



# IIMA'S DINNER MENU

## 5.00PM-10.00PM

### JAPANESE

#### MAKI SUSHI

**1 OCEAN TROUT AND AVOCADO ROLL**  
**\$9.00**

**2 TUNA AND AVOCADO ROLL**  
**\$9.00**

**3 TEMPURA PRAWN AND CUCUMBER ROLL**  
**\$9.00**

**4 SOFT SHELL CRAB ROLL**  
**\$10.00**

INSIDE OUT ROLL WITH TEMPURA SOFT SHELL CRAB, CUCUMBER AND MIXED

**5 CALIFORNIA ROLL \$10.00**

INSIDE OUT ROLL OF PRAWNS, CUCUMBER MIXED SALAD, AVOCADO WITH TOBIKO

**6 GEKI KARA MAGURO ROLL**  
**\$13.00**

SPICY CHOPPED RAW TUNA ROLL

**7 GEKI KARA OCEAN TROUT ROLL**  
**\$13.00**

SPICY CHOPPED RAW OCEAN TROUT ROLL

#### IIMA'S WRAP

**8 OCEAN TROUT WRAP**  
**\$14.00**

LIGHTLY SEARED OCEAN TROUT, AVOCADO AND SPICY LEEK LACED WITH MISO MAYONNAISE

**9 CUCUMBER WRAP**  
**\$15.00**

TEMPURA PRAWNS, AVOCADO, CUCUMBER AND IKURA LACED WITH MISO MAYONNAISE

#### IIMA'S SUSHI

**10 TOSHI'S THREE WAY OCEAN TROUT**  
**\$15.00**

RAW, TEMPURA AND IKURA WITH MISO MAYONNAISE



**11 EEL AND PRAWN TEMPURA CHIRASHI \$15.00**

GRILLED EEL AND PRAWN TEMPURA WITH TOBIKO AND CILLI INFUSED TERIYAKI SAUCE

**12 ABURI OCEAN TROUT NIGIRI \$14.00**

SEARED OCEAN TROUT NIGIRI

**SASHIMI**

**13 SASHIMI MAIN \$18.00**

TUNA, OCEAN TROUT, KINGFISH, SCALLOPS AND OYSTERS

**14 OCEAN TROUT AND TUNA SASHIMI \$18.00**

**15 IIMA COCKTAIL SASHIMI \$14.00**

MIRIN AND SOY MARINATED TUNA, OCEAN TROUT AND KINGFISH WITH A BASIL EMULSION

**TEMPURA**

**16 TORI NAMBAN \$14.00**

TEMPURA CHICKEN WITH TWO DIFFERENT SAUCES. A CARAMELISED SOY VINEGAR SAUCE AND TARTARE

**17 TEMPURA GYOZA \$12.00**

4 PIECES PER SERVING

TEMPURA PORK AND VEGETABLE DUMPLINGS LACED LIGHTLY WITH TERIYAKI AND MAYONNAISE

**18 EBI TO YASAI NO TEMPURA \$14.00**

PRAWN AND SEASONAL VEGETABLES TEMPURA

**AGEMONO**

**19 NASU DENGAKU \$9.00**

FRIED EGGPLANT WITH SWEET MISO AND SESAME

**20 SOFT SHELL CRAB \$12.00**

CRISP FRIED SOFT SHELL CRABS WITH A JULIENNE OF CHILLI TOSSED LEEKS AND TOBIKO, LIGHTLY DRESSED WITH SHISO SOY AND MAYONNAISE

**MAIN**

**21 TERIYAKI CHICKEN \$14.00**

PANFRIED CHICKEN THIGH FILLETS IN TERIYAKI SAUCE

**22 TERIYAKI FISH \$18.00**

SEASONAL FISH FILLET PANFRIED IN TERIYAKI SAUCE. CHILLI, GARLIC OR GINGER OPTIONAL ADDITONS.

**23 OCEAN TROUT CONFIT \$18.00**

GRILLED OCEAN TROUT WITH PONZU SAUCE

**24 WAGYU STEAK \$24.00**



MEDIUM RARE WAGYU WITH MISO BARBEQUE SAUCE

**25 MISO SOUP \$2.50**

**STEAM RICE \$2.50**

**TEA \$2.50 PER PERSON**

-THAI JASMINE TEA

-JAPANESE GREEN TEA

## THAI

### WOK FRIED

**26 CHICKEN WITH CASHEW NUTS \$14.00**

CHICKEN OR TOFU WOK TOSSED WITH ROASTED CASHEW NUTS SEASONED WITH CHILLI JAM AND SHALLOTS.

