

APPETIZERS

SPRING ROLL (2)

Crispy Thai spring roll filled with cabbage, carrots, celery, onions and bean thread noodles served with peach sauce

FRIED WONTON (6)

Wonton skin stuffed with chicken served with sweet chili sauce

FRESH ROLL

A tasty combination of shrimp, bean thread noodles, cucumber, carrots and basil leaves wrapped in soft rice paper served with house special sauce

CURRY PUFF (4)

Stuffed with potatoes, onions, peas, carrots and curry powder deep fried and served with cucumber sauce

FRIED CALAMARI

Thai style golden fried calamari served with sweet chili sauce

STEAMED DUMPLING (5)

Stuffed chicken and shrimp with bamboo shoots, water chestnuts, and shitake mushrooms served with house special sauce

\$5.95

\$6.95

\$7.95

\$8.95

\$10.95

\$8.95

SATAY (CHICKEN OR BEEF) (5) (GF)

Perfectly grilled marinated chicken or beef with Thai herbs served with peanut sauce and cucumber sauce

SHRIMP IN THE BLANKET (5)

Golden wrapped shrimp stuffed with bean thread noodles and minced chicken served with sweet chili sauce

MEE KROB (GF)

Crispy noodles tossed with shrimp, fried tofu and scallions in flavorful sweet tamarind sauce

CHICKEN WING THAI STYLE (6)

Deep fried marinated chicken wings with Thai herbs

SPECIAL COMBINATION PLATTER

Combination of Spring roll(2), Fried tofu(2), Fried wonton(2) and Curry puff(2)

\$9.95

\$8.95

\$9.95

\$9.95

\$14.95

SOUPS

TOFU SOUP (GF)

Diced tofu, onions, and scallions in a clear broth

WONTON SOUP

Stuffed chicken and shrimp wrapped with wonton skin in a clear broth with bok choy and scallions

TOM YUM (CHICKEN OR SHRIMP) (GF) 🌶️

Thai style hot and sour lemongrass soup with mushrooms, onions, tomatoes, and a touch of lime juice

TOM YUM TA-LAY (GF) 🌶️

Thai style hot and sour lemongrass soup with shrimp, scallops, squid, mushrooms, onions, tomatoes, and a touch of lime juice

\$4.95

\$5.95

\$5.95

\$7.95

TOM KHA (CHICKEN OR SHRIMP) (GF) 🌶️

Coconut milk soup with lemongrass, galanga, mushrooms and lime juice

NOODLE SOUP (CHICKEN OR PORK) (GF)

Rice noodles served with chicken stock, bean sprouts, scallions and cilantro

ZIREE NOODLE SOUP (PORK, BEEF OR DUCK)

Rice noodles served with Thai herb duck stock, Chinese broccoli, scallions and cilantro

\$6.95

\$11.95

\$13.95

SALADS

GREEN SALAD - Small \$3.95 | Large \$5.95

Lettuce, carrots, cucumber and tomatoes served with either peanut dressing or ginger dressing

POP SALAD

Green salad, tomatoes, cucumber, carrots, onions, imitation crab meat, tempura flakes, masago and shrimp served with Ziree's special dressing

JUMPING SHRIMP OR SQUID (GF) 🌶️

Shrimp or Squid mixed with cucumber, carrots, red onions, tomatoes, scallions, lime juice and chili paste

POOKPUI SALAD (GF) 🌶️

Delicious shredded fresh papayas, carrots, lightly cook shrimp, fresh green beans, cherry tomatoes and ground peanuts mixed with lime juice

\$9.95

\$9.95

\$10.95

BEEF SALAD (GF) 🌶️

Tender slice of grilled beef mixed with chili paste, lime juice, cucumber, scallions, red onions, carrots and tomatoes

NAM SOD (GF) 🌶️

Ground (Chicken or Pork), red onions, fresh ginger, and scallions mixed with chili paste and lime juice

LABB (GF)

Ground (Chicken or Pork), red onions, scallions, and roasted rice mixed with lime juice and fish sauce

YUM WOON SEN (GF)

