

BUSABA

Authentic Thai Cuisine



Busaba means "flower in Thai" – life emerging from the elements growing toward the light and emanating its brilliant colors as a gift. Our family has lovingly created this restaurant as our "busaba" and are offering it to you with flavorful food as our gift. At Busaba, we are committed to preserving the environment and strive to reduce waste. Our goal is to create all dishes with authentic Thai taste using fresh ingredients locally available.

OUR DEFINITION OF SPICE LEVEL

No Spice : No chili added
 Mild : A little chili will be added
 Medium : It has a nice kick
 Hot : Pretty spicy by Thai standard
 THAI Hot : Really hot that even some Thais cannot handle

HOUSE RULES

Dishes ordered medium to Thai hot cannot be returned if too spicy.
 If you have any allergies or food restrictions, please notify your server while placing order. We are unable to modify a dish once it has been prepared.
 All prices are subject to change without notice.
 Any add-ons to a dish will be charged a la carte. Substitutions may require additional charge.
 Gratuity of 19% will be added to parties of five or more.

APPETIZERS

BUSABA CHICKEN PUFF 7

Roti wrapped with curry chicken, onion, potato, pea, and corn, served with sweet chili cucumber relish

CHICKEN SATAY 7

Succulent strips of marinated chicken tender served with side of aromatic peanut sauce and cucumber relish

CORN FRITTER (V | GF) 6

Thai style corn fritter served with sweet plum sauce

CRAB RANGOON 6

Deep-fried wontons filled with imitation crab, carrot, onion, green onion, and cream cheese served with sweet plum sauce

EDAMAME (V | GF) 4

Boiled soy bean pod with salt

VEGETABLE EGG ROLL (V) 5

Deep-fried sweet potato, glass noodles, carrot, and cabbage roll, served with sweet plum sauce

CHICKEN EGG ROLL 5

Deep-fried chicken, black fungus, taro, sweet potato, carrot, glass noodles, and cabbage roll, served with sweet plum sauce

VEGETABLE POTSTICKER (V) 6

Pan-fried vegetable dumplings served with soy chili dipping sauce

CHICKEN POTSTICKER (V) 6

Pan-fried chicken dumplings served with soy chili dipping sauce

SUMMER ROLL (V | GF) 6

Fresh vegetables wrapped in soft rice paper, served with savory peanut sauce

(Included choice of vegetables or grilled chicken, add \$1.50 for grilled shrimp)

ORGANIC FRIED TOFU (V) 6

Non-breaded fried tofu served with sweet chili sauce topped with crushed peanut

SOUPS

TOM YUM (V | GF)

Traditional Thai herbal hot and sour soup with mushroom, tomato, and red onion, topped with chopped green onion and cilantro
 Choice of Trio Mushroom or Chicken \$6, Shrimp \$8, Seafood \$9

TOM KHA (V | GF)

Creamy Thai herbal hot and sour coconut soup with cabbage, mushroom, red onion, topped with chopped green onion, and cilantro.
 Choice of Chicken or Tofu \$8, Shrimp \$10

SALADS & YUM

LARB (GF) 11

Minced chicken or pork, tossed with red onion, mint leaf, ground roasted rice, kaffir lime leaf, chopped green onion and cilantro in chili lime dressing

SOM TUM (V | GF) 10

Julienne papaya, carrot, tomato, green bean, crushed peanut tossed in lime juice, tamarind, fish sauce, and palm sugar

SOM TUM SHRIMP (GF) 13

Shrimp with julienne papaya, carrot, tomato, green bean, crushed peanut tossed in lime juice, tamarind, fish sauce, and palm sugar

CURRIES 14

Choice of Chicken, Pork, Beef, or Tofu included
 Shrimp add \$3 Seafood add \$5 Brown Rice add \$1.50

GREEN (GF)

Thai eggplant, green pea, bell pepper, bamboo shoot, carrot, and sweet basil leaf in coconut green curry

YELLOW (V | GF)

Savory coconut yellow curry with potato, onion, and carrot

MUSSAMUN (V | GF)

