

# 202 BANGKOK

## Street Foods Bar & Grill



### STARTERS

<b>EDAMAME PLAIN</b> Steamed Japanese soy beans.	8	<b>CHICKEN SATAY</b> Grilled Chicken skewer seasoned with curry powder and Thai herbs. Served with peanut sauce.	15
<b>EDAMAME SPICY</b> Steamed Japanese soy beans topped with chili house sauce.	8	<b>FRIED CALAMARI</b> Deep fried calamari in light batter, served with sweet & sour sauce.	15
<b>SPRING ROLL</b> Crispy veggie spring roll served with house plum sauce.	9	<b>PHI PHI SHRIMP</b> Jumbo shrimp lightly battered with coconut flakes, topped with garlic. Served with house plum sauce.	15
<b>CRAB RANGOON</b> Crispy wonton filled with imitation crab meat, cream cheese, and onion. Served with house plum sauce.	10	<b>SPICY THAI CHICKEN WINGS</b> <b>5 Pieces \$10    10 Pieces \$17</b> Crispy chicken wing served with homemade Thai spicy sauce.	
* <b>STEAMED THAI DUMPLINGS</b> Steamed wonton wrappers with marinated ground pork and shrimp filling. Served with house ginger sauce.	11	* <b>202 BANGKOK SAMPLER</b> Crispy spring rolls, steamed pot stickers, fried pot stickers, crab rangoons, and steamed Thai dumplings.	18
* <b>POTSTICKER</b> Your choice of fried or steamed chicken dumplings, served with house ginger sauce.	10		



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## SOUPS

**\* MISO SOUP 4**  
White fermented-soybean paste, Dried Fish Flake & Kelp Base with Dried Wakame & Tofu & Scallions.

**TOM YUM 12 (SHRIMP +\$2)**  
Spicy lemon grass soup with mushroom, tomato, kaffir, lime & leaf & galangal. Your choice of chicken or tofu.

**TOM KHA 14 (SHRIMP +\$2)**  
Coconut milk soup with mushroom, tomato, lemon grass, and galangal. Your choice of chicken or tofu.

## SALADS

**GINGER SALAD 6**  
Lettuce, cucumber, and carrot served with ginger dressing.

**CUCUMBER SALAD 8**  
Lettuce, cucumber, carrot, and scallion served with sweet vinegar.

## RAMEN

**\* TONKOTSU RAMEN 17**  
Traditional pork bone broth with chashu (pork belly), soft-boiled egg, and green onions.

**\* TONKOTSU RAMEN SHRIMP 18**  
Traditional pork bone broth with shrimp, soft-boiled egg, and green onions.

**\* MISO RAMEN 17**  
Traditional pork bone broth with chashu (pork belly), nori, soft-boiled egg, and green onions.

**\* MISO RAMEN SHRIMP 18**  
Traditional pork bone broth with shrimp, nori, soft-boiled egg, and green onions.

**\* MISO SEAFOOD RAMEN 19**  
Traditional pork bone broth with seafood, nori, soft-boiled egg, and green onions.



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# PHO

**PHO BEEF** 17  
 Rice noodles in a flavorful aromatic beef broth with tender brisket, thin sliced round eye steak, garnished with scallion and onion.

**PHO CHICKEN** 16  
 Rice noodles in a flavorful aromatic beef broth with chicken, cilantro, bean sprouts, garnished with scallion and onion.

**PHO SHRIMP** 17  
 Rice noodles in a flavorful aromatic beef broth with shrimp, cilantro, bean sprouts, garnished with scallion and onion.

**PHO SEAFOOD** 20  
 Rice noodles in a flavorful aromatic beef broth with seafood, cilantro, bean sprouts, garnished with scallion and onion.

**PHO DUCK** 25  
 Rice noodles in a flavorful aromatic beef broth with duck, fresh herbs, aromatic spices, with side dish of Thai basil, bean sprouts, jalapeno and lime.

## CHOICE OF

<b>CHICKEN, TOFU, OR VEGETABLES</b>	<b>18</b>
<b>BEEF OR SHRIMP</b>	<b>21</b>
<b>SEAFOOD</b>	<b>24</b>

# ENTREE

## SWEET & SOUR PINEAPPLE SAUCE

Your choice of protein topped with pineapple, carrot, onion, bell pepper. Served with homemade sweet and sour sauce.

