

SURIN OF THAILAND®

Jackson Mississippi

Starters -----

- Egg Rolls** Three homemade delicately fried vegetarian rolls with Surin's sweet and sour sauce. 4.25
- Pot Stickers with Red Curry** 🥕 Delicate vegetable and pork filled dumplings served in a Thai red curry sauce. 7.00
- Fresh Basil Rolls** Two rolls filled with leaf lettuce, fresh basil, bean sprouts, rice noodles, and flavorful Thai pork patty meat & fresh shrimp accompanied with Surin's lightly spiced plum-peanut sauce. 5.00
- Chicken Larb** 🥕🥕 Fresh lean ground Chicken spiced with basil leaves, green onions, lime juice, rice powder, lettuce, and chilies. Served with crisp cabbage (fill with meat recipe and enjoy). 7.00 *Traditionally served at room temperature*
- Namsod** 🥕🥕 Fresh ground pork loin blended with chili peppers, ginger, onions, peanuts, lettuce, and lime juice. Served with crisp cabbage. 7.00 *Traditionally served at room temperature*
- Satay Beef** Sliced lean filets marinated in Surin's Thai spices, skewered and char-grilled, served with peanut sauce and cucumber salad. 7.00
- Crab Angels** Four fried crab and cream cheese seasoned wontons with Surin's sweet and sour sauce. 4.25

Soups -----

- Hot & Sour Shrimp** 🥕 Lightly garnished with cilantro, mushrooms, and scallions. Bowl. 6.00
- Thai Coconut** 🥕 Lightly garnished with cilantro, mushrooms, and scallions. Bowl Shrimp 6.00 Chicken or tofu 5.00

Fresh Thai Stir Fried -----

- Veggie Delight** A medley of broccoli, carrots, onion, baby corn, green beans, napa, bean sprouts, & zucchini in a light Thai sauce. 10.50
- Pad Prik Pork** 🥕🥕🥕 Thai spicy dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce. 10.50

Thai Curry -----

- Chicken Panang** 🥕🥕 Red curry paste sautéed with coconut milk, bell peppers, chicken breast and basil leaves. 12.00
- Masaman Chicken** Boneless chicken breast sautéed in a Thai masaman curry with avocados and cashew nuts 15.00
- Beef Masaman** 🥕 Traditionally served in Thailand to celebrate entry into Monk hood, chunks of beef are simmered in a special red curry masaman sauce with potatoes, onions, carrots, and peanuts. 15.00
- Chicken Curry** 🥕 A mild yellow Thai curry typical of central Thailand prepared with potatoes, onions, and carrots 12.00
- Shrimp Curry** 🥕🥕 Prepared in Thailand for special occasions, this hot green Thai curry sauce is served with red & green bell peppers, green beans, basil leaves, Napa cabbage, & zucchini. 15.00
- Sweet and Sour Chicken** Boneless chicken breast battered and deep fried with Surin's special Thai sweet and sour sauce with onions, bell pepper, tomato, and pineapple. 12.00

Noodles and Rice -----

- Thai Chicken Fried Rice** Fresh steamed white rice stir-fried with egg, tomatoes, white onions, and scallions & cilantro. 12.00
- Spicy Beef Noodle** 🥕🥕 Flat rice noodles stir fried with beef, egg, broccoli, basil, green beans, tomato, red bell pepper, and onion. 12.00
- Pad See U Tofu** Thai flat rice noodles sautéed with egg, broccoli, garlic, and Thai soy sauce. 12.00
- Thai Noodle** *Phad Thai* Thai thin rice noodles, pan fried with shrimp, chicken, peanuts, bean sprouts, and egg; garnished with cilantro & scallions. 12.50

