SURIN 280_°

Bírmíngham, Alabama

Appetizers -----

Dim Sum Four homemade delicate chicken, shrimp, & pork dumplings, served with chili-garlic Thai sweet soy sauce. 5.50

Egg Rolls Three homemade delicately fried vegetarian rolls with Surin's sweet and sour sauce. 5.50

Crab Angels Four fried crab and seasoned cream cheese in wonton wraps with Surin's sweet and sour sauce. 5.50

Pot Stickers with Red Curry Delicate vegetable and pork filled dumplings served in a Thai red curry sauce. 8.00

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 a Surin's lightly spiced plum-peanut sauce. 6.00

Crispy Squid Young and tender calamari lightly battered and served with a homemade sweet and sour sauce. 10.50

Chicken Larb of Ground chicken spiced with basil, onions, lime juice, rice powder, lettuce, and chilies. Served with crisp cabbage. 9.50 Namsod 🎻 🧨 Ground pork loin blended with chili peppers, ginger, onions, peanuts, lettuce, and lime juice. Served with crisp cabbage. 9.50

Surin Baskets A unique (flavor) combination of shrimp, corn, chicken, onion, cilantro and Surin's spices; served in six miniature pastry baskets. accompanied with a honey-peanut cucumber sauce. 7.50

Satay Chicken Sliced lean filets marinated in Thai spices, skewered & char-grilled, served with peanut sauce & cucumber salad. 8.00 Beef 9.00

Moo Yang 🧪 Char-grilled marinated lean pork loin filets, served with a spicy onion-cilantro dipping sauce & crisp mixed greens. 10.00

Soups & Salads -----

Spicy Hot and Sour Shrimp Soup

Lightly garnished with cilantro, mushrooms, and scallions. 12.00

Spicy Coconut Soup 🧀 Lightly garnished with cilantro, mushrooms, and scallions. Shrimp 12.00 Chicken or Tofu 9.50

Wonton Soup Shrimp and chicken stuffed wontons in a flavorful soup broth with napa cabbage and garnished with scallions & cilantro. 9.50

Spicy Seafood Soup 🎤 Fresh squid, mussels, shrimp, scallions, scallops and fresh ginger in a spicy broth. 14.00

Yum Yai Salad Crisp romaine, tomatoes, onions, boiled egg, cucumber, shrimp, & chicken with a sweet and sour peanut dressing. 10.50

Fresh Thai Salad Sliced egg, cucumber, tomatoes, and bean sprouts on a bed of crisp romaine lettuce with Surin's creamy peanut dressing. 7.50

Spicy Beef Salad of Grilled marinated lean beef, tomatoes, onion, cucumber in spicy Surin's sauce with romaine lettuce. 11.00

Fresh Thai Stir Fried ------ Choice of chicken, beef, pork, tofu or veggie 13.50, shrimp 17.00

Veggie Delight A medley of broccoli, carrots, onion, baby corn, green beans, napa, bean sprouts, & zucchini in a light Thai sauce.

Spicy Basil Leaves Fresh basil, bell peppers, bamboo shoots and Surin's hot chili sauce.

Pad Prik A Thai spicy dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce.

Cashew Nut <a> Green bell peppers, garlic, green and white onions stir fried with cashew nuts in a spicy pepper sauce.

Garlic Lovers Broccoli Spicy garlic sauce with black & white pepper; topped with cilantro & scallions served on a nest of steamed broccoli.

Thai Curries ------

Chicken Panang Ac Red curry paste sautéed with coconut milk, bell peppers, chicken breast and basil leaves. 13.50, Shrimp 17.00

Masaman Chicken Boneless chicken breast sautéed in a Thai masaman curry with avocadoes and cashew nuts. 17.00, Shrimp 20.00

Beef Masaman Chunks of beef are simmered in a special masaman curry with potatoes, onions, and peanuts. 17.00

Chicken Curry

A mild yellow Thai curry typical of central Thailand prepared with potatoes, onions, and carrots. 13.50

Shrimp Curry About Hot green Thai curry sauce made with red & green bell peppers, green beans, basil leaves, napa cabbage, & zucchini. 17.00

Noodles and Rice ----- Choice of chicken, beef, pork, tofu or veggie 13.50, shrimp 17.00

Fried Rice Fresh steamed white rice stir-fried with egg, tomatoes, white onions, and scallions & cilantro.

