



IIMA'S LUNCH MENU

11.00AM-5.00PM

JAPANESE

IIMA'S LUNCH SET

PLEASE SELECT MAIN COURSE RICE IS INCLUDED IN ALL DISHES EXCEPT THE SUSHI OPTION. WITH THREE KIND OF SIDES, MISO AND SALAD,

1 TERIYAKI CHICKEN

\$15.00

PANFRIED CHICKEN THIGH FILLETS IN TERIYAKI SAUCE

2 TERIYAKI BEEF

\$15.00

GRILLED BEEF IN TERIYAKI SAUCE

3 TERIYAKI FISH

\$18.00

SEASONAL FISH FILLET PANFRIED IN TERIYAKI SAUCE

4 UNAGI

\$ 16.00

GRILLED EEL WITH KABAYAKI SAUCE

5 KARAAGE

\$15.00

CRISP FRIED CHICKEN THIGH PIECES MARINATED IN MIRIN, MILD CHILLI PASTE AND SOY

6 KUSHI KATSU

\$15.00

CRISP FRIED BREADED PORK BELLY SKEWERS WITH MISO SAUCE

7 NASU DENGAKU

\$15.00

FRIED EGGPLANT WITH SWEET MISO AND SESAME

8 SUSHI OF TWO HAND ROLLS

\$15.00

OPTIONAL SELECTION OF TEMPURA PRAWN, OCEAN TROUT WITH AVOCADO, TUNA WITH AVOCADO, SOFT SHELL CRAB, CALIFORNIA, SPICY TUNA OR SPICY TROUT.

