

JASMINE | THAI &
SUSHI

MENU

Appetizers

Avocado Ball 9

Stuffed with spicy tuna, spicy crab deep fried with house special sauce.

Baby Octopus* 9

Tempura baby octopus with Japanese mayo, lemon and chili pepper

Chicken Satay (4 pieces) 8

Chicken on a skewer served with pickled cucumber and peanut sauce.

Chicken Spring Roll (1 roll) 2

Chopped chicken, cabbage, bean thread, carrots, celery and wooden ear mushrooms. Served with plum sauce.

Crab Rangoon (4 pieces) 8

Shredded crab, cream cheese, celery and onion wrapped in wonton skin and deep fried. Served with plum sauce.

Edamame 5

Steamed soybean lightly salted.

Fried Oyster (5 pieces) 10

Deep fried oysters with bread crumbs served with tonkatsu sauce.

Fried Squid Tentacle 10

Served with Japanese mayo.

Fried Tofu 5

Served with sweet chili sauce and crushed peanuts.

Hamachi Kama 15

Grilled yellow tail collar with ponzu and daikon.

Mussels 10

Mussels stir fried with parsley, garlic and butter.

Rice Paper Spring Roll (1 roll) 2.5

Imitation crabmeat, tofu, leaf lettuce, carrots, basil leaf and mint leaf.

Shrimp Spring Roll (1 roll) 3

Popcorn shrimp, cabbage, bean thread, carrots and celery served with plum sauce.

Shrimp Tempura (4 pieces) 8

Fried shrimp in panko bread crumbs.

Spicy Edamame 6

Stir fried with garlic, salt, dry pepper and sesame oil.

Steamed or Fried Dumplings (4 pieces) 8

Chicken and shrimp with water chestnuts, mushrooms and bamboo shoots. Served with ginger soy sauce.

Stuffed Jalapeño 10

Jalapeño stuffed with cream cheese and spicy tuna, deep fried and topped with spicy mayo and eel sauce.

Vegetable Spring Roll (1 roll) 1.5

Cabbage, bean thread, carrots and celery. Served with plum sauce.

Whole Grilled Squid 15

Served with teriyaki sauce or spicy sour Thai sauce.

Cold Plates

Avocado Salad 8

Cucumber, tomatoes, pickled ginger and carrots with sesame dressing.

Carpaccio* 14

Thin sliced seared tuna or yellow tail with jalapeño and ponzu sauce.

Hamachi Jalapeño* 14

Thin sliced yellow tail, fresh jalapeño with garlic chips

Japanese Style Squid Salad 5

Tataki* 14

Thin sliced seared tuna with crispy onion and Japanese dressing.

Yellow Tail

Usuzukuri* 15

Thin sliced with ponzu sauce.



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Soup (Cup/Bowl)

Chicken Rice Soup 3 / 7
Chicken, rice, peas and carrots with chicken broth.

Miso Soup 3 / 7
Served with tofu, seaweed and green onions.

Tom Ka Soup
Coconut milk with lemongrass and galanga broth.

Chicken 3 / 8 Shrimp 4 / 11 Vegetable 3 / 7

Tom Yum Soup
Hot and Sour soup with lemongrass broth.

Chicken 3 / 8 Shrimp 4 / 11 Vegetable 3 / 7

Wonton Soup 3 / 7
Filled with chicken and shrimp.

Salad

House Salad 5
Iceberg lettuce, mixed greens and carrots with ginger dressing

Cabbage Salad 6
Two kinds of cabbage tossed with carrots, hot peppers, lime juice and ground peanuts.

Chili Lime Beef Salad 10
Grilled beef with herbs and spices.

Cucumber Salad 6
Tossed with sweet and sour carrots, lime juice and ground peanuts.

Nam Sod 10
Minced chicken or pork seasoned with onions, hot peppers, ginger, peanuts and lime juice. Served with iceberg lettuce.

Peanut Sauce Salad 7
Iceberg lettuce, tomatoes, red onions, cucumbers and broccoli.

Seafood Salad 13
Seared shrimp, scallops and squid with herbs and spices.

Seaweed Salad 6
Seaweed seasoning with sesame seed and sesame oil.

Squid Salad 10
Broiled squid seasoned with herbs and spices.

Warm Glass Noodle Salad 7
Vermicelli noodles with chicken, herbs and spices.

