

# BUA THAI + SUSHI

“Simply Delicious”

## STARTER

**CRISPY ROLLS (VEGGIE ROLLS) 6**  
Four fried rolls stuffed with glass noodles, carrots, taro, and cabbage, served with sweet and sour sauce.

**THAI FRESH ROLLS 6**  
Two non-fried rolls stuffed with shrimp, BBQ pork, green leaf, noodles, bean sprouts and fresh basil. Served with our signature tamarind sauce sprinkled with ground peanuts.

**PAPAYA SALAD \* 7**  
Freshly mixed green papaya, green apples, carrots, cherry tomatoes, lime juice and fish sauce topped with ground peanuts and served over a bed of cabbage.

**LARB CHICKEN \* 8**  
Minced chicken marinated in mint, red onion, scallion, dried chili, roasted rice powder, fish sauce and lime juice.

**NUA NAM TOK \*/\*\* 9**  
Our flame-grilled beef marinated in mint, red onion, scallion, dried chili, roasted rice powder, fish sauce and lime juice.

**FRIED WINGS \* 8**  
Fried chicken wings marinated with salt, white pepper, sugar, and mixed with sweet chili sauce.

**CRISPY CALAMARI 9**  
Calamari fried light and crisp, served with Bua's sweet & spicy chili sauce.

**THAI SKEW \* 9**  
Chicken marinated in an authentic recipe, brushed with coconut cream and served with peanut dipping sauce and cucumber salad.

**LOTUS IN STEAM 8**  
Steamed pork and shrimp dumplings served with a soy vinaigrette and garlic oil dipping sauce.

**VEGGIE TEMPURA 7**  
Tempura-fried broccoli, taro, onion & sweet potato, served with sweet chili sauce and topped with ground peanuts.

**VEGGIE GYOZA 6**  
Pan-Fried vegetable and edamame dumpling served with a soy vinaigrette and garlic oil dipping sauce.

## SALAD

**BUA SALAD \* 7**  
Mixed fresh vegetables, tomatoes and apples served with your choice of ginger dressing or homemade creamy dressing.

## SOUP

**TOM YUM SOUP \* 4 (chicken) 5 (shrimp)**  
Thai style hot & sour soup with mushrooms, lemongrass, cilantro, chili and lime juice.

**TOM KHA SOUP \* 4 (chicken) 5 (shrimp)**  
Authentic coconut soup with galangal, mushrooms, kaffir lime leaves, cilantro and lime juice.

## ENTRÉE

### MEAT & POULTRY

**KRAPEAW KAI 13**  
Ground chicken stir-fried with string beans, red bell pepper, hot pepper and fresh basil.

**MAMOUNG HIMMAPARN 13**  
Marinated chicken, battered & deep-fried to perfection, red bell pepper, jumbo onion and green onion, served with sweet chili sauce topped with cashew nuts and dried chili.

**GINGERINE CHICKEN 13**  
**14 (pork or beef) 16 (shrimp)**  
Your choice of meat, stir-fried with fresh ginger, celery, scallion, onion, red bell pepper and shiitake mushrooms.

**SPICY GARLIC CHICKEN 13**  
**14 (pork or beef) 16 (shrimp)**  
Your choice of meat, sautéed in our spicy garlic sauce, accompanied with sautéed mixed vegetables.

**PANANG CHICKEN\* 13**  
**14 (pork or beef) 16 (shrimp)**  
Kaffir lime-infused red curry, coconut milk, basil, red bell pepper and hot pepper.

**MASSAMAN CHICKEN \* 13**  
**14 (pork or beef) 16 (shrimp)**  
Our sweet & mildly spicy Massaman curry, coconut milk, onion, avocado, potato and cashew nuts.

**PIK KING PORK 14**  
Strips of pork tenderloin sautéed with string beans, shredded kaffir lime leaves, chili and basil in a traditional Pik King sauce.

