



470-729-3288

<http://www.jackrabbitdeliveries.com>

1 Lemongrass Thai and Sushi Co

Appetizers (Thai)

- A1. Lemongrass Sampler \$18.65
- one fried spring roll, two coconut shrimp, two egg rolls, two crab rangoons, and two fried wantons, served with our sweet and sour sauce and sweet garlic sauce
- A2. Lemongrass Egg Rolls \$6.00
- (3) crispy wrappers stuffed with vegetables, glass noodles, served with our sweet and sour sauce.
- A3. Fresh Spring Roll \$8.25
- (2) soft paper wrapped with fresh crisp vegetables, steamed shrimp, rice noodle, sautéed chicken and Thai herbs. served with our garlic enhanced sauce.
- A3. Fresh Spring Roll \$8.25
Vegetarian
- A4. Pork Or Chicken Satay \$7.98
- (4). slices of marinated pork loin or chicken tender strips in cream of coconut and curry powder, skewered on bamboo sticks. served with cucumber salad and peanut sauce.
- A5. Crab Rangoon \$7.15
- (5). crispy wonton wrappers stuffed with blue crab meat, curry powder, a blend of cream cheese and chives. served with our sweet and sour sauce.
- A6. Coconut Shrimp \$9.85
- (5). jumbo shrimp breaded Thai style, deep fried and served with Thai sweet and sour tomato sauce.
- A7. Fried or Steamed \$7.98
Dumplings
- (5). thick dumpling skin, stuffed with seasoned ground pork, cabbage and scallions. served with tempura sauce.
- A8. Calamari Puffs \$9.35
Lightly breaded calamari, deep fried and serve with sweet and sour tomato sauce.
- A9. Thai Lettuce Wraps \$13.15
Lettuce wraps with diced chicken or shrimp and bell peppers served with Thai hoisin sauce
- A10. Tempura \$7.70
Shrimp or chicken and vegetable lightly deep fried and served with special Japanese sauce.
- A11. Edamame with Sea \$6.05
Salt-salted Japanese green beans.
- A10. Tempura (Vegetable Only) \$6.60
- A12. Soft-shell Crab \$11.55
Lightly battered and fried with tempura and seasoned with a sweet and spicy sauce.
- A13. Fried Spring Rolls \$9.85
Rice wrapper stuffed with seasoned ground pork, shrimp, glass noodles, cabbage, carrots, earwood mushrooms, onions, served with garlic sauce.
- A14. Fried Tofu \$7.10

Sushi Entrees

- Served with soup or salad**
- SS1. *Assorted Sushi \$21.95
-(8) Nigiri with Philadelphia roll
 - SS2. *Sushi Deluxe \$25.25
(10) Nigiri (chef's choice) with California roll
 - SS3. *Sake Don \$25.85
(12) Salmon sashimi over rice
 - SS4. *Nigiri and Sashimi \$31.85
Combo
(8) Nigiri, (8) sashimi with spicy tuna roll
 - SS5. *Golden Triangle \$26.35
(3) Tuna, (3) salmon, (3) white tuna
 - SS6. *Chirashi \$25.25
(14) Assorted sashimi (chef's choice) served over a bed of sushi rice
 - SS7. Veggie Lover \$19.75
-vegetable roll, avocado roll, sweet potato roll, & edamame
 - SS8. *Sushi Roll Combo \$42.85
(52) California, Philadelphia, spicy salmon, spicy tuna, shrimp tempura, rock n roll, cucumber roll.
 - SS9. *Nigiri Combo \$65.95
(2) Tuna, salmon, yellow tail, white tuna, eel, crab sticks, red snapper. -shrimp tempura, spicy tuna, and California rolls. (38 pieces total)
 - SS10. *Sushi and Sashimi \$76.95
Combo
(14) Sushi, (14) sashimi, tuna roll, California roll (42 pieces total).
 - SS11. *Love Boat for 2 \$82.50
(12) Sushi, (16) sashimi, with California and rainbow roll
 - SS12. *Love Boat for 4 \$165.00
(22) Sushi, (24) sashimi, with California, spicy tuna, jb, and rainbow rolls
 - SS13. *Sashimi Deluxe \$37.35
(22) Assorted sashimi (Chef's choice)

