

SURA

YAOWARAT

BANGKOK CHINATOWN INSPIRED IZAKAYA

** DUE TO AUTHENTICITY OF OUR DISHES, NOT ALL MODIFICATIONS CAN BE ACCOMMODATED** AVAILABLE SUBSTITUTIONS ARE ONLY AS LISTED WE APOLOGIZE FOR THE INCONVENIENT & THANK YOU FOR YOUR LOVE :)

A 20% SERVICE FEE IS INCLUDED ON EVERY CHECK

Sharing is Caring

QUAIL EGG WONTONS

Crispy fried quail egg wontons, toasted shallot, chili & garlic sauce

SESAME RICE CHIPS & DIP gf V

sesame rice cracker, coconut curry dip w/pork peanut & palm caramel or vegan peanut sauce

JEK PA'S DUMPLINGS

steamed chicken & shrimp shumai, tobiko balsamic soy, roasted sesame oil

MAMA'S CALAMARI

bite size fried calamari w/garlic salt, bonito flakes on side sambal sweet chili sauce

BRUSSEL SPROUTS V

crispy brussel sprouts, spicy chili soy vinaigrette shallots, fresh herbs, lime & roasted thai chili

SALMON CRUDO gf

cured salmon, fresh chili & cilantro lime dressing, garlic, marinated ikura + tobiko

SALT & PEPPER SHRIMPS/TOFU

fried shrimps w/ szechuan pepper salt, crispy shallot & garlic bits, spicy cilantro chili sauce |

SURA FRIED PORK BELLY

soy marinated pork belly with garlic and cilantro, served with a side of crudo sauce

THAI YAKITORI

chicken thigh skewers marinated in house soy, garlic powder, roasted corianders with a side of lime and tom yum seasoning

ESSAN SKEWERS gf

beef marinated skewers, with tamarind glaze coat, roasted rice seasoning, with a side of tamarind dip

CUCUMBER & CORN SALAD gf

street cart style spicy salad w/fish sauce & palm caramel peanut, fresh lime & tomato | add pork belly +2 | shrimps +4

Finale

LYCHEE CRÈME BRÛLÉE

lychee meat, berries & koala march cookies

BANANA & COCONUT SPRING ROLLS

berries, fruit spread, whipped cream & condensed milk

\$15 BRING YOUR OWN DESSERT FEE

Please ask any of the servers or check out our Instagram for our daily secret menu



		Spicy	Vegan	gf	Optional Gluten Free
11	CHILLED BLACK MUSHROOMS	V			9
	chinese wood-ear mushrooms, cucumber, garlic chili padis, cilantro, sesame, chinkiang balsamic				
11	BONELESS DUCK LAAB	gf V			19
	spicy duck & fresh herbs tossed w/lime, dried chili, fish sauce palm caramel & toasted rice powder, dill, substitute tofu for VEGAN				
12	GRILLED EGGPLANT SALAD	V			16
	grilled eggplant, soy sauce, sesame oil, diced bell pepper, ginger, scallions, sesame seeds				
16	THAI JICAMA SALAD	V			14
	sliced jicama, shallots, culantro, dill, garlic, diced thai chili, fish sauce vinaigrette add shrimps +5				
12	STEAMED JASMINE RICE OR STICKY RICE \$4				
	CHILI OIL OR CHILI IN FISH SAUCE \$2				
18	HOUSE PICKLES \$5				
	PICKLED HUMCHOY \$8				
	Rice & Noods				
16/14	BEEF HORAPA	V			24
	braised beef shank sautéed w/ fresh garlic, chili & Thai basil, jasmine rice + fried egg MUST TRY				
15	SPECIAL CHILI NOODLE	V			20
	egg noodle w/Tom Yum essences, bacon, shiitake, tomato basil & parmesan add shrimps +5 add onsen egg +2				
15	GRILLED SHRIMPS KARI RICE	V			25
	garlic butter curry & egg sauce, roasted chili jam celery & onion, topped off w/ikura & black tobiko & crab meat Delicious!				
12	SPICY BELLY RICE gf V				22
	pork belly wok fried w/chef's chili , garlic & herb sauce substitute tofu for VEGAN shrimps +5 add fried egg +4				
8	SAUTEED LEMONGRASS CHICKEN				24
	chicken thigh sauteed with shallots, diced lemongrass, garlic, chillis, tamarind, house soy and scallions				

SEASONAL ICE CREAM

w/ whipped cream & fun confections

FRESH GRAPEFRUIT BRÛLÉE

fresh grapefruit with caramalized brown sugar

6

6