## ENTRÉE

### MEAT & POULTRY

**RUBY TOWN CHICKEN \* 13**  
**14 (pork or beef) 16 (shrimp)**  
Red curry, coconut milk with choice of chicken or beef, bamboo shoots, pineapple, cherry tomatoes, red bell pepper, green peas, hot pepper and basil.

**EMERALD TOWN CHICKEN\* 13**  
**14 (pork or beef) 16 (shrimp)**  
Green curry, coconut milk with choice of chicken, beef, or shrimp, bamboo shoots, green peas, hot pepper, red bell pepper and basil.

**BEEF LOVER 14**  
Tender beef stir-fried with red bell pepper, onion, carrots, shiitake mushrooms, green onion, and hot pepper.

**GRILLED DUCK CURRY \* 18**  
Grilled duck breast and leg with pineapple, lychee, green peas, bamboo shoots, cherry tomato, bell pepper, Long Hot Pepper and basil in our famous red curry sauce with coconut milk.

**RACK OF LAMB \*\* 22**  
Herb rubbed and charcoal grilled rack of lamb served with broccoli, carrots, mushrooms, baby corn, onion and red bell pepper, stir-fried with black pepper sauce.

### VEGGIE LOVERS

**BUA ON GREEN 12**  
Fried tofu, stir-fried with Chinese broccoli, garlic and oyster sauce.

**BASIL EGGPLANT 12**  
Tender eggplant sautéed with red bell pepper, long hot pepper and fried tofu in a spicy basil sauce.

**GARDEN AT TOWN BLVD 12**  
Fried tofu, broccoli, baby corn, string beans, carrots and red bell pepper, stir-fried in brown sauce.

**CHILI TOFU 13**  
Fried tofu sautéed with broccoli, asparagus, carrots, onion, baby corn, basil, pepper, and mushrooms with a roasted chili sauce.

\* GLUTEN FREE

\*\* MAY CONTAIN RAW OR UNDERCOOKED FOOD PRODUCTS

## FROM THE SEA

### **SOFT SHELL CRAB** 18

Large, fried soft shell crab served with stir-fried yellow curry, egg, celery, onion, green onion, red bell pepper, hot pepper and chili sauce.

### **FISH WITH THREE FLAVORS** 18

Sautéed chili, Tamarind sauce with jumbo onion, red bell pepper, and hot pepper served on deep-fried golden pomfret.

### **FRUITY FRIED FISH** 18

Deep-fried golden pomfret served with mixed fruit salad (Thai style).

### **SALMON IN RED \*/\*\*** 18

Salmon with Chu-Chee sauce, coconut milk with broccoli, carrots, mushrooms, eggplant, red bell pepper, hot pepper and basil.

### **FISHERMAN'S MADNESS** 18

Shrimp and scallops sautéed with chili sauce, asparagus, broccoli, onion, carrots, red bell peppers, mushrooms, hot pepper and basil.

### **GOLDEN SHORE \*** 18

Scallops stir-fried with yellow curry sauce, coconut milk, sweet potato, red bell pepper, jumbo onion, hot pepper, and sprinkled with crispy red onion.

## RICE DISHES

### **BUA FRIED RICE**

**12 (chicken)**   **13 (beef or pork)**  
**15 (shrimp)**   **16 (Combination)**

Choice of chicken, beef, pork, or shrimp, stir-fried with egg, carrots, green peas, white onions and green onions.

### **BASIL FRIED RICE**

**12 (chicken)**   **13 (beef or pork)**  
**15 (shrimp)**   **16 (Combination)**

Choice of chicken, beef, pork or shrimp stir-fried with red bell pepper, fresh basil and hot pepper.

