

# 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 or Chicken** 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 -----

- Tom Yum 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 ----- Chicken, beef, pork, tofu or veggie 10.50, shrimp 13.50

- Veggie Delight** A medley of broccoli, carrots, onion, baby corn, green beans, napa, bean sprouts, & zucchini in a light Thai sauce.
- Basil Leaves** 🥕🥕🥕 Fresh basil, bell peppers, green beans and Surin's hot chili sauce.
- Pad Prik** 🥕🥕🥕 Thai spicy dish combines red and green bell peppers, onions, garlic, and straw mushrooms in a pepper sauce.
- Cashew Nut** 🥕 Green bell peppers, garlic, green and white onions stir fried with cashew nuts in a spicy pepper sauce.
- Broccoli** Fresh Broccoli and shitake mushrooms in Surin's mild brown sauce.

## Thai Curry -----

- Chicken Panang** 🥕🥕 Red curry paste sautéed with coconut milk, bell peppers, chicken breast and basil leaves. 12.00, Shrimp 15.00
- 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

## Noodles and Rice -----

- Thai Chicken Fried Rice** Fresh steamed white rice stir-fried with egg, tomatoes, white onions, and scallions & cilantro. 12.00, Shrimp 15.00
- Pad Woon Sen Shrimp** Sautéed silver (mung bean) noodles, egg, bean sprouts, onion, zucchini, tomato, carrots and Chinese cabbage. 15.00
- 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 -----

- 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
- 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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*Jackson Mississippi*

## Sushi Selections -----

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

- |                           |                          |                              |
|---------------------------|--------------------------|------------------------------|
| ◊ Ebi Shrimp              | ◊ Masago Smelt Fish Eggs | ◊ Izumidai Tilapia           |
| ◊ Hamachi Yellowtail      | ◊ Maguro Tuna            | Tako Octopus                 |
| ◊ Ika Squid               | ◊ Saba Mackerel          | Takwon Pickled Daikon        |
| Kani Kama Crab stick      | ◊ Sake Salmon            | ◊ Unagi Fresh Water Eel      |
| Kunsel Sake Smoked Salmon |                          | ◊ 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
- ◊ **Sushi Combination** Chef's fresh selection 24.00

**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, sriracha 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. 8.00

### SUCCULENT CATFISH

Two boneless catfish filets, fried to a succulent tender and served with a Thai ginger soy sauce on Romaine lettuce. 8.00

### 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. 8.25

### ◇ 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. 8.00

### 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. 8.00

### MASAMAN CHICKEN

Boneless chicken breast sautéed in a Thai masaman curry with avocados and cashew nuts 8.00

### THAI NOODLE PAD THAI

Thai thin rice noodles, pan fried with shrimp, chicken, scallions, egg, peanuts and bean sprouts; garnished with cilantro & scallions. 8.00

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◇ 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.

## TRADITIONAL MARTINIS

### CLASSIC DRY MARTINI

BOMBAY GIN & ROSSI DRY VERMOUTH WITH A LEMON TWIST

"I must get out of these wet clothes and into a dry martini"

