

APPETIZERS

Benja's Spring Rolls

Fried rolls, vermicelli noodles, chicken, shrimp, pork, celery and cabbage served with sweet chili sauce
6.95

Shrimp Cakes

Four fried shrimp cakes in curry, kuffir, lime leaves and Thai spices served with sweet chili sauce
6.95

Chicken Satay

Four chicken skewers, marinated in yellow curry served with cucumber sauce and peanut sauce
7.95



Potstickers

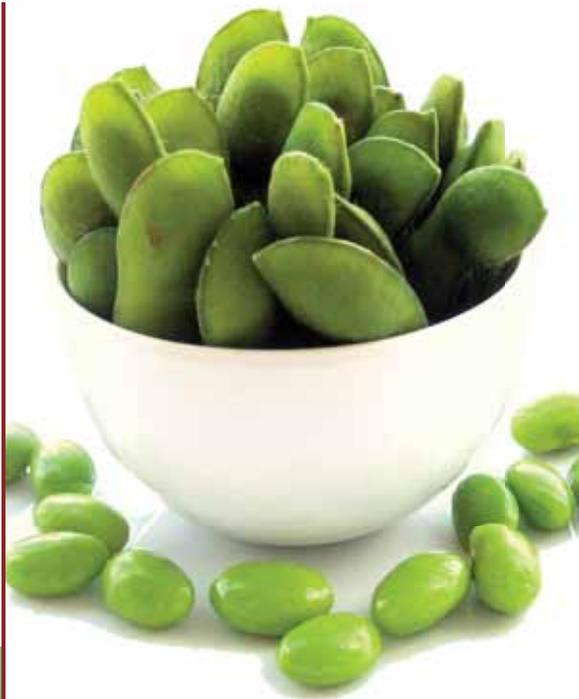
Ground pork dumplings served with soy ginger sauce either deep fried, pan fried, or steamed
7.95

Baked Mussels

Two baked pieces of half-shelled green mussels topped with house sauce, tobiko and scallions
3.95

Tuna Tataki

Slightly seared tuna on cucumber salad garnished with tobiko and ponzu sauce
12.00



Edamame

Lightly salted and steamed soybeans
3.95

Crab or Curry Wontons

Crispy fried wontons with cream cheese and crab. curry wontons also includes onions, carrots and yellow curry served with a sweet chili sauce
6.95

Fresh Basil Rolls

Two rolls with shrimp, fresh basil, vegetable and herbs in rice paper served with plum sauce, peanuts, and chili
7.95



Crispy Tofu

Lightly fried tofu with a sweet chili sauce
6.95

Tempura Calamari

Lightly battered and fried with a sweet chili sauce
7.95

Thai Beef Jerky

Fried seasoned beef with sesame seeds
5.95

Thai Coconut Shrimp

Four butterflied jumbo prawns rolled in coconut and lightly fried. Served with a sweet chili sauce.
9.95



Shrimp in a Blanket

Six jumbo shrimp with, chicken, and vermicelli noodles, fried, and served with a sweet chili sauce
9.95

Shrimp and Vegetable Tempura

Lightly battered and fried with tempura sauce
Includes potatoes, mushrooms, zucchini, onions, yams
Shrimp and Vegetables 8.95
All Shrimp 7.95
All Vegetables 6.95



Above: Tom Ka Kai with Chicken

🔥 Spice Level 1 - 5 ✓ Vegetarian on request

EXOTIC SOUPS

✓ Tom Kha Kai

Coconut milk, chicken, galanga, mushrooms, lime, lemon grass, and scallions
4.95 Cup
12.95 Bowl

✓ Tom Yum

Hot and sour soup with galanga, lime, lemon grass, chili, mushroom and scallions
Chicken 3.95 Cup 11.95 Bowl
Shrimp 4.95 Cup 12.95 Bowl
Seafood 5.95 Cup 14.95 Bowl

Wonton

Wontons stuffed with pork in a clear broth with bean sprouts and scallions
4.95 Cup
12.95 Bowl

✓🔥 Kway Tiao (Noodle Soup)

Rice noodle bowl with garlic, bean sprouts, and cilantro with a choice of meat
10.95 Bowl

Cucumber Soup

A clear broth soup with cucumbers, chicken, black pepper, garlic and scallions
11.95 Bowl

✓ Vegetable Tofu

A clear broth soup with tofu, carrots, cabbage, garlic and scallions
3.95 Cup
9.95 Bowl

