

JASMINE | THAI &
SUSHI

MENU

Appetizers

Avocado Ball 7

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

Baby Octopus* 7

Tempura baby octopus with Japanese mayo, lemon and chili pepper.

Chicken Satay (4 pieces) 7

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 4

Steamed soybean lightly salted.

Fried Oyster (5 pieces) 10

Deep fried oysters with bread crumbs served with teriyaki sauce.

Fried Squid Tentacle 7

Served with Japanese mayo.

Fried Tofu 5

Served with sweet chili sauce and crushed peanuts.

Hamachi Kama 12

Grilled yellow tail collar with ponzu and daikon.

Mussels 9

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 5

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 8

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 12

Served with teriyaki sauce or spicy sour Thai sauce.

Cold Plates

Albacore Tartar* 15

Minced albacore with ginger salsa and toro chip.

Avocado Salad 7

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* 13

Thin sliced yellow tail, fresh jalapeño with garlic chips.

Japanese Style Squid Salad 5

Tataki* 14

Thin sliced seared tuna or bluefin with crispy onion and Japanese dressing.

Toro Tartar* 21

Minced toro with special sauce and topped with black flying fish roe.

Yellow Tail or Flounder 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 / 10 Vegetable 2.5 / 7

Tom Yum Soup
Hot and Sour soup with lemongrass broth.

Chicken 3 / 8 Shrimp 4 / 10 Vegetable 2.5 / 7

Wonton Soup 3 / 7
Filled with chicken and shrimp.

Salad

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

Chili Lime Beef Salad 9
Grilled beef with herbs and spices.

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

Nam Sod 9
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 9
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	Shrimp 5/7
Amber Jack* 7/9	Smelt Roe* 4/6
Crab Stick 5/7	Smoked Salmon 7/9
Eel 7/9	Snow Crab 10/13
Fatty Tuna* 12/17	Spicy Tobiko* 5/7
Fluke* 7/9	Squid* 7/9
Mackerel* 5/7	Surf Clam* 5/7
Octopus 5/7	Sweet Egg 3/5
Red Snapper* 7/9	Sweet Shrimp* 8/12
Salmon* 7/9	Tuna* 7/9
Salmon Roe* 5/7	White Tuna* 7/9
Scallop* 10/13	Yellowtail* 7/9
Sea Urchin* 12/17	

MAKI (rice outside)

Alaskan 6 <i>Smoked salmon and cucumber.</i>	Spicy California Roll* 6 <i>Spicy crab, avocado and smelt roe.</i>
California Roll* 5 <i>Crab, avocado and smelt roe.</i>	Spicy Salmon* 6 <i>Spicy salmon and avocado.</i>
Crunchy Crab Roll* 5 <i>Japanese mayo, crab stick and crunchy flake topped with smelt roe and eel sauce.</i>	Spicy Scallop* 6 <i>Spicy scallop, cucumber and smelt roe.</i>
Crunchy Shrimp Roll* 6 <i>Japanese mayo, shrimp and crunchy flake topped with smelt roe and eel sauce.</i>	Spicy Seared Albacore* 6 <i>Spicy seared albacore, jalapeño and cucumber.</i>
Philly Roll 6 <i>Smoked salmon, cream cheese and avocado.</i>	Spicy Tuna* 6 <i>Spicy tuna and cucumber.</i>
Salmon Skin Roll* 5 <i>Grilled salmon skin, burdock, cucumber, smelt roe and bonito flakes.</i>	Spicy Yellowtail* 6 <i>Spicy yellowtail, jalapeño and cucumber.</i>
Shrimp Tempura* 8 <i>Shrimp tempura, avocado, cucumber and mayo topped with eel sauce.</i>	Tuna Roll* 6 <i>Tuna and cucumber.</i>
Spicy Amber Jack* 7 <i>Cucumber, jalapeño and green onion.</i>	Vegetable 5 <i>Daikon pickle, cucumber, avocado and gobo.</i>

MAKI / HAND ROLL

Asparagus 4
Avocado 4
Cucumber 4
Futomaki 7
Salmon* 5
Tuna* 6
Yellowtail* 6



RICE BOWL

(served with miso soup and salad)

Chirashi* 25
Poke Bowl* 23
Salmon Bowl* 23
Spicy Sashimi Bowl* 20
Spicy Tuna* 18
Tekka Don (Tuna)* 25
Unagi Don (Eel) 18

SPECIAL ROLL

911* 12

Spicy tuna and asparagus topped with avocado, spicy mayo, green onion, sweet sriracha sauce and sesame seeds.

American Dragon* 15

Tempura shrimp, shrimp and spicy crab topped with crunchy flake, fresh water eel, avocado, eel sauce, spicy mayo and smelt roe.