## CASHEW NUT

Your choice of protein stir-fried with chili paste, cashew nuts, red and green bell pepper, onion, carrot and celery.

## GARLIC CHICKEN

Your choice of protein, stir fried in signature garlic sauce. Topped with crispy basil leaves and garlic.

## SPICY EGGPLANT

Your choice of protein served with eggplant, sauteed with carrot, bell pepper, onion, basil, fresh chili and soybean sauce.

## CHILI BASIL SAUCE

Your choice of protein served in basil sauce, roasted chili paste, with bell pepper, carrot, mushroom, onion, and fresh basil.

## MIX VEGETBLES

Your choice of protein stir- fried in house sauce with mixed vegetables.



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# RICE & NOODLES

CHOICE OF :  
**CHICKEN, TOFU, OR VEGETABLES** +3  
**BEEF OR SHRIMP** +4  
**SEAFOOD** +8

**BASIL FRIED RICE** 15

Chili garlic house sauce, basil leaves, Jasmine rice, egg, onion, snow peas, and carrots.

**BANGKOK FRIED RICE** 15

Jasmine rice, egg, onion, peas, carrot and tomatoes, stir-fried in a hot wok.

**ROASTED CHILI FRIED RICE** 15

House chili sauce, soy sauce, bell peppers, egg, onion, and snow peas.

**\* KIMCHI FRIED RICE** 15

Kimchi flavor, egg, shred carrots, shred cabbage, and side of kimchi.

**CRAB FRIED RICE** 24

Thai style fried rice with crab meat, egg, onion, snow peas, and carrots.

**KHAO SOI CHICKEN** 19

Northern Thai-style coconut curry with chicken, egg noodle, and red onion.

**KHAO SOI SHRIMP** 21

Northern Thai-style coconut curry with shrimp, egg noodle, and red onion.

**KHAO SOI SHRIMP TEMPURA** 24

Northern Thai-style coconut curry with shrimp tempura, egg noodle, and red onion.

**KHAO SOI SOFT-SHELL CRAB** 26

Northern Thai-style coconut curry with soft shell crab, egg noodle, and red onion.

**PINEAPPLE FRIED RICE CHICKEN** 24

Sweet pineapple, fresh cilantro, crunchy cashew nuts, cooked in a mixture of curry powder and sweet and sour.

**PINEAPPLE FRIED RICE SHRIMP** 26

Sweet pineapple, fresh cilantro, crunchy cashew nuts, cooked in a mixture of curry powder and sweet and sour

**SPICY THAI SPAGHETTI SEAFOOD** 24

Stir-fried egg noodle with fresh tomatoes and dried chili with assorted seafood.

**PAD THAI** 15

Stir-fried thin rice noodles with tamarind sauce, bean sprouts and egg. And topped with peanuts.

**PAD ZEE EW** 15

Stir-fried flat rice noodles with sweet soy sauce, egg, carrot, and broccoli.

**DRUNKEN NOODLES** 15

Stir-fried flat rice noodles in basil chill sauce egg, cabbage, onions, bamboo, bell peppers and carrots.

**PAD WOON SEN** 15

Stir-fried vermicelli noodles with egg celery, carrots, onions, bell peppers, broccoli, cabbage, and baby corn.



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# STREET FOOD

 **SOM TOM** 14

Green papaya, tomatoes, green beans tossed in spicy fresh lime dressing. Topped with peanut Thai / Laos style.

 **LARB SALAD** 14

Ground chicken, Red onion, green onion, cilantro, chili, lime juice, and ground toasted rice powder.

 **NAM TOK** 16

Grilled beef, Red onion, green onion, cilantro, chili, lime juice, and ground toasted rice powder.

 **SPICY THAI SAUSAGES** 15

Grilled Northern and North-Eastern style Thai sausage. Served with Homemade "Jeaw" sauce and sticky rice.

**HALF GRILLED CHICKEN** 24

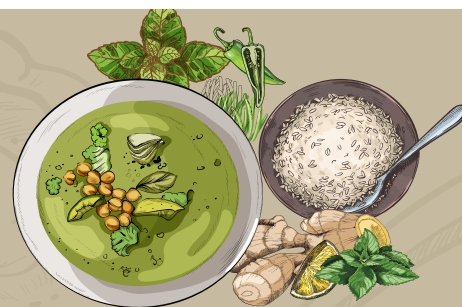
Grilled chicken marinated with lemon grass and thai herbs served with your choice of steamed rice or sticky rice.