Hibachi Entrees

- served with soup or salad, fried rice and sauteed vegetables**
- LH1. Salmon \$20.85
 - LH2. Lobster \$28.55
 - LH3. Chicken \$18.65
 - LH4. Scallops \$26.35
 - LH5. Shrimp \$21.95
 - LH6. Steak \$21.95
 - LH7. Filet Mignon \$28.55
 - LH8. Vegetable \$15.35
 - LH9. Chicken and Shrimp \$25.25
 - LH10. Chicken and Steak \$26.35
 - LH11. Chicken and Scallop \$28.55
 - LH12. Chicken and Filet Mignon \$29.65
 - LH13. Shrimp and Salmon \$27.45
 - LH14. Scallop and Filet Mignon \$37.35

DESSERTS

- D2. Thai Mango Sticky Rice \$8.75
Sweet Sticky Rice topped with fresh mangos and coconut milk and served hot.
- D3. Xango \$9.85
Deep fried crunchy shell filled with banana, cream cheese and caramel, served with vanilla bean ice cream and chocolate sauce.
- D4. Tempura Ice Cream \$7.65
Fried ice cream
- D5. Ice Cream \$3.58
Delicious and refreshing green tea, coconut, vanilla, or red bean ice cream.
- D6. Muchi Ice Cream \$8.75
Japanese ice cream wrapped in a thin mochi (sticky rice) shell

DRINKS

Thai Lunch Special

Lunch Hours From 11:00AM - 3:00PM
Served with soup or salad, one spring roll, and steamed white rice. Chicken, Pork, Beef, or Tofu (Steamed or Fried) Shrimp, Squid, or Scallops

- L1 Basil \$12.05
(sweet bell peppers, mushrooms, Thai eggplant, onions, jalapenos, bamboo Thai sweet basil)
- L2 Cashew Nut \$12.05
(mushroom, bell peppers, onions, cashew nuts)
- L3 Fried Rice \$12.05
- L4 Garlic \$12.05
(stir-fried with garlic sauce, broccoli and carrots)
- L5 Ginger \$12.05
(bell peppers, mushrooms, onions, fresh ginger, green onions)
- L6 Green Curry \$12.05
- L7 Mixed Vegetable \$12.05
(stir-fried house vegetables with brown sauce)
- L8 Pad Thai \$12.05
- L9 Panang Curry \$12.05
- L10 Red Curry \$12.05
- L11 Sweet & Sour \$12.05
(pineapple, bell peppers, baby corn, carrots, zucchini, onions, snow pea, and ginger)
- L12 Sesame Chicken \$12.05
(crispy chicken, bell peppers, onions, stir-fried in sweet & sour sauce)

Sushi Lunch Box

Lunch Hours From 11:00AM - 3:00PM
Served with soup or salad, sushi & sashimi chef's choice

- Lunch - (6) Sushi, (4) California roll, (2) Fried dumplings \$14.25
- Lunch - (8) Sashimi, (4) \$16.45

Firm tofu, deep fried and served with a peanut sauce

- A15. Shrimp Wontons \$9.30
Jumbo shrimp in crispy wrappers served with sweet garlic sauce

Appetizers (Sushi)

- SA1. *Sushi Appetizer \$11.00
(5) Assorted sushi
- SA2. *Sashimi Appetizer \$13.15
(8) assorted fish (chef's choice)
- SA3. Tako Su \$12.05
-Steamed octopus served with panzu sauce.
- SA4. Seared Tuna \$13.15
Slices of Red Tuna served with ponzu sauce.
- SA5. Hamachi Kama \$15.35
Grilled yellow tail collar served with spicy ponzu sauce.
- SA6. *Yellow Tail Jalapeño \$15.35
Yellow tail served with jalapenos and ponzu sauce.
- SA7. Spicy Mussel \$12.05
Grilled green mussels topped with spicy mayonnaise, fish eggs, and scallions

