#### \*40. SPICY EGGPLANT

Japanese eggplant, garlic, onion, red bell peppers, basil leaves and serrano pepper

## **Curries** (choice of)

VEGETARIAN, CHICKEN OR PORK	\$13.00
BEEF	\$14.00
SHRIMP OR SQUID	\$16.00
MIXED SEAFOOD	\$18.00
(Shrimp, Squid, Scallops & Mussels)	

#### 51. GREEN CURRY

Green curry paste in coconut milk with eggplant, bamboo shoots, bell pepper and basil leaves

#### \*52. RED CURRY

Red curry paste in coconut milk with eggplant, bamboo shoots, bell pepper and basil leaves

#### \*53. YELLOW CURRY

Yellow curry paste in coconut milk with potatoes, carrots, bell peppers and onion

#### \*55. MASSAMAN CURRY

Massaman curry paste in coconut milk with potatoes, carrots, onions and peanuts.

## **HOUSE SPECIALTIES**

## Duck

\* **SALAD** \$13.00

Roasted quarter duck, lettuce, tomato, scallion, cilantro, mint and lime dressing

TAMARIN SAUCE \$25.00

Half of a boneless crispy duck served with tamarin sauce on a bed of snow peas and broccoli

#### PANANG SAUCE\*

\$25.00

\$19.00

Half of a boneless crispy duck served with panang curry sauce on a bed of asparagus and broccoli

## GINGER SAUCE \$25.00

Half of a boneless crispy duck, tossed with shredded ginger, bell pepper, onion, celery and mushrooms

## Fish (Salmon fillet)

## GARLIC SAUCE \$19.00

Grilled salmon or deep fried swai fillet with garlic, black pepper and steamed mixed vegetables

## GINGER SAUCE \$19.00

Grilled salmon or deep fried swai fillet tossed with shredded ginger, bell peppers, onion, celery and mushrooms

#### \* PANANG CURRY SAUCE

Grilled salmon or deep fried swai filled served with panang curry on a bed of steamed mixed vegetables

## **Noodles** (choice of)

VEGETARIAN, CHICKEN OR PORK	\$13.00
Beef	\$14.00
SHRIMP OR SQUID	\$16.00
MIXED SEAFOOD	\$18.00
(Shrimp, Squid, Scallops & Mussels)	

#### 71. PAD THAI

Medium rice noodles, egg, ground peanuts, red onion, scallions and bean sprouts

#### 73. PAD SEE-EW

Wide rice noodles, egg and broccoli stir fried in oyster sauce

#### \*74. PAD-KEE-MAO

Wide rice noodles stir fried with garlic, chili, broccoli, bell pepper, onions and basil leaves

#### \*75. **KAO-SOI**

Egg noodles, chili paste, coconut milk, red onion and pickled mustard greens topped with crispy egg noodles

## Rice

VEGETARIAN, CHICKEN OR PORK	\$13.00
Beef	\$14.00
SHRIMP OR SQUID	\$16.00
MIXED SEAFOOD	\$18.00
(Shrimp, Squid, Scallops & Mussels)	

#### \*81. SPICY FRIED RICE

Stir fried with rice, chili, onion, bell peppers and basil leaves

#### 82. FRIED RICE

Stir fried with rice, egg, tomato, onion, scallions and silantro

## \*83. GREEN or RED CURRY FRIED RICE

Stir fried rice with green curry paste, garlic, green beans, red bell peppers and basil. Choose green or red curry paste.

#### 84. PINEAPPLE FRIED RICE - \$17.00

Chicken and shrimp stir fried with rice, egg, tomato, onion, scallions, cashew nuts, raisins and pineapple served in a pineapple

Vermont meal tax 10%

Visa, Master and debit cards will be accepted for purchases of \$10.00 or more.

Gift Certificates are available.

The Dept. of Public Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Sabai Sabai Thai Cusine
22 Merchants Row Road
Middlebury, VI 08783
Tel. no 802-989-7376
www.sabaisabaithai.com

## Hours

## **Closed on Tuesdays**

Lunch Weekday 11:30 am - 2:30 pm (Lunch special menu served)

Dinner Weekday 4:30 pm - 9:00 pm

Weekend/Holidays 12:00 pm - 9:00 pm\* (Dinner menu served)
\*closed 3:00–4:30 for staff lunch break

Closed Thanksgiving and Christmas

<sup>\*</sup> indicates spicy hot food can be prepared to your liking: mild, meduim, hot or extra hot

## **LUNCH MENU**

Fresh, flavorful, healthy. Vegetarian options, Gluten Free.