**GRILL PORK RIBEYE** 26

Grilled marinated pork ribeye and braised honey with kimchi fried rice. Served in a clay pot.

**CRYING TIGER** 28

Tender slices of grilled New York strip steak served with homemade chili dipping sauce, and sticky rice.



## CURRY

Served with Steamed Rice

<b>CHOICE OF :</b>	
<b>CHICKEN, TOFU OR VEGETABLE</b>	<b>18</b>
<b>BEEF, SHRIMP</b>	<b>21</b>
<b>SEAFOOD</b>	<b>24</b>

**RED CURRY**

Curry with coconut cream, basil, carrots, green beans, bell pepper, and bamboo.

**GREEN CURRY**

Green curry with coconut cream, eggplant, bamboo, basil, bell pepper, green beans, and fresh chilis.

**PANANG CURRY**

Thai Panang curry, coconut cream, bell pepper and carrot.

**YELLOW CURRY**

Yellow curry with turmeric, spices, coconut cream, potato, onion, and carrot.

**MASAMAN CURRY**

Masaman curry, coconut cream, potato, carrot, onion and peanuts.

 **JUNGLE CURRY**

(No coconut milk) Jungle curry, bell pepper, bamboo shoots, mushrooms, baby corn, carrot, onion and basil.

**PINEAPPLE SEAFOOD** 24

Seafood sauteed with red curry sauce, coconut milk, pineapples, bell peppers, carrots, onions and fresh basil leaves.



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## SIGNATURE DISHES AND SEAFOOD

### BEEF TERIYAKI 24

Grilled beef steak topped with Japanese teriyaki sauce and served with mixed vegetables.

### CHICKEN TERIYAKI 18

Grilled chicken topped with Japanese teriyaki sauce and served with mixed vegetables.

### GRILLED SALMON W/APPLE SALAD 29

Grilled salmon (8 Oz.) served with salad mixture of shredded apple, carrot and cashew, tossed in spicy lime dressing.

### SALMON TERIYAKI 29

Grilled salmon (8 oz.) topped with Japanese teriyaki sauce and served with mixed vegetables.

### BASIL CRISPY PORK BELLY OVER RICE 26

Crispy pork belly stir-fried with basil, bell peppers, chili, and green bean in basil sauce. Served over rice with a fried egg.

### BANGKOK JUMBO SHRIMP 24

Jumbo shrimp sautéed with eggplant, ground pork, bell pepper, onion, fresh basil and soy bean sauce.

### SNAPPER THREE FLAVOR 28

Deep fried filet of snapper topped with a choice of sauce and served with steamed broccoli, carrot, and zucchini.

### SEAFOOD FLAME 26

Grilled jumbo shrimp served over sautéed mussel, squid, and scallop. Along with snow peas, tomato, baby corn, carrot, mushroom, celery, bell pepper, onion, and basil in roast-chili sauce. Flavored with notes of whiskey.

### VOLCANO JUMBO SHRIMP 24

Grilled jumbo shrimp topped with sweet chili sauce, snow peas, carrot, baby corn, cabbage, and bell pepper. Flavored with notes of whiskey.

### SEAFOOD PARADISE 30

Shrimp Tempura, fish fillet and squid topped with sweet chili sauce, snow peas, carrot, baby corn, cabbage and bell pepper. Flavored with notes of whiskey.

### PANANG CURRY DUCK 37

Half of boneless duck with coconut milk, basil leaves, bell peppers, carrots, broccoli, and cabbage.

### GARLIC CRISPY DUCK 37

Half of boneless duck Stir-fried in house brown sauce on a bed of steamed vegetables.

### MARINATED LAMB CUTLETS 46

Lamb cutlets in garlic with basil dipping sauce. Served on a bed of vegetables, including zucchini and broccoli.



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# POKE BOWLS

## \* HAWAIIAN CLASSIC 17

Tuna, cucumber, red onion, edamame, wakame, seaweed salad, pineapple, jalapeno, cilantro, green onion, fried shallots, furikake.  
Sauce: Classic Hawaiian soy sauce.