Soups & Salads

- S2. Thai Noodle Soup \$15.35
Rice noodles, meat balls, beef, bean sprouts, scallions, in a beef broth.
- S3. Thai Seafood Noodle Soup \$20.85
Rice noodles, bean sprouts, jumbo shrimp, scallops, squid, scallions, in a seafood broth.
- S4. Onion Soup \$3.30
Clear broth soup with mushrooms, scallions, and crispy onions.
- S5. Tom Kha Gai 16oz \$8.25
Sliced chicken, fresh mushrooms, bell peppers, onions, fresh Thai basil cooked with cream of coconut, lime juice and Thai chili sauce.
- S6. Tom Yum Soup 16oz \$7.70
Onions, mushrooms, and bell peppers in a lemon grass broth soup. -chicken, tofu-shrimp, scallops, squid
- S7. House Salad \$3.85
Romaine salad with carrots and purple cabbage, served with a Thai ginger dressing.
- S8. Seaweed Salad \$6.60
Fresh seaweed, earwood mushroom, mixed with sesame oil.
- S9. Cucumber Pasta Salad \$8.80
Cucumber, crab meat, seaweed salad, mixed with crunch and spicy mayo, topped with masago.
- S10. *Fish Mango Salad \$18.10
Cucumber, avocado, mango, wrapped with tuna and salmon, over a bed of spring mix and topped with spicy ponzu sauce.

Thai Entrees

All Currys With chicken, beef, pork, or tofu With squid, shrimp, or scallops

- T1. Red Curry \$16.45
Red curry paste and coconut milk with potatoes, carrots, sweet bell peppers, onions, bamboo shoots and Thai sweet basil.
- T2. Panang Curry \$16.45
Coconut milk and panang curry paste with potatoes, carrots, baby corn, snow pea pods, sweet bell peppers, onions, Thai sweet basil and crushed peanuts.
- T3. Green Curry \$16.45
Coconut milk, and green curry

- LH15. Scallop and Salmon \$30.75
- LH16. Scallop and Shrimp \$28.55
- LH17. Steak and Scallop \$29.65
- LH18. Steak and Salmon \$27.45
- LH19. Chicken, Steak, and Shrimp \$39.55
- LH20. Chicken, Scallop, and Filet Mignon \$42.85
- LH21. Shrimp, Salmon, and Lobster \$48.35
- LH22. Shrimp, Scallop, and Lobster \$50.55

