



Chai's
ASIAN BISTRO

WWW.CHAISASIANBISTRO.COM

CONTACT

Call: 919-341-3715

Location: 8347 Creedmoor Rd, Raleigh, NC 27613

HOURS

Monday: Closed

Tuesday-Friday: 11am - 2:30am | 4:30pm - 9pm

Saturday: 12pm - 9pm

Sunday: 4pm - 9pm

SUSHI BAR APPETIZERS



***AHI TUNA**



***TUNA TATAKI (GF)**

***TUNA TARTARE (GF) \$16**

Wasabi aioli tuna on top of avocado, caviar, scallion, Quail Egg and truffle tartar sauce

***TUNA TATAKI (GF) \$14**

Seared tuna on a bed of daiko, scallions and truffle ponzu

***AHI TUNA \$14**

Crispy wontons topped with cubed tuna, avocado, wasabi aioli, spicy mayo, eel sauce, sriracha, scallions and sesame seeds

***SALMON CEVICHE (GF) \$14**

Salmon, mint, red onion, cilantro, tomato, togarashi, pink himalayan rock salt and ceviche sauce

HAMACHI KAMA (GF) \$14

Cheek of Hamachi (Yellowtail fish) served with ponzu sauce and sliced lime

JAPANESE SALAD

***TUNA TINI SALAD (GF) \$12**

Tuna, avocado, daikon and cucumber tossed with signature ginger dressing

JAPANESE GINGER SALAD (GF) \$4

Tossed salad mix with lettuce, cucumber, and carrots served with ginger dressing

SEAWEED SALAD (GF) \$6

Seaweed salad served with cucumber and sesame seeds

SEAFOOD SUNOMONO SALAD (GF) \$12

Crab, octopus, shrimp served over cucumber, radish, seaweed salad and vinegar dressing

***SPICY SALMON OR SPICY TUNA SALAD (GF) \$14**

Fresh sashimi served over a bed of mixed greens, cucumber, orange chunks, avocado and spicy honey dressing

SPICY OCTOPUS SALAD (GF) \$14

Octopus, cucumber, orange, sesame seed, scallions and spicy kimchi sauce

SPECIALTY ROLLS

Chai's
ASIAN BISTRO



*SEAWORLD ROLL (GF)



*WOLF PACK ROLL

*HONOLULU ROLL (GF) \$17

Eel, cucumber and pineapple. Topped with Salmon, Tuna, avocado, spicy mayo, eel sauce and sriracha

*SEAWORLD ROLL \$18

Yellowtail, white fish, tuna, escolar, jalapeno, asparagus and tempura flakes. Topped with salmon, avocado, spicy mayo, eel sauce and tobiko

*SURF & TURF ROLL \$18

Shrimp tempura, avocado, cucumber and cream cheese. Topped with seared beef, seared white fish, spicy mayo, eel sauce, masago and scallion

DRAGON FIRE ROLL \$17

Shrimp tempura, imitation crab and cream cheese. Topped with spicy imitation crab and eel sauce

*BLOSSOM ROLL (GF) \$17

Spicy tuna and avocado. Topped with tuna, eel sauce, wasabi aioli and masago

*CRUNCHY SALMON ROLL \$17

Salmon, avocado, spicy sauce and tempura flakes. Topped with salmon and eel sauce

*DADDY ROLL \$18

Shrimp tempura, jalapeno, cucumber and avocado. Topped with tuna, crab stick, spicy mayo, eel sauce, masago and scallion

*CAROLINA ROLL \$18

Spicy tuna and crunchy tempura flakes. Topped with thinly sliced avocado and sriracha

*DANCING EEL ROLL (GF) \$18

Eel, cream cheese and avocado. Topped with salmon and eel sauce

*SPIDERMAN ROLL \$19

Soft shell crab, tempura shrimp, cucumber and cream cheese. Topped with spicy tuna, imitation crab mixed, tempura flakes and masago

*TIGRESS ROLL \$18

Spicy tuna, crunchy tempura and avocado. Topped with seared tuna, spicy mayo and scallion

FIRECRACKER ROLL (GF) \$17

Pork gyoza, avocado, jalapeno. Topped with shrimp, crab stick, eel sauce, hot sauce, spicy mayo and scallion