## **Lunch Specials**

(available Mon-Fri at 11:30 am - 2:30 pm except holidays.)

ITEMS 1 TO 11 ARE SERVED WITH STEAMED RICE

## Choice of:

VEGETARIAN, CHICKEN OR PORK	\$10.00
BEEF	\$11.00
Shrimp or Squid	\$12.00
MIXED SEAFOOD	\$13.00
(Shrimp, Squid, Scallops & Mussels)	

- \*1. MASSAMAN CURRY Choice of vegetarian, meat, or seafood with Massaman curry paste, potatoes, carrots, onions and peanuts
- \*2. STIR FRIED RED CURRY Choice of vegetarian, meat or seafood with chili sauce, eggplant, bamboo shoots, bell peppers and basil leaves
- \*3. YELLOW CURRY Choice of vegetarian, meat, or seafood with yellow curry paste, potatoes, carrots, onion and bell peppers
- 5. STIR FRIED BASIL Choice of vegetarian, meat, or seafood with chili, onions, bell peppers and basil leaves
- \*6. STIR FRIED GINGER Choice of vegetarian, meat, or seafood with chili, shredded ginger, onion, bell peppers, mushrooms and black fungus
- 8. STIR FRIED MIXED Choice of vegetarian, meat, or seafood with mixed vegetables
- 9. **SWEET AND SOUR** Choice of vegetarian, meat, or seafood with tomatoes, onions, cucumber, bell peppers and pineapple chunks
- 10. **STIR FRIED CASHEW NUTS** Choice of vegetarian, meat, or seafood with bamboo shoots, baby corn, onions, bell peppers and cashew nuts

- 11. **PRA RAM** Choice of vegetarian, meat, or seafood with steamed broccoli tossed with peanut sauce
- 12. PAD THAI Medium sized rice noodles with chicken. egg, bean sprouts, scallions, ground peanuts and a lime wedge
- 13. FRIED RICE Choice of vegetarian, meat or seafood with rice, egg, onion and tomato
- 14. PAD SEE-EW Choice of vegetarian, meat, or seafood with wide rice noodle, stir fried with brown sauce, egg and broccoli
- \*15. PAD KEE MAO Choice of vegetarian, meat, or seafood with wide rice noodle, stir fried with brown sauce, chili, broccoli and basil leaves
- \*16. **KAO-SOI \$11.00** Choice of vegetarian or chicken with egg noodle and coconut milk, chili paste and garnish with pickled mustard greens, red onion, fried shallots and topped with crispy egg noodle (Vegetarian, chicken, pork, or beef \$11) Mixed Seafood \$13.00
- \*17. TOM YUM NOODLE \$11.00 Steamed medium sized rice noodle with chicken, bean sprouts, noodles, ground peanuts and seasoning with spicy sauce. (Vegetarian, chicken, pork, or beef \$11) (Mixed Seafood \$13.00)

## **DINNER MENU Appetizers**

1. EGG ROLLS \$4.95

Vegetable wrapped in a soft rice paper deep fried, served with sweet & sour sauce

2. FRESH ROLLS \$4.95

Vegetables, tofu, rice noodles, lettuce, carrots and bean sprouts wrapped in soft rice paper served with sweet & sour sauce and ground peanuts

3. ANGEL WING \$7.00

Deep fried stuffed chicken wing with marinated ground chicken, vermicelli served with sweet & sour sauce

4. CHICKEN SATAY \$7.00

Strips of grilled marinated chicken served with peanut and cucumber sauces

5. FRIED WONTON

\$5.95

Marinated ground chicken wrapped in wonton wrapper served with sweet & sour sauce and ground peanuts

