



Smalls & Sharing

TO BEGIN



Thai Esaan Sausage 14 Pork & rice for the most flavor-packed sausage. Peanuts, cucumber, garlic & chili.	Chicken Satay 16 Grilled chicken skewers with our signature peanut sauce & cucumber in Arjad sauce.	Thai Style Fried Chicken 17 Thai fried chicken with crispy shallots & homemade sweet chili sauce.
Thai Angus Beef Jerky 19 Soy, fish sauce, white pepper & coriander. Deep-fried crispy outside, tender within. Jeaw sauce.	Moo Ping 16 Pork skewers marinated in condensed milk, cilantro root, fish sauce, palm sugar & soy.	Ground Chicken Lettuce Wraps 16 Seasoned ground chicken with sweet chili, crispy shallots & mushrooms in lettuce cups.
Crispy Tofu Lettuce Wraps 13 Crispy organic tofu with sweet chili sauce, crispy shallots & mushrooms.	Som Tum Thai 🌿 18 Bangkok-style green papaya salad with long beans, cherry tomato, lime, fish sauce, peanut & chili. <i>add Black Tiger Shrimp +9 (4)</i>	Tom Kha 22 Comforting Thai coconut soup with lemongrass, galangal & lime leaf. <i>Veggie · Chicken · Tofu · Shrimp +9</i>
Tom Yum 🌿 22 Hot & sour soup with lemongrass, lime leaf, galanga, oyster mushrooms & cherry tomato. <i>Veggie · Chicken · Tofu · Shrimp +9</i>	Nara's Mango & Avocado Salad 23 Mixed greens, egg noodles, mango, purple cabbage, cucumber, avocado, cherry tomato, grapes & peanut with Nara's house dressing. <i>Black Tiger Shrimp +9 (4) · Chicken Skewer +4 · Ferro Island Salmon +17</i>	

Mains

FROM THE WOK & GRILL



Thai Fried Rice 23 Wok-fried rice with egg, onion, tomato, Chinese broccoli, cilantro & scallion. <i>Tofu +2 · Chk +4 · Shrimp +9 · Crab +17 · Filet +19</i>	Pineapple Fried Rice 🍍 30 Rice with pineapple & yellow curry powder, shrimp, chicken, cashew, egg, tomato, raisin & green onion.	Tom Yum Fried Rice 🌿 24 Tom Yum paste, egg, shallot, mushrooms, lemongrass, tomato, scallion & cilantro. <i>Tofu +2 · Chk +4 · Shrimp +9 · Crab +19 · Filet +19</i>
Pad Thai 🍜 23 Thin rice noodles with crispy egg, tofu, salted radish, bean sprouts, crispy shallot, chives & peanut. <i>Tofu +2 · Chk +4 · Shrimp +9 · Crab +17 · Filet +19</i>	Pad See Iw 23 Wide fresh rice noodles stir-fried with egg & Chinese broccoli. <i>Tofu +2 · Chk +4 · Shrimp +9 · Crab +17 · Filet +19</i>	Drunken Noodles 🌿 23 Wide fresh rice noodles with green peppercorn, carrot, onion & basil. <i>Tofu +2 · Chk +4 · Shrimp +9 · Crab +17 · Filet +19</i>
Cashew Nut Chicken 🍌 26 Crispy chicken with onion, peppers & cashews in sweet chili jam. Sub tofu available.	Pad Krapao 🌿 26 Ground or sliced chicken stir-fried with chili, garlic & crispy basil. Crispy egg & jasmine rice. <i>Filet Mignon +19</i>	Thai Sautéed Veggies 19 Sautéed mixed seasonal vegetables. <i>Tofu +2 · Chk +4 · Shrimp +9</i>
Crying Tiger Filet 🌿 40 Isaan classic — grilled skirt steak sliced and served with spicy Nam Jim Jeaw sauce.	NamTok Filet Mignon 🌿 40 Grilled filet in lime-fish sauce dressing, sticky rice powder, chili, grapes, tomato, mint & shallots.	Pepper Steak 40 Filet mignon in rich black pepper with garlic, fresh peppers, onion, potato, bell pepper & tomato.
Grilled Mango Salmon 37 Salmon fillet grilled with Thai herbs, finished with chili & lime. Mango salsa & jasmine rice.	Chilean Sea Bass 42 Grilled or steamed, with our signature ginger sauce & Thai seafood sauce on the side.	

Curries

SLOW-SIMMERED & AROMATIC



Yellow Curry 22 Southern coconut curry with potatoes & carrots, topped with crispy shallots. <i>Tofu +2 · Chk +4 · Shrimp +9 · Filet +19</i>	Panang Curry 🍌 22 Thai basil, green beans, bell pepper, red coconut curry, peanuts, lime leaf & dry spices. <i>Tofu +2 · Chk +4 · Shrimp +9 · Filet +19 · Salmon +19</i>	Green Curry 🌿 22 Green coconut curry simmered with basil, bamboo & Thai eggplant. <i>Tofu +2 · Chk +4 · Shrimp +9 · Filet +19</i>
Beef Short Rib Massaman 🍌 44 Mild southern massaman with onion, bell pepper & dry spices. Slow-cooked short rib, potatoes & shallots.		