Atlantic* 14

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* 15

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

Caterpillar 14

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

Chef's Special* 12

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

Crunchy Roll 12

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

Franklin* 12

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

House Roll* 16

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

J.B. Roll* 15

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

Jasmine Roll* 18

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, flying fish roe and eel sauce.

Rainbow Roll* 16

Crab and avocado topped with tuna, salmon, shrimp, white fish, smelt roe and green onion.

Red Dragon* 18

Spicy toro, avocado, salmon, tuna and green onion topped with flying fish roe.

Salad 10

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

Samurai* 16

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

Scallop Roll* 18

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

Sexy Roll* 15

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

Snow Crab Roll* 16

Snow crab, asparagus and avocado topped with mayo and smelt roe.

Spicy Girl* 15

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

Spicy Roll* 15

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

Spider Roll* 13

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

Vegetable Roll* 11

Leaf lettuce, carrot, asparagus, jalapeño, cream cheese, shiso leaf, seaweed, gobo, sweet squash, cucumber and sriracha topped with mango, eel sauce and hot mayo.

Very Berry* 15

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

CHEF'S CHOICE

Regular (3 kinds 3 pieces)* 24
Sushi & Sashimi Combo

Special (5 kinds 3 pieces)* 35
Sashimi Combo

Jasmine Plate* 30
Sushi & Sashimi Combo

Japanese Plate * MKT
Sashimi Combo

Regular 7 pcs. Nigiri, 1 Roll* 21
Sushi Combo (California Roll served with miso soup)

Special 9 pcs. Nigiri, 2 Roll* 27
Sushi Combo (California Roll and Crunchy Shrimp served with miso soup)



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Specialties

Chicken Lemongrass Stalk 16

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

Duck Curry 21

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

Massaman Curry 16

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

Salmon with Green Curry Sauce 17

Charbroiled salmon cooked in a banana leaf with spices.

Sizzling Talay 19

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

Steamed Seafood Curry 19

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 13

Crispy Duck 21

Pan Fried Fish Fillet 16

Crispy Shrimp 16

Whole Fish MKT

Soft Shell Crab 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 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 onions.

Chicken Noodle Soup

Rice noodles, bean sprouts and onions.

Chicken Pasta

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

Duck Noodle Soup

Egg noodles, bean sprouts, onions and yu choy.

Fried Rice

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

Lard Nah

Smoke flavor wide rice noodles with yu choy.

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 chicken, ground peanuts, scallions, eggs and bean sprouts in a zesty sweet tamarind sauce.

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.

Pad Woonsen

Warm glass noodles stir fried with egg and vegetables.

Lunch

Beef 10
Chicken or Pork 9
Vegetables or Tofu 9

Dinner

Beef 12
Chicken or Pork 11
Scallop, Shrimp & Squid 14
Vegetables or Tofu 11

Extras

Curry Sauce 2
Cashew Nuts 2
Brown Rice 1
Jasmine Rice 1
Noodle 1
Roti 2
Vegetable 2



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

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Dessert

- Coconut Ice Cream** 5
- Fried Banana** 3
- Ginger Ice Cream** 5
- Green Tea Ice Cream** 5
- Mango Ice Cream** 5
- Sticky Rice with Custard** 8



Beer

- Bud Light** USA 3
- Budweiser** USA 3
- Michelob Ultra** USA 3
- Miller Lite** USA 3
- Singha** Thailand 5
- Amstel Light** Netherlands 4
- Heineken** Netherlands 4
- Kirin** Japan 4
- Orion** Japan 6
- Sapporo** Japan(16oz.) 7
- Beck's** Germany 4
- Tsing Tao** China 5

White Wine

- CHARDONNAY
- Cakebread** Napa 58
- Four Vines Naked** Santa Barbara 9.5 / 38
- Hogue** Washington 8 / 29
- Rodney Strong** Sonoma 9.5 / 38

- PINOT GRIGIO
- Ecco Domani** Italy 7 / 25

- RIESLING
- Kung Fu Girl** Washington 8 / 29
- Pacific Rim** Washington 8 / 29

- SAUVIGNON BLANC
- The Loop** New Zealand 7 / 25

Red Wine

- CABERNET SAUVIGNON
- Avalon** Napa Valley 8 / 29
- Louis Martini** Sonoma 8 / 29

- PINOT NOIR
- Mark West** Sonoma 8 / 29

- PLUM WINE
- Hakutsuru** Japan 8 / 29

Sake

- Bunraku Dress** Japan (300ml) 28
- Hakutsuru Draft** Japan (187ml) 9
- Koji** Japan, Served Warm or Chilled 7 / 10
- Ozeki Sake Platinum** USA (300ml) 22
- Sho Chikiu Bai Nigori** USA, Unfiltered 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** 2.5
- Thai Iced Coffee** 2.5
- 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.