Mixture of bean thread noodles, shrimp, mince chicken, red onions, tomatoes, scallions and cilantro with house special sauce

\$10.95

\$9.95

\$9.95

\$10.95

Varied Extra Charge May Apply for substitutions

| We can alter hot and spice to your tastes

| (GF) - Gluten Free Option

Medium 🌶️

Hot 🌶️🌶️

Crazy Hot 🌶️🌶️🌶️

CHEF'S SPECIAL

// Served with salad or miso soup and white rice or brown rice

ATLANTIC OCEAN (GF) 🌶️	\$27.95
Combination of salmon, shrimp, scallops, squid and mussels steamed in creamy curry sauce, shredded cabbage and basil leaves	
SIZZLING BEEF	\$25.95
Tender New York strip marinated with delicious sesame sauce served with steamed vegetables on a hot plate	
VOLCANO CHICKEN 🌶️	\$23.95
Crispy golden deep fried chicken breast served with steamed vegetables and volcano sauce	
DREAMING CHICKEN (GF)	\$23.95
Chicken breast breaded with egg and fried to perfection served with steamed broccoli and peanut sauce	
HAWAIIAN FRIED RICE	\$20.95
Sautéed steamed rice with shrimp, chicken, pineapple, egg, onions, carrots, raisins, cashew nuts and peas	

// Choose one of the sauce below to go with your favorite dish
// Served with salad and white or brown rice

Chili sauce 🌶️ Ginger sauce Garlic black pepper sauce
Fresh hot basil 🌶️ Curry sauce 🌶️ (GF) Lemon sauce

WHOLE RED SNAPPER (Deep fried)	Market Price
GRILLED SALMON	\$28.95
Grilled Salmon served with your choice of sauce	
SIAMESE DUCK	\$28.95
Crispy boneless half duck served with your choice of sauce	
GROUPE FILET / RED SNAPPER FILET	\$25.95
Steamed or pan-fried served with your choice of sauce	
SOFT SHELL CRAB	\$25.95
Golden fried soft shell crab served with your choice of sauce	
THREE BUDDIES	\$25.95
Combination of shrimp, scallops and chicken served with your choice of sauce	

HOUSE ORIGINAL

// Served with steamed white rice or brown rice

VEGETABLE OR TOFU	\$15.95
CHICKEN OR PORK	\$17.95
SHRIMP OR SQUID OR BEEF	\$18.95
SCALLOP	\$21.95
COMBINATION (SHRIMP, CHICKEN, PORK AND BEEF)	\$21.95
COMBINATION SEAFOOD (SHRIMP, SQUID AND SCALLOP)	\$24.95

BABY CORN	Sautéed baby corn, mushrooms, onions, carrots and snow peas in brown sauce
CASHEW NUT	Sautéed roasted cashew nuts, onions, carrots and bell pepper in a light brown sauce
FRESH HOT BASIL 🌶️	Sautéed Thai fresh hot basil, onions, carrots and bell pepper in a house special basil sauce
GARLIC BLACK PEPPER	Sautéed with garlic black pepper sauce served with steamed vegetables
GINGER	Sautéed fresh ginger, onions, mushrooms, bell pepper and carrots in ginger sauce
MIXED VEGETABLE	Sautéed fresh mixed vegetables in a light brown sauce
SWEET AND SOUR	Sautéed pineapple, cucumber, onions, scallions, tomatoes and bell pepper served with sweet and sour sauce
SWEET RED CHILI SAUCE 🌶️	Sautéed with sweet red chili sauce served with steamed vegetables
BROCCOLI	Sautéed your choice of meat with broccoli in a light brown sauce

CURRY

// Served with steamed white rice or brown rice

VEGETABLE OR TOFU	\$17.95
CHICKEN OR PORK	\$18.95
SHRIMP OR SQUID OR BEEF	\$19.95
SCALLOP	\$21.95
COMBINATION (SHRIMP, CHICKEN, PORK AND BEEF)	\$22.95
COMBINATION SEAFOOD (SHRIMP, SQUID AND SCALLOP)	\$25.95