Pad Woon Sen Sautéed silver (mung bean) noodles, egg, bean sprouts, onions, tomato, carrots, napa, & cabbage.

Spicy Beef Noodle Flat rice noodles stir fried with beef, egg, broccoli, basil, green beans, tomato, and onion.

Pad See U Thai flat rice noodles sautéed with egg, broccoli, garlic, and Thai soy sauce.

Thai Noodle Thai thin rice noodles, pan fried with shrimp, chicken, scallions, sprouts & egg; garnished with peanuts and bean sprouts. 13.50

Spicy Spaghetti Freen beans, onion, basil leaves, tomato, shrimp, and chicken in a Thai based chili sauce with wheat pasta. 13.50

Special Entrees -----

Sweet & Sour Chicken Battered and deep fried with sweet & sour sauce with onions, bell peppers, tomato, and pineapple. 13.50, Shrimp 17.00

Spicy Mixed Seafood a Pacific mussels, sea scallops, plump shrimp, catfish and squid prepared in Surin's stir fry with a spicy basil sauce, onions, and bell peppers. 25.00

Variety Char-grilled lamb chops seasoned with Ka Proud Basil sauce. Served with Surin's spicy basil. fresh mushroom, onion, and chopped bell pepper sauce and with shrimp fried rice. 26.00

Roasted Duck with Red Curry are Roasted duck; de-boned then marinated overnight in a red curry sauce, blended with kaffir leaf, basil, pineapple, red bell peppers and fresh tomato. 21.00

• Nom Tok Beef Frender 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. 24.00

Moo Nom Tok ar-grilled lean pork loin filets in a spicy mixture of lime, chili pepper, basil leaves, rice powder, and crisp red onion. with crisp cabbage leaves to roll the pork into for a crispy hand held fusion. Served with Thai sticky rice. 19.00

Shrimp in Roasted Pineapple 🏄 Large shrimp, chunks of fresh roasted pineapple, and a Thai pineapple sauce, with red and green bell peppers topped with cashew nuts. Served in a pineapple boat. 23.00

Spicy Garlic Scallops 🂣 Fresh scallops pan fried in a spicy black pepper garlic sauce, with, asparagus, and carrots. Served with steamed baby corn and broccoli. 25.00

Thai Barbecued Chicken Half a chicken marinated overnight in Surin's BBQ sauce and slow roasted and chargrilled to perfection then served with shrimp fried rice. 18.00

Wing of Angel Two jumbo chicken wings, de-boned then over stuffed with shrimp, chicken, and spices. Served with onions, green bell peppers, pineapple, and tomatoes with shrimp fried rice. 17.00

SURIN 280_°

Birmingham, Alabama

Sushi Selections -----

Select fresh seafood in: Nigiri: Two pieces over finger sushi rice or Sashimi: Two pieces of selection 5.50

Ebi Shrimp

• Ika Squid

Inari Sweet Tofu

O Hamachi Yellowtail

Kani Kama Crab Stick

♦ Hotategai Scallop

♦ Maguro Tuna

Saba Mackerel

• Sake Salmon

Tako Octopus **Unagi** Fresh Water Eel

◊ Zuwai Gani Snow Crab Salad

Hiyashi Wakame Seasoned seaweed salad 5.50

Edamame Fresh steamed soybeans 5.50

Surin's Special Baked scallop, squid, snow crab salad 2 pieces 8.00

- **Tuna Tataki** Seared fresh tuna with ponzu sauce 10.00
- **Sushi Appetizer** Chef's fresh selection 12.00
- **Sashimi Appetizer** Chef's fresh selection 14.00
- ♦ Sushi Combination Chef's fresh selection 25.00
- **Sashimi Combination** Chef's fresh selection 25.00
- **♦ Sushi Sashimi Combination** Chef's fresh selection 30.00

