



352-272-7576

http://northlake.takeoutwaiter.com

JK Thai

Appetizers

Delicious Thai apps to get you started.

- Crispy Thai Egg Roll \$6.00
Ground chicken, cabbage, carrot, onion and glass noodle served with sweet chili dipping sauce.
- Crispy Shrimp \$8.00
Shrimp with Thai herbs wrapped in wonton skin and deep fried served with a sweet chili dipping sauce.
- Fresh Roll/Summer Roll \$5.00
Shrimp, noodles carrots, spinach, Thai basil in soft rice paper served with our exclusive peanut sauce.
- Chicken Satay \$8.00
Chicken marinated with Thai herbs, served with peanut and cucumber sauce.
- Fried Calamari \$9.00
Lightly battered and fried crispy served with sweet chili dipping sauce.
- Edamame \$4.00
- Tofu Tempura \$6.00
Tofu lightly battered and fried golden brown served with a sweet chili dipping sauce.
- Gyoza \$7.00
Chicken and vegetable pot stickers served with ponzu sauce topped with green onion.
- Krab Rangoon \$6.00
Krab meat, green onion and cream cheese stuff in wonton served with sweet chili dipping sauce.
- Shrimp Tempura Thai app \$9.00
Shrimp and assorted vegetables lightly battered and served with ponzu.
- Combination Starter \$11.00
Krab rangoon, crispy egg rolls, gyoza & chicken satay.

Soups

- Tom Kha Soup \$5.00
Creamy coconut and Thai herb soup with tender chicken.
- Miso Soup \$3.00
Tofu, seaweed and scallion in broth.
- Tom Yum Shrimp Soup \$6.00
Tangy lime juice herb soup with shrimp.
- Wonton Soup \$4.00
Chicken wontons in a vegetables broth.
- Chicken Pho \$10.00
- Beef Pho \$11.00
- Vegetable Pho \$10.00
- Seafood Pho \$12.00
- Duck Pho \$12.00
- Steak Pho \$11.00
- Meatballs Pho \$11.00

Salads

Main Courses-Dinner

Served with jasmine rice and your choice of protein, prices may vary.

- Sweet & Sour \$12.99
Fresh pineapple, bell peppers, cucumber, tomato and onion in a homemade sweet and sour sauce.
- Basil \$12.99
Fresh and aromatic Thai basil in a herb, mushroom bell pepper carrot, onion with the house sauce.
- Lemongrass \$12.99
Sun-dried sweet chili, onion, mushroom, carrots, lemongrass with a house sauce.
- Stir Fry \$12.99
Mixed vegetables, cabbage, broccoli, mushroom, carrot and snow pea stir fried with our house sauce.
- Ginger \$12.99
Ginger blended, mushroom, bell pepper, cucumber, tomato and onion in a homemade sweet and sour sauce.
- Cashew \$12.99
Roasted cashews, red bell peppers, onions, celery and carrots tossed with a house sauce.
- Garlic \$12.99
Fresh minced garlic, green and red bell peppers, broccoli and onions with house sauce.
- Pad Phet \$12.99
Homemade chili sauce with bamboo, bell pepper, mushroom and fresh Thai-basil.

Thai Curries-Dinner

All curries are served with jasmine rice and your choice of protein, prices may vary.

- Green Curry \$13.45
Curry of fresh green chilis, sweet basil and coconut milk with bamboo, bell pepper and snow peas.
- Red Curry \$13.45
Crushed dried long red chilies and spices blended with coconut milk with bamboo, bell pepper, carrot and basil.
- Massaman Curry \$13.45
Choice of meat, simmered with onions, potatoes, carrots and peanuts in a creamy coconut milk massaman curry.
- Yellow Curry \$13.45
Curry with notes of coriander, cumin and tumeric blended with coconut milk and cooked with onions, potatoes and carrot.
- Panang Curry \$13.45
Luscious peanut curry with ground spices cooked with bell peppers, snow peas, basil and kaffir lime leaves.

