



# Sweet Rice Thai Sushi

23 Dix Ave Glens Falls NY 12801

Phone: (518) 480-3055

Website: www.sweetricethaisushiny.com

Delivery Available

Open 7 Days



## Hours

Monday-Friday: 11:30AM - 9:00 PM  
Saturday-Sunday: 12:00PM - 9:00PM



### APPETIZER FROM KITCHEN

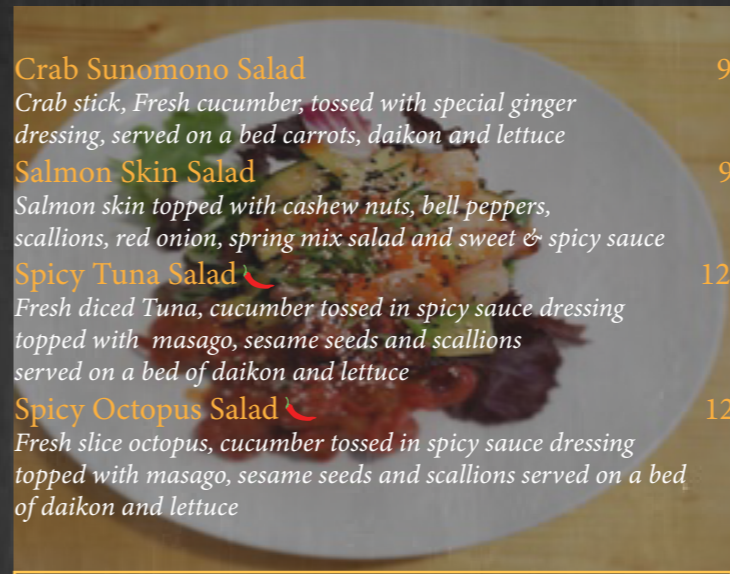
- Edamame GF** 6  
*Steamed soy beans, lightly salted*
- Vegetables Spring Rolls (4)** 8  
*Thai style crispy egg roll, served with sweet & sour sauce*
- Crab Rangoon (5)** 8  
*Crispy wonton skin filled with cream cheese, crabmeat, carrot and scallion served with sweet & sour sauce*
- Thai Dumplings (6)** 8  
*-(Deep fried) or (Steamed)- pastry filled with minced pork, served with special house ginger sauce*
- Tofu Triangles GF** 8  
*Fried tofu served with chopped peanuts over sweet & sour sauce*
- Popcorn Chicken** 8  
*Japanese breaded chicken served with sweet & sour sauce*
- Scallion Pancake** 8  
*fried brown and crispy, served with special house ginger sauce*
- Avocado Fresh Rolls GF** 10  
*Avocado, carrot, lettuce, cucumber wrapped in rice paper served with peanut sauce*
- Chicken Satay (4)** 10  
*Grilled marinated chicken in a special coconut sauce on skewers served with peanut sauce and cucumber sauce*
- Crispy Shrimp Pancake** 12  
*Seasoned minced shrimp and chicken wrapped in rice paper, fried and served with sweet & sour sauce*

### APPETIZER FROM SUSHI BAR

- Idako** 10  
*Marinated cooked baby octopus*
- Sushi Appetizer** 10  
*5 pieces of assorted sushi (Chef's choice)*
- Sashimi Appetizer** 12  
*Assorted fillets of raw fish*
- Tuna Tataki** 12  
*Thinly sliced seared tuna served with scallions, grated radish & ponzu sauce*
- Jalapeno Hamachi** 12  
*Thinly Sliced rare yellow tail, masago, served with scallion jalapeno and ponzu sauce*
- Jalapeno Pop** 12  
*Jalapeno stuffed cream cheese, Crabmeat stick, Flash Fried with house mayo & eel sauce*