*ANGEL ROLL (GF) \$17

Tuna, crab stick, avocado, cucumber and green leaves wrapped in rice paper. Topped with wasabi sauce

*MERMAID ROLL \$18

Shrimp tempura, scallops, asparagus and masago roll. Topped with crab sticks and spicy mayo

SPIDER ROLL \$18

Soft shell crab, avocado, cucumber and spicy mayo. Topped with eel sauce and masago

*RAINBOW ROLL (GF) \$17

crab stick, cucumber and avocado roll. Topped with 4 filets of fish

*WOLF PACK ROLL \$18

Tuna, tempura flakes, avocado roll. Topped with salmon, seaweed salad and sesame seeds

*CRUNCHY KING ROLL \$18

Yellowtail, crunchy tempura, masago and spicy mayo. Topped with tuna, wasabi aioli and tobiko

*CRUNCHY QUEEN ROLL \$18

Salmon, tuna, crunchy tempura and spicy mayo. Topped with salmon and eel sauce

VOLCANO ROLL (GF) \$19

Crab stick, avocado and cucumber. Topped with a blend of spicy mayo and scallops. Baked to perfection and topped with sesame seeds, scallions and masago

SWEET DRAGON ROLL \$18

Shrimp tempura, cucumber and spicy mayo roll. Topped with BBQ eel, avocado and eel sauce

An upcharge may apply for any substitution additional ingredients and sauces
* These items are prepared raw or undercooked and can increase the risk of food borne illness

(GF) - Gluten Free

DEEP FRIED ROLLS

***BAGEL ROLL \$16**

Salmon, cream cheese and avocado deep fried.
Topped with eel sauce

CRAB RANGOON ROLL \$18

Spicy imitation crab, cream cheese and scallion.
Deep fried and topped with sweet chilli sauce

***DEEP OCEAN ROLL \$18**

Spicy tuna, avocado and jalapeno, deep fried.
Topped with eel sauce, spicy mayo and scallion

***AHI TUNA STEAK ROLL \$19**

Tuna steak, spinach, black volcanic salt and pepper.
Wrapped and fried, topped with wasabi sauce, scallion and tobiko

BANG BANG SHRIMP ROLL \$19

Crab stick, cream cheese, avocado, rolled and tempura fried.
Topped with spicy imitation crab mixed and
spicy fried coconut shrimp, eel sauce, minced jalapeno,
red tobiko, scallion and cilantro



*AHI TUNA STEAK ROLL



*DEEP OCEAN ROLL



BUNNY ROLL (GF)

CUCUMBER WRAPPED ROLLS

***CUCUMBER SPECIAL ROLL (GF) \$14**

Crab stick, snow crab mixed, masago
and avocado wrapped with cucumber.
Topped with vinegar sauce

***CHIBA ROLL (GF) \$16**

Tuna, salmon, yellowtail, crab stick, avocado,
carrot and spicy tuna wrapped with cucumber.
Topped with sriracha, tobiko and scallion with
truffle ponzu sauce

VEGETARIAN ROLLS

BUNNY ROLL (GF) \$8

Cucumber, carrot and avocado.
Topped with bean curd

ZEN ROLL \$9

Cucumber and tempura flakes.
Topped with layers of avocado

VEGETABLE ROLL (GF) \$8

Cucumber, avocado and asparagus.
Top with sesame seeds

VEGETABLE TEMPURA ROLL \$11

Tempura sweet potato and zucchini
topped with spicy mayo

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SUSHI A LA CARTE NIGIRI / SASHIMI

ONE ORDER = 2 PCS
SASHIMI +\$1

All Nigiris and Sashimis are **GLUTEN FREE**

*MAGURO - Tuna	\$8
*OTORO - Fatty Bluefin tuna	Market Price
*SAKE HARA - Salmon Belly	\$8
*SAKE - Salmon	\$8
*SABA - Mackerel	\$7
*HAMACHI - Yellowtail	\$8
UNAGI - BBQ Eel	\$8
*IKA - Squid	\$6
*HOTATEGAI - Scallop	\$8
KANI - crab stick	\$5
EBI - Shrimp	\$6
TAKO - Octopus	\$6
*SPICY TUNA	\$8

