

BUA THAI + SUSHI

"Simply Delicious"

STARTER

CRISPY ROLLS (VEGGIE ROLLS) 6

Four fried rolls stuffed with glass noodle, carrot, taro, and cabbage served with sweet and sour sauce.

THAI FRESH ROLLS 6

Two non-fried rolls stuffed with shrimp, BBQ pork, green leaf, noodle, bean sprouts and fresh basil. Served with our signature tamarind sauce sprinkled with ground peanut.

PAPAYA SALAD * 7

Freshly mixed green papaya, green apple, carrot, cherry tomatoes, lime juice and fish sauce topped with ground peanut and served over a bed of cabbage.

NUA NAM TOK * 9

Our flame-grilled beef marinated in mint, shallot, scallion, dried chili, roasted rice powder, fish sauce and lime juice.

FRIED WINGS *7

Fried chicken wings marinated with soy sauce, white pepper, sugar, and mixed with sweet and sour sauce.

THAI SKEW * 9

Chicken marinated in an authentic recipe, brushed with coconut cream served with peanut dipping sauce and cucumber salad.

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 leaf, cilantro, and lime juice.

SALAD

BUA SALAD * 6

Mixed fresh vegetable, tomatoes, and apple served with your choice of ginger dressing or homemade creamy dressing.

ENTRÉE

MEAT & POULTRY

KRAPEAW KAI 8

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

MAMOUNG HIMMAPARN 8

Marinated chicken, battered deep fried to perfection, red bell pepper, jumbo onion, green onion served with sweet chili sauce topped with cashew nut and dried chili.

GINGERINE

8 (chicken, beef, pork) 10 (shrimp)

Your choice of chicken, beef, pork or shrimp stir-fried with fresh ginger, celery, scallion, onion, red bell pepper, and shiitake mushrooms.

SPICY GARLIC 8 (chicken, pork) 10 (shrimp)

Your choice of chicken, pork or shrimp sautéed in our spicy garlic sauce, accompanied with sautéed mixed vegetables.

PANANG * 8 (chicken, beef) 10 (shrimp)

Kaffir lime-infused red curry, coconut milk, basil, red bell pepper, and hot pepper.

ENTRÉE

MEAT & POULTRY

MASSAMAN * 8 (chicken, beef) 10 (shrimp)

Our sweet & mildly spicy Massaman curry, coconut milk with onion, avocado, potato, and cashew nut.

PIK KING PORK 8

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

RUBY TOWN * 8 (chicken, beef) 10 (shrimp)

Red curry, coconut milk with choice of chicken, beef, or shrimp, bamboo shoot, pineapple, cherry tomatoes, red bell pepper, hot pepper, and basil.

EMERALD TOWN * 8 (chicken, beef) 10 (shrimp)

Green curry, coconut milk with choice of chicken, beef, or shrimp, bambooshoot, green pea, hot pepper, and basil.

BEEF LOVER 8

Tender beef stir-fried with red bell pepper, onion, carrot, shiitake mushrooms, green onion, jumbo onion, and hot pepper.

FISHERMAN MADNESS 12

Shrimps and scallops sautéed with chili sauce, asparagus, broccoli, onion, carrot, mushroom, hot pepper, and basil.

(* GLUTEN FREE)



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VEGGIE LOVERS

BUA ON GREEN 8

Fried tofu, stir-fried with Chinese broccoli garlic and oyster sauce.

BASIL EGGPLANT 8

Tender eggplant sautéed with red bell pepper and fried tofu in a spicy basil sauce.

CHILI TOFU 8

Fried tofu sautéed with broccoli, asparagus, carrot, onion, baby corn, basil, pepper, and mushroom in roasted chili sauce.

SPICINESS SCALE



RICE DISHES

BUA FRIED RICE

8 (chicken, beef or pork)
10 (shrimp) 12 (Combination)

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

BASIL FRIED RICE

8 (chicken, beef or pork)
10 (shrimp) 12 (Combination)

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

SIDES & EXTRAS

JASMINE RICE 1.5
BROWN RICE 2
GARLIC RICE 3

For any Extra Ingredients, Sauces, or Side dishes, please ask your server for details.

ALL ABOUT NOODLES

PAD THAI (CHICKEN & SHRIMP) * 8

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

SEAFOOD NOODLE * 12

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

DRUNKEN NOODLE

8 (chicken, beef or pork)
10 (shrimp) 12 (Combination)

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

PAD SEE EW

8 (chicken, beef or pork)
10 (shrimp) 12 (Combination)

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

(* GLUTEN FREE)



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.

RESERVATION AND SEATING POLICIES

BUA Thai+Sushi is a reservation driven restaurant. We do welcome walk in guests and will accommodate them as many as possible. Reservations are accepted by phone and a limited number through OpenTable.com. Please clearly state name, and 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 for per customer for large party (10 or more) on weekend 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 the parties of five or more with separate checks.
- A minimum charge of \$10.00 (Tax & Tips are excluded) is required on credit card payment.
- We will have time limits on weekend and special days.
- Our hand crafted cocktails take at a minimum three minutes each to prepare. Your patience is appreciated.
- We do allow guests 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.**