Tangy peanut coconut yellow curry with potato, onion, and carrot

PINEAPPLE (GF)

Pineapple, green bean or zucchini, tomatoes, bell pepper, and sweet basil leaf in coconut red curry

RED (GF)

Thai eggplant, green bean or zucchini, bell pepper, bamboo shoot, carrot, and sweet basil leaf in coconut red curry

PANANG (GF)

Peanut coconut red curry, with bell pepper, green bean or zucchini, kaffir lime leaf, and sweet basil leaf

PUMPKIN (GF)

Pumpkin, green bean or zucchini, carrot, bell pepper, and sweet basil leaf in coconut red curry

FRIED RICE 14

Choice of Chicken, Pork, Beef, or Tofu included
 Shrimp add \$3 Seafood add \$5 Brown Rice add \$1.50

BANGKOK STREET (V | GF)

Stir-fried jasmine rice with egg, broccoli, green onion, onion, and tomato, in house soy blend

BASIL (V | GF)

Stir-fried jasmine rice with egg, sweet basil leaf, bell pepper, onion, and snow pea, in chili garlic basil paste

PRIK PAO (GF)

Stir-fried jasmine rice with egg, bell pepper, basil leaf, broccoli, and onion, in sweet chili paste

PINEAPPLE (V | GF)

Stir-fried jasmine rice with pineapple, bell pepper, raisin, cashew, green onion, and onion with a dash of yellow curry powder in house soy blend.

CRAB 18 (GF)

Stir-fried jasmine rice with lump crab meat, egg, green onion, and onion, in house soy blend

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VEGETABLE ENTREES 12

Choice of meat unless stated otherwise: Combinations, substitutions, or additions will incur additional cost. All Entrees served with steamed Thai Jasmine rice. Sub steamed Thai brown jasmine rice \$1.50

BROCCOLI PARADISE (V|GF)

Combination of broccoli, carrot, bell pepper, and mushroom stir-fried in house soy blend

PAD WOON SEN (V|GF)

Stir-fried bean thread noodles with cabbage, carrot, onion, bell pepper, and green onion in house soy blend

SWEET BASIL EGGPLANT (V|GF)

Stir-fried chinese eggplant, mushroom, and carrot in soy bean sauce with sweet basil leaf

VEGETABLE BLISS (V|GF)

Combination of asparagus, snow pea, cauliflower, broccoli, cabbage, carrot, and bell pepper stir-fried in house soy mix

THREE FLAVOR TOFU (V)

Panko crusted deep-fried tofu topped with Thai basil leaf, carrot, and bell peppers in three flavor sauce

NOODLES 14

Choice of Chicken, Pork, Beef, or Tofu included
Shrimp add \$3 Seafood add \$5

PAD THAI (V|GF)

Stir-fried rice noodles with egg, green onion, bean sprouts, and ground peanut in tangy sauce
(For Woon Sen add \$2)

DRUNKEN (V|GF)

Stir-fried wide rice noodles with bean sprouts, cabbage, bell pepper, onion, and sweet basil leaf in chili garlic basil paste

PAD SEE EWE (V|GF)

Stir-fried wide rice noodles with egg, broccoli, and carrot in Thai sweet soy sauce

PRIK PAO (GF)

Stir-fried rice noodles with egg, cauliflower, bell pepper, snow pea, onion, and basil leaf in sweet chili paste

RAAD NAH (V|GF)

Stir-fried wide rice noodles with broccoli, cauliflower, carrot, and mushroom, in brown gravy sauce

HOOKEY (V|GF)

Stir-fried wide rice noodles with curry powder, bell pepper, snow pea, carrot, green onion, and onion

KHUA (V|GF)

Stir-fried wide rice noodles with egg, fried minced garlic, bean sprouts, and chopped preserved cabbage in light soy sauce on a bed of lettuce topped with chopped cilantro and green onion

ENTREES

Choice of meat unless stated otherwise: Combinations, substitutions, or additions will incur additional cost. All Entrees served with steamed Thai Jasmine rice: Sub steamed Thai brown jasmine rice \$1.50