**27 PAD GRAPAO GAI SUP \$14.00**

SPICY STIR-FRY OF GROUND CHICKEN, HOLY BASIL, FRESH CHILLI AND GREEN BEANS

**28 MOO SAMUN PAI \$14.00**

GARLIC AND PEPPER MARINADED PORK SHOULDER STIR FRIED WITH LEMONGRASS, KAFFIR LIMES LEAVES AND GALANGAL

**29 KAI RA BURT \$12.00**

CRISP FRIED EGGS WITH A SAUCE OF GROUND CHICKEN, TOMATOES AND SHALLOTS

**30 KANA MOOGROB \$14.00**

STIR FRY OF CHINESE BROCCOLI AND SLICED CRIST PORK BELLY.

**31 EMERALD DUCK \$15**

SLICED FIVE SPICED BARBEQUED DUCK TOSSED WITH SEASONAL GREENS.

**32 PAD PAK \$12.00**

SEASONAL ASSORTED VEGETABLES LIGHTLY STIR FRIED WITH OYSTER SAUCE

### GRILLS AND SALAD

**33 GAI YANG \$14.00**

CHAR GRILLED SPATCHCOCK MARINATED IN TURMERIC, GALANGAL, LEMONGRASS AND GARLIC. ACCOMPANIED WITH SWEET CHILLI SAUCE\*.



**34 SOM DTUM \$10.00**

SHREDDED GREEN PAPAYA POUNDED IN THE MORTAR AND PESTLE WITH LIME JUICE, DRIED SHRIMPS, PEANUTS, GREEN BEANS, BIRD'S EYE CHILLI AND CHERRY TOMATOES.

**35 SOM DTUM TEMPURA \$12.00**

A SALAD OF SHREDDED GREEN PAPAYA TEMPURA WITH LIME JUICE, DRIED SHRIMPS, PEANUTS, GREEN BEANS, BIRD'S EYE CHILLI AND CHERRY TOMATOES

**36 LARB GAI \$12.00**

WARM TOSSED SALAD OF GROUND CHICKEN WITH LIME JUICE, RED ONIONS, POUNDED ROASTED RICE AND ROASTED CHILLI FLAKES. FINISHED WITH SHREDDED MINT, SHALLOTS AND CORIANDER.

**37 KOR MOO YANG NAHM DTOK \$12.00**

CHAR GRILLED PORK SHOULDER SLICED THEN TOSSED LIGHTLY IN LIME JUICE, RED ONIONS, POUNDED ROASTED RICE AND ROASTED CHILLI FLAKES. FINISHED WITH SHREDDED MINT, SHALLOTS AND CORIANDER.

**38 YUM NUEA \$12.00**

CHAR GRILLED MEDIUM RARE BEEF RUMP SLICED THEN TOSSED LIGHTLY IN LIME JUICE, RED ONIONS, TOMATOES, CUCUMBERS AND ROASTED CHILLI FLAKES. FINISHED WITH SHREDDED MINT, SHALLOT AND CORIANDER.

## **CURRY AND SOUP**

**39 DTOM YUM GOONG \$18.00**

A SPICY PIQUANT SOUP OF 5 KING PRAWNS MADE OF YOUNG COCONUT MILK, KAFFIR LIMES LEAVES CORIANDERS AND GALANGAL.

**40 GANG OHM NOK \$16.00**

A SPICY CURRY OF QUAIL AND APPLE EGGPLANTS IN A FRAGRANT HERB BASED BROTH OF DILL, LEMON GRASS AND CHILLI

**41 GAENG SOM CHA-OM GOONG \$18.00**

SOUR AND SPICY CURRY OF TAMARIND BASE WITH A PRAWN AND CHICKEN STOCK, GROUND LING FISH AND PRAWNS, ACCOMPANIED AN OMELETTE OF ACACIA LEAVES IMMERSSED IN THE CURRY.

**42 GAENG KEAW GAI \$14.00**

CHICKEN CURRY MADE WITH A SPICY GREEN PASTE OF GALANGAL, KAFFIR LIMES, LEMONGRASS, GARLIC AND LONG GREEN CHILLIES. THE CHICKEN AND AROMATIC PASTE IS COOKED IN COCONUT MILK WITH APPLE EGGPLANTS AND BAMBOO SHOOTS THEN FINISHED OFF WITH FINELY SLICED KAFFIR LIME LEAVES AND BASIL.