\*7. POT STICKERS

\$7.00

Steamed chicken and vegetable wonton tossed with red curry sauce and peanuts

8. FRIED CALAMARI

\$8.95

Battered and deep fried squid and served with sweet & sour sauce

## **Soups** (choice of)

TOFU OR CHICKEN	\$4.95
Shrimp	\$5.95
MIXED SEAFOOD	\$6.95

## \*11. **TOM YUM**

A clear chicken broth soup spiked with lime juice, lemongrass, chili, kaffir lime leaf, onions, tomatoes, mushrooms, scallions and cilantro

## \*13. **TOM KHA**

Spicy coconut milk soup, lemongrass, galangal, kaffir lime leaf, onions, mushrooms, scallions and cilantro

## Salads

\*21. BEEF SALAD

\$11.95

Sliced beef mixed with lettuce, tomatoes, cucumbers, red onions and lime dressing

\*22. SPICY CHICKEN

\$9.95

Ground chicken or tofu with red onion, mint leaves, scallions, cilantro, roasted red powder and lime dressing

\*23. PAPAYA SALAD

Shredded raw papaya with peanuts, tomato, chili, green beans, lettuce, carrots and lime dressing

24. SABAI SALAD

\$9.95

\$9.95

Lettuce, tomato, cucumber, red onion, bean sprouts, hard-boiled egg, fried tofu, and mushrooms tossed with sweet & sour and peanut dressing

## Stir Fried (choice of)

VEGETARIAN, CHICKEN OR PORK	\$13.00
Beef	\$14.00
SHRIMP OR SQUID	\$16.00
MIXED SEAFOOD	\$18.00
(Shrimp, Squid, Scallops & Mussels	)

#### \*31. RED CURRY STIR FRIED

Stir fried red curry paste, eggplant, bamboo shoots, bell peppers and basil

## \*32. SPICY BASIL

Fresh chili, garlic, onion, bell peppers and basil leaves

#### \*33. SPICY GINGER

Shredded ginger, onion, bell pepper, scallion, mushroom and black fungus mushroom

#### 34. **PRA RAM**

Steamed broccoli topped with peanut sauce

## 35. GARLIC & BLACK PEPPER CORN

Broccoli, garlic and black pepper

#### 36. **VEGGIES LOVER**

Stir fried mixed vegetable with oyster sauce

## 37. SWEET AND SOUR

Garlic, tomato, onion, pineapple chunks, cucumber, bell pepper in sweet & sour sauce

## 38. CASHEW NUT

Garlic, bamboo shoot, baby corn, scallions, onion, bell peppers and cashew nuts

Lunch Menu: Meat Combo - \$13 - Choose two meats: chicken, pork, or beef • Seafood Combo - \$16 - Add more seafood

\* indicates spicy hot food can be prepared to your likina: mild. medium, hot or extra hot

Dinner Menu: Meat Combo - \$17 - Choose two meats: chicken, pork, or beef • Seafood Combo - \$20 - Add more seafood

# SUSHI AND SASHIMI

	SUSHI (2 pieces)	
AMAEBI (SWEET SHRIMP)	. 7.00	10.00
UNAGI (EEL)	. 6.00	8.00
EBI (SHRIMP)	. 4.00	5.00
SAKE (SALMON)	. 5.00	6.00
SAKE TORO (SALMON BELLY)	. 6.00	7.00
HAMACHI (YELLOW TAIL)	. 6.00	8.00
MAGURO (TUNA)	. 6.00	8.00
ONO (WHITE TUNA)	. 5.00	6.00
MASAGO (FISH ROE)	. 5.00	6.00
IKURA (SALMON ROE)	. 6.00	7.00
HOTATE (SCALLOP)	. 5.00	
SNAPPER	. 5.00	6.00

# SASHIMI/RICE BOWL

SASHIMI SMALL
SASHIMI MORIAWASE
<b>SUSHI-SASHIMI COMBO</b>
SAKE SAMI
<b>CHIRASHI</b>
<b>UNAGI DON</b>
SALMON DONBURI
<b>SUSHI COMBO</b>
<b>SUSHI COMBO</b>
<b>VEGGIE COMBO</b>

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please advise your server if you have ANY food allergies or if you have special dietary needs.

\*\*Prices subject to change. Price does not include 10% meals tax.

