

# ChonSom

ช้อน ส้อม Asian Cuisine & Sushi Bar

## Dinner

🌶️ For spicy entrées choose mild, medium, hot, very hot, Thai hot or chef hot 🌶️

Most entrées can be prepared vegetarian. Items may contain trace amounts of peanuts

### APPETIZERS

<b>Satay Nibbles</b> .....	\$6
Cucumber slices topped with grilled chicken, drizzled with peanut sauce and garnished with red onions and cilantro	
<b>Vegetable Spring Rolls</b> .....	\$4
Crispy spring rolls served with sweet garlic sauce	
<b>Thai Tofu</b> .....	\$4
Tofu served with sweet garlic sauce topped with herbs and crunchy peanuts	
<b>Dynamite Seafood</b> .....	\$7
Tender diced shrimp, scallops, crab and mushrooms baked in a seashell with a rich sauce	
<b>Seafood Tempura</b> .....	\$6
Your choice of shrimp, scallops or calamari dipped in batter and fried until crispy	
<b>Vegetable Tempura</b> .....	\$5
A variety of vegetables dipped in batter and fried until crispy	
<b>Gyoza</b> .....	\$5
Fried dumplings with your choice of shrimp or pork	
<b>Agé Tofu</b> .....	\$4
Fried or chilled tofu with ginger and scallions in tempura sauce	
<b>Grilled BBQ Pork</b> .....	\$6
Grilled pork marinated with honey and Thai seasoning; served with Thai dipping sauce	
<b>Crusted Maguro</b> .....	\$8
Pan-seared tuna crusted w/ crushed peanuts w/ sweet miso, peanut, & sriracha sauce	
<b>Fried Calamari</b> .....	\$6
Fried calamari rings with sweet Thai sauce	
🌶️ <b>Steamed Mussels</b> .....	\$6
Mussels steamed in lemongrass-basil broth, served with Thai chili fish sauce	
<b>Shrimp Lollipops</b> .....	\$7
Marinated shrimp wrapped with crispy egg noodles; sprinkled with garlic-chilli sauce	

### SOUP

<b>Miso</b> .....	\$3
Cup of white miso based broth with seaweed, tofu and scallions	
<b>Woonsen</b> .....	\$4
Thai chicken noodle soup with transparent noodles	
🌶️ <b>Tom Yum</b> .....	chicken \$4, shrimp or scallop \$5
Cup of hot and sour soup with your choice of chicken, shrimp or scallops	
🌶️ <b>Tom Kha</b> .....	chicken \$4, shrimp or scallop \$5
Cup of hot and sour soup with coconut milk and your choice of chicken, shrimp or scallops	

### SALADS

<b>House Salad</b> Choice of peanut, ginger or miso dressing.....	\$4
🌶️ <b>Beef Salad</b> Tender grilled beef tossed with Thai chili vinaigrette.....	\$9
🌶️ <b>Larb</b> .....	\$8
Minced chicken or beef, tossed with lime vinaigrette and served with red onions, green onions and cilantro on a bed of green leaf lettuce	
🌶️ <b>Chinese Sausage Salad</b> .....	\$8
Romaine hearts, cucumber, red onions and cilantro tossed with sweet soy vinaigrette	
🌶️ <b>Papaya Salad</b> .....	\$7
Shredded papaya w/green beans, tomatoes, roasted peanuts in a garlic & lime vinaigrette	
🌶️ <b>Dancing Shrimp</b> .....	\$9
Grilled shrimp, cilantro, lemongrass, red & green onions tossed in chili-lime vinaigrette served with green leaf lettuce	

### NOODLES

With your choice of tofu, chicken, beef or pork \$8, shrimp \$10

<b>Pad Thai</b> Rice stick noodles and egg sautéed in sweet vinegar sauce, tossed with sprouts and green onions and topped with crushed peanuts
<b>Hippie Noodles</b> Eggs and Chinese broccoli in a garlic soy sauce tossed with flat noodles, with jalapeno and vinegar sauce
<b>Thai Macaroni</b> Penne pasta sautéed with meat and eggs in a Thai tomato sauce
<b>Monsoon</b> Stir-fry flat noodles topped with garlic soy gravy and Chinese broccoli, with jalapeno and vinegar sauce
🌶️ <b>Drunken</b> Noodles Stir-fry flat noodles in garlic basil sauce
<b>Pad Woonsen</b> Stir-fry clear noodles w/ eggs & mixed vegetables in garlic oyster sauce