Special Entrees -----

- Shrimp Masaman** Select jumbo prawns sautéed in a rich mild peanut masaman curry sauce with avocado and cashew nuts. 22.00
- Thai Sea Bass** Pan seared and oven roasted sea bass in a Thai coconut lemongrass-cilantro sauce with lime juice and Thai spices. Served with sautéed jumbo shrimp and scallops. 24.00
- Mixed Seafood** 🥕🥕🥕 Pacific mussels, sea scallops, plump shrimp, catfish and squid prepared in Surin's stir fry with a spicy basil sauce, onions, and bell peppers. 22.00
- Succulent Catfish** Three boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on spring mixed. 17.00
- Thai Barbecued Chicken** Half a chicken marinated overnight in Surin's BBQ sauce and slow roasted then grilled to perfection and served with quinoa Thai shrimp citrus salad. 17.00
- Basil Duck** 🥕 Half a marinated duck, de-boned, fried crisp and topped with a Thai basil sauce made with fresh bell pepper, chilies, and onions 21.00
- Roasted Duck with Red Curry** 🥕 Roasted Duck; de-boned then marinated overnight in a red curry sauce, blended with Kiffir leaf, basil, pineapple, red bell peppers and fresh tomato. 18.00
- ◇ **Tiger Cry** 🥕🥕 Hand cut boneless 15oz, rib eye marinated in Thai spices and grilled, served with Surin's special hot sauce and steamed vegetables. 22.00
- ◇ **Ka Proud Lamb** 🥕 Fresh lamb rack split into chops, char-grilled and seasoned with Ka Proud or Thai basil sauce. Served with Surin's spicy basil mushroom and bell pepper sauce.. 21.00
- ◇ **Nam Tok Beef** 🥕🥕 Tender fillets of beef tenderloin in a spicy mixture of lime, chili pepper, basil leaves, rice powder, and crisp red onion. Served with Thai sticky rice and with crisp cabbage leaves to roll the beef into and devour. 21.00

To our customers with food allergies, please be aware that during food preparation equipment and utensils may have come in contact with a known allergen. If you are allergic to peanuts, tree nuts, shellfish, fish, milk, eggs, wheat, gluten, soy or any other food or food additive, please ask to see a manager before ordering.

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Sushi Selections -----

Select fresh seafood in: Nigiri: Two pieces over finger sushi rice **or Sashimi:** Two pieces of selection 5.00

- Ebi Shrimp
- ◇ Hamachi Yellowtail
- ◇ Ika Squid
- Kani Kama Crab stick
- Kunsel Sake Smoked Salmon
- ◇ Masago Smelt Fish Eggs
- ◇ Maguro Tuna
- ◇ Saba Mackerel
- ◇ Sake Salmon
- ◇ Izumidai Tilapia
- Tako Octopus
- Takwon Pickled Daikon
- ◇ Unagi Fresh Water Eel
- ◇ Zuwai Gani Snow Crab Salad

Hiyashi Wakame Seasoned seaweed salad 5.00

Edamame Fresh steamed soybeans 5.00

- ◇ Tuna Tataki Seared fresh tuna with ponzu sauce 10.00
- ◇ Sushi Appetizer Chef's fresh selection 10.00
- ◇ Sashimi Appetizer Chef's fresh selection 12.00
- ◇ Sushi Sashimi Combination Chef's fresh selection 28.00
- Surin's Special** Baked scallop, squid, snow crab salad 2 pieces 6.00

Maki 6 Piece Rolls -----

Fresh seafood rolled in sushi rice and seaweed

California Roll Avocado, Crab, and Cucumber 5.00

Rock and Roll Fresh Water Eel and Avocado 5.00

Kappa Maki Julienne cucumber 5.00

Yasai Maki Mixed vegetables 5.00

◇ **Negihama Roll** Yellow tail and scallions 5.00

◇ **Spicy Hamachi** Yellow tail, srirachi sauce and scallions 5.00

◇ **Spicy Tuna Roll** Seasoned tuna 5.00

◇ **Tekka Maki** Fresh tuna 5.00

Sushi Combinations -----

Combo 1:

◇ **Super Crunch & ◇ Tokyo Roll**

14 PIECES TOTAL 19.00

Combo 2:

◇ **Spicy Shrimp Roll & Rock and Roll**

12 PIECES TOTAL 15.00

Combo 3:

Double Shrimp Roll & ◇ Spicy Tuna Roll

14 PIECES TOTAL 15.00

Combo 4:

◇ **Rainbow Roll & California Roll**

14 PIECES TOTAL 15.00

Maki Mono 6 to 8 Piece Rolls -----

Fresh seafood rolled in sushi rice and seaweed

Bagel Roll Smoked salmon, cream cheese & scallions 10.00

Double Shrimp Shrimp tempura, cucumber, steamed shrimp, avocado, kabayaki sauce & sesame seeds 12.00

◇ **Ebi Ten Maki** Shrimp tempura, masago & cucumber 10.00

Kaboom Maki Shrimp tempura, cucumber, cream cheese FLASH FRIED & served with seaweed salad and panang curry sauce. 15.00

◇ **Rainbow Roll** Inside: Avocado, crab & cucumber Outside: Fresh salmon, tuna, & tilapia with tobiko & sesame seeds. 12.00

◇ **Spicy Shrimp Roll** Shrimp tempura, cucumber, snow crab, avocado, spicy sauce & masago. 12.00

◇ **Spider Roll** Crispy soft shell crab, cucumber, & masago. 12.00

◇ **Submarine Roll** Yellow Tail, avocado, & cucumber. Topped with fresh salmon, tuna, and Kabayaki sauce. 13.00

◇ **Super Crunch** Smoked salmon, tempura, masago, and Japanese sauce. 11.00

◇ **Tokyo Roll** Snow crab salad, masago, and avocado 10.00

◇ **Tuna Avocado Roll** Fresh tuna and avocado 9.00

◇ **Volcano Roll** Inside: Spicy tuna, & fresh cucumber Outside: Fresh tuna, avocado, & eel sauce. Served with spicy aioli sauce. 15.00

◇ **Wasabi Maki** Inside: Fresh yellow tail, tuna, cucumber, and crab. Outside: Fresh salmon, sriracha sauce, and eel sauce. Served with wasabi tobiko dipping sauce. 15.00

◇ **Yummi Yummi Roll** Fresh Salmon, tuna, yellow tail, cream cheese FLASH FRIED & served with seaweed salad and Yummi sauce 15.00

◇ Contains (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase of foodborne illness, especially
if you have certain medical conditions.

SURIN

OF THAILAND®

LUNCH MENU SPECIALS

ALL ITEMS LISTED BELOW ARE SERVED WITH A
COMPLIMENTARY CUP OF COCONUT TOFU SOUP (dine in only)

CHICKEN NOODLE BOWL

Grilled marinated chicken breast, rice noodles, and ginger in a peanutty-lemon curry sauce with bean sprouts and crisp Romaine lettuce. 7.00

SUCCULENT CATFISH

Two boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on Romaine lettuce. 7.00

ROASTED DUCK with RED CURRY

Roasted Duck; de-boned then marinated overnight in a red curry sauce, blended with Kiffir leaf, basil, pineapple, bell peppers, and fresh tomato. 8.00

◆ SPICY BEEF SALAD

Grilled marinated strips of lean beef, tomato, red onion, and cucumber in a spicy Surin sauce with crisp Romaine lettuce and garnished with scallions & cilantro. 8.00

PAD PRIK PORK

Thai spicy hot dish combines lean pork red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce. 7.00

THAI BARBECUED CHICKEN

Half a chicken marinated overnight in Surin's BBQ sauce and slow roasted then grilled to perfection and served with a quinoa Thai citrus salad. 7.00

MASAMAN CHICKEN

Boneless chicken breast sautéed in a Thai masaman curry with avocados and cashew nuts 7.00

THAI NOODLE PAD THAI

Thai thin rice noodles, pan fried with shrimp, chicken, scallions, egg, peanuts and bean sprouts; garnished with cilantro & scallions. 7.00

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