✓ Miso

Soybean based with tofu, seaweed, and green onions
1.95 Cup
5.95 Bowl

Suki Yaki

Spicy egg drop soup with chicken, bell peppers, onions, celery, carrots, snow peas napa, scallions, and vermicelli noodles
4.95 Cup
12.95 Bowl

EXOTIC SALADS

Yum Yai ✓

Shrimp and chicken, eggs, tomatoes, cucumber, and cilantro with sweet chili dressing on a bed of mixed greens
12.95

House Salad ✓

Chicken, red onions, tomatoes, diced eggs, cucumber and peanut dressing on a bed of mixed greens
11.95

Papaya Salad ✓🔥

Green papaya, tomatoes, carrots, green beans, lime juice, peanuts, and fish sauce on a bed of mixed greens
10.95

Larb 🔥

Ground chicken, onions, chili, lime juice, cilantro, scallions, and rice powder on a bed of mixed greens
11.95

Yum Seafood 🔥

Mussels, scallops, shrimp, calamari, onions, cilantro, scallions and lime dressing on a bed of mixed greens
13.95

Yum Woon Sen 🔥

Shrimp, chicken, noodles, onions, cilantro, scallions, carrots and lime dressing on a bed of mixed greens
11.95

Nam Tok 🔥

Charbroiled steak, rice powder, red onions, tomatoes, cilantro, scallions, celery, cucumbers and lime dressing on a bed of mixed greens
12.95

Steak Salad 🔥

Charbroiled steak, red onions, tomatoes, cilantro, scallions, celery, cucumbers and lime dressing on a bed of mixed greens
12.95

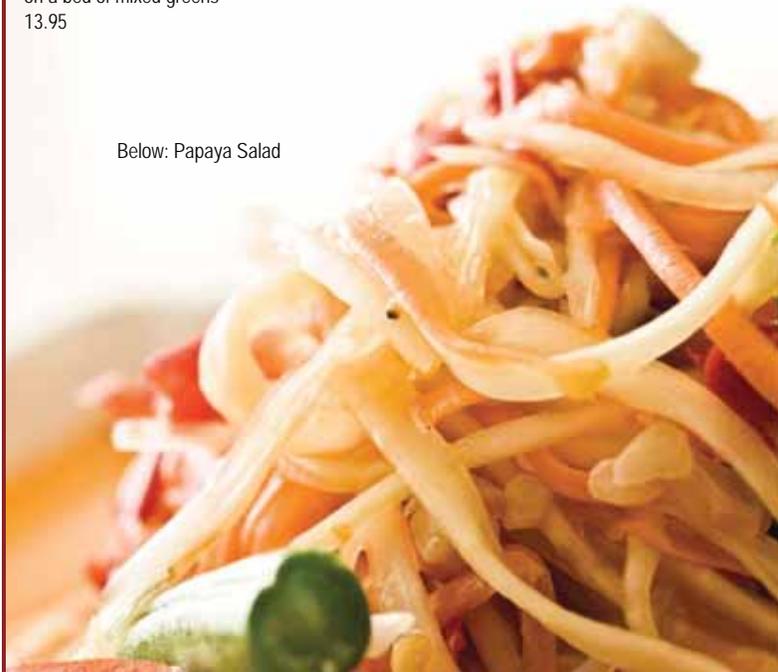
Naked Shrimp 🔥

Shrimp, onions, and cilantro. Served with spicy roasted chili, lime dressing on a bed of mixed greens
13.95

Naked Calamari 🔥

Calamari with onions, cilantro, spicy roasted chili and lime dressing on a bed of mixed greens
13.95

Below: Papaya Salad



18% gratuity may be added for parties of 6 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Above: Spicy Basil with Chicken

Benja's Spicy Basil

Green beans, carrots, zucchini and bell peppers with fresh basil and Thai chili peppers
14.95

Spicy Basil

Sautéed with onions, carrots green and red bell peppers, fresh basil leaves in a Thai chili sauce
12.95

Volcano Chicken

Fried chicken breast, topped with a purée of mixed vegetable sauce with Thai pepper sauce
12.95

Garlic Pork or Chicken

Stir fried with white pepper, soy sauce, and garlic on a bed of broccoli
12.95

Roasted Chili

Stir fried with green beans, carrots, green and red bell peppers, in red curry
12.95

Benja's Asparagus Special

Asparagus, bell peppers and carrots stir fried with red curry
14.95

Whole Tilapia or Red Snapper

(check availability, may be ordered as fillet)
Crispy fish fried with garlic, onions, green and red bell peppers in our spicy basil sauce
Market Price

