

❖ AUTHENTIC ASIAN FLAVORS ❖

T'ASIA

THAI CUISINE & ASIAN STREET FOOD

APPETIZERS

Edamame Steamed soybean pods. Classic Sea Salt or Garlic-Soy (+\$1.00).	\$5.95
Egg Rolls Crispy rolls with seasoned cabbage, carrots, glass noodles.	\$4.95
Krab Rangoons Wontons filled with cream cheese, krab, green onions, broccoli.	\$6.95
Gyoza Pan-fried pork & veg dumplings with soy sauce. Steamed or fried.	\$6.95
Fresh Summer Rolls (2 pcs) Shrimp, lettuce, carrots, cucumber, rice noodles, peanut sauce.	\$7.95
Chicken Satay (4 pcs) Grilled chicken skewers with peanut sauce & cucumber relish.	\$8.95
Vegetable Tempura Batter-fried seasonal vegetables with sweet tempura sauce.	\$8.95
Shrimp Tempura Crispy jumbo shrimp with sweet tempura dipping sauce.	\$9.95
Fried Calamari Golden-fried tender calamari served with spicy mayo.	\$10.95
Soft Shell Crab Crispy whole soft-shell crab served with eel sauce.	\$12.95
Appetizer Sampler 2 Egg Rolls, 2 Krab Rangoons, 2 Gyoza, 2 Shrimp Tempura.	\$14.95

SOUPS & SALADS

Miso Soup Soybean broth with tofu, wakame seaweed, scallions.	\$3.95
House Ginger Salad Crisp greens, cucumber, carrots, tomatoes with ginger dressing.	\$4.95
Seaweed Salad Marinated wakame seaweed with sesame oil & seeds.	\$5.95
Tom Yum Soup Galangal, lemongrass, mushrooms, onions, scallions, cilantro, tomatoes, lime. (Shrimp +\$2)	\$6.95
Chicken Rice Soup Jasmine rice & chicken in savory broth with garlic & cilantro.	\$6.95
Tom Kha Soup Coconut broth with lemongrass, galangal, mushrooms, onions, scallions, cilantro. (Shrimp +\$2)	\$7.95
Ika Salad Marinated squid with wood ear mushrooms, bamboo shoots.	\$7.95
Kani & Avocado Salad Shredded krab in spicy mayo over greens, avocado, sesame.	\$8.95
Thai Beef Salad * Grilled steak, red onions, cucumber, mint in chili-lime dressing.	\$13.95

TRADITIONAL THAI CURRY (Includes Rice)

Protein Options: Chicken / Tofu / Veg: **\$14.95** | Beef / Pork: **+\$2**
Shrimp / Squid: **+\$4** | Seafood / Duck: **+\$7**

Red Curry * — Red chili paste, coconut milk, bamboo shoots, bell peppers, basil.

Green Curry * — Green chili paste, coconut milk, bamboo shoots, carrots, zucchini, basil.

Massaman Curry — Mild curry, coconut milk, potatoes, onions, carrots, peanuts.

Panang Curry — Creamy curry, coconut milk, bell peppers, carrots, zucchini, peanuts.

❖ FRESH INGREDIENTS • MADE TO ORDER DAILY ❖

STREET NOODLES

Protein Options: Chicken / Tofu / Veg: **\$13.95**
Beef / Pork: **+\$2** | Shrimp / Squid: **+\$4** | Seafood / Duck: **+\$7**

Pad Thai

Thin rice noodles with egg, bean sprouts, scallions, peanuts, tamarind.

Pad Kee Mao (Drunken Noodles) *

Spicy wide noodles, bell peppers, onions, carrots, basil.

Pad See Ew

Wide rice noodles with egg, broccoli, carrots in sweet dark soy.

Udon Soup (\$13.95)

Thick Japanese wheat noodles in savory broth with shrimp tempura, egg, bell peppers, onions, carrots, broccoli.

Rad Na (Lad Na)

Pan-fried wide rice noodles topped with broccoli & carrots in savory Thai gravy.

THAI FRIED RICE

Protein Options: Chicken / Tofu / Veg: **\$13.95**
Beef / Pork: **+\$2** | Shrimp / Squid: **+\$4** | Seafood / Duck: **+\$7**

House Fried Rice

Jasmine rice wok-tossed with eggs, onions, green onions, scallions, cilantro, and carrots.

Basil Fried Rice *

Jasmine rice with egg, bell peppers, onions, carrots, garlic, basil, scallions, cilantro.

Pineapple Fried Rice

Yellow curry, egg, pineapple, onions, carrots, cashews, scallions, cilantro.

CLASSIC STIR-FRY (Includes Rice)

Protein Options: Chicken / Tofu / Veg: **\$14.95** | Beef / Pork: **+\$2**
Shrimp / Squid: **+\$4** | Seafood / Duck: **+\$7**

Pad Kra Prow (Basil) * — Bell peppers, onions, carrots, bamboo shoots, basil.