### Salad

- Green Salad** 5  
*Lettuce, cucumber, tomato and carrots, served with our house ginger dressing*
- Seaweed Salad** 7  
*Cold Japanese seaweed with sesame seeds in vinegar oil sauce on bed of lettuce*
- Avocado Salad** 9  
*chopped avocado tossed in panko bread crumbs and special ginger dressing, served on a bed carrot, daikon and lettuce*



- Crab Sunomono Salad** 9  
*Crab stick, Fresh cucumber, tossed with special ginger dressing, served on a bed carrots, daikon and lettuce*
- Salmon Skin Salad** 9  
*Salmon skin topped with cashew nuts, bell peppers, scallions, red onion, spring mix salad and sweet & spicy sauce*
- Spicy Tuna Salad** 12  
*Fresh diced Tuna, cucumber tossed in spicy sauce dressing topped with masago, sesame seeds and scallions served on a bed of daikon and lettuce*
- Spicy Octopus Salad** 12  
*Fresh slice octopus, cucumber tossed in spicy sauce dressing topped with masago, sesame seeds and scallions served on a bed of daikon and lettuce*

### SOUPS

- Miso Soup GF** 4  
*Delicate Miso broth, fresh tofu, seaweed, scallions*
- Vegetable Miso Soup GF** 5  
*Mixed vegetables in miso broth*
- Tom Yum Soup (Hot & Sour Soup)** 6  
*Choice of vegetable, chicken shrimp*
- in Thai style hot & sour seasoned sour seasoned with mushrooms, tomatoes and scallions*
- Tom Kar Soup (Coconut Soup)** 7  
*Choice of Vegetable, Chicken*
- Shrimp*
- in coconut milk seasoned with galanga, lime juice, mushroom and scallion*

### FRIED RICE / NOODLES

- |                                     |       |        |
|-------------------------------------|-------|--------|
| Served with your choice of:         | Lunch | Dinner |
| Vegetable                           | 13    | 15     |
| Chicken or Tofu                     | 14    | 16     |
| Pork, Beef or Vegetarian Soy Nugget | 15    | 17     |
| Shrimp                              | 16    | 18     |
| Duck                                | -     | 19     |
- 
- Classic Fried Rice**  
*Stir-fried rice, green peas, onions, carrots, tomatoes, scallions and egg*
  - Pineapple Fried Rice**  
*Stir-fried rice, green peas, onions, carrots, tomatoes, scallions, egg, pineapple chunks, raisins, cashews and curry powder*
  - Sriracha Fried Rice**  
*Stir-fried rice, egg, carrots, onion, green onion, siracha sauce*
  - Pad See Ew**  
*Rice noodles, eggs, carrots and broccoli in black soy sauce*
  - Drunken Noodles**  
*Rice noodle, bamboo shoots, bell pepper, green beans, mushrooms, basil, chili and garlic sauce*



- Thai Lo Main**  
*Stir-fried lomein noodle, bamboo shoots, mushrooms, carrots, onions and scallions*
- Pad Thai GF**  
*Stir-fried rice noodles with egg, bean sprouts, scallion & chopped peanuts in our Pad Thai sauce*
- Spicy Pad Thai**  
*Stir-fried rice noodles with egg, onions, bell peppers, scallions, basil leaves & chopped peanuts in our Spicy Pad Thai sauce*
- Special Crispy Chicken Pad Thai** 17  
*Thai rice noodle, scallions, bean sprouts, egg and crushed peanuts in delicious sauce*

### Stir Fried Entree

- |                                     |       |        |
|-------------------------------------|-------|--------|
| Served with your choice of :        | Lunch | Dinner |
| Vegetable                           | 13    | 15     |
| Chicken or Tofu                     | 14    | 16     |
| Pork, Beef or Vegetarian Soy Nugget | 15    | 17     |
| Shrimp                              | 16    | 18     |
| Duck                                | -     | 19     |
- 
- Basil and Chili**  
*Stir-fried with bell peppers, carrots, onions, mushroom and Thai Basil*
  - Cashew Nut**  
*Bell Pepper, onion, mushroom, scallions, chili paste celery and cashew nuts*
  - Broccoli Stir Fried**  
*Broccoli, carrot, mushroom, garlic brown sauce*
  - Rama Garden**  
*Choice of your favorite meat steamed with vegetable topped with the house peanut sauce*
  - Thai General Tao Chicken** 17  
*Battered Chicken with ginger sweet chili sauce and a side of steamed broccoli and carrots*