Sides

ACCOMPANIMENTS



Jasmine Rice 4	Roti 6	Sticky Rice 6	Black & Brown Rice 6
Steamed Veggies 10	Peanut Sauce 4	Fried Egg 6	



We take pride in preparing our food from scratch every day. Some items have limited availability. If you have allergies, please alert us — not all ingredients are listed. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

All beef is Angus filet unless otherwise specified · Jasmine rice contains coconut oil · All curries prepared with a mild spice level · No seed oils in our cooking · We use peanut oil (non-seed).

Nara Thai Kitchen is not a vegan or vegetarian restaurant. Many dishes contain fish sauce. Dietary requests accommodated when possible but we cannot guarantee dishes will be free of animal products or cross-contact.

All tips go directly to our staff. 20% gratuity added to parties of 5 or more. A 4% surcharge is added to all checks to accommodate rising business costs — this is not a service gratuity.



Juices & Teas

HOUSE SPECIALTIES



Thai Iced Tea sm 8 / lg 10 "Cha Yen" – bold black tea with the sweet creaminess of condensed milk.	Thai Iced Green Tea sm 8 / lg 10 Intense green tea with bold jasmine and the sweet creaminess of condensed milk.	Thai Iced Coffee 8 "Oliang" or "Café Boran" – a blend of coffee, chicory, grains & seeds.
Nom Yen 9 Thai pink milk tea – pomegranate syrup with condensed milk.	Nara Thai Lime Tea 8 Thai tea infused with lime.	Fresh Coconut Juice 8 Natural coconut water – clear, slightly sweet, subtly nutty.
Lychee Soda 9 Tropical lychee with sparkling water.	Mango Soda 9 Fresh mango with sparkling water.	Mexican Coca-Cola 6 Classic Coca-Cola sweetened with cane sugar.
Sodas (can) 4 Ginger ale · 7up · Diet Coke	Orange Juice <small>ORGANIC</small> 8	Pineapple Juice 8
Lemonade <small>ORGANIC</small> 8	Fresh Brewed Iced Tea 5	Saratoga Sparkling 9 Large bottle.
Saratoga Still 9 Large bottle.		

Organic Teas

LOOSE LEAF · POTS



all teas · 8

Bergamot Black (*Earl Grey*)
HIGH CAFFEINE

Genmaicha (*Green*)
MILD CAFFEINE

Nile Valley Chamomile
CAFFEINE FREE

Spring Jade (*Green*)
MILD CAFFEINE

Pacific Peppermint (*Herbal*)
CAFFEINE FREE

Detox Pu'er
MED CAFFEINE

Heirloom White
MILD CAFFEINE

Jasmine Petal (*Green*)
MILD CAFFEINE

Grand Crimson (*Eng. Breakfast*)
HIGH CAFFEINE

Beers, Soju & Sake

ON TAP & BY THE BOTTLE



Tap

Singha Draft · 10 · pitcher 34
THAILAND

Sapporo · 10 · pitcher 34
JAPAN

Chimay Draft · 12
BELGIUM · 8.0% ABV

Soju & Sake

Jinro 24 Soju 16 alc. 24%	Jinro Ilpoom Soju 28 Korean vodka · 375ml	Junmai Ginjo Sake 27 Filtered · 15% · 300ml
Junmai Daiginjo Dassai 23 65 Filtered · 16% · 300ml	Ozeki Hana Awaka 24 Sparkling peach sake · 7%	Ozeki Karatamba 24 Filtered · 7% · 300ml

CASH IS OUR PREFERRED PAYMENT · 4% DISCOUNT

While we offer vegetarian and plant-based options, Nara Thai Kitchen is not a vegan restaurant. Some dishes contain fish sauce, oyster sauce, or eggs. Please inform us of any dietary preferences. All tips go directly to our staff. 20% gratuity added to parties of 5 or more. A 4% surcharge is added to all checks to accommodate rising business costs – this is not a service gratuity.

FOOD ALLERGY NOTICE & WAIVER OF LIABILITY

FOOD PREPARED IN THIS ESTABLISHMENT MAY CONTAIN THESE INGREDIENTS, AMONG OTHERS:

**MILK, EGGS, WHEAT, SESAME,
PEANUTS, TREE NUTS, SOY,
FISH AND SHELLFISH**

We'll do our very best, but cannot guarantee that our menu items, kitchens, or our suppliers are 100% allergen-free.

IF YOU HAVE ANY ALLERGIES AND YOU CHOOSE TO EAT OR DRINK AT NARA THAI KITCHEN, YOU VOLUNTARILY AGREE TO WAIVE ANY AND ALL LIABILITY AND CLAIMS OF DAMAGES ARISING FROM THE CONSUMPTION OF, OR CONTACT WITH ANY ALLERGENS, AND YOU FURTHER RELEASE NARA THAI KITCHEN AND ITS EMPLOYEES OF ANY AND ALL SUCH CLAIMS.

Thank you for your understanding and patronage.