**CURRY** Thai curry dishes are simmered in coconut milk with a combination of spices  
Served w/jasmine rice and your choice of tofu, chicken, beef or pork \$9, shrimp \$11

🌶️ <b>Red Curry</b> Spicy curry blended with red Thai chilies with bamboo shoots and basil
🌶️ <b>Panang</b> Creamy, sweet and spicy curry with red peppers, green peppers and carrots
🌶️ <b>Green Curry</b> Smooth curry blended with green Thai chilies with bamboo shoots, zucchini and basil
🌶️ <b>Mussamon</b> Medium, aromatic curry with potatoes and onions garnished with peanuts
🌶️ <b>Gari Curry</b> Mild yellow curry with potatoes, carrots, and bell peppers

### STIR-FRY

Served w/jasmine rice and your choice of tofu, chicken, beef or pork \$9, shrimp \$11
<b>Kratiem</b> Sautéed with garlic and served on a bed of broccoli
<b>Tamarind</b> Sliced and flash-fried, tossed with sweet tangy tamarind sauce
🌶️ <b>Spicy Cashew</b> Sautéed with garlic chili paste and topped with cashews
<b>Khing Sod</b> Sautéed in garlic oyster sauce and flavored with a generous compliment of ginger
<b>Teriyaki</b> Grilled chicken, beef, shrimp or salmon in teriyaki sauce and other flavorings with mushrooms, carrots and snow peas
<b>Krapow</b> Minced meat or tofu with garlic basil sauce

### FRIED RICE

With your choice of tofu, chicken, beef or pork \$8, shrimp \$10
<b>Classic Fried Rice</b> With egg, green onion and diced tomato
🌶️ <b>Jalapeno Fried Rice</b> With eggs, jalapenos and Chinese broccoli
<b>Pineapple Fried Rice</b> With yellow curry, pineapples and raisins, topped with cashews and served with cucumbers, tomatoes and Thai chili fish sauce

# Lunch Specials

Tuesday – Friday

11 a.m. – 2 p.m.

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Most entrées can be prepared vegetarian. Items may contain trace amounts of peanuts

### THAI EXPRESS

Served with house salad and spring roll.

Prepared with your choice of tofu, chicken, beef, pork or shrimp. Add \$1 for shrimp.

🌶️ <b>Curry of the Day</b> Simmered in coconut milk with a combination of spices .....	\$7
<b>Noodles of the Day</b> Ask your server for the daily noodle specials .....	\$7
<b>Kratiem</b> Sautéed with garlic and served on a bed of broccoli .....	\$7
🌶️ <b>Spicy Cashew</b> Sautéed with garlic chili paste and topped with cashews .....	\$7
<b>Khing Sod</b> Sautéed in garlic oyster sauce and flavored with ginger .....	\$7
<b>Krapow</b> Minced meat or tofu with garlic basil sauce .....	\$7
Sautéed Vegetables Mixed vegetables in garlic and oyster sauce .....	
<b>Pad Thai</b> Rice stick noodles and egg sautéed in sweet vinegar sauce, tossed with sprouts and green onions and topped with crushed peanuts .....	\$7
<b>Classic Fried Rice</b> With egg, green onion and diced tomato .....	\$7

### JAPANESE SPECIALS

Served with miso soup or house salad, 2 pieces of sushi, 3 pieces of a california roll, sautéed vegetables and rice.

<b>Teriyaki</b> Grilled chicken or beef in teriyaki sauce and other flavorings with mushrooms, carrots and snow peas .....	\$9
<b>Seafood Teriyaki</b> Shrimp or salmon in teriyaki sauce and other flavorings with mushrooms, carrots and snow peas .....	\$10
<b>Shrimp Tempura</b> Shrimp dipped in batter and fried until crispy .....	\$10

### SUSHI LUNCH

Served with miso soup or house salad.

<b>Sushi Light</b> 4 pieces of sushi and California roll .....	\$11
<b>Vegetable Combo</b> 4 pieces of sushi and vegetable roll .....	\$10
<b>Hosomaki</b> California, bagel and tuna roll .....	\$12
<b>Lady Fingers</b> 3 pieces of sushi and rainbow roll .....	\$12
<b>Sashimi Light</b> California roll and 6 sashimi (2 kinds of fish) .....	\$12
<b>Sushi &amp; Sashimi Combo</b> California roll, 4 pieces of sushi & 6 sashimi (2 kinds of fish) .....	\$18