Rice & Noodles

- RN1. Drunken Noodles \$16.45
Rice noodles stir-fried with eggs, sweet bell peppers, fresh mushrooms, jalapeno peppers, cashews, scallions, spicy, chili sauce and enhanced with Thai sweet basil. -chicken, beef, pork, or tofu
- RN2. Phad See Ew \$16.45
Wide noodles stir-fried with eggs, broccoli, carrots, in a sweet brown sauce. -chicken, beef, pork, or tofu
- RN3. Phad Thai \$15.35
Rice noodles stir-fried with eggs, bean sprouts, and scallions. served with crushed peanuts and lime. -chicken, pork, or tofu, beef
- RN4. Stir Fried Bean Thread Noodles \$16.45
Glass noodles stir-fried with eggs, fresh mushrooms, baby corn, snow pea pods, scallions, earwood mushrooms. -chicken, beef, pork, or tofu
- RN5. Phad Ba-Mee \$15.35
Egg noodles sautéed with broccoli, zucchini, snow pea pods, carrots, baby corn, sweet bell peppers and onions. -chicken, beef, pork, or tofu
- RN6. Green Curry Fried Rice \$20.85
Jasmine rice stir-fried with eggs, bell peppers, onions, Thai basil, peas and carrots, coconut milk, chicken, shrimp, and green curry paste
- RN7. Basil Fried Rice \$17.55
Jasmine rice stir-fried with eggs, glass noodles, jalapeno peppers, sweet bell peppers, carrots, green peas, fresh mushrooms, scallions, cashews and Thai sweet basil. -chicken, beef, pork, or tofu
- RN8. Thai Fried Rice \$14.25
Jasmine rice stir-fried with eggs, carrots, green peas and scallions. -chicken, beef, pork, or tofu (add \$1 extra for beef: \$13.95)
- RN9. Lemongrass House Special Fried Rice \$20.85
Stir-fried jasmine rice with eggs, carrots, green peas, scallions, beef, chicken, and shrimp.
- RN10. Pineapple Fried Rice \$20.85
Stir-fried jasmine rice with eggs, carrots, green peas, roasted cashews, raisins, yellow curry powder, chicken, shrimp, and fresh pineapple.
- RN11. Mango Fried Rice \$20.85
Stir-fried jasmine rice, egg, pea, carrots, cashews, curry powder, chicken, shrimp, and fresh mangos
- RN12. Red Curry Fried Rice \$21.95
Jasmine rice stir-fried with eggs, bell peppers, onions, pea, carrots, lime leaves, lemongrass, basil, coconut milk and red curry paste

Teriyaki Entrees

Sautéed vegetables in teriyaki sauce

- California roll, (2) Fried dumplings
- Lunch - (4) Sushi, (6) Sashimi, \$17.55
- (1) Tuna roll, (2) Fried dumplings

Bento Box

Lunch Hours From 11:00AM - 3:00PM
Served with soup or salad, (4) California roll, steamed rice, and (3) Dumplings.

- B1. Beef Teriyaki \$13.15
- B2. Chicken Tempura \$11.28
- B3. Chicken Teriyaki \$11.28
- B4. Shrimp Tempura \$12.05
- B5. Shrimp Teriyaki \$13.15
- B6. Vegetable Tempura \$10.95

Sushi Roll Lunch Special

Lunch Hours From 11:00AM - 3:00PM
Served with soup or salad

- Lunch - Any 2 rolls \$14.25
- Lunch - Any 3 rolls \$17.55

Hibachi Lunch

Lunch Hours From 11:00AM - 3:00PM
Served with grilled vegetables and soup or salad

- Chicken Hibachi Lunch \$10.95
- Shrimp Hibachi Lunch \$12.05
- Scallop Hibachi Lunch \$15.35
- Vegetable Hibachi Lunch \$10.95
- Chicken & Shrimp Hibachi Lunch \$15.35

Lemongrass Specialties

- L1. Roast Duckling (Half) \$25.25
Boneless tender duckling, delicately seasoned and roasted. topped with steamed broccoli, snow pea pods and our special duck sauce.
- L2. Lemongrass Seafood Special \$29.65
Combination of shrimp, scallops, squid, crab claws, and mussels in Thai chili paste with onions, sweet bell peppers and Thai sweet basil.
- L3. Roast Duck Curry \$27.45
Slices of roasted duck simmered in coconut milk and red curry paste with sweet bell peppers, green peas, Thai eggplant, snow pea pods, onions and Thai sweet basil.
- L4. Crispy Duck (Half) \$25.25
Boneless tender duckling, delicately seasoned and deep-fried, topped with steamed broccoli, snow pea pods, and a special garlic sauce.
- L5. Salmon Curry \$25.25
Grilled salmon, broccoli, snow peas, egg plant, and asparagus in red curry sauce
- L6. Crab Fried Rice \$23.05
Jasmine rice, stir-fried with egg, peas, carrots, green onions, crab meat & crab claw
- L7. Basil Lamb \$36.25
Grilled lamb chop served with broccoli, eggplant, mushrooms, bell peppers, and onion in a basil sauce
- L8. Basil Duck \$24.15
Roast duck sliced, onions, bell peppers, mushrooms, jalapenos, egg plant, basil, stir-fried in basil sauce
- L9. Red Snapper Curry \$29.65
Crispy boneless red snapper, broccoli, carrots, snow peas, and

paste with potatoes, sweet bell peppers, green peas, Thai eggplant, snow pea pods, onions and Thai sweet basil.