Thai Duck

Crispy fried duck breast with your choice of Ginger, Spicy Basil and Sweet and Sour sauce (also available in any Thai Curries)
17.95

SPECIALTIES

Choice of Chicken, Beef, or Pork
(Soft or Crispy Tofu) add Shrimp \$2.00,
add Seafood \$5.00 (Mussels, Scallops, Calamari and Shrimp)
Served with white jasmine rice
add Brown Rice 2.00

Ginger Chicken

Stir fried with ginger, celery, onions, green and red bell peppers, mushrooms, carrots, and snow peas
11.95

Broccoli with Oyster Sauce

Stir fried broccoli and carrots with your choice of meat in oyster sauce
11.95

Teriyaki Chicken

Grilled chicken, steamed napa (cabbage), carrots, snow peas, teriyaki sauce and sesame seeds
11.95

Sweet and Sour

Sautéed pineapple, green and red bell peppers, cucumber, tomatoes, onions, and carrots in a Thai sweet and sour sauce
Crispy Chicken 12.95
Crispy Shrimp 15.95

Thai Orange Chicken

Marinated orange chicken lightly battered and fried with a tangy Thai orange sauce with onions scallions and orange slices.
11.95

Cashew Nuts

Stir fried with onions, carrots, mushrooms, snow peas, celery, green and red bell peppers
12.95

 Spice Level 1 - 5  Vegetarian on request

Below: Cashew Nuts with Chicken



FRIED RICE

Benja's Fried Rice

Jasmine rice, eggs, peas, carrots, onions, scallions, chicken, pork, beef and shrimp
13.95

✓ Pineapple Fried Rice

Jasmine rice, with your choice of meat, eggs, onions, bell peppers, scallions, pineapple, cashews and yellow curry spices. Choice of tofu, beef, pork or chicken
12.95

✓ St. George Fried Rice

Jasmine rice, stir fried with your choice of meat, peas, carrots, onions, and scallions
11.95

✓🔥 Spicy Basil Fried Rice

Jasmine rice, with your choice of meat in spicy basil sauce, eggs, bell peppers, onions, fresh basil and fish sauce
12.95

Rear: Yellow Curry Chicken

Left: Green Curry Pork Front: Red Curry Shrimp



THAI CURRY

Choice of Chicken, Beef, or Pork
(Soft or Crispy Tofu) add Shrimp \$2.00,
add Seafood \$5.00 (Mussels, Scallops, Calamari and Shrimp)
Served with white jasmine rice
add Brown Rice 2.00

🔥 Red Curry

Thai curry made with a blend of hot, salty, and sweet flavors, coconut milk, basil, bell peppers, bamboo, peas, and carrots
Optional: Thai Style with shrimp, pineapple, basil, and potatoes
11.95

✓🔥 Green Curry

Rich and smooth with coconut milk and a green chili sauce, peas, carrots, bell peppers, bamboo shoots, and basil
11.95

🔥 Yellow Curry

Spiced yellow curry, coconut milk, onions, potatoes, and carrots
11.95

🔥 Panang Curry

Authentic Thai curry peanut chili sauce and coconut milk, bell peppers, peas, carrots, and fresh basil
11.95

🔥 Musaman Curry

Thai curry with coconut milk, peanuts, potatoes, carrots, and onions spiced with chili sauce, cinnamon, cloves, and star anise
11.95



THAI NOODLES

Choice of Chicken, Beef, or Pork
(Soft or Crispy Tofu) add Shrimp \$2.00,
add Seafood \$5.00 (Mussels, Scallops, Calamari and Shrimp)

Above: Pad Kee Mao (Drunken Noodles)

Pad Thai ✓

Stir fried noodles with eggs, crispy tofu, bean sprouts, scallions, and tamarind sauce, with a side of ground peanuts, bean sprouts and lime
11.95

Pad See-U ✓

Pan fried flat noodles with soy sauce, eggs, broccoli, carrots, and bean sprouts
12.95

Pad Woon Sen ✓

Vermicelli noodles in thin soy sauce eggs, bean sprouts, onions, napa, tomatoes, bell peppers, snow peas, carrots, mushrooms, and celery
12.95

Pad Kee Mao ✓🔥

(Drunken Noodles)
Pan fried flat rice noodles with eggs, bamboo shoots, bell pepper, and fresh basil in our spicy basil sauce
12.95