Maki 6 Piece Rolls -----

Fresh seafood rolled in sushi rice and seaweed topped with sesame seeds

California Roll Avocado, crab, and cucumber 6.00

Rock and Roll Fresh water eel and avocado 6.00

Yasai Maki Mixed vegetables 6.00

- **Spicy Hamachi** Yellow tail, sriracha sauce and scallions 6.00
- ♦ Spicy Tuna Roll Seasoned tuna 6.00
- **♦ Tekka Maki** Fresh tuna 6.00

Sushi Combinations -----

Combo 1:

◊ Super Crunch & **◊** Tokyo Roll

14 PIECES TOTAL 20.00

Combo 3:

Double Shrimp Roll & Spicy Tuna Roll

14 PIECES TOTAL 18.00

Combo 2:

O Spicy Shrimp Roll & Rock and Roll

12 PIECES TOTAL 18.00

Combo 4:

O Rainbow Roll & California Roll

14 PIECES TOTAL 18.00

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

Fresh seafood rolled in sushi rice and seaweed topped with sesame seeds

♦ Bagel Roll Smoked salmon, cream cheese & scallions. 11.00

Double Shrimp Shrimp tempura, cucumber, steamed shrimp, avocado, kabayaki sauce. 14.00

Ebi Ten Maki Shrimp tempura, masago, and cucumber. 11.00

Kaboom Maki Shrimp tempura, cucumber, cream cheese FLASH FRIED & served with seaweed salad and panang curry sauce. 16.50

- Rainbow Roll Inside: avocado, crab stick & cucumber Outside: Fresh salmon, tuna, & tilapia with tobiko. 14.00
- **Spicy Shrimp** Shrimp tempura, cucumber, snow crab, avocado, spicy sauce & masago. 13.50
- **Submarine Roll** Yellow tail, avocado, cucumber, topped with fresh salmon, tuna, and kabayaki sauce. 14.50
- **Super Crunch** Smoked salmon, tempura, masago, and Japanese sauce. 12.50
- **Tokyo Roll** Snow crab salad, masago, and avocado. 11.00
- **♦ Tuna Avocado Roll** Fresh tuna and avocado. 11.00
 - **Vegetable Tempura Maki** Tempura vegetables, Japanese sauce, scallions. 9.00
- Volcano Roll Inside: Spicy tuna, & fresh cucumber. Outside: Fresh tuna, avocado, & eel sauce. Served with spicy aioli sauce. 16.50
- **Wasabi Maki** Inside: Fresh yellow tail, tuna, cucumber, and crab. Outside: Fresh salmon, sriracha sauce, and eel sauce. Served with wasabi tobiko dipping sauce. 16.50
- **Yummi Yummi Roll** Fresh salmon, tuna, yellow tail, cream cheese FLASH FRIED & served with seaweed salad and Yummi sauce. 16.50

Desserts -----

Crème Brulee The classic, rich, slow baked custard with fresh vanilla bean, topping with caramelized sugar. 7.00

Brownie Crumble Sundae Rich chocolate brownie crumble with vanilla bean ice cream, chocolate syrup, pecans and whipped cream. 8.50 **Creamy Coconut** or **Real Vanilla Bean Ice Cream** 4.50

Coconut Cake Decadent Thai coconut cake made with real coconut and coconut milk, with fresh rich sour cream and whole fresh eggs. 6.00 **Peanut Butter Pie** A rich creamy peanut butter filling in a crumb crust topped with semi-sweet chocolate. 6.50

♦ 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.

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.

SURIN 280_©

Birmingham, Alabama

All entrees below served with a complimentary cup of tofu coconut soup (dine in only)

Lunch Specials -----

Yum Yai Salad Crisp romaine lettuce, tomatoes, red & green onions, boiled egg, cucumber, carrot, shrimp & chicken with a sweet and sour peanut dressing. 9.00

• Spicy Beef Salad Grilled marinated strips of lean beef, tomato, onion, & cucumber in spicy Surin sauce with romaine lettuce. 9.50

Chicken Warm Salad A full boneless chicken breast, marinated; grilled served on spring mix with avocado, tomato, Thai peanut and miso dressing. 10.00

Chicken Noodle Bowl Grilled marinated chicken breast, rice noodles, and ginger in a peanutty lemon curry sauce, with onions, bean sprouts and crisp romaine lettuce. 9.50