## \* SASSY 18

Tuna, scallops, crab salad, cucumber, red onion, edamame, wakame, seaweed salad, jalapeño, green onion, cilantro, mango, mandarin orange, crunchy tempura flakes, avocado, siracha aioli, sesame seeds.  
Sauce: Japanese Dressing.

## \* HAWAIIAN DREAM 18

Hamachi, tuna, cucumber, red onion, edamame, wakame, seaweed salad, jalapeño, green onion, cilantro, pineapple, tomato, mixed greens, kaiware sprouts, takuwan, wasabi tobiko.  
Sauce: Yuzu ponzu.

## \* RAINBOW 19

Tuna, salmon, eel, shrimp, avocado, masago, cucumber, red onion, crunchy tempura flakes.  
Sauce: Classic Hawaiian soy sauce.

## \* GARDEN 14

Inari, avocado, asparagus, pickled vegetables, cucumber, edamame, carrot, takuwan.  
Sauce: Japanese Dressing.

## \* BIG ISLAND 17

Salmon, baby scallops, shrimp, cucumber, red onion, edamame, wakame, seaweed salad, jalapeño, green onion, cilantro, mango, carrots, mixed greens, wonton chips, sesame seeds, lime wedge.  
Sauce: Garlic miso.

## \* HOUSE 17

Spicy tuna, baby scallops, wasabi tobiko, avocado, cucumber, edamame, wakame, seaweed salad, mango, green onion, cream cheese.  
Sauce: Garlic miso.

## \* SPICY HAWAIIAN 17

Tuna, salmon, avocado, cucumber, red onion, edamame, wakame, seaweed salad, mango, jalapeno, green onion, cilantro, fried garlic.  
Sauce: Spicy Hawaiian mayonnaise

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# SUSHI

## DINNERS

Unagi Don (6 pc.) Eel on top of sushi rice.	25
Chirashi (9pc.) of Chef's choice sashimi on top of sushi rice. Served with pickled vegetables.	31
Sushi Jo (8pc.) Of chef's choice nigiri and your choice of California roll, spicy tuna or shrimp tempura roll.	35
Sashimi Dinner (18 pc.) Chef's choice sashimi.	56

## APPETIZER

Seaweed Salad	8
Spicy Inari	9
Baby Octopus	9
Tuna Tataki	19
Sashimi Appetizer	19
Squid Salad	9
Avocado Balls	12
Jalapeno Bombs	12

## SUSHI NIGIRI

Tuna Nigiri	10	Smoked Salmon	9
Escolar Nigiri	9	Eel Nigiri	9
Yellowtail Nigiri	9	Octopus Nigiri	9
Salmon Nigiri	9	Mackerel Nigiri	9
Squid Nigiri	9	Shrimp Nigiri	8
Salmon Roe nigiri	9	Sweet Omelet Nigiri	7
Flying Fish Roe Nigiri	9	Fresh Avocado	7

## MAKI ROLLS

Crab Stick Roll IN: Crab stick OUT:	9	Veggie Roll IN: Cucumber, and avocado.	9
Asparagus Roll IN: C	9	Cucumber Roll IN:	9
California Roll IN: Crab stick, cucumber, and avocado.	9	Eel Roll IN:	12
Salmon Roll IN:		Philly Roll IN:	12

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## URUMAKI ROLLS

Crab Stick Roll (MAKI ROLL) IN: Crab stick.	9	Tuna Roll (MAKI ROLL) IN: Tuna.	12
Asparagus Roll (MAKI ROLL) IN: Asparagus.	9	Cucumber Roll (MAKI ROLL) IN: Cucumber.	9
Salmon Roll (MAKI ROLL) IN: Salmon.	12	Eel Roll IN: Eel, cucumber, and eel sauce.	12
Futo Maki Roll (MAKI ROLL) IN: Asparagus, avocado, cucumber, carrot, egg omelette and pickled.	15	Veggie Roll IN: Cucumber, and avocado.	9
* Spicy Salmon Roll IN: Salmon, cucumber, and spicy sauce.	12	Shrimp Tempura Roll IN: Shrimp tempura, cucumber, avocado, and eel sauce.	14
* Spicy Tuna Roll IN: Tuna, cucumber, and spicy sauce.	12	Philly Roll IN: Smoked salmon, cream cheese, and avocado.	14
* Spicy Yellowtail Roll IN: Yellow tail, cucumber, and spicy sauce.	12	California Roll IN: Crab stick, cucumber, and avocado.	9

