

A THAI MEAL

STARTER

(Choice of Appetizer or Soup)

- Chicken Satay
- Vegetable Spring Roll
- Coconut Crumbed Shrimp
- 🌿 Lemongrass Seafood Soup
- Siamese Chicken Soup
- 🌿 Lemongrass Vegetable Soup

MAIN COURSES

- 🌿 *Mango Chicken*
Stir-fried chicken with mango, baby corn and topped with cashew nuts **12.95**
- 🌿 *Garlic Lover Prawn*
Grilled Prawn with Salmon Rice Pudding in Penang Curry **13.95**

🌿 *Thai Souvlabaise*

A parade of shrimp, salmon, squid, scallops and clams simmer with kaffir lime leaves in seafood broth, and red curry **16.95**

🌿 *Pan-Roasted Salmon with Papaya Salad*

Pan roasted fillet of Salmon with Bacon wrapped Egg Noodle pancakes, and papaya salad in lemon grass curry sauce **17.95**

🌿 *Dreams of Bali*

Jumbo shrimp, green curry, vegetables, simmered in young coconut milk **16.95**

🌿 *Miso Glazed Pan-Roasted Sea Bass*

With mango shrimp and Nishiki rice **19.95**

🌿 *Pan-Roasted Beef Filet*

Bleu Cheese Tempura, asparagus, Roasted tomato, beef jus **24.95**

🌿 *Pan-Roasted Duck Breast and Confit**

Served with pepper, onion, egg, hoisan sauce in pan cake and aromatic curry **19.95**

DESSERT

Choice of Green Tea cream Bule, Chocolate Panna Cotta, Lemongrass Rice Pudding

DESSERTS

Green Tea Crème Brulee
Green tea infused crème Brulee topped with lemon candy and served with vanilla ice cream sandwich **7**

Chocolate Temptation

Chocolate panna cotta and chocolate cake **8**

Summer Rice Pudding

Lemongrass rice pudding served with pineapple mango compote **7**

Fried Ice Cream

Vanilla Ice Cream surrounded with vanilla cake and deep fried **7**

Double Affogato

Vanilla ice cream topped with double espresso **6**

Ice Cream

Vanilla, Mango, Green Tea or Red Bean **4**

DRINKS

Tea and Coffee

- Thai Iced Coffee **3**
- Hot Green Tea **2**
- Bailey's & Coffee **7**
- Hot Tea **2**
- Kahlua & Coffee **7**
- Coffee **2**
- Nutty Chinaman Coffee **7**
- Café Latte **4**
- Irish Coffee **7**
- Cappuccino **4**
- Keoki Coffee **7**
- Café Mocha **4**
- Espresso **3**

Soda

Soft Drinks **2**
Japanese Soft Drink **3**

Beer

Kirin Draft **12 oz. 4 | 20 oz. 6**
Kirin Light **12 oz. 4**
Sapporo **12 oz. 4 | 20 oz. 6 | 22 oz. 6**
Blue Moon **4**
Yuengling **3**
Domestic Beer **3**

Sake

Ozeki (Hot) **Small 4 | Large 6**
Pearl Sake(Cold) **Carafe 8 | Bottle 25**
Silver Sake(Cold) **Carafe 6 | Bottle 25**

CAFE SADO'S SUSHI BAR MENU

8 PIECES ROLL

- Crunchy Fire Roll*
Crispy shrimp Tempura topped w/spicy Tuna **12**
- Dragon Roll***
Crab stick inside smoked Eel & avocado outside **11**
- Garden Roll***
Crispy Zucchini Tempura wrapped w/avocado **11**
- Harmony Roll***
Lump crab meat & Cucumber wrapped w/lobster, topped with tobiko **12**
- Phoenix Roll***
Spicy lobster meat outside w/fish roe Jumbo crab meat/cucumber avocado and creamy wasabi sauce **12**

Ring of Fire

Spicy Tuna inside w/Tuna outside, topped w/fish roe & jalapeño, drizzled w/creamy wasabi sauce **12**

Rainbow Roll

Crabstick & avocado wrapped w/Tuna, salmon, white fish & unagi **11**

Tuxedo Roll

Avocado & crabstick wrapped w/escolar tuna & black caviar. **9**

6 PIECES ROLL

- Sado Jumbo Roll*
Fresh salmon, white tuna, mango salsa, avocado w/soy paper wrap **12**
- Ichiban Rice-less Roll*
Tuna, avocado & Tobiko wrapped in cucumber **12**
- Volcano Roll***
Crispy sushi roll w/Tuna, crabmeat & cucumber, topped w/spicy eel sauce **8**

MAKI

- Asparagus Shrimp Roll*** **4**
- Avocado Roll*** **4**
- California Roll*** **5**
- Cucumber Roll*** **3**
- Eel Avocado Roll*** **5**
- Philadelphia Roll*** **6**
- Salmon Roll* **4**
- Spicy Tuna Roll* **5**
- Salmon Avocado Roll* **5**
- Spicy Salmon Roll* **5**
- Salmon Skin Cucumber Roll* **5**
- Spicy Scallop Roll* **6**
- Shrimp Tempura Roll*** **6**
- Spider Roll*** **7**
- Tuna Avocado Roll* **5**
- Tuna Roll* **4**
- Yellow Tail Roll* **5**
- Yellow Tail Avocado Roll* **5**