BASIL CHICKEN (GF) 14

Ground chicken sautéed with holy basil leaf, chopped onion, bell pepper in chili garlic sauce

CASHEW NUT CHICKEN (V|GF) 14

Choice of Chicken, Pork, Beef, or Tofu stir-fried with cashew nuts, onion, carrot, green onion, and bell pepper in house soy blend

DRY SEAFOOD TOM YUM (GF) 19

Creative change on the traditional Thai hot and sour soup. This dish provides the intense tom yum flavor with shrimp, squid, and scallop, stir-fried with galangal, lemongrass, and kaffir lime leaf, onion, mushroom, tomato, and sweet basil leaf

GARLIC PEPPER (V|GF) 14

Choice of Chicken, Pork, Beef, or Tofu stir-fried with chopped garlic, cilantro, and ground black pepper on a bed of shredded cabbage with side of steamed broccoli

GINGER STIR-FRIED (V|GF) 14

Choice of Chicken, Pork, or Beef, or Tofu, stir-fried with fresh ginger, onion, green onion, and black fungus in oyster sauce

GOONG OB WOON SEN (GF) 15

Steamed bean thread noodles with shrimp, bacon, garlic, ginger, and cilantro in house soy blend

PAD PRIK KHING (GF) 14

Choice of Chicken, Pork, Beef, or Tofu, stir-fried in shrimp-based chili paste with green bean, bell pepper, carrot, and kaffir lime leaf

SWEET & SOUR (V|GF) 14

Choice of Chicken, Pork, Beef, or Tofu, stir-fried with pineapple, tomato, carrot, onion, green onion, bell pepper, and cucumber in a tangy sauce

SHRIMP ASPARAGUS DELIGHT (GF) 16

Stir-fried shrimp with asparagus, bell pepper, carrot, mushroom with house soy gravy

RAMA (GF) 15

Bed of steamed broccoli, cauliflower, cabbage, carrot, and snow pea topped with grilled chicken, Thai peanut curry dressing, ground peanut, and sesame seeds

THREE FLAVOR FISH (GF) 16

Deep-fried catfish fillet topped with carrot, bell pepper, and sweet basil leaf in sweet chili sauce

SWEET BASIL SEAFOOD (GF) 19

Stir-fried shrimp, squid, and scallop in chili paste with sweet basil leaf, onion, and bell pepper

SIDES

Steamed Jasmine Rice | 1.5
Steamed Jasmine Brown Rice | 3
Egg Fried Rice | 4
Steamed Rice Noodles | 4
Steamed Broccoli and carrot | 4
Sticky Rice | 4
Roti | 3
Peanut Sauce | 2
Summer Roll Sauce | 2
Sweet Chili Sauce | 2
Sweet Plum Sauce | 2
Prik Nam Pla | 2
Chili Oil | 2
Cucumber Relish | 2

BEVERAGES

Black Thai Iced Tea | 4
Thai Iced Tea w/ Coconut Milk | 5
Thai Iced Tea | 4
Thai Iced Coffee | 4
Sweet Jasmine Green Iced Tea | 4
Sweet Jasmine Ice Tea with Cream | 4
Hot Tea (Jasmine, Jasmine Green, Green) | 3
Sweet Ginger Tea (hot or cold) | 3
Young Thai Coconut Juice | 4
Juice (Orange, Pineapple, Cranberry, Apple) | 4
Soda (Coke Products, free refill) | 3
Cooper's Unsweetened Ice Tea (free refill) | 3

DESSERT 6

Sticky Rice Mango (V|GF|DF)

Sweet coconut flavored sticky rice with fresh mango (seasonal)

Sticky Rice Thai Custard (V|GF|DF)

Sweet coconut flavored sticky rice with warm Thai style taro custard

Sticky Rice Ice Cream (GF)

Sweet coconut flavored sticky rice served with coconut ice cream

Pineapple Cheese Cake (GF)

Non-bake homemade frozen pineapple whipped cheesecake on homemade gluten-free crust

Mango Mousse Cake

Light whipped mango mousse cake