Lahd Nah ✓

Pan fried flat rice noodles with eggs, broccoli, carrots, and mushrooms with Thai fish sauce and soy sauce
11.95

🔥 Spice Level 1 - 5 ✓ Vegetarian on request

Below: Pad Thai Noodles with Chicken



BENJA SPECIALTY ROLLS

- 8.50 **Dallas**
Spicy tuna, topped with shrimp and avocado
- 10.50 **Chili**
Salmon, cucumber, crab, spicy mayo and fire cracker sauce
- 11.50 **Rainbow**
California Roll topped with five flavors of fish and avocado
- 12.50 **Bonsai**
Spicy tuna, cream cheese, cucumber with avocado and tuna
- 10.50 **Mountain Top**
Tuna, crabstick, mayo and avocado with eel sauce and tobiko
- 8.50 **Caterpillar**
Eel, cucumber topped with avocado, eel sauce, and tobiko
- 11.50 **Mr. Fisher**
Avocado, crabstick, cream cheese topped with salmon, lemons and eel sauce
- 10.50 **Green Dragon**
Tuna, shrimp, cucumber with avocado, eel sauce and tobiko
- 12.50 **Pink Dragon**
Spicy tuna, tempura, topped with tuna and thin slice lemon
- 12.50 **Red Dragon**
Spicy tuna, tempura, topped with salmon and thin slice lemon
- 11.50 **White Dragon**
Shrimp tempura, cucumber, topped with albacore tuna and eel sauce
- 10.50 **Geisha**
Shrimp tempura, crab, spicy sauce, topped with eel, avocado, and eel sauce
- 11.50 **Bangkok**
Shrimp tempura, crab, spicy mayo, topped with tuna, avocado, and eel sauce
- 12.50 **Siamese**
Shrimp tempura, crabstick, spicy mayo, yellowtail, garlic sauce, and scallions
- 12.50 **Virgin River**
Shrimp tempura, cucumber, avocado, tuna, crab, spicy mayo and tobiko
- 12.50 **Spicy Snake**
Shrimp tempura, crab, cucumber, spicy mayo, hamachi, avocado eel sauce
- 11.50 **Mr. Burk**
Shrimp tempura, cream cheese, with tempura flakes, tobiko and eel sauce
- 11.50 **Mama Mia**
Shrimp tempura, cucumber, topped with spicy tuna, crabstick, creamy wasabi, firecracker sauce, and chili flakes
- 10.50 **Volcano**
Baked california roll, spicy tuna, spicy sauce, scallions and tobiko
- 10.50 **Kilimanjaro Volcano**
California roll, eel, masago, eel sauce and firecracker sauce
- 10.50 **Las Vegas**
Deep fried, spicy salmon, cream cheese, and eel sauce
- 8.50 **Spider**
Fried softshell crab, avocado, cucumber, sprouts, and spicy mayo
- 9.50 **Shredder**
Deep fried with eel, cream cheese, crabstick, avocado, tobiko and eel sauce
- 9.50 **Ichiban**
Deep fried spicy tuna, crab, avocado, tobiko and eel sauce
- 10.50 **California Crunch**
Deep fried california roll with cream cheese with spicy mayo and eel sauce
- 9.50 **Cucumber Special**
Cucumber skin, salmon, tuna, crabstick, cream cheese, tobiko

Please ask your server before ordering. We do not provide refunds.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions.

ROLLS and HAND ROLLS

- California** 5.50
Avocado, crabstick and cucumber
- Alaska** 6.50
Smoked salmon, crabstick and cucumber
- Philly** 6.50
Smoked salmon, cream cheese and cucumber
- Tempura** 6.50
Shrimp tempura, tobiko, cucumber, and spicy mayo
- Crunch** 6.50
Shrimp, crabstick, tobiko, tempura, and mayo
- Phoenix** 6.50
Yellowtail, scallions, tobiko and spicy mayo
- Sunset** 6.50
Yellow tail, salmon and scallions
- Tuna** 6.00
Red maguro tuna wrapped in rice, seaweald and sesame seeds
- Spicy Tuna** 6.00
Minced maguro tuna, with spicy mayo, scallions, tobiko and firecracker sauce
- Salmon** 5.00
Fresh salmon wrapped in rice, seaweald and sesame seeds
- Spicy Salmon** 5.00
Minced salmon, with cucumber, spicy mayo, scallions, tobiko and firecracker sauce
- Yellow Tail** 5.50
White hamachi tuna and scallions
- Salmon Skin** 5.50
Cooked salmon skin with cucumber
- Eel** 6.00
Cooked fresh water eel with cucumber
- Vegetable** 5.50
Cucumber, avocado, sprouts and diako (japanese cucumber)
- Cucumber** 4.50
Cucumber wrapped in rice, seaweald and sesame seeds
- Avocado** 4.50
Avocado wrapped in rice, seaweald and sesame seeds