1★ MILD 2★ MEDIUM 3★ HOT 4★ VERY HOT 5★ THAI HOT*

**No returns for Thai hot.*

SUSHI / SASHIMI *(2 pieces / 3 pieces)*

Albacore* 7/9
Amber Jack* 7/9
Crab Stick 5/7
Eel 7/9
Fatty Tuna* MKT
Mackerel* 5/7
Octopus 7/9
Salmon* 7/9
Salmon Roe* 7/9
Scallop* 10/13
Seared salmon* 8/10

Sea Urchin* MKT
Shrimp 7/9
Smelt Roe* 7/9
Smoked Salmon 7/9
Snow Crab 10/13
Spicy Tobiko* 7/9
Sweet Egg 3/5
Sweet Shrimp* 10/15
Tuna* 7/9
White Tuna* 7/9
Yellowtail* 8/12

MAKI / HAND ROLL

Asparagus 5
Avocado 5
Cucumber 5
Futomaki 8
Salmon* 6
Tuna* 7
Yellowtail* 7



MAKI *(rice outside, all rolls have sesame seeds)*

Alaskan 7
Smoked salmon and cucumber.

California Roll* 6
Crab, avocado and smelt roe.

Crunchy Crab Roll* 6
Japanese mayo, crab stick and crunchy flake topped with smelt roe and eel sauce.

Crunchy Shrimp Roll* 7
Japanese mayo, shrimp and crunchy flake topped with smelt roe and eel sauce.

Philly Roll 7
Smoked salmon, cream cheese and avocado.

Salmon Skin Roll* 7
Grilled salmon skin, burdock, cucumber, smelt roe and bonito flakes.

Shrimp Tempura* 8
Shrimp tempura, avocado, cucumber and mayo topped with eel sauce.

Spicy Amber Jack* 8
Cucumber, jalapeño and green onion.

Spicy California Roll* 7
Spicy crab, cucumber, avocado and smelt roe.

Spicy Salmon* 7
Spicy salmon and avocado.

Spicy Scallop* 8
Spicy scallop, cucumber and smelt roe.

Spicy Seared Albacore* 8
Spicy seared albacore, jalapeño and cucumber.

Spicy Tuna* 7
Spicy tuna and cucumber.

Spicy Yellowtail* 8
Spicy yellowtail, jalapeño and cucumber.

Tuna Roll* 7
Tuna and cucumber.

Vegetable 6
Daikon pickle, cucumber, avocado and gobo.

RICE BOWL

(served with miso soup and salad)

Chirashi* 27
Poke Bowl* 25
Salmon Bowl* 25
Spicy Sashimi Bowl* 25
Spicy Tuna* 24
Tekka Don (Tuna)* 27
Unagi Don (Eel) 27

SPECIAL ROLL *(all rolls have sesame seeds)*

911* 13

Spicy tuna and asparagus topped with avocado, spicy mayo and sweet sriracha sauce.

American Dragon* 17

Spicy crab, cooked shrimp, avocado, eel sauce, spicy mayo topped with eel and crunchy flake.

Atlantic* 16

Spicy salmon, shrimp tempura and avocado wrapped with soy paper topped with eel sauce, spicy mayo and smelt roe.

Baja Fresh* 16

Spicy tuna, cucumber, cilantro, topped with yellow tail, sliced jalapeño drizzled with ponzu.

Brentwood Roll* 17

Spicy crab and shrimp, avocado topped with white and red tuna, eel sauce, sesame dressing and smelt roe.

Caterpillar 16

Fresh water eel and asparagus topped with avocado and eel sauce.

Chef's Special* 14

Shrimp tempura, crab, avocado and cream cheese deep fried and topped with eel sauce, hot mayo, smelt roe and green onion.

Crunchy Roll 12

Shrimp tempura and asparagus topped with eel sauce and crunchy flake.

Franklin* 13

Shrimp tempura, cucumber, jalapeño and spicy mayo topped with mango, eel sauce and smelt roe.

House Roll* 16

Salmon, cream cheese, asparagus, avocado and shrimp deep fried and topped with green onion, eel sauce and spicy mayo.

J.B. Roll* 16

Salmon, shrimp, asparagus and cream cheese topped with spicy crab.

Jasmine Roll* 21

Crab, cucumber, avocado, topped with torched scallops, shrimp, eel and yummy sauce.