### Thai Curry

- |                                     |       |        |
|-------------------------------------|-------|--------|
| Served with your choice of :        | Lunch | Dinner |
| Vegetable                           | 13    | 15     |
| Chicken or Tofu                     | 14    | 16     |
| Pork, Beef or Vegetarian Soy Nugget | 15    | 17     |
| Shrimp                              | 16    | 18     |
| Duck                                | -     | 19     |
- 
- Red Curry GF**  
*Red curry with carrots, bell peppers, bamboo shoots, green beans and Thai Basil leaves*
  - Green Curry GF**  
*Green curry with carrots, green beans, bell peppers, bamboo shoots, green pea and Thai Basil leaves*
  - Yellow Curry GF**  
*Yellow curry with carrots, onions, pineapple chunks, bell peppers, potatoes and yellow curry powder*
  - Massaman Curry GF**  
*Massaman curry with carrots, onions, peanuts and potatoes*

## Noodle Soup

**Khao Soi Kai** 16  
Northern Thai curry over egg noodle, served with chicken, lime, shallot, scallions and crispy noodles.

**Pho'**  
Vietnamese soup noodles in an aromatic broth, garnished with scallions and onions served with beansprouts, basil, lime and jalapeno

Please choice one of your favorites:  
Vegetable 15  
Tofu, Chicken, Pork or Beef 16  
Shrimp 18

## Dinner Sushi Sashimi Combination

Served with miso soup or green salad

**Chirashi** 23  
A variety of fresh fish arranged on a bed of sushi rice

**Sushi Combination** 23  
8 pcs assorted sushi with California roll or Spicy Tuna Roll

**Sashimi Combination** 25  
Assortment of fresh fish 15 pieces (chef's choice)

**Sushi and Sashimi Combination** 27  
6 pcs of Sashimi, 6 pcs of Sushi with California roll or Spicy Tuna Roll

**Love Boat for Two** 70  
California Roll, Shrimp Tempura Roll, 12 pieces sushi, 12 pieces sashimi and crab Sunomono

## NIGIRI SUSHI & SASHIMI (2 Pieces)

CRAB STICK (Kani) 5  
OMELETTE (Tamago) 5  
WHITE FISH 5  
SMOKED SALMON 6  
SEARED SALMON 6  
OCTOPUS (Tako) 6  
SALMON (Sake) 6  
TUNA (Maguro) 6  
WHITE TUNA 6  
SMELT EGG (Masago) 6  
SHRIMP (Ebi) 6  
YELLOWTAIL(Hamachi) 7  
EEL (Unagi) 7  
SALMON ROE (Ikura) 8  
SWEET SHRIMP (Amaebi) 9

## SUSHI ROLLS

Avocado Roll (Fresh Avocado) 7  
Avocado and Cucumber Roll 8  
(Fresh Avocado and Cucumber)  
Vegetable Roll 8  
(Carrot, Asparagus, Cucumber, Avocado)  
California Roll 8  
(Crab stick, Cucumber, Avocado, Masago)  
Tuna or Salmon Roll (Tuna or Salmon, Scallions) 9  
Spicy Crab Roll 10  
(Crab stick, Tempura flake, Scallions Mixed with Spicy Mayo)  
Boston Roll 10  
(Steamed shrimp, Lettuce, Cucumber, Avocado, House Mayo)  
Philly Roll 10  
(Smoked Salmon, Cream Cheese, Avocado)  
Eel Roll (Eel, Cucumber, Eel sauce) 10  
J,B Roll (Salmon, Cream Cheese, Scallions) 10  
Spicy Tuna Roll 10  
(Tuna, Scallion, Tempura Flake, with Spicy Sauce)  
Tuna or Salmon Avocado Roll 10  
(Tuna or Salmon and Avocado)  
Yam Roll 10  
(Sweet Potato Tempura with Eel sauce and House Mayo)