IIMA'S ROLL

9 OCEAN TROUT AND AVOCADO ROLL (4 PIECES)



\$7.00

10 TUNA AND AVOCADO (4 PIECES)
\$8.00

ROLL

11 TEMPURA PRAWN AND CUCUMBER ROLL (4PIECES)
\$7.00

12 SOFT SHELL CRAB ROLL (4 PIECES)
\$8.00

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

13 CALIFORNIA ROLL (4 PIECES)
\$8.00

INSIDE OUT ROLL OF PRAWNS, AVOCADO WITH TOBIKO

IIMA'S SUSHI

14 EEL AND PRAWN TEMPURA CHIRASHI
\$15.00

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

15 TOSHI'S THREE WAY OCEAN TROUT
\$15.00

RAW, TEMPURA AND IKURA WITH MISO MAYONNAISE

SASHIMI

16 SASHIMI MAIN
\$18.00

TUNA, OCEAN TROUT, KINGFISH, SCALLOPS AND OYSTERS

17 OCEAN TROUT AND TUNA SASHIMI
\$18.00

18 IIMA COCKTAIL SASHIMI
\$12.00

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



DONBURI

19 UNA - DON

\$12.90

BBQ EEL FILLET WITH TERIYAKI SAUCE SERVED ON RICE

20 TERIYAKI CHICKEN - DON

\$10.90

CHICKEN WITH TERIYAKI SAUCE SERVED ON RICE

21 KARAAGE - DON

\$10.90

CRISP FRIED CHICKEN THIGH PIECES MARINATED IN MIRIN, MILD CHILLI PASTE AND SOY SERVE ON RICE

22 KATSU - DON

\$11.90

A BOWL OF RICE TOPPED WITH A CRISP FRIED BREADED PORK, EGG AND CONDIMENTS

RAMEN-EGG NOODLES

23 SHOYU RAMEN

\$9.90

ROASTED PORK IN SOY BROTH

24 TERIYAKI CHICKEN RAMEN

\$10.90

PAN FRIED CHICKEN IN SOY BROTH

25 KOGASHI NINNIKU RAMEN

\$10.90

ROASTED PORK AND CAREMELISED GARLIC IN SOY BROTH

26 KARAAGE RAMEN

\$10.90

CRISP FRIED CHICKEN IN SOY BROTH

27 CHA SHU RAMEN

\$12.90

SHOYU RAMEN WITH EXTRA ROASTED PORK IN SOY BROTH

28 MISO RAMEN

\$9.90

ROASTED PORK IN MISO PASTE BROTH

29 SPICY MISO RAMEN

\$10.90

ROASTED PORK IN SPICY MISO BROTH INFUSED WITH FRESH CHILLI AND CHILLI OIL

30 SHIO RAMEN

\$9.90



ROASTED PORK IN SALTED PORK BROTH

31 SHIO BUTTER CORN RAMEN

\$10.90

ROASTED PORK, BUTTER AND CORN IN SALTED PORK BROTH

32 SPICY TAN-TAN RAMEN

\$12.90

GROUND PORK IN CHILLI AND SESAME PASTE BROTH

33 HAKATA TONKOTSU RAMEN

\$9.90

ROASTED PORK AND PICKLED VEGETABLES IN PORK BROTH

UDON- THICK WHEAT NOODLES

34 PLAIN UDON

\$8.90

WITH FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

35 EBI TEN UDON

\$12.90

WITH TEMPURA PRAWNS, FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

36 TERIYAKI CHICKEN UDON

\$10.90

PAN FRIED CHICKEN WITH FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

37 KARAAGE UDON

\$10.90

CRISP FRIED CHICKEN WITH FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

38 KAISEN UDON

\$12.90

SEASONAL SEAFOOD WITH FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

39 YASAI TEN UDON

\$10.90

TEMPURA VEGETABLES WITH FISH CAKE, SHIITAKE MUSHROOMS, EGG AND SEAWEED

40 YAKI SOBA

\$10.90

FRIED EGG NOODLES WITH CHICKEN, PICKLED GINGER AND AO NORI IN A SMOKY BARBEQUE SAUCE

MISO SOUP

\$2.50

STEAM RICE



\$2.50

TEA

\$2.50 PER PERSON

-THAI JASMINE TEA

-JAPANESE GREEN TEA

THAI

41 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.

42 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

43 GAI YANG

\$12.00

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

44 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

45 LARB GAI

\$10.00

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.

46 YUM NUEA

\$10.00

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, SHALLOTS AND CORIANDER.

47 NAHM DTOK OCEAN TROUT

\$15.00



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.

48 CHICKEN WITH CASHEW NUTS

\$12.00

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

49 MOO SAMUN PAI

\$12.00

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

50 KAI RA BURT

\$10.00

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

51 KANA MOOGROB

\$12.00

STIR FRY OF CHINESE BROCCOLI AND SLICED CRIST PORK BELLY.

52 EMERALD DUCK

\$15.00

SLICED FIVE SPICED BARBEQUED DUCK TOSSED WITH SEASONAL GREENS.

53 PAD PAK

\$10.00

SEASONAL ASSORTED VEGETABLES LIGHTLY STIR FRIED WITH OYSTER SAUCE

54 MASSAMAN

\$12.00

BEEF, POTATOES AND PINEAPPLE BRAISED UNTIL TENDER WITH COCONUT MILK AND A MILD MASSAMUN CURRY PASTE. * THIS DISH HAS PEANUTS IN IT.*

55 DUCK CURRY

\$15.00

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.

56 DTOM YUM GOONG

\$16.00

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

57 GANG OHM NOK

\$15.00 A SPICY CURRY OF QUAIL AND APPLE EGGPLANTS IN A FRAGRANT HERB BASED BROTH OF DILL, LEMON GRASS AND CHILLI



58 PLA PAD PRED

\$16.00

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

59 SNAPPER SAAM RODT

\$16.00 SWEET, SOUR AND SPICY CHILLI JAM STIR FRY OF CRISP FRIED SNAPPER FILLET

60 OHR SUUAN

\$16.00 PAN FRIED OYSTER DUMPLINGS ACCOMPANIED WITH A SWEET PICKLED PLUM SAUCE

NOODLE AND RICE

61 KHANOM JEEN GAENG KEAW GAI

\$10.00 SILKY THIN TUBULAR RICE NOODLES WITH CHICKEN CURRY MADE WITH A SPICY GREEN PASTE WITH APPLE EGGPLANTS AND BAMBOO SHOOTS THEN FINISHED OFF WITH FINELY SLICED KAFFIR LIME LEAVES AND THAI BASIL

62 KHANOM JEEN GAENG DAENG GAI

\$10.00 SILKY THIN TUBULAR RICE NOODLES WITH CHICKEN CURRY MADE WITH A MILD RED CURRY PASTE WITH WINTER MELON GOURD AND BAMBOO SHOOTS THEN FINISHED OFF WITH FINELY SLICED KAFFIR LIME LEAVES

63 PAD THAI

\$10.00

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

64 PAD SIEW

\$10.00

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

65 PAD KEMAO

\$10.00

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

66 KHAO GRAPAO GAI KAI DAO

\$10.90

SPICY STIR FRY OF GROUND CHICKEN MEAT WITH HOLY BASIL, FRESH CHILLI AND GREEN BEANS ON RICE WITH A FRIED EGG.

67 KAO PAD NHAM PRIK RUNG REAR

\$14.00

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



68 IMMA FRIED RICE

\$12.90

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

69 CHILLI FRIED RICE

\$11.90

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

STREAM RICE

\$2.00 PER PERSON

STICKY RICE

\$3.00 PER PERSON

TEA \$2.50 PER PERSON

-THAI JASMINE TEA

-JAPANESE GREEN TEA