## SPICINESS SCALE

 MILD  
 MEDIUM  
 HOT  
 THAI HOT

## SIDES & EXTRAS

**JASMINE RICE** 1.5  
**BROWN RICE** 2  
**GARLIC RICE** 3  
**HOT SAUCE** 0.5  
**PEANUT SAUCE** 1

*Any extra ingredients, sauces, or side dishes, price starts from 0.50 & up. Please ask your server for details.*

**\* GLUTEN FREE**  
**\*\* MAY CONTAIN RAW OR UNDERCOOKED FOOD PRODUCTS**

## ALL ABOUT NOODLES

### **PAD THAI (CHICKEN & SHRIMP)\*** 13

Rice noodles stir-fried with shrimp, chicken, egg, bean sprouts, green onion and a side of fresh sprouts and ground peanuts.

### **SEAFOOD NOODLE \*** 17

Stir-fried rice noodles with shrimp, scallops, calamari, egg, bean sprouts, and green onion, served with a side of fresh bean sprouts and ground peanuts.

### **DRUNKEN NOODLE**

**12 (chicken)**   **13 (beef or pork)**  
**15 (shrimp)**   **16 (Combination)**

Flat rice noodles stir-fried with string beans, baby corn, carrots, mushrooms, young pepper seeds, basil and hot pepper.

### **PAD SEE EW**

**12 (chicken)**   **13 (beef or pork)**  
**15 (shrimp)**   **16 (Combination)**

Flat rice noodles stir-fried with Chinese broccoli, baby corn, carrots, shiitake mushrooms and egg.



[www.buaatlanta.com](http://www.buaatlanta.com)

Find us on 



## PLEASE ASK YOUR SERVER FOR OUR SUSHI AND SPECIAL MENUS

### WARNING

Consuming raw seafood may cause severe illness and even death in a person who has liver disease, cancer or other chronic illnesses that weaken the immune system. If you consume raw or undercooked meats, poultry, seafood, shellfish or eggs and become ill, you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician. (\*\*\*) These items may be served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

### RESERVATION AND SEATING POLICIES

BUA Thai+Sushi is a reservation driven restaurant. We do welcome walk in guests and will accommodate as many as possible. Reservations are accepted by phone and a limited number through OpenTable.com. Please clearly state name, number of guests in party, date requested and telephone number.

### LARGE PARTY POLICY

Large party reservations (10 or more) are difficult to accommodate given the size of the restaurant; however, we will take as many as possible. A large party reservation during service hours will require a credit card to reserve, and must be confirmed the day of the reservation. Our ability to increase the number of diners in a party is very limited. Please assume that if your reservation is at 8pm or earlier, we have booked a table to follow on. A minimum charge of \$20.00 (Tax & Tip are excluded) will be required per customer for large parties (10 or more) on weekends and special days.

### RESERVATION TIMING POLICY

Parties that are late for their reservation time are given ten minutes before we call the phone number that we have to ascertain arrival status. Given the limited seating of the restaurant, fifteen minutes late with no contact will void your reservation. We only seat complete parties (no waiting at the table). Please understand, this is solely due to the size and seating capacity of the restaurant. If you are late, we urge you to contact us so we can make our best effort to accommodate you and your party. Also, due to our limited space and demand, a "No call" and or "No show" will result in a \$20 per person charge.

### OTHER POLICIES

- Separate checks can be accommodated; however, we limit them to five (5) which means we do not take more than 5 payment transactions for each party.
- All parties of five or more will have a service charge of 18% added to the pre-tax total, but 21% Gratuity will be added to parties of five or more with separate checks.
- A minimum charge of \$8.00 (Tax & Tips are excluded) is required on credit card payments.
- We will have time limits on weekends and special days.
- Our hand crafted cocktails take a minimum of three minutes each to prepare. Your patience is appreciated.
- Guests are allowed to bring in their own wine with the exception of any wines we may have on our list. There is a corkage fee of \$25.00 per bottle. Unfinished wine may be taken with you but the cork must be fully compressed in a bag and the bottle must be taped to prevent consuming prior to your destination.
- We reserve the right to refuse service to anyone at our discretion.
- **Guests with food allergies should inform their server prior to ordering. Please discuss your food allergies with the server so the chef can adjust your meal if possible.**