RED CURRY

An original Thai red curry paste prepared with coconut milk, bamboo shoots, bell pepper, peas and basil leaves

GREEN CURRY

A traditional Thai green curry paste prepared with coconut milk, bamboo shoots, bell pepper, peas, zucchini and basil leaves

PANANG CURRY

A signature Thai panang curry paste prepared with coconut milk, bell pepper, peas and ground peanuts

MASAMAN CURRY

A southern Thai curry paste prepared with coconut milk, potatoes and onions topped with peanuts

COUNTRY STYLE CURRY

An original Thai country style curry paste prepared with green beans, bamboo shoots, zucchini, snow peas, bell pepper, peas and basil leaves

YELLOW CURRY

A traditional yellow curry paste prepared with coconut milk and potatoes served with cucumber sauce

NOODLE

VEGETABLE OR TOFU	\$16.95
CHICKEN OR PORK	\$17.95
SHRIMP OR SQUID OR BEEF	\$18.95
SCALLOP	\$21.95
COMBINATION (SHRIMP, CHICKEN, PORK AND BEEF)	\$21.95
COMBINATION SEAFOOD (SHRIMP, SQUID AND SCALLOP)	\$23.95

PADTHAI

Thai rice noodles sautéed with egg, bean sprouts, scallions and ground peanuts

PAD SEE-EW

Thai wide rice noodles sautéed with sweet soy sauce, egg and Chinese broccoli

PAD WOON SEN

Clear bean thread noodles sautéed with egg, onions, scallions, snow peas, carrots, mushrooms and baby corn

PAD KEE MAO

Thai wide rice noodles sautéed with chili paste, onions, carrots, snow peas, bell pepper and basil leaves

RARD NA

Thai wide rice noodles topped with Chinese broccoli and gravy

FRIED RICE

VEGETABLE OR TOFU	\$14.95
CHICKEN OR PORK	\$15.95
SHRIMP OR SQUID OR BEEF	\$16.95
SCALLOP	\$18.95
COMBINATION (SHRIMP, CHICKEN, PORK AND BEEF)	\$18.95
COMBINATION SEAFOOD (SHRIMP, SQUID AND SCALLOP)	\$21.95

FRIED RICE

Steamed white rice sautéed with egg, onions, dices of carrot and peas

KAPOA FRIED RICE

Steamed white rice sautéed with chili paste, onions, snow peas, bell pepper, carrots and basil leaves

JAPANESE APPETIZERS

FROM THE KITCHEN

EDAMAME Steamed soybean lightly sprinkled with salt	\$5.95
SWEET POTATOES TEMPURA	\$6.95
SHRIMP SHUMAI (6) Steamed shrimp dumplings	\$7.95
GYOZA (6) Steamed or deep fried pork and vegetable dumplings	\$7.95
CHICKEN YAKITORI (3) Skewered grilled chicken, mushrooms and scallions with teriyaki sauce	\$8.95
YASAI TEMPURA Assorted of vegetable tempura	\$8.95
SPINACH SHITAKE Sautéed spinach and shitake mushrooms with house special sauce	\$7.95
IKA SUKATAYAK Whole grilled squid topped with teriyaki sauce	\$8.95
SOFT SHELL CRAB Crispy fried soft shell crab served ponzu sauce	\$7.95
SHRIMP TERIYAKI (3) Grilled shrimp, scallions, mushrooms served with teriyaki sauce	\$9.95
TEMPURA APPETIZER Shrimp and assorted vegetable tempura	\$12.95



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Consumption of raw or undercooked beef, eggs, seafood, risk of foodborne illness, especially if you have decreased immunities and/or certain medical conditions