Below: Rainbow Roll



NIGIRI / SASHIMI

2 piece	RAW	COOKED	2 piece
6.00	Maguro	Kanikama	4.00
	tuna	crabstick	
4.50	Sake	Kunsei Sake	5.50
	salmon	smoked salmon	
5.50	Hamachi	Tamago	4.50
	yellow tail	cooked egg	
5.50	Albacore Tuna	Tobiko	4.50
	4.50 Ika	flying-fish egg	
	squid		
8.50	Scallop	Tako	4.50
		octopus	
4.50	Red Snapper	Saba	4.50
	5.50 Ikura	mackerel	
	salmon roe		
4.50	Hokki Gai	Ebi	4.50
	surf clam	shrimp	
5.50	Amaebi	Unagi	6.00
	sweet shrimp	eel	

SUSHI SALADS

✓ Cucumber Salad

Ponzu sauce, crab, tobiko
3.95

Ika Sunomono

Smoked baby squid on cucumber salad
4.95

Mixed Sunomono

Crab, shrimp, octopus on cucumber salad
5.95

✓ Seaweed Salad

Seasame seeds
4.95

Tako Sunomono

Cucumber salad with octopus
4.95

SUSHI DINNERS

Chef's choice of fish. All dinners include miso soup.

Benja's Sushi Special

7 pieces of sushi, 4 pieces of shashimi
Choice of tuna, spicy tuna or California roll
25.00

Sashimi Deluxe

9 piece 23.00
7 piece 19.00
5 piece 15.00

Sushi Deluxe

Choice of tuna, spicy tuna or California roll
9 piece 22.00
7 piece 18.00
5 piece 14.00

Tuna & Yellow Tail Sashimi

8 piece 20.00
All Tuna 20.00
All Yellow Tail 20.00

Chirashi Sashimi

7 varieties of thinly sliced fish over a bowl of sushi rice
17.00

Eel Chirashi

7 pieces of thinly sliced eel over a bowl of sushi rice
16.00

WHITE WINE

Kikkoman, Plum Wine	Glass 4.00	Bottle 18.00
Clos du Bois, Chardonnay		35.00
Cono Sur, Chardonnay	6.00	28.00
Monkey Bay, Sauvignon Blanc	6.00	28.00
Pine Ridge, Chenin Blanc	8.00	36.00
Caposaldo, Pinot Grigio	6.00	28.00
Chateau Ste. Michelle, Riesling	5.00	22.00
Glen Ellen, Zinfandel Rosé	4.00	18.00
Ménage à Trois White	6.00	28.00

RED WINE

Blackstone, Merlot	Glass 6.00	Bottle 28.00
Clos du Bois, Cabernet		52.00
Rutherford Ranch, Cabernet	7.00	31.00
Oxford Landing, G.S.M.	5.00	24.00
Saintsbury, Pinot Noir		52.00
Hob Nob, Pinot Noir	7.00	34.00
Los Cardos, Malbec	6.00	24.00
Ménage à Trois Red	6.00	28.00

SAKE

Shu Chiku Bai

Hot or Cold

5oz	4.00
10oz	8.00

Momokawa

Pearl, Ruby, Silver, Diamond

SAKE SAMPLER	7.00
5oz	6.00
10oz	12.00

BEER

Heiniken (lite)	4.00
Budwieser	4.00
Bud Light	4.00
Michilobe Ultra	4.00
O'douls	4.00
Singha	5.00
Sapporo Short	5.00
Sapporo Tall	7.00
Asahi Tall	7.00
Kirin Ichiban Short	5.00
Kirin Ichiban Tall	7.00



DESSERTS

Mochi Ice Cream

(Mango, Green Tea, Strawberry)
5.95

Fried Bananas with Vanilla Ice Cream
5.95

Green Tea Ice Cream
3.95

Mango Sticky Rice
6.95

BEVERAGES

Thai Iced Tea

2.95

Thai Iced Coffee

2.95

Whole Coconut

3.95

Coconut Juice

2.95

Hot Teas

2.95

Acqua Panna

4.00

San Pellegrino

4.00