2 PIECE NIGIRI*

- Unagi*** Fresh Water Eel **4**
- Hirami Fluke* **4**
- Tobiko* Flying Fish Roe **4**
- Sake* Fresh Salmon **4**
- Saba* Mackerel **3**
- Taco*** Octopus **4**
- Kani* Red Snapper **4**
- Ika*** Squid **3**
- Hokkigai*** Surf Clams **4**
- Hotate* Scallop **5**
- Ikura* Salmon Roe **5**
- Uni* Sea Urchin **5**
- Sake*** Smoked Salmon **5**
- Ebi*** Shrimp **4**
- Maguro* Tuna **4**
- S. Maguro* White Tuna **5**
- Hamachi* Yellow Tail **4**

*Sashimi \$2 extra; **Cooked

Café

SADO

Sushi & Authentic Thai Cuisine

410-604-1688

205 Tackle Circle
Chester, MD 21619

www.cafesado.com

🌿 - Hot & Spicy

🌿🌿 - Extra Hot & Spicy

STARTERS

Appetizer Platter

Satay Chicken, crispy calamari, butternut squash dumpling
For two **9.95**

Japanese Edamame

Steamed young soybeans sprinkled with sea salt served hot or cold
Small **3** Large **6**

Spring Roll

Jumbo Shrimp, julienned mango, romaine lettuce wrapped in rice paper with peanut sauce
6.50

Crispy Calamari

Crispy rings of calamari ring with spicy sweet chili sauce
6.95

Tuna Tartar

A medley of minced fresh tuna tartar, avocado, and lemon grass in zesty orange-lime vinaigrette. Served with crispy wonton chips.
8.95

Crispy mini crab cakes

Crab cakes with exotic herbs served with sweet chili sauce
7.95

Veal Spinach Dumplings

Pan-crusted braised Veal and creamy spinach dumplings served with gyozu sauce
8.95

Butternut Squash Dumplings

Pan-crusted dumplings of sweet butternut squash and date served with gyozu sauce
5.95

Bacon wrapped Scallops

Pan-seared sea scallops, avocado, tomato wrapped in bacon served on a delightful coconut cilantro pesto
7.95

Satay

Grilled tender chicken or beef on skewers served with cucumber relish and peanut sauce
5.95

Siamese Egg Roll

Shrimp, ground pork, rice noodle, carrot and scallion with nam pla sauce and sweet chili sauce
5.95

Shrimp Tempura

Crispy jumbo shrimp tempura served with zesty remoulade and gyozu sauce
8.95

🔥 - Hot & Spicy

🔥🔥 - Extra Hot & Spicy

Coconut Crumbed Shrimp

Shrimp wrapped in rice paper stuffed with salmon mousse, coated with coconut crumbs, accompanied by a sweet garlic sauce
7.95

Vegetable Tempura

Fried tofu and assortment of vegetables with fresh herbs
6

Crab Shumai with Sweet Soy Sauce

Steamed shumai
6.25

SOUPS

Miso Soup

Traditional Japanese soup served with tofu, wakame, and scallions
3

Lemon Grass Seafood Soup*

Classic Thai hot and spicy soup with shrimp, clams, and shitake mushroom, tomato in a clear seafood broth
6.95

Siamese Chicken Soup*

Slices of chicken in a chicken egg drop soup with herb
5.95

Hot and Sour Vegetables Soup

Lemon Grass, Mushroom and vegetables clear broth
5.95

SALADS

Japanese Seaweed Salad

Traditional Japanese seasoned seaweed served on a bed of greens
5.95

Asian Caesar Salad

A bed of Romaine lettuce topped with crispy wontons
Add Chicken **2.95** Shrimp **4.95**

Thai Papaya Salad

Thai's favorite salad of shredded green papaya with orange-lime dressing
Add Chicken **2.95** Shrimp **4.95**

Beef Salad with Onion

Warm salad with basil and onion
5.95

Mixed Green Salad

Mixed green with peanuts and tamarind dressing
5.95

ACCOMPANIMENTS

Pad Thai

Seafood **18** Shrimp **12** Chicken **9** Duck **11**

Ramen Bowl

Seafood **18** Shrimp **12** Chicken **9** Duck **11**

Yaki Soba Noodles

Traditional Japanese egg noodles, scallions, ginger, and seasonal vegetables, sautéed with the following choices, and topped with egg ribbons
Seafood **18** Shrimp **12** Chicken **9** Duck **11**

Siamese Fried Rice

Seafood **18** Shrimp **12** Chicken **9** Duck **11**

Chili Garlic Fried Rice

Seafood **18** Shrimp **12** Chicken **9** Duck **11**

Curried Fried Rice

Seafood **18** Shrimp **12** Chicken **9** Duck **11**

Curried Fried Noodles

Seafood **18** Shrimp **12** Chicken **9** Duck **11**

ENTREES

Green Curry Chicken

Green curry of chicken combined with coconut milk simmered with mixed vegetables
11.95