FROM THE SUSHI BAR

HIYASHI WAKAME Cold seaweed salad with sesame seed	\$6.95
KANISU Imitation crab meat, avocado, masago, rolled in paper thin cucumber served with sweet rice vinegar sprinkled with sesame seed	\$9.95
KC Salmon, cream cheese, avocado rolled in paper thin cucumber served with ponzu sauce sprinkled with sesame seed	\$11.95
SEAFOOD SUNOMONO Octopus, conch, shrimp, imitation crab meat, cucumber, masago and sesame seed mixed with tangy rice vinegar	\$12.95
SPICY CONCH OR OCTOPUS Conch or Octopus, masago, cucumber and sesame seed mixed with spicy mayo sauce	\$12.95
SALMON CRUNCH Salmon, imitation crab meat, masago, deep fried and topped with eel sauce and sprinkled with sesame seed	\$11.95
BEEF TATAKI Thinly sliced sears of New York Strip Steak served with ponzu sauce and sprinkled with sesame seed	\$12.95
TUNA TATAKI Thinly sliced sears of tuna served with ponzu sauce and sesame seed	\$13.95
SPICY TUNA SALAD Tuna, cucumber, masago, sesame seed mixed in spicy kimchi sauce	\$12.95
SUSHI APPETIZER 6 pieces of sushi (Chef Choice)	\$14.95
SASHIMI APPETIZER 9 pieces of assorted of fresh raw fish (Chef Choice)	\$15.95

Any ingredient can be taken out upon request
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SS - sesame seed | FF - flying fish egg | I/O - inside out

SOUP

MISO SOUP

Soft tofu, seaweed, and scallions with miso broth

\$3.95

VEGETABLE SOUP

Vegetables with miso broth

\$5.95

CHICKEN SOUP

Chicken and vegetables with miso broth

\$6.95

CRAB SOUP

Imitation crab meat and vegetables with miso broth

\$6.95

JAPANESE NOODLE

VEGETABLE OR TOFU

\$13.95

CHICKEN OR PORK

\$14.95

SHRIMP OR BEEF

\$15.95

YAKI SOBA

Sautéed egg noodles with vegetables and your choice of meat

RAMEN

Japanese egg noodle soup with vegetables and your choice of meat

TEMPURA UDON

\$15.95

Thick Japanese Udon noodle soup with vegetables, slices of Japanese fish cake and shrimp tempura on the side

DINNER FROM THE JAPANESE KITCHEN

// Served with miso soup or salad and white or brown rice

SHOGAYAKI

Sautéed pork, mushrooms, onions and ginger with teriyaki sauce

\$16.95

CHICKEN KATSU

Breaded chicken golden fried and served with katsu sauce and steamed vegetables

\$20.95

CHICKEN TERIYAKI

Grilled chicken breast served with teriyaki sauce and steamed vegetables

\$19.95

YAKINIKU

Sautéed beef, mushrooms, onions and ginger with teriyaki sauce

\$20.95

VEGETABLE TEMPURA

\$18.95

CHICKEN AND VEGETABLE TEMPURA

\$20.95

SHRIMP AND VEGETABLE TEMPURA

\$22.95

FISH KATSU

Breaded filet grouper fried to perfect crispiness, served with katsu sauce and vegetables

\$25.95

STEAK TERIYAKI

Grilled New York strip served with teriyaki sauce and steamed vegetables

\$25.95

SALMON TERIYAKI

Grilled salmon served with teriyaki sauce and steamed vegetables

\$28.95



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 - Gluten Free Option

SUSHI-SASHIMI COMBINATION

// Served with miso soup or salad

UNAGI DON	\$22.95
Grilled eel over sushi rice topped with eel sauce, and SS	
LADY FINGER 🐟	\$22.95
Rainbow roll and 5 pieces of sushi	
TEKKA DON 🐟	\$25.95
Slices of tuna, seaweed salad over sushi rice, SS	
SASHIMI MORI (CHEF CHOICE) 🐟	\$26.95
15 pieces of sashimi	
SUSHI DELUXE (CHEF CHOICE) 🐟	\$27.95
California roll and 11 pieces of sushi	
CHIRASHI (CHEF CHOICE - 15 PIECES) 🐟	\$29.95
Assorted of sashimi over sushi rice, SS, FF	
SASHIMI DELUXE (CHEF CHOICE) 🐟	\$29.95
18 pieces of sashimi and spicy crab mayo salad	
SINGLE (FOR ONE) 🐟	\$33.95
Rainbow roll, 6 pieces of sushi and 6 pieces of sashimi	
LOVE BOAT (FOR TWO) 🐟	\$65.95
King roll, J.B. roll, 12 pieces of sushi and 12 pieces for sashimi	
BOAT FOR THREE 🐟	\$100.95
Shrimp tempura roll, J.B. roll, tuna roll, 18 pieces of sushi and 18 pieces of sashimi	
BOAT FOR FOUR 🐟	\$130.95
Futo maki roll, J.B. roll, tuna roll, rainbow roll, 24 pieces of sushi and 24 pieces of sashimi	
ZIREE BOAT 🐟	\$145.95
Ziree roll, rainbow roll, dancing eel roll, spicy tuna roll, spicy tuna salad, 25 pieces of sushi, 25 pieces of sashimi	