# SABAI SABAI SUSHI

(802) 989-7376

Mon, Wed, Thurs, Fri (Closed on Tuesdays) Lunch: 11:30 am - 2:30 pm (lunch specials served)

Thanksgiving and Christmas

Please note: no sushi every
Tuesday, the sushi chef is off.

Annual Holidays:

Dinner: 4:30 pm - 9:00 pm Saturday, Sunday, Holidays

22 Merchants Row, Middlebury, VT 05753

12:00 pm - 9:00 pm\* (dinner menu served)

\*closed 3:00 - 4:30 for staff lunch break

## APPETIZERS

		5.00
		6.00
		15.00
, fish	roe	è
		12.00
	, fish	, fish roo

# HANDROLLS

1 pc ice cream cone shape

CALIFORNIA HANDROLL								5.00
SPICY TUNA HANDROLL								5.00
PHILLY HANDROLL								5.00
VEGETABLE HANDROLL								5.00
SPICY CRAB HANDROLL								5.00
SHRIMP TEMPURA HANDROLL								7.00
EEL, AVOCADO, EEL CUCUMBER	ŀ	I A	N	DR	01	L		7.00

## ROLLS

TUNA ROLL (Seaweed on outside)	. 6.00
SALMON ROLL (Seaweed on outside)	. 6.00
YELLOW TAIL SCALLIONS ROLL (Seaweed on outside)	. 7.00
AVOCADO ROLL	. 6.00
ASPARAGUS ROLL	. 6.00
CUCUMBER ROLL	. 6.00
VEGETABLE ROLL	. 6.00
CALIFORNIA ROLL	. 7.00
Imitation crab, cucumber, avocado and roe	
<b>SPICY TUNA ROLL</b>	. 7.00
<b>SPICY CRAB ROLL</b>	. 7.00
SPICY SCALLOPS ROLL	. 7.00
SPICY SALMON ROLL	. 7.00
SHRIMP TEMPURA ROLL	. 7.00
PHILLY ROLL Salmon, cream cheese, and asparagus	. 7.00
<b>DYNAMITE ROLL</b>	. 8.00
EEL AVOCADO OR EEL CUCUMBER ROLL	. 8.00
SALMON AVOCADO OR SALMON CUCUMBER ROLL .	. 8.00
<b>SPICY SALMON SKIN ROLL</b>	. 8.00
CALIFORNIA TEMPURA ROLL	10.00

## ROLLS

Choose miso soup or salad with ginger dressing.	
CRUNCHY ROLL	12.00
Crab stick salad, avocado, tempura strimp crumch flakes and eel sau	ice
SPIDER ROLL	15.00
RED DRAGON ROLL	14.00
WHITE DRAGON ROLL	14.00
RAINBOW ROLL	15.00
BLACK MAGIC ROLL  In: Shrimp tempura, cream cheese, cucumber and eel  Out: Eel sa	17.00 uce
JR ROLL	15.00
HURRICANE ROLL  In: Soy paper, shrimp tempura, cream cheese and imitation crab Out: Spicy tuna, spicy mayo, crunchy flakes and scallions	16.00
LAVA ROLL  In: Spicy tuna, cucumber, avocado and tuna Out: Spicy mayo, eel sauce, red tobiko and scallions	16.00
CATERPILLAR ROLL	16.00 fish roe
FUJIYAMA ROLL  In: Spicy crab roll and asparagus Out: White fish, Ikura, roe, sprouts and yusu ponzu	16.00
SABAI SABAI ROLL  In: Soft shell crab tempura deep fried (inside out) Out: Spicy mayo, eel sauce, roe, red tobiko and scallions	16.00
HAMACHI KARAI ROLL  In: Vegetables and spicy salmon Out: Yellow tail, red onion, mint chimichurri sauce and jalapeños	17.00
PSYCHO ROLL	17.00
In: Shrimp tempura, spicy crab, spicy tuna and salmon Out: red tol torched spicy mayo and eel sauce, scallions and crunchy flakes	biko,
OMG ROLL	17.00
Baked scallops, spicy mayo, masago, scallions, eel sauce, crunchy fla and flaming tequila	akes
SHOGUN ROLL  In: Spicy salmon skin roll	17.00
Out: Salmon torched, spicy may, ikura, black tobiko	