# Straight from the Sushi Bar

## STARTERS

<b>Salmon Crunch</b> Salmon, crab, cream cheese & asparagus tempura roll w/ eel sauce..\$11
<b>Dynamite Shrimp</b> Jumbo shrimp tempura topped w/ an explosion of flavors..... \$5
<b>Hamachi Kama</b> Grilled yellowtail collar w/ eel sauce..... \$11
<b>Wakame</b> Grilled salmon collar with minced ginger, scallions, and ponzu sauce.....\$7
<b>Wakame</b> Seaweed salad.....\$5
<b>Sunomono</b> Shrimp, crab, cucumber, orange and tomatoes in tangy rice vinegar.....\$5
<b>Chon Som Sunomono</b> Sunomono with fresh salmon and tuna.....\$7
<b>Ika Sansai</b> Grilled squid & hot chili peppers marinated w/ sesame oil, served chilled.. \$5
<b>Kanisu</b> Shrimp, crab & cream cheese wrapped in paper thin cucumber And soaked in tangy rice vinegar.....\$8
<b>Rainbow Wrap</b> _Tuna, salmon & white fish in cucumber wrap with spicy kimchee/ponzu sauce..... \$8
<b>Tuna Tataki</b> Seared tuna sliced thin, soaked in ponzu sauce.....\$12
<b>Usuzukuri</b> Thinly sliced white fish soaked in ponzu sauce.....\$12
<b>Tiger Eyes</b> Baked squid stuffed with salmon & asparagus w/ eeli sauce.....\$8
<b>Edamame</b> Japanese soybeans..... \$3

## MAKIMANO (SUSHI ROLLS)

<b>Kapa</b> Cucumber.....\$3	<b>Tekka</b> Tuna and scallions.....\$4
<b>Vegetable</b> .....\$6	<b>Spicy Tekka</b> Spicy tuna and scallions.....\$7
<b>Sake</b> Salmon and scallions.....\$4	<b>Spicy Scallops</b> .....\$7
<b>Negi-Hama</b> Yellowtail and scallions...\$6	<b>Unagi</b> Eel and scallions.....\$5
<b>Baked Salmon</b> California topped w/ salmon baked in spicy mayo.....\$10	
<b>Boston</b> Boston lettuce, shrimp, avocado, cucumber and mayo..... \$7	
<b>California</b> Crab, cucumber and avocado with roe..... \$5	
<b>California Eel</b> Eel on top of California..... \$10	
<b>Daimyo Maki</b> Tuna, salmon, white fish, scallions, avocado, asparagus and roe.....\$10	
<b>Dragon</b> Shrimp tempura, asparagus with avocado and eel on top.....\$11	
<b>Dynamite Roll</b> Baked seafood with Japanese mayonnaise..... \$8	
<b>Futomaki</b> Crab, asparagus, tamago, kampyo, cucumber & roe.....\$10	
<b>Hawaiian</b> Tuna, avocado, cucumber, crab topped with escara & mango.....\$13	
<b>NY Bagel</b> Salmon, cream cheese and scallions..... \$6	
<b>Madonna</b> Eel, asparagus, avocado & roe wrapped in egg topped w/ eel sauce..... \$10	
<b>Rainbow</b> A rainbow of fish on top of California.....\$10	
<b>Salmon Delight</b> Spicy ebi/kani topped with salmon & avocado w/ sweet miso..... \$12	
<b>Salmon Skin</b> Salmon skin w/ cucumber, avocado & kaiware topped w/ eel sauce.....\$5	
<b>Shrimp Tempura</b> Shrimp tempura, asparagus, avocado, scallions & roe w/ eel sauce..\$9	
<b>South Beach</b> Tempura white fish, avocado, cucumber & roe w/ kimchee sauce.....\$10	
<b>Spider</b> Soft shell crab, asparagus, scallions, avocado and roe.....\$9	
<b>Strawberry Eels Forever</b> Eel, cucumber, cream cheese w/ avocado & strawberry.....\$11	
<b>Tanzana</b> Hamachi, asparagus, avocado and roe.....\$8	
<b>Tiger Roll</b> Shrimp tempura topped with shrimp & avocado.....\$12	
<b>Tuna All Day</b> Spicy tuna topped w/ tuna, serano pepper, cilantro, & kimchee sauce..\$12	
<b>Volcano</b> California topped w/ baked spicy ebi/kani.....\$11	