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CHEF'S SIGNATURE ROLLS

B&B 🐟	\$14.95
Tuna, eel, asparagus, avocado topped with tuna, eel and eel sauce	
SAKURA ROLL	\$13.95
Shrimp tempura, eel, cream cheese topped with eel sauce	
EMERALD ROLL	\$14.95
Shrimp tempura, eel, cucumber and avocado on top with eel sauce	
VOLCANO ROLL	\$14.95
California roll topped with baked white fish, imitation crab, spicy mayo, FF, SS and eel sauce	
CRUNCHY TUNA 🐟	\$16.95
Tuna, avocado, fried tempura style topped chef special sauce	
ROCK & ROLL	\$14.95
Shrimp tempura, imitation crab meat, avocado, asparagus, cucumber, topped with tempura flakes and drizzled with eel sauce and spicy mayo	
SUMO ROLL 🐟	\$17.95
Tuna, salmon, yellow tail, avocado, cucumber, asparagus, FF	
BANGKOK ROLL	\$16.95
Cooked shrimp, eel, imitation crab meat, cream cheese, asparagus, avocado, fried tempura style drizzled with eel sauce	
TSUNAMI ROLL 🐟	\$16.95
Shrimp tempura, eel, avocado, cucumber topped with tuna, tempura flakes and drizzled with spicy mayo and eel sauce.	
HE-MA ROLL 🐟	\$16.95
Shrimp tempura, asparagus, avocado, cucumber topped with tuna, imitation crab meat and tempura flakes drizzled with eel sauce and spicy mayo	
GIANT ROLL 🐟	\$18.95
Tuna, salmon, yellow tail, avocado, asparagus, FF fried tempura style drizzled with eel sauce	
ZIREE ROLL 🐟	\$18.95
Shrimp tempura, tuna, cream cheese, avocado rolled with soy paper topped with imitation crabmeat, tempura flakes, spicy mayo and eel sauce	
LOBSTER ROLL	\$26.95
Tempura lobster, avocado, asparagus, cucumber, romaine heart and tobiko drizzled with spicy mayo and eel sauce	