Chicken Masaman with **Avocado** Lean sliced chicken breast sautéed in a rich Thai masaman sauce, with avocado and cashew nuts. 9.50

Spicy Eggplant Noodle Japanese eggplant, spicy curry sauce, tender chicken fillets, bell peppers, fresh mushrooms and spaghetti pasta noodles. 9.50

Pad Prik Pork This spicy hot dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce; with lean pork tenderloin. 9.50

Succulent Catfish Two boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on romaine lettuce. 9.50

Thai BBQ Chicken Half chicken marinated overnight in Surin's BBQ sauce and slow roasted to perfection then grilled Thai style; served with shrimp fried rice. 10.00

Roasted Duck with Red Curry Roasted duck; de-boned then marinated overnight in a red curry sauce, blended with kaffir leaf, basil, bell peppers, pineapple, and fresh tomato. 10.00

Thai Noodle Thai thin rice noodles, pan fried with shrimp & chicken, scallions, sprouts, and egg; garnished with peanuts and bean sprouts. 9.50

Beef Noodle Bowl A rich beef broth with thick sliced flank steak, rice noodles, crisp romaine lettuce, bean sprouts, green onions, celery, and chili garlic. 9.50

Khoa Man Gai Marinated boneless chicken breast with a crispy tempura, and aromatic Thai style rice cooked in chicken broth and a spicy ginger garlic dipping sauce. Accompanied with dressed fresh greens. 10.00

Surin 280 – 16 Perimeter Park South, Birmingham, AL 35243 – Tel: 205-968-8161 – surinofthailand.com®

SURIN 280_°

Birmingham, Alabama

Complimentary cup of tofu coconut soup served with these Sushi items for lunch (dine in only)

Sushi Selections -----

- **Sushi Appetizer** Chef's fresh selection 12.00
- **Sashimi Appetizer** Chef's fresh selection 14.00
- ♦ Sushi Combination Chef's fresh selection 25.00
- **Sashimi Combination** Chef's fresh selection 25.00
- **Sushi Sashimi Combination** Chef's fresh selection 30.00

Sushi Combinations -----

Combo 1:

♦ Super Crunch & ♦ Tokyo Roll
14 PIECES TOTAL 20.00

Combo 3:

Double Shrimp Roll & O Spicy Tuna Roll 14 PIECES TOTAL 18.00

Combo 2:

♦ Spicy Shrimp Roll & Rock and Roll 12 PIECES TOTAL 18.00

Combo 4:

♦ Rainbow Roll & California Roll
14 PIECES TOTAL 18.00

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

Fresh seafood rolled in sushi rice and seaweed topped with sesame seeds

- ♦ Bagel Roll Smoked salmon, cream cheese & scallions. 11.00
 Double Shrimp Shrimp tempura, cucumber, steamed shrimp, avocado, kabayaki sauce. 14.00
- **Ebi Ten Maki** Shrimp tempura, masago, and cucumber. 11.00
- **Kaboom Maki** Shrimp tempura, cucumber, cream cheese FLASH FRIED & served with seaweed salad and panang curry sauce. 16.50 **Rainbow Roll** Inside: avocado, crab stick & cucumber Outside: Fresh salmon, tuna, & tilapia with tobiko. 14.00
- Spicy Shrimp Shrimp tempura, cucumber, snow crab, avocado, spicy sauce & masago. 13.50
- **Submarine Roll** Yellow tail, avocado, cucumber, topped with fresh salmon, tuna, and kabayaki sauce. 14.50
- ♦ Super Crunch Smoked salmon, tempura, masago, and Japanese sauce. 12.50
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- Volcano Roll Inside: Spicy tuna, & fresh cucumber. Outside: Fresh tuna, avocado, & eel sauce. Served with spicy aioli sauce. 16.50
- **Wasabi Maki** Inside: Fresh yellow tail, tuna, cucumber, and crab. Outside: Fresh salmon, sriracha sauce, and eel sauce. Served with wasabi tobiko dipping sauce. 16.50
- **Yummi Yummi Roll** Fresh salmon, tuna, yellow tail, cream cheese FLASH FRIED & served with seaweed salad and Yummi sauce. 16.50

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