NIGIRI SUSHI	Sushi (1)	Sashi mi (3)	COOKED NIGIRI SUSHI	Sushi (1)	Sashimi (3)
<b>Amaebi</b> Sweet shrimp	\$3.00	\$9.00	<b>Inari</b> Sweet tofu	\$2.00	\$6.00
<b>Bincho</b> Albacore tuna	\$2.00	\$6.00	<b>Ebi</b> Shrimp	\$1.75	\$5.25
<b>Hamachi</b> Yellowtail	\$2.25	\$6.75	<b>Kani</b> Crab stick	\$1.25	\$3.75
<b>Hirame</b> Flounder	\$2.00	\$6.00	<b>Smoked Salmon</b>	\$2.00	\$6.00
<b>Hotate Gai</b> Scallops	\$2.00	\$6.00	<b>Tamago</b> Sweet egg	\$1.75	\$5.25
<b>Spicy Hotate Gai</b>	\$2.50	\$7.50	<b>Kampiew</b>	\$1.25	
<b>Ika</b> Squid	\$2.00	\$6.00	<b>Tako</b> Octopus	\$2.00	\$6.00
<b>Ikura</b> Salmon roe	\$2.25	\$6.75	<b>Conch</b>	\$2.00	\$6.00
<b>Masago</b> Smelt roe	\$2.00	\$6.00	<b>Taraba</b> Snow crab	\$3.00	\$9.00
<b>Toro</b> Fatty tuna	MKT	MKT	<b>Unagi</b> Eel	\$2.00	\$6.00
<b>Saba</b> Mackerel	\$1.75	\$5.25			
<b>Hokkigai</b> Surf clam	\$2.00	\$6.00			
<b>Maguro</b> Tuna	\$2.00	\$6.00			
<b>Sake</b> Salmon	\$2.00	\$6.00			
<b>Suzuki</b> Sea bass	\$2.00	\$6.00			
<b>Tai</b> Snapper	\$2.00	\$6.00			
<b>Tobiko</b> Flying fish roe	\$2.00	\$6.00			
<b>Uni</b> Sea urchin	\$3.75	\$12.00			
<b>Escara</b> White tuna	\$2.00	\$6.00			

## VEGETABLE NIGIRI (YASAI)

<b>Cucumber</b>	\$1.25
<b>Avocado</b>	\$1.25
<b>Carrot</b>	\$1.25
<b>Asparagus</b>	\$1.25
<b>Kampiew</b>	\$1.25

## COMBINATIONS

### Served with miso soup or salad

<b>Sushi Light</b> 5 pieces of sushi and california roll.....	\$12
<b>Vegetable Combo</b> 4 pieces of sushi, vegetable roll and cucumber handroll.....	\$11
<b>Hosomaki</b> California, bagel and tuna roll.....	\$13
<b>Lady Fingers</b> 4 pieces of sushi and rainbow roll.....	\$13
<b>Sushi Moriwase</b> _10 pieces of sushi (chef's choice).....	\$16.50
<b>Tekka Don</b> Fresh tuna on a bed of sushi rice.....	\$16.50
<b>Unagi Don</b> _Broiled eel on a bed of sushi rice.....	\$15.50
<b>Chirachi</b> _A variety of fresh fish on a bed of sushi rice.....	\$16.50
<b>Sushi for Two</b> 20 pieces of sushi, bagel, spicy tuna.....	\$45

## SASHIMI SAMPLERS

### Served with miso soup or salad

<b>Sashimi Selection</b> 3 kinds of fresh fish (9 pieces).....	\$14.50
<b>Sashimi Moriwase</b> Assortment of day's fresh fish (15 pieces chef's choice)	\$25.00
<b>Super Sashimi</b> Assortment of the day's fresh fish (30 pieces chef's choice)	\$50.00

## SUSHI AND SASHIMI BOATS

### Served with miso soup or salad

<b>Single Boat for one:</b> 1 california, 6 sushi, 12 sashimi.....	\$35
<b>Love Boat for two:</b> 1 california, 12 sushi, 15 sashimi and 1 NY bagel.....	\$50
<b>Boat of Plenty _for three:</b> 2 california, 16 sushi, 20 sashimi, 1 NY bagel, 1 futomaki and 1 sunomono.....	\$75
<b>Titanic _for four:</b> 2 california, 20 sushi, 24 sashimi, 1 NY bagel, 1 futomaki, 1 sunomono and 1 salmon crunch.....	\$100



**2013 WELLS BRANCH PARKWAY #109  
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**www.ChonSom.com**

**Dine-In, Take Away and Catering Available**

## Hours of Operation

**Lunch: Tuesday–Friday 11AM-2PM**  
**Dinner: Tuesday–Thursday 5PM-10PM**  
**Friday 5PM-11PM**  
**Saturday 12PM-11PM**  
**Sunday 12PM-9PM**  
**Closed Mondays**