## TEMAKI

* Spicy Tuna Temaki IN: Spicy tuna, and cucumber.	11	Salmon Avocado Temaki IN: Salmon, and avocado.	11
Eel Temaki IN: Eel, and cucumber.	11	Yellowtail Temaki IN: Yellowtail, and cucumber.	11

## DEEP FRIED ROLLS

* Tiger Eye Roll IN: Shrimp tempura, asparagus, crab, stick, cream cheese, and salmon OUT: Scallion, spicy mayo, and eel sauce.	18	* Tempura JB Roll IN: Cream cheese, salmon, and avocado OUT: Eel sauce and spicy mayo.	18
* Lobster Roll IN: Tempura lobster, asparagus, cucumber, and avocado OUT: Spicy mayo, tobiko, masago, and eel sauce.	38	* Dynamite Roll IN: Spicy tuna, jalapeño, and avocado OUT: Spicy mayo.	18
		* Big Boy Roll IN: Spicy tuna, cream cheese, asparagus OUT: Spicy mayo, and eel sauce.	18

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# SUSHI

## SPECIAL ROLLS

* 202 Roll	17	* Kamakaze Roll	20
IN: Shrimp tempura, asparagus, cream cheese		IN: Crab stick, cucumber, avocado	
OUT: Tuna, salmon, white fish, escolar, avocado, tempura flakes, spicy mayo, masago, and eel sauce.		OUT: Avocado, crab stick deep fried, masago, spicy mayo, and eel sauce.	
* Angel Roll	16	Cherry Blossom Roll	22
IN: Shrimp, avocado, and cucumber		IN: Salmon, avocado	
OUT: Spicy tuna, tempura flakes, spicy mayo, eel sauce, and masago.		OUT: Tuna.	
* Bahamas Roll	18	* B.F. Roll	19
IN: California roll.		IN: Spicy crab salad, cucumber, avocado	
OUT: Baked fish, chopped scallop and crab salad with eel sauce, masago and scallion.		OUT: Salmon tempura, scallion, masago, spicy mayo, sweet chill sauce.	
* Bangkok Roll	16	* Rainbow Roll	17
IN: Crab, cream cheese, and asparagus		IN: California roll	
OUT: Tempura flakes, spicy mayo, masago.		OUT: Salmon, tuna, ebi, white fish, and avocado.	
Bucs Roll	18	* Rock & Roll	22
IN: Yellowtail, crab stick, scallion, and cucumber		IN: Shrimp tempura, cucumber, asparagus	
OUT: White tuna, jalapeño, and wasabi mayo.		OUT: Eel, smoked salmon, and avocado, with eel sauce and spicy mayo.	
* Everything Nice Roll	19	Spider Roll	18
IN: Salmon, cream cheese, cucumber, avocado		IN: Soft shell crab, cucumber, asparagus, and roe	
OUT: Soy paper, crab stick, spicy mayo, eel sauce		OUT: Eel sauce and masago.	
* Warrior Roll	22	* Sunset Roll	16
IN: Shrimp tempura, crab salad		IN: California roll	
OUT: Salmon, fried onion, spicy mayo, eel sauce.		OUT: Tuna, scallion and spicy sauce.	
Caterpillar Roll	17	* Tiger Roll	17
IN: Eel, cream cheese, cucumber.		IN: Spicy Tuna, crab stick, cucumber	
OUT: avocado and eel sauce.		OUT: Shrimp and eel sauce.	
* Chef Special Roll	18	* Volcano Roll	16
IN: Shrimp tempura, scallion, and cucumber		IN: California roll	
OUT: Crab salad, masago and spicy mayo.		OUT: Baked fish, crab salad, scallion, masago, and eel sauce.	
* Double Spicy Roll	20	* Giant Eel Roll	22
IN: Spicy crab, spicy tuna, and cucumber		IN: Spicy crab, shrimp tempura, cucumber	
OUT: Jalapeño, avocado, wasabi mayo and chili sauce.		OUT: Eel, spicy mayo, and eel sauce.	
* Dragon Roll	18	Hulk Roll	20
IN: California roll.		IN: Crab stick and shrimp tempura	
OUT: Eel, avocado, spicy mayo, and eel sauce.		OUT: Avocado and eel sauce.	

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