**43 GAENG DANG GAI \$14.00**



CHICKEN CURRY MADE WITH A MILD RED CURRY PASTE WITH WINTER MELON GOURD THEN FINISHED OFF WITH FINELY SLICED KAFFIR LIME LEAVES

**44 DUCK CURRY \$16.00**

BBQ DUCK FILLETS COOKED IN A MILD SWEET AND SOUR CURRY WITH PINEAPPLE, LYCHEE, BABY CORN AND SNOW PEAS. FINISHED OFF WITH FINELY SLICED KAFFIR LIME LEAVES AND THAI BASIL.

**45 MASSAMAN CURRY \$14.00**

CHUNKY STRIPS OF BEEF, PINEAPPLE, PEANUTS AND POTATOES SLOWLY BRAISED IN A RICH MILD COCONUT MILK, MADE FROM A PASTE OF CARDAMON, TURMERIC, CINNAMON, PALM SUGAR AND TAMARIND.

## SEAFOOD

**46 GNOPB BPLA \$16.00**

A SMOKY GRILLED BANANA LEAF PARCEL OF RED CURRY PASTE MARINATED LING FILLETS AND HARD BOILED EGG, TURMERIC WITH KAFFIR LIME LEAVES AND DILL

**47 CHOO CHEE BPLA \$28.00**

CRISP FRIED WHOLE SNAPPER IN RICH RED CURRY MADE FROM A SLIGHTLY SWEET PASTE OF GALANGAL, KAFFIR LIMES, LEMONGRASS, PALM SUGAR, GARLIC AND ROASTED RED CHILLIS. FINISHED WITH FINELY SLICED KAFFIR LIME LEAVES AND THAI BASIL.

**48 OCEAN TROUT GREEN MANGO SALAD \$18.00**

SHREDDED GREEN MANGO AND ROASTED CASHEWS TOSSED WITH A SPICY DRESSING OF FISH SAUCE, LIME, MINT, CORIANDER, RED ONIONS AND PALM SUGAR.

**49 PLA PAD PRED \$18.00**

SNAPPER SLICED STIR FRIED WITH SPICY WILD GINGER, HOLY BASIL, LONG RED CHILLIES, APPLE EGGPLANTS AND FRESH GREEN PEPPERCORN WITH SWEET BASIL.

**50 SNAPPER SAAM RODT \$18.00**

SWEET, SOUR AND SPICY CHILLI JAM STIR FRY OF CRISP FRIED SNAPPER FILLET

**51 OHR SUUAN \$18.00**

PAN FRIED OYSTER DUMPLINGS ACCOMPANIED WITH A SWEET PICKLED PLUM SAUCE

**52 NAHM DTOK OCEAN TROUT \$18.00**

FRIED CRISPY TROUT SLICED TO CUBES THEN TOSSED LIGHTLY IN LIME JUICE, RED ONIONS, POUNDED ROASTED RICE AND ROASTED CHILLI FLAKES. FINISHED WITH SHREDDED MINT, SHALLOTS, CORIANDER AND MIXED SALAD.

## RICE & NOODLE

**53 PAD THAI \$12.00**



A SWEET AND SALTY STIR FRY OF THIN RICE NOODLES WITH CHICKEN, DRIED SHRIMPS, SALTED RADISH, GROUND PEANUTS, EGGS, GARLIC CHIVES AND BEAN SPROUTS.

**54 PAD SIEW \$12.00**

STIR FRY OF THICK RICE NOODLES, CHICKEN, CHINESE BROCCOLI AND EGGS IN A DARK SOY SAUCE SEASONING.

**55 PAD KEMAO \$12.00**

STIR FRY OF THICK RICE NOODLES AND CHICKEN SEASONED IN DARK SOY SAUCE, CHILLI AND HOLY BASIL.

**56 KAO PAD NHAM PRIK RUNG REAR \$16.00**

FRIED RICE WITH CURRY PASTE, CHILLI, GARLIC SERVED WITH CRISPY SALTY FISH, SALT EGG, SWEET PORK, AND GREEN BEAN.

**57 IMMA FRIED RICE \$14.00**

STIR FRY OF RICE, EGGS, CRAB MEAT, BBQ PORK, SHALLOT AND ONION IN A LIGHT SOY SAUCE SEASONING.

**58 CHILLI FRIED RICE \$13.90**

FRIED RICE WITH CHICKEN, CHILLI AND HOLY BASIL TOPPED WITH FRIED EGG.

**STREAM RICE \$2.50 PER PERSON**

**STICKY RICE \$3.00 PER PERSON**

**TEA \$2.50 PER PERSON**

-THAI JASMINE TEA

-JAPANESE GREEN TEA