**Mae West**

### CLASSIC EXTRA DRY

BOMBAY SAPPHIRE GIN, ROSSI DRY VERMOUTH WITH A LEMON TWIST

### COSMOPOLITAN MARTINI

### SWEDISH GIMLET MARTINI

ABSOLUT CITRON VODKA & ROSE'S LIME JUICE WITH A SUGAR RIM

### DIRTY MARTINI

ABSOLUT VODKA, OLIVE JUICE, & TWO JUMBO OLIVES

### CLASSIC MANHATTAN

CANADIAN CLUB, MARTINI & ROSSI SWEET VERMOUTH WITH A MARASCHINO CHERRY

### CUERVO GOLD MARTINI

CUERVO TEQUILA, SWEET & SOUR MIX, ROSE'S LIME JUICE, AND COINTREAU

## KICK BACK & RELAX MARTINIS

### ISLAND MARTINI

ABSOLUT VODKA, MALIBU COCONUT RUM, & PINEAPPLE JUICE WITH AN ORANGE SLICE

### LYCHEE MARTINI

STOLI CITRON VODKA, LYCHEE FRUIT PUREE, & CANE SUGAR SYRUP

### RED LOTUS MARTINI

BELVEDERE VODKA, CRANBERRY JUICE, LYCHEE FRUIT PUREE

### WEDDING CAKE MARTINI

STOLI VANIL VODKA, PINEAPPLE JUICE & GRENADINE

### FRENCH GINGER MARTINI

TITO'S VODKA,, DOMAINE de CANTON, GRANDE MARNIER

### POMEGRANATE MARTINI

ABSOLUT CITRON VODKA, POMEGRANATE PUREE, & ROSE'S LIME JUICE

### SOUR PLUM MARTINI

STOLI CITRON, PLUM WINE, ROSE'S LIME JUICE AND SPLASH OF CANE SUGAR

### PEAR-TINI

ABSOLUT PEARS, SOUR APPLE PUCKER AND SWEET & SOUR MIX



### TROPI-CANDY COSMO

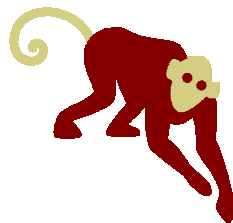
UV SUGAR CRUSH, CRANBERRY JUICE, ORANGE JUICE, PEACH SCHNAPPS

### MISSISSIPPI SIPPER

TITO'S VODKA, ST GERMAINE, GRAPEFRUIT JUICE, CLUB SODA

### EXOTIC RITA

EXOTICO BLANCO TEQUILA, GRAND GALA, ROSES'S LIME JUICE, AND SWEET & SOUR MIX



## FUN-TINIS

### MONKEY BUSINESS FUN-TINI

GRAB ONE OF THESE MOMBO-COMBOS BY THE TAIL! BELVEDERE VODKA, CRANBERRY JUICE, MALIBU COCONUT RUM, & PINEAPPLE JUICE

### BLUE DOLPHIN FUN-TINI

THE MARTINI IS BLUE BUT YOU WON'T BE! TITOS VODKA, BLUE CURACAO, GRAND MARNIER, SWEET & SOUR MIX, & ORANGE JUICE

### FUDGESICLE FUN-TINI

THE "GOOD HUMOR MAN" IN A RICH CHOCOLATE BLEND OF BELVEDERE VODKA, CRÈME de COCA, BAILEY'S IRISH CRÈME, HALF & HALF CREAM, & GODIVA CHOCOLATE LIQUOR



### GREEN APPLE FUN-TINI

SNEAK INTO THE ORCHARD AND GRAB THIS "FORBIDDEN FRUIT" KETEL ONE VODKA, SOUR APPLE LIQUOR. & SOUR MIX

### ELECTRIC PEACH FUN-TINI

TURN UP THE JUICE WHEN YOU PLUG INTO BELVEDERE VODKA, PEACH SCHNAPPS, CRANBERRY JUICE & ORANGE JUICE

"I had never tasted anything so cool and clean. " "They made me feel civilized."

**-Ernest Hemingway novel**

**Farewell to Arms**

# RED WINES

## LIGHT REDS

ZONIN PINOT NOIR, Italy	6.50/24
GOOSEBUMP RED, Italy	6.50/24
FAT BASTARD PINOT NOIR, France	8.00/30

## MEDIUM BODIED REDS

ETUDE LYRIC PINOT NOIR, California	10.50/39
MEIOMI PINOT NOIR, California	11.00/41
ZOLO MALBEC, Argentina	8.00/30
CHATEAU ST JEAN MERLOT, California	8.00/30
CLINE PINOT NOIR, California 8.00/30	
LITTLE BLACK DRESS MERLOT, California	6.00/22

## GABBIANO

CHIANTI CLASSICO, Italy 6.00/22	
DELAS COTES DU RHONE, France 8.00/30	
BANFI CHIANTI CLASSICO RISERVA, Tuscany	8.50/33
CLINE CASHMERE, California 8.50/33	
AVALON CABERNET SAUVIGNON, California	7.25/27

## FULL BODIED REDS

CHARLES KRUG CABERNET SAUVIGNON, Napa	8.00/30
CRYPTIC RED, California 10.50/39	
GREG NORMAN SHIRAZ, Australia 8.50/33	
WENTE WETMORE CABERNET SAUVIGNON, California	10.50/39

## **SURIN OF THAILAND®**

PROUDLY SERVES **BOGLE** AS OUR HOUSE WINE  
•CHARDONNAY •SAUVIGNON BLANC •PINOT NOIR  
•MERLOT •CABERNET SAUVIGNON 7.00/28

# WHITE WINES

## SWEET WHITES

<b>PACIFIC RIM RIESLING</b> , Oregon	6.50/24
<b>CLEAN SLATE RIESLING</b> , Germany	
7.25/27	
<b>POGIO MOSCATO</b> , Italy	
6.50/24	
<b>PINE RIDGE</b>	
<b>CHENIN BLANC VIOGNIER</b> , California	
9.50/36	
<b>DRY CREEK CHENIN BLANC</b> , California	
6.50/24	
<b>CHARONGE</b> , California	
6.50/24	

<b>CAVICCHIOLI</b>	
<b>SPARKLING SPUMANTE</b> , Italy	7.50/29

## FLORAL WHITES

<b>RAINSTORM PINOT GRIS</b> , Oregon	8.50/33
<b>CONUNDRUM</b> , California	
9.50/36	
<b>ELK COVE PINOT GRIS</b> , Oregon	10.50/39
<b>CLINE VIOGNIER</b> , California	
6.50/24	

## DRY/MINERAL WHITES

<b>MEZZA CORONA PINOT GRIGIO</b> , Italy	
6.50/24	
<b>SAN ANGELO PINOT GRIGIO</b> , Tuscany	9.50/36

## HERBAL WHITES

<b>MATUA SAUVIGNON BLANC</b> , New Zealand	
6.50/24	
<b>CHARLES KRUG</b>	
<b>SAUVIGNON BLANC</b> , Napa	9.25/35
<b>ZOLO SAUVIGNON BLANC</b> , Argentina	
8.00/30	

## CHARDONNAY-UNOAKED

<b>TOAD HOLLOW</b> , California	
8.00/30	
<b>KIM CRAWFORD</b> , New Zealand	9.50/36

## CHARDONNAY-CREAMY & TOASTY

<b>WENTE MORNING FOG</b> , California	8.50/33
<b>DIVINING ROD</b> , California	