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CLASSIC ROLLS

CUCUMBER ROLL Cucumber rolled in seaweed	\$6.50	SPICY YELLOW TAIL 🐟 Yellow tail rolled in seaweed with spicy sauce	\$10.00
AVOCADO ROLL Avocado rolled in seaweed	\$6.50	PHILADELPHIA ROLL Smoke salmon, cream cheese, avocado, SS, I/O	\$9.50
VEGETABLE ROLL Assorted fresh vegetables, SS, I/O	\$7.50	DELRAY ROLL Cooked shrimp, cucumber, romaine heart, avocado, and FF, topped with spicy mayo, I/O	\$11.00
SALMON SKIN ROLL Crispy salmon skin and cucumber, SS, I/O topped with eel sauce	\$8.50	SHRIMP TEMPURA ROLL Shrimp tempura, avocado, topped with eel sauce, FF, SS, I/O	\$10.50
SHITAKE MUSHROOM ROLL Shitake mushrooms, tempura flakes I/O	\$8.50	WASABI ROLL Smoke salmon, crispy salmon skin, cucumber, avocado, tobiko wasabi, topped with wasabi mayo, I/O	\$10.50
SPICY CRAB ROLL Imitation crab meat, avocado, spicy mayo, tempura flakes, SS, I/O	\$8.50	DANCING SHRIMP ROLL California roll topped with cooked shrimp	\$11.50
CALIFORNIA ROLL Imitation crab meat, cucumber, avocado, FF, SS, I/O	\$8.50	DRAGON ROLL Shrimp tempura, asparagus, avocado, topped with eel sauce, SS, FF, I/O	\$12.50
EEL ROLL Eel, cucumber, topped with eel sauce, SS, I/O	\$9.00	FUTO MAKI ROLL Asparagus, imitation crab meat, tamago, cucumber, avocado, FF rolled in seaweed	\$11.50
TUNA ROLL 🐟 Tuna rolled in seaweed	\$9.00	CRAZY ROLL Salmon, cream cheese rolled in seaweed and deep fried, topped with eel sauce	\$13.50
SALMON ROLL 🐟 Salmon rolled in seaweed	\$9.00	DANCING EEL ROLL Avocado, asparagus, cream cheese with grilled eel on top and drizzled with eel sauce	\$12.50
SPICY SHRIMP ROLL Cooked shrimp, cucumber, topped with spicy mayo, FF, SS, I/O	\$9.95	KING ROLL California roll topped with grilled eel and eel sauce	\$13.50
YELLOW TAIL ROLL 🐟 Yellow tail rolled in seaweed	\$9.50	RAINBOW ROLL 🐟 California roll topped with assorted raw fish and avocado	\$13.50
SPICY TUNA ROLL 🐟 Tuna rolled in seaweed with spicy sauce	\$9.50	RED ROLL 🐟 Spicy tuna roll topped with tuna and spicy mayo, I/O	\$13.50
SPICY SALMON 🐟 Salmon rolled in seaweed with spicy sauce	\$9.50	SPIDER ROLL Soft shell crab, avocado, cucumber, imitation crab meat, asparagus, FF, SS, drizzled with eel sauce, I/O	\$13.50
J.B. ROLL 🐟 Salmon, cream cheese, SS, I/O	\$9.50		
CALIFORNIA TUNA ROLL 🐟 Tuna, cucumber, avocado, FF, SS, I/O	\$10.00		

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HAND ROLLS

Cucumber HR	\$4.50	Eel HR	\$5.50
Avocado HR	\$4.50	Spicy tuna HR 	\$5.50
Shitake mushroom HR	\$5.50	Salmon HR 	\$5.50
J.B. HR 	\$5.50	Spicy Salmon HR 	\$5.50
Philadelphia HR	\$5.50	California tuna HR 	\$6.00
Spicy Shrimp HR	\$5.50	Yellow tail HR 	\$6.00
California HR	\$5.50	Spicy yellow tail HR 	\$6.00

SIDE ORDER




Dressing	\$2.00	Extra Egg	\$1.00
Brown Rice	\$2.00	Tofu	\$3.00
Vegetable	\$3.00	White Rice	\$2.00
Sauce	\$3.00	Fried Egg	\$2.00
Chicken or Pork	\$3.00	Fried Rice	\$4.00
Shrimp or Squid or Beef	\$4.00	Curry Sauce	\$5.00
Ginger Sauce or Basil Sauce	\$5.00	Scallop	\$5.00



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SASHIMI AND SUSHI A LA CARTE

Sushi 2 pieces | Sashimi 3 pieces

Avocado - Asparagus - Tamago	\$3.50
Escolar - Snapper - Kani 	\$5.50
Shrimp - Eel - Octopus - Conch	\$5.50
Salmon - Tuna - Smoke Salmon - Wahoo 	\$6.50
Yellow Tail - Ika - Ama Ebi - Ikura 	\$7.50

Sashimi and Sushi By Pair

 Masago	\$5.50	 Ama ebi - Ikura	\$7.00	 Toro - Uni	\$13.00
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DESSERT

Thai Donuts	\$4.95
Ice cream	\$3.95
Fried Banana with ice cream	\$7.95
Banana Tempura with ice cream	\$8.95
Tempura ice cream	\$7.95
Cheese cake tempura with ice cream	\$8.95

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