*TOBIKO - Flying Fish Roe	\$6
TAMAGO - Egg	\$5
*UNI - Sea Urchin	Market Price
*HAMACHI BELLY	\$10
*MASAGO - Smelt Roe	\$5
*SMOKED SALMON	\$7
*IKURA - Salmon Roe	\$8
INARI - Bean Curd	\$5
*WHITE FISH	\$6
*ESCOLAR	\$8
*HOKKIGAI - Surf Clam	\$6
*SPICY SCALLOP	\$8
*AMAEBI - Sweet Shrimp	\$10

Nigiri had fresh wasabi between sushi rice and fish. Special sauce lightly glaze top of the fish for umami

SIDES

- PICKLE WASABI (GF) \$2**
- CHOPPED WASABI (GF) \$2**
- GRATED WASABI (imported fresh wasabi from japan) (GF) \$4**

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(GF) - Gluten Free



***CALIFORNIA ROLL (GF) \$10**
Crab, avocado, cucumber and masago on top

EEL ROLL \$12
BBQ eel and cucumber. Sesame on top

***PHILLY ROLL (GF) \$10**
Salmon, cream cheese and avocado. Sesame on top

***SPICY TUNA ROLL (GF) \$12**
Spicy tuna and avocado. Sesame on top



***CRUNCHY ROLL \$12**
Tempura crunch, masago and spicy mayo. Topped with crab, shrimp and spicy mayo

WASABI ROLL \$12
Shrimp tempura, spicy mayo and crab stick. Topped with wasabi mayo and tempura crunch

***SHRIMP TEMPURA ROLL \$12**
Shrimp tempura, avocado and cucumber. Topped with masago, spicy mayo and eel sauce

*SALMON ROLL (GF)	\$8
*TUNA ROLL (GF)	\$8
SHRIMP ROLL - EBI (GF)	\$8
*SALMON AVOCADO ROLL (GF)	\$10

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SUSHI & SASHIMI PLATTERS

LUNCH / DINNER

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***SUSHI REGULAR (GF) \$16/\$22**

Lunch - California roll and 4 pcs of Nigiri
Dinner - California roll and 7 pcs of Nigiri

***SUSHI DELUXE \$20/\$26**

Lunch - Shrimp Tempura roll and 6 pcs of Nigiri
Dinner - Shrimp Tempura roll and 9 pcs of Nigiri

***SUSHI AND SASHIMI (GF) \$21/\$34**

Lunch - Spicy tuna roll, 3 pcs of Sashimi and 6 pcs of Nigiri
Dinner - Spicy tuna roll, 7 pcs of Sashimi and 9 pcs of Nigiri

***CHIRASHI SUSHI (GF) \$22/\$28**

Lunch - A variety of Sashimi aranged on a bed of sushi rice
Dinner - A variety of sashimi aranged on a bed of sushi rice

***SASHIMI DELUXE (GF) \$24/\$36**

Lunch - 9 pcs of assorted Sashimi served with Sushi rice
Dinner - 15 pcs of assorted Sashimi served with Sushi rice

SALMON LOVER (GF) \$26

4 pcs of salmon nigiri, 6 pcs of salmon sashimi and a salmon roll

TUNA LOVER (GF) \$26

4 pcs of tuna nigiri, 6 pcs of tuna sashimi, and a tuna roll

CHAI'S POKE BOWL (GF) \$20

Cubes of fish on top of rice, seaweed salad, fruit, and mixed green top of poke sauces and sesame seeds

SUSHI BOAT FOR 2 PERSONS \$70

Chef's choices of assorted 14 pcs nigiri, 16 pcs sashimi and 3 classic rolls



*SUSHI AND SASHIMI (GF)



SALMON LOVER (GF)



ROLL & LUNCH BENTO BOX

AVAILABLE UNTIL 2:30 PM

ROLL COMBO

California roll, salmon roll, and tuna roll (GF) \$16

ANY 3 CLASSIC ROLLS \$24

BENTO BOX

Pad Thai chicken, Tuna roll, gyoza dumpling, edamame, and salad \$18

General TSO'S chicken, Philly roll, gyoza dumpling, edamame, and salad \$18

SUSHI BENTO BOX (GF) \$20

4 pcs of California Roll, 2 pcs of sushi, 6 pcs of sashimi, tuna tataki and salad



*Chef's choice for Nigiri and Sashimi pieces

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