Bangkok Chicken (\$15.95) — Crispy chicken in sweet & tangy chili sauce with veggies.

Cashew Nut Stir-Fry — Cashews, pineapple, bell peppers, onions, carrots, scallions, brown sauce.

Garlic Black Pepper — Sautéed in garlic-black pepper sauce over steamed veggies.

Thai Mixed Veggies — Broccoli, carrots, cabbage, zucchini, mushrooms in light soy.

Ginger Stir-Fry — Fresh ginger, white mushrooms, bell peppers, onions, carrots.

JAPANESE TERIYAKI (Includes Rice)

Classic Teriyaki

Grilled protein glazed with sweet teriyaki over veggies. Chicken/Tofu (\$14.95) | Beef (+\$2) | Shrimp (+\$4)

KIDS & DESSERTS

Kid's Chicken Fried Rice / Pad See Ew	\$7.95
Kid's Teriyaki Chicken	\$8.95
Mochi Ice Cream (3 pcs) Thai Donuts	\$5.95 / \$6.95
Mango Sticky Rice (Seasonal)	\$7.95

BEVERAGES & SIDES

Thai Iced Tea / Coffee	\$4.50	Jasmine / Sushi Rice	\$2.50
Hot Tea / Iced Tea	\$2.95	Steamed Noodles / Veggies	\$3.50
Canned Soda / Water	\$2.00	House Sauces / Extra Dressings	\$0.50–\$0.75

❖ ARTISAN CRAFTED SUSHI ❖

TASIA

SUSHI BAR & SPECIALTY ROLLS

NIGIRI & SASHIMI A LA CARTE

Nigiri: 2 Pcs over Rice | **Sashimi:** 3 Pcs Sliced Fish

Sweet Egg (Tamago)	\$4.50 / \$6.50
Shrimp (Ebi) / Masago	\$5.50 / \$7.50
Smoked Salmon / Salmon (Sake)	\$6.00 / \$8.00
Tuna (Maguro)* / Escolar* / Octopus (Tako) / Conch*	\$6.50 / \$8.50
BBQ Eel (Unagi) / Yellowtail (Hamachi)*	\$7.00 / \$9.00
Scallop (Hotategae) *	\$7.50 / \$9.50

SUSHI STARTERS

Sunomono	\$7.95–\$9.95
Cucumber in ponzu. Krab (\$7.95), Octopus (\$8.95), Seafood (\$9.95).	
Baked Green Mussels	\$9.95
NZ mussels baked with wasabi mayo, roe, green onions, sesame.	
Tuna Nacho Bites	\$12.95
Crispy wontons, spicy tuna, avocado, jalapeño, spicy mayo, eel sauce, roe, sesame, scallions.	
Tuna Tataki *	\$13.95
Seared tuna over carrots with ponzu, green onions, sesame, roe.	
Crispy Tuna Bites *	\$13.95
Crispy rice cubes topped with spicy tuna, jalapeño, spicy mayo, eel sauce, roe, sesame, scallions.	
Salmon Bites *	\$14.95
Salmon wrapped rice, flash-torched with spicy mayo, jalapeño, tobiko, sesame, scallions.	
Tasia Sashimi / Nigiri Flight *	\$14.95/\$16.95
2 Pcs each of tuna, salmon, escolar. Nigiri (\$14.95) / Sashimi (\$16.95)	
Lollipop Roll *	\$15.95
Tuna, salmon, yellowtail, avocado in cucumber wrap with masago & ponzu.	
Hamachi Crudo *	\$15.95
Yellowtail sashimi in yuzu-ponzu with jalapeño, hot sauce, roe, sesame, scallions.	

-  GREEN HARVEST ROLLS — ALL \$5.95
- Avocado Roll

• Cucumber Roll

• Golden Sweet Potato Roll

• Crispy Asparagus Roll

• Vegetable Roll

TRADITIONALIST ROLLS

California Roll	\$7.95
Krab, avocado, cucumber, masago, sesame	
Alaskan Roll	\$7.95
Salmon skin, cucumber, sesame, eel sauce	
Spicy Krab Roll	\$7.95
Spicy krab, cucumber, sesame, hot sauce	
Boston Roll	\$8.50
Poached Ebi shrimp, lettuce, avocado, sesame	
Tampa Roll	\$8.95
Fried white fish, spicy mayo, scallions, sesame	
Tasia Roll	\$8.95
Fried chicken, sesame seeds, eel sauce	
Salmon Roll * / Tuna Roll *	\$8.95
Fresh fish, cucumber, sesame	
Spicy Tuna Roll * / Spicy Salmon Roll *	\$8.95
Fresh fish, cucumber, sesame, hot sauce	
Spicy Conch Roll * / Spicy Octopus Roll	\$8.95
Conch/octopus, cucumber, sesame, hot sauce	
JB Roll	\$8.95
Smoked salmon, cream cheese, cucumber, sesame	
Eel Roll	\$9.50
BBQ eel, cucumber, sesame, eel sauce	
Mexican Roll	\$9.50
Tempura shrimp, avocado, roe, sesame, spicy mayo	
Yellowtail Scallion (Negihama) *	\$9.95
Yellowtail, scallions, cucumber, sesame	
Spider Roll	\$12.95
Soft-shell crab, avocado, asparagus, roe, sesame	