Bamee General Tso Chicken

Stir-fried bamee noodles with onion and pepper
11.95

Thai Bouillabaisse

A parade of shrimp, salmon, squid, scallops and clams simmer with kaffir lime leaves in seafood broth, and red curry
16.95

Wild Basil Chicken

Stir-fried chicken Thai Basil, onion and green chile
11.95

Pan Roasted Chicken Breast

Medley of Mushroom, Pineapple Glaze, Ginger-scallion relish, green curry and steamed Jasmine Rice
15.95

Green Shrimp Curry with Green Beans

Traditional green curry combined with coconut milk and simmered with Jumbo shrimp, mixed vegetables, basil leaves
16.95

Grilled Garlic Shrimp

Grilled Shrimp flavored with garlic sauce and fresh coriander
15.95

Braise Beef Short Ribs Stir Fried

with Ginger Sauce
Served with broccoli, onion and mushroom in Mussaman curry
15.95

Spicy Basil Beef

with Kaffir Lime Leaves
Stir-fried slices of flank steak with chilies, garlic topped with fried egg
14.95

Penang Curry of Beef

A aromatic curry with wok seared flank steak simmered with coconut milk, lemon grass and coriander
14.95

Kobe Steak Burger

Grilled premium Kobe steak burger served with red chili ketchup and homemade old bay chips
11.95

Beef in Oyster Sauce

Marinated beef slices, wok seared with bean sprouts, broccoli and baby corn
14.95

Crying Tiger

Lamb slices, wok seared with chili peppers, broccoli and baby corn
16.95

Mussaman Curry of Lamb

Curry seasoned with tamarind believed to have arrived to Siam with Persian Envoy
16.95

Crispy Duck in Aromatic Curry

Crispy Half Duck with Aromatic Curry
16.95

SUSHI DINNER

Sushi Deluxe

One California Roll and Assortment of eight pieces of sushi
18

Sashimi Deluxe

An Assortment of fourteen pieces of Sasahimi
21

Sado Deluxe

Harmony roll and California Roll and an Assortment of six pieces of Sushi and 6 different types of Sashimi
35

VEGETARIAN

Spinach and Tofu in Garlic Sauce

9.95

Bean Curd in Ginger Basil Sauce

9.95

Eggplant in Chili Garlic Sauce

9.95

Chili Cauliflower with Cashew Nuts

10.95

Chili Fried Tofu with Onion

and Pepper
9.95

LUNCHEON MENU

Monday thru Friday – 11:30 am to 2:00 pm
Saturday & Sunday – 12:00 pm to 3:00 pm

SOUP & SALADS

Lemon Grass Seafood Soup

Classic Thai hot and spicy soup with Shrimp, clams and shitake mushroom, tomato in a clear seafood broth
6.95

Miso Soup

Japanese soup served with tofu and scallions
3

Papaya Salad

Traditional Thai salad served with roasted peanut and cherry tomatoes
6

Seaweed Salad

Traditional Seaweed salad served in cucumber crowns
6

Asian Caesar Salad

Romaine lettuce topped with a zesty Asian Caesar dressing and crispy wontons
Add Chicken **8** Shrimp **11** Duck **10**

Edamame

Steamed soybeans sprinkled with sea salts served hot or cold
Small **3** Large **6**

SANDWICHES & WRAPS

(Choice of mixed greens salad or Sado fries)

Kobe Beef Burger

Grilled premium Kobe steak burger served with red chili ketchup
10

Lobster Salad 'BLT' Sandwich

Avocado, applewood smoked bacon, house bread
14

Grilled Salmon Wrap

With mixed greens, cucumber, feta relish, lemon-orange vinaigrette
11

BENTO BOXES

Miso Soup and Garden Mix Greens
Salmon or Chicken Teriyaki
2 Pieces of Nigiri Sushi
California Roll
12

SUSHI SPECIALS

(Choice of soup or mixed greens salad)

Sushi Combo

California Roll and 6 pieces of sushi
12

Roll Combo

California roll and Volcano roll
10

Sashimi Combo

4 types of Sashimi (chef choice)
14

STIRRED-FRIED NOODLES

Vegetarian Noodles

Fried tofu stir-fried with egg noodles, bean sprout and egg
5.95

Chicken Cashew Nuts Noodles

Fried chicken breast, stir-fried with egg noodles, cashew nuts, onion and pepper in a tomato-soy paste bean
7.95

Pad Thai

Stir-fried rice noodles, carrot, bean sprout and egg
Tofu **5.95**
Chicken or Beef **7.95**
Shrimp **8.95**

Noodles Yakisoba

(Choice of chicken, shrimp or duck)
Stir-fried Japanese egg noodles, shredded cabbage, carrot, scallion
8

BIG RICE BOWL

Chicken Basil

Steamed jasmine rice topped with stir-fried chicken, fresh sweet basil leaves and scallions in our chili-garlic sauce
6.95

Chicken Broccoli

Steamed jasmine rice topped with stir-fried chicken and broccoli in our tasty soy sauce
6.95