T4. Massamun Curry \$16.45

Tender chunks of beef or chicken simmered in our tasty massamun curry sauce and coconut milk with potatoes, sweet bell peppers, onions and roasted peanuts.

T5. The Amazing \$16.45

Peanut curry sauce and coconut milk over a bed of steamed broccoli and spinach.

T6. Yellow Curry \$16.45

Coconut milk, yellow curry paste, curry powder, with potatoes, bell peppers, onions.

T7. Garden Vegetables \$15.35

Saut ed broccoli carrots, zucchini fresh mushrooms, sweet bell peppers, snow pea pods, onions and baby corn.(add chicken or beef for)

T8. Ginger Sticks \$17.55

Sweet bell peppers, fresh mushrooms, onions, carrots, snow peas, and scallions accompany the fresh ginger sticks - chicken, pork, beef or tofu

T9. Hawaiian Chicken \$15.35

Saut ed pineapple, sweet bell peppers, baby corn, carrots, zucchini onions, snow pea pods, and ginger.

T10. Lemongrass Chicken \$20.85

Boneless chicken breast, honey, fish sauce, lemongrass, minced garlic, onion, and cilantro on a bed of mixed salad

T11. Cashew Chicken \$19.75

Mushroom, bell peppers, onions, cashew nuts, carrots, and zucchini stir fried in brown sauce

T12. Garlic \$16.45

Stir fried with garlic sauce, surrounded by steamed broccoli and carrots

T13. Citrus Chicken \$16.50

Crispy chicken, bell peppers, onions, and broccoli stir-fried in sweet & sour sauce

T14. Hot pepper \$16.45

Garlic, sweet bell peppers, mushrooms, thai eggplant, onions, green peas, jalape os, bamboo, and thai sweet basil

T15. Graprao Gai \$18.65

Ground chicken, minced bell peppers and onions with Thai chili, fresh garlic, thai basil leaves, stir-fried in brown sauce, topped with fried egg.

service with soup or salad and steamed rice.

TY1. Chicken \$17.55

TY2. Beef \$19.75

TY3. Shrimp \$20.85

TY4. Salmon \$20.85

Tempura Entrees

-Lightly battered and fried, served with tempura sauce, soup or salad, and steamed rice

TM1. Chicken \$17.55

TM2. Shrimp \$20.85

TM3. Vegetable \$15.35

Katsu Entrees

Breaded and deep fried cutlets, served with katsu sauce, soup or salad, and steamed rice

KS1. Chicken \$17.55

KS2. Salmon \$21.95

KS3. Pork \$17.55

SIDE ORDERS

Side Fried Rice \$3.85

Side Steamed Rice \$2.75

Salad Dressing 16oz \$6.60

Salad Dressing 32oz \$11.00

Side Sticky Rice \$3.85

Side Vegetables \$5.50

KIDS MENU

K1. Thai Chicken Fried Rice \$10.99

K2. Hibachi Chicken \$10.99

K3. Teriyaki Chicken \$10.99

K5. Chicken Wings & Fries \$10.99

K6. California Roll & Shrimp \$10.99

Tempura

K7. Philadelphia Roll & \$10.99

Vegetable Roll

sweet basil in a red curry sauce
L10. Masaman Duck \$28.55

- onions, bell peppers, potatoes, carrots, cashew nut, with roast duck in masaman curry sauce

L11. Lobster Garlic (1 Tail) \$32.95

- 1 steamed lobster tail, broccoli, carrots, fried spinach in garlic sauce with minced onions and bell peppers

L11. Lobster Garlic (2 Tails) \$59.35