED DUCK CURRY

Boneless roasted duck in red curry with pineapple, cherry tomatoes, fresh basil leaves, green and red bell pepper

## FRIED RICE & OVER RICE

### CHOICES OF MEAT:

- Chicken or Tofu or Beef or Pork or Vegetables 7.99
- Shrimp or BBQ pork 9.99
- Seafood or Scallop 11.99

### THAI FRIED RICE

Egg, scallion, carrot, cilantro served with cucumber and lemon wedge

### BASIL FRIED RICE

Egg, scallion, red bell pepper, roasted chili paste, and basil leaves

### CURRY FRIED RICE

Snow peas, onion, pineapple, cherry tomato and curry powder with cucumber

### FRIED RICE CRAB 12.99

Crabmeat, egg, scallions served with cucumber and lemon wedge

### KOW NARR PED 9.99

Boneless roasted duck over steamed jasmine rice with duck sauce served with cucumber and cilantro

### KOW MOO DANG 8.99

BBQ pork over steamed jasmine rice with red hoisin sauce served with cucumber and half boil egg

### KOW MOO KROB 8.99

Roasted crispy pork over steamed jasmine rice with red hoisin sauce served with cucumber and cilantro

### KOW NARR KAI 8.99

Stir fried seasoning chicken over steamed jasmine rice with light oyster sauce served with cucumber and cilantro

## NOODLES

### CHOICES OF MEAT:

- **Chicken or Tofu or Vegetables** 7.99
- **Beef or Pork** 8.99
- **Shrimp or BBQ Pork** 9.99
- **Seafood or Roasted Duck or Scallop** 11.99

### PAD THAI

Thin rice noodles stir fried with tofu, egg, scallions, in sweet tamarind sauce, topped with bean sprouts, crush peanuts and lime wedge

### PAD SEE EIW

Wide rice noodles stir fried with egg, gailan, and bean sprout in light soy flavored sauce

### PAD KHEE MAO 🍲

Wide rice noodle stir fried with egg, tomato, carrot, baby corn, bean sprout and onion flavored with basil and hot chili

### PAD WOON SEN

Crystal noodles stir fried with egg, carrot, peapod, mushroom, scallions, celery, in light soy flavored sauce

### PAD BAMEE

Stir fried egg noodles with BBQ pork and vegetables

### LARD NAR

Wide rice noodles with broccoli in a thick garlic gravy sauce

### RAMA NOODLES

Stir fried wide rice noodles, broccoli and carrot topped with creamy peanut sauce

### PANANG NOODLES

Crispy wide rice noodles, red and green bell pepper topped with panang curry sauce

### KAO SOY

Egg noodles sautéed with yellow curry paste in coconut milk, red onion, lime, and cilantro topped with crispy noodles

### SPAGETTI PAD KHEE MAO

Pad khee mao with spaghetti and garnished with fried basil leaves

### WOONSEN PAD THAI

Crystal noodles, egg, bean sprout, scallion with sweet tamarind sauce, topped with bean sprouts, crushed peanut and lime wedge

## BUA HANA SPECIAL

**CITRUS CHICKEN** 9.59

Crispy fried breaded chicken on lettuce and topped with lime sauce

**CITRUS SHRIMP** 11.59

Crispy fried breaded shrimp on lettuce and topped with lime sauce

**DRAGON SALAD** 14.59

Seasoned soft shell crab, lightly fried with panko crumbs served with greens and steak tomato in ginger citrus sauce

**SALMON CHU CHEE 🍲** 15.29

Grilled salmon, scallop with spicy curry sauce topped with crispy basil

**SHRIMP IN CLAY POT** 12.59

Jumbo shrimp, carrot, shiitake mushroom, celery, bacon, and crystal noodles with home made sauce bake in a clay pot

**RED SNAPPER CASHEW** 12.59

Deep fried red snapper nugget, onion, scallions, cashew, and dried chili in light oyster sauce

**BUA HANA DELIGHT** 12.59

Shrimps, scallop, squid, mussels, imitation crab sautéed with bamboo shoots, green bean, red and green bell pepper, and onion in red curry sauce

**BASIL SALMON** 13.59

Grilled salmon with green pepper and fresh basil leaves

**SOLE FILET** 12.59

Seasoned steamed sole filet with sesame oil, white wine sauce on a bedded of peapod

**RED SNAPPER FILET** 12.59

Fried red snapper filet with Thai three flavored sauces

**GINGER SALMON OR CATFISH** 12.59

Grill salmon or steam catfish with fresh ginger, celery, onion and green bell pepper with soy bean sauce

**JUMBO PRAWN LEMON GRASS** 13.59

Grill marinated jumbo prawns with lemongrass and shallot in yellow curry