## CRUNCH SUSHI ROLLS

Vegetable Tempura Roll 10  
(Vegetable roll Tempura battered, Flash Fried topped with Eel sauce & House mayo)  
California Tempura Roll 10  
(California roll Flash Fried and topped Eel sauce & House Mayo)  
Tempura J,B Roll 11  
(J,B roll Tempura battered, Flash Fried topped with Eel Sauce & House Mayo)  
Super Crunch Roll 14  
(Salmon, Crab Stick, Cream Cheese Tempura battered Flash Fried, topped with Eel Sauce & House Mayo)  
Spicy Crunchy Roll 15  
(Salmon, Tuna, Avocado Tempura battered Flash Fried, topped with Eel sauce & Spicy Mayo)

## PREMIUM SUSHI ROLLS

Kanisu 13  
(Crab, Avocado and Masago wrapped in thin sliced cucumber, topped with seasoned vinegar)  
Rainbow Roll 13  
(Assorted fish on top of a California Roll)  
Chicken tempura Roll 13  
(Chicken tempura, Lettuce, Avocado, Cucumber, Topped with Honey Mayo)  
Sakesu 14  
(Salmon, Crab, Cream Cheese and Scallions wrapped in thin sliced cucumber, topped with seasoned vinegar)

Salmon Torch 14  
(California Roll topped with Bake Salmon, Sesame seeds, Eel sauce & House Mayo)  
Caterpillar Roll 14  
(Spicy tuna inside topped with Avocado and Spicy Mayo)  
Shrimp Tempura Roll 15  
(Shrimp tempura, Asparagus, avocado, masago top eel and mayo sauce)  
Spider Roll 15  
(Tempura Soft Shell Crab, Lettuce, Cucumber, Avocado, Masago, topped Eel sauce, House Mayo)  
Shrimp Coco Roll 15  
(Giant Coconut dusted Shrimp Tempura, Cucumber topped with Honey Mayo)  
Dragon Roll 15  
(Shrimp tempura, Asparagus, topped with Avocado, Eel sauce & House Mayo)  
Volcano Roll 15  
(Crab, Cream Cheese, Cucumber topped with Baked Seafood Mix Eel Sauce & House Mayo)  
Scorpion Roll 15  
(Shrimp Tempura, Avocado, Crab stick Topped with Eel Sauce & House Mayo)

## SIGNATURE ROLLS

Crazy Mango Roll 16  
(Coconut dusted Shrimp Tempura, Cream Cheese, Cucumber topped with Fresh Mango & Honey Mayo)  
Eel Lover 16  
(Inside Eel, Cream Cheese, Cucumber on Top with Eel, Eel Sauce and House Mayo)  
Sea of Love Roll 16  
(Tuna, Steamed Shrimp, Avocado, Cucumber, Asparagus, topped with tempura battered white fish, eel sauce & House Mayo)  
Kiss of Fire 16  
(Shrimp Tempura, Cucumber, Asparagus Topped with Spicy Tuna and Thin sliced Hot Peppers)  
Sweet Rice Roll 16  
(Spicy Crab and Avocado Top with Seared Tuna, Seared Salmon and Tobiko with House Sauce)  
Four Season Roll 16  
(Tuna, Salmon, Yellow Tail, White Fish, Asparagus, Avocado and Scallions Top with 4 kinds of Tobiko)  
Deep Sea Roll 18  
(Tempura battered Soft Shell Crab, topped with Salmon, Tuna, Avocado, Eel sauce & House Mayo)  
Lobster Tempura Roll 25  
(Fresh Lobster tail meat tempura battered & lightly fried, Avocado, Cucumber, Lettuce topped with Eel sauce & House Mayo)