CHEF SPECIALTY ROLLS

James Roll	\$12.95
Beef, sautéed onions, cream cheese, asparagus, masago, sesame, scallions, eel sauce.	
Dancing Shrimp Roll	\$13.95
Krab, cream cheese, avocado, topped with shrimp, avocado, roe, sesame, scallions, spicy mayo.	
St. Pete Roll	\$13.95
Fried salmon tempura, krab, cream cheese, avocado, asparagus, masago, sesame, scallions, spicy mayo.	
Thong Roll	\$13.95
Shrimp tempura, cream cheese, cucumber, topped with krab, masago, sesame, scallions, spicy mayo.	
TST Roll (Fried)	\$13.95
Spicy tuna, krab, cream cheese, flash-fried with masago, tempura flakes, sesame, scallions, spicy mayo, eel sauce.	
Fireball Roll (Fried)	\$13.95
Salmon, cream cheese, asparagus fried crisp, topped with masago, crunch, sesame, scallions, eel sauce.	
Benny Roll *	\$14.95
Krab, cream cheese, cucumber, topped with tuna, tempura eel, roe, sesame, scallions, spicy mayo, eel sauce.	
Caterpillar Roll *	\$14.95
Eel, cream cheese, krab topped with sliced avocado, masago, sesame seeds, scallions, eel sauce.	
Dragon Roll	\$14.95
Fried shrimp, cream cheese, asparagus, topped with salmon, tobiko, sesame, scallions, eel sauce.	
Crunchy Roll (Fried)	\$14.95
Eel, salmon, cream cheese, asparagus, fried & topped with masago, sesame, scallions, eel sauce.	
Rainbow Roll *	\$14.95
California roll topped with assortment of fresh fish, avocado, roe, sesame seeds, scallions.	
Angry Bird Roll *	\$15.95
Tuna, avocado, cucumber, topped with yellowtail, red tobiko, sesame, scallions, sweet eel sauce.	
First Love Roll *	\$15.95
BBQ eel, avocado, cream cheese, topped with fresh salmon, masago, sesame, scallions, eel sauce.	
Kyzo Roll (No Rice) *	\$15.95
Tuna, tempura shrimp, avocado, carrots, cucumber wrapped in rice paper. Topped with roe, sesame, scallions, ponzu.	
Lala Roll	\$15.95
Tuna, avocado, asparagus, topped with tempura eel, crunch, tobiko, sesame, scallions, spicy mayo, eel sauce.	
Running Eel Roll	\$15.95
Krab, cream cheese, asparagus, topped with baked eel, avocado, roe, sesame, scallions, eel sauce.	
Tiger Roll	\$15.95
Salmon tempura, cream cheese, cucumber, smoked salmon, avocado, roe, sesame, scallions, eel sauce.	
Volcano Roll	\$15.95
California roll topped with baked fish, krab, spicy mayo, crunch, masago, sesame, scallions, eel sauce.	
Screaming Salmon Roll (No Rice)	\$15.95
Salmon, krab, asparagus, cream cheese, baked with spicy mayo, masago, sesame, scallions.	
Super Seafood Roll (Fried) *	\$16.95
Octopus, conch, krab, asparagus tempura-fried, topped with wasabi mayo, eel sauce, masago, sesame, scallions.	
Oneta Roll *	\$17.95
Shrimp tempura, krab, cream cheese, topped with tuna, salmon, yellowtail, crunch, roe, sesame, scallions, spicy mayo, eel sauce.	
Ocean Queen Roll (Fried)	\$17.95
Tuna, salmon, escolar, krab, eel, asparagus flash-fried without rice. Topped with crunch, roe, sesame, scallions.	
Tommy Special Roll *	\$17.95
Tuna, salmon, yellowtail, cream cheese, cucumber, topped with tempura escolar, spicy mayo, eel sauce, wasabi mayo, tobiko, sesame, scallions.	
King Kong Roll *	\$18.95
Krab, cream cheese, avocado, asparagus, topped with tuna, salmon, tempura eel, crunch, roe, sesame, scallions, spicy mayo, eel sauce.	
Lobster Roll	\$21.95
Tempura lobster tail, avocado, cucumber, carrots, topped with spicy kani salad, eel sauce, spicy mayo, masago, sesame, scallions.	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.