Lady in Red* 15

Spicy yellowtail, crunchy flake, avocado and mayo topped with tuna and eel sauce.

Lobster Roll* 28

Soy paper, tempura lobster, green leaf, avocado, cucumber topped with eel sauce and sweet mayo served with lobster salad.

Rainbow Roll* 17

California Roll topped with tuna, salmon, shrimp, white fish and smelt roe.

Red Dragon* 19

Spicy tuna, avocado, topped with salmon and toro, green onion, and flying fish roe finished with soy mustard and eel sauce.

Salad 12

Crab, shrimp, smoke salmon and avocado wrapped in cucumber.

Samurai* 16

Spicy crab, avocado and eel topped with deep fried red snapper, spicy mayo, eel sauce and green onion.

Scallop Roll* 18

Shrimp tempura, spicy scallop and asparagus topped with torched spicy scallop and eel sauce.

Seafood Paradise* 22

Salmon, Tuna, Yellow tail, crab stick and jalapeño, asparagus battered and deep fried served with ponzu.

Seared Salmon Roll* 15

California roll, topped with seared salmon and eel sauce, red tobiko and scallion.

Sexy Roll* 15

Crab, tempura shrimp, cucumber, topped with spicy tuna, eel sauce, sesame dressing and green onion.

Snow Crab Roll* 18

Crab, asparagus and avocado topped with snow crab, mayo and smelt roe.

Spicy Girl* 16

Spicy salmon and avocado topped with spicy seared albacore, crunchy flake and green onion.

Spicy Roll* 16

Spicy tuna, jalapeño and cucumber topped with yellow tail, eel sauce, sweet chili sriracha sauce and crunchy flake.

Spider Roll* 14

Soft shell crab with ponzu sauce, asparagus, carrot and flying fish roe.

Vegetable Roll* 12

Carrot, asparagus, jalapeño, cream cheese, shiso leaf, gobo, sweet squash and cucumber topped with mango, hot mayo and sriracha.

Very Berry* 16

Crab, salmon, eel, cream cheese, topped with strawberry, avocado, eel sauce and crushed peanuts.

CHEF'S CHOICE

Regular (3 kinds 3 pieces)* 26
Sashimi Combo

Special (5 kinds 3 pieces)* 40
Sashimi Combo

Jasmine Plate* 40
Sushi & Sashimi Combo

Japanese Plate* MKT
Sashimi Combo

Regular 7 pcs. Nigiri, 1 Roll* 25
Sushi Combo (California Roll served with miso soup)

Special 9 pcs. Nigiri, 2 Roll* 35
Sushi Combo (California Roll and Crunchy Shrimp served with miso soup)

Bento Box* 22
Served with miso soup, California roll and two chef's selection



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Specialties

Chicken Lemongrass Stalk 18

Served on a bed of mixed vegetables topped with creamy red curry sauce.

Duck Curry 25

Crispy duck in a red curry sauce with pineapple, grapes, tomatoes and basil leaf.

Duck Noodle Soup 16

Egg noodles, bean sprouts, cilantro and yu choy.

Massaman Curry 17

Indian style curry with potatoes, carrots and onions served with roti crepes and crushed peanuts.

Pad Ka Prow Chicken 18

Thai style ground chicken with jalapeños, basil and red bell peppers, topped with a fried egg.

Salmon with Green Curry Sauce 18

Charbroiled salmon cooked in a banana leaf with spices.

Sizzling Talay 25

Shrimp, scallops, squid and mussels stir fried with bell peppers, carrots, mushrooms, tomatoes, chili paste and fresh basil.

Steamed Seafood Curry 25

Shrimp, scallops, squid, mussels, nappa and bean thread in red curry sauce with basil leaf.

Sweet Chili Tamarind Sauce

Served on a bed of mixed vegetables.

Crispy Chicken 15

Crispy Duck 25

Crispy Shrimp 18

Pan Fried Fish Fillet 17

Soft Shell Crab MKT

Whole Fish MKT



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Entrée

Cashew Nuts

Celery, onions, mushrooms, bell peppers, carrots, water chestnuts, zucchini and cashew nuts in hoisin sauce.

Garlic Sauce

Sautéed with fresh garlic, white pepper and butter.

Ginger

Fresh ginger, chili paste, peas, carrots, wooden ear mushrooms, scallions, onions and bell peppers.

Green Curry with Basil Leaf

Mushroom, bell peppers, bamboo shoots and basil leaf.