## Lunch Special (11:30-3:00)

Bento Box (served with miso soup)  
BOX 1: SUSHI COMBO 15  
California Roll and 5 pieces of sushi  
BOX 2: SUSHI AND SASHIMI COMBO 18  
Spicy Tuna Roll, 3 pcs of sushi and 6 pcs of sashimi

Box 3: HOSOMAKI COMBO 18  
California Roll, JB Roll and Tekka Roll  
BOX 4: SUSHI AND PAD THAI COMBO 21  
Spicy Tuna Hand Roll, 3 pcs of sushi and Chicken Pad Thai

## Side Order

Steamed Jasmine Rice 3  
Brown Rice 4  
Sticky Rice 4  
Sushi Rice 4  
Steamed Noodle 5  
Steamed Vegetable 5  
Peanut Sauce 2  
Eel Sauce, Spicy Mayo or House Mayo 1

## Desserts

Chilled Lychee 5  
Green Tea Ice Cream 5  
Coconut Ice Cream 5  
Vanilla Ice Cream 5  
Mochi Ice Cream 6  
Tempura ice Cream 7  
Sticky Rice and Mango 8

## Beverages

Hot Thai Tea 3  
Hot Green Tea 3  
Unsweetened Thai Tea 3  
Soda (Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Root Beer, Dr) 3  
Thai Ice Tea 4  
Ice Green Tea 4  
Japanese Soda 4  
Shirley Temple 4  
Homemade Limeade 4  
Coconut Juice 5  
Bubble Tea 6  
(Thai Tea, Milk Tea, Match Green Tea, Taro, Mango, Melon and Strawberry)

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg, may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy. Thank you.

# BEER

**STELLA ARTOIS \$6**

**LABATT \$6**



**COMMON ROOTS IPA \$6**

**SINGHA (THAILAND) \$6**

**SAPPORO (JAPAN) \$6**



**SAPPORO SILVER 22OZ. \$10**

# RED WINE

**BROWNSTONE CABERNET SAUVIGNON, CALIFORNIA**

**A&J WINERY PINOT NOIR, CHILE**

**MARTINI&ROSSI PROSECCO BOTTLE 187ML. \$10**

**All Wine served by**

**Glass 5oz. \$7**

**Bottle \$25**

# WHITE WINE

**SILVER PEAK CHARDONNAY, CALIFORNIA**

**GIONELLI PINOT GRIGIO, ITALY**

**A&J WINERY SAUVIGNON BLANC, CHILE**

**A&J WINERY ROSE, CHILE**

**HAKUTSURI PLUM WINE, JAPAN**



# SAKE



**OZEKI HOT SAKE 5OZ. \$7**  
**rice wine**



**OZEKI HANA AWAKA SPARKLING 250ML \$15**  
**Sparkling**

Sweet and acidity that are refreshing as bubbles burst in your mouth.

A delightful and surprising sparkling sake with bright fruit flavor with a fun mouth feeling.

**HACHITSURU SAKE JUNMAI DRAFT 300ML \$15**  
**Junmai • Dry-Light**



Refreshingly dry with a crisp mouth feel, made without any added alcohol or sugar.

Heated in the bottle and crafted to emphasize a fresh, undiluted pure taste.



**HAKUTSURA SAYURI 300ML \$18**  
**Nigori • Sweet-Rich**

Sayuri means "little lily" in Japanese, apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom create a lush, creamy sake.



**OZEKI KARATAMBA 300ML \$15**  
**Junmai • Dry-Light**

Natural brewing process and longer fermentation period gives this Karatamba Junmai a mellow and savory flavor.



**RYO JGJ SAKE 180ML \$20**  
**Junmai Ginjo**

A sprightly fresh, dry sake for any occasion. As smooth and luxurious as it enters, this sake leads to a subtle bitterness for an impression like that of a dry sake.