Hung Ray Curry

Red curry sauce with fresh ginger and cashew nuts on a bed of carrots and cabbage.

Pad Ka Prow

Bamboo shoots, mushrooms, onions, bell peppers, jalapeño peppers and basil leaf.

Panang Curry

On a bed cabbage, carrots and broccoli.

Peanut Sauce

Served on a bed of carrots and cabbage.

Red Curry with Basil Leaf

Broccoli, onions, mushrooms, bell peppers, bamboo shoots, zucchini, carrots and basil leaf.

Spicy Eggplant

Stir fried with chili paste, cashew nuts, jalapeño peppers, bamboo shoots, onions, bell peppers, mushrooms and basil leaf.

Tamarind Sauce

Stir fried with chili paste and vegetable.

Noodles & Rice

Basil Fried Rice

Fried rice with egg, onions, yu choy, chili paste and basil leaf.

Beef Noodle Soup

Rice noodles, beef balls, bean sprouts and cilantro.

Chicken Noodle Soup

Rice noodles, bean sprouts and cilantro.

Chicken Pasta

Grilled chicken with peas and carrots served with house peanut sauce.

Fried Rice

Fried rice with eggs, peas, carrots and sweet corn.

Lard Nah

Black bean paste, yu choy and gravy over wide rice noodle

Pad Kee Mao

Thai style spicy noodles, stir fried with onions, tomatoes, mushrooms and bell peppers with chili paste and basil leaf.

Pad Thai

Rice noodles sautéed with ground peanuts, scallions, eggs and bean sprouts in a zesty sweet tamarind sauce.

Pad Woonsen

Warm glass noodles stir fried with egg and vegetables.

Soy Sauce Noodles

Wide noodles stir fried with egg, broccoli and sweet soy sauce.

Tennessee Fried Rice

Fried rice with egg, bacon, raisins, grapes and pineapple.

Tom Yum Noodle Soup

Rice noodles in a hot & sour soup with lemongrass broth.

Lunch

Beef 12

Chicken or Pork 11

Vegetables
or Tofu 10

Dinner

Beef 15

Chicken or Pork 14

Scallop, Shrimp
or Squid 16

Vegetables
or Tofu 12

combo add 2

Extras

Curry Sauce 3

Cashew Nuts 3

Brown Rice 2

Jasmine Rice 2

Noodle 2

Roti 3

Vegetable 3





Dessert

Fried Banana 3

Green Tea Ice Cream 5

Mango Ice Cream 5

Sticky Rice with Custard 8



Beer

Yuengling USA 5
Michelob Ultra USA 4
Miller Lite USA 4
Singha Thailand 6
Heineken Netherlands 6
Kirin Japan 6

Orion Japan 7
Sapporo Japan 6
Beck's Germany 6
Modelo Mexico 6
Stella Artois Belgium 5

White Wine

CHARDONNAY
Sonoma Cuter Sonoma 14 / 45
Twenty Acres Clarksburg 10 / 32
Rodney Strong Sonoma 14 / 45
PINOT GRIGIO
Ecco Domani Italy 8 / 25

RIESLING
Kung Fu Girl Washington 9 / 29
Pacific Rim Washington 9 / 29

SAUVIGNON BLANC
The Loop New Zealand 9 / 29

Red Wine

CABERNET SAUVIGNON
Avalon Napa Valley 10 / 32
Louis Martini Sonoma 10 / 32

PINOT NOIR
Mark West Sonoma 10 / 32

PLUM WINE
Hakutsuru Japan 10 / 32

Sake

Bunraku Dressaku Japan (300ml) 20
Hakutsuru Draft Japan (187ml) 12
Koji Japan, Served Warm or Chilled 9 / 12
Ozeki Sake Platinum USA (300ml) 20
Sho Chikiu Bai Nigori USA, Unfiltered 15

Soju

Soju House variety 12

Beverages

(Tea, coffee and soda choices may vary daily. *No refills.)

Hot Coffee 2
Hot Tea 2
Perrier* 4
Soda* 2

Sweet Tea 2
Thai Ice Tea* 4
Thai Iced Coffee* 4
Unsweetened Tea 2

615-661-0169 ○ jasminenashville.com ○ Brentwood

All prices are subject to change without notice.
We reserve the right to refuse service to anyone. An 18% gratuity will be added to parties of six or more.