Noodle Entrees-Dinner

Sushi Menu

Traditional Rolls

- California Roll \$6.00
krab, cucumber, avo and masago
- Cucumber Roll \$4.50
cucumber wrap with rice/nori
- Avocado Roll \$5.00
avocado wrap with rice and nori
- Eel Roll \$7.00
fresh water eel, cucumber wrap with rice/nori
- Tuna Roll (raw) \$6.00
tuna and scallions wrap with rice/nori
- Salmon Roll \$7.00
salmon and scallions wrap with rice/nori
- Vegetable Roll \$6.00
asparagus, avo, carrots, cucumber, and top with ground peanuts
- Spicy Crawfish Roll \$7.00
spicy crawfish mix avocado
- Spicy Salmon Roll \$7.00
spicy salmon, avo, cucumber, scallions
- Philly Roll \$10.00
smoke salmon, cream cheese, avo, tempura fried finished with eel sauce, masago and scallions
- Crunchy Shrimp Roll \$8.00
Tempura shrimp, cucumber, crunch and masago on top with eel sauce
- Cali Salmon Roll \$7.00
Salmon, cucumber, avo top with masago
- Cali Tuna Roll \$7.00
Tuna, cucumber, avo top with masago

Specialty Rolls

- JK Roll \$14.00
spicy tuna, avo, crunch top with tuna, salmon, yellow tail, escolar, eel sauce, spicy mayo and garnish
- Bangkok Roll \$10.00
shrimp tempura, cream cheese, cucumber and ground peanuts top with eel sauce and coconut flakes
- Gator Roll \$13.00
spicy tuna, shrimp tempura, cucumber top with tuna, salmon, avo, eel sauce, spicy mayo and garnish
- Superman Roll \$12.00
escolar, avo, top with eel and boiled shrimp, drizzled with eel sauce, siracha and sesame seed
- Beauty and the Beast roll \$11.00
california top with salmon, eel, drizzled with spicy mayo and eel sauce
- Hawaii Roll \$11.00
Krab, mango, avo, cucumber top with steam shrimp, sashimi seed and white sacue
- Crazy Tuna Roll \$12.00
Spicy tuna, cucumber, scallion top with tuna, eel sauce, crunch and

Our delicious and healthy salads.

Garden Salad	\$4.00
<i>Mixed greens, tomato and carrots with a homemade delicious ginger dressing.</i>	
Waterfall Beef	\$15.00
<i>Thinly sliced steak with a fresh herb lime vinaigrette and roasted rice.</i>	
Yum Beef	\$15.00
<i>Fresh herbs, sweet chili, tomato, cucumber and garlic tossed with beef over bed of lettuce.</i>	
Yum Seafood	\$16.00
<i>Sweet chili, Bermuda onion, bell pepper, cilantro, green onion and tomato tossed with calamari, shrimp, mussels and scallops over a bed of lettuce.</i>	
Lettuce Wrap	\$13.00
<i>Minced chicken, chili, lime juice, ginger dressing and fresh herbs paired with leaves of lettuce.</i>	

Kids Menu

Kids Corn Dog	\$6.99
<i>with french fries.</i>	
Kids Fried Rice-Chicken	\$6.99
Kids Fried Rice-Plain	\$6.99

Desserts

Mango Rice	\$7.00
<i>Fresh ripe mango sliced & laid over sweet sticky coconut rice.</i>	
Banana Tempura	\$7.00
<i>Lightly battered banana fried golden brown and served with ice cream.</i>	
Tempura Cheesecake	\$8.00
<i>Deep fried cheese cake paired with ice cream.</i>	

Choice of protein, prices may vary.

Pad Thai	\$12.99
<i>Thai rice noodles with egg, green onions, tossed in a sweet tangy sauce. Then tossed with bean sprouts and crushed peanuts.</i>	
Pad Sa Ew	\$12.99
<i>Broad Thai noodles with egg, broccoli tossed in a mild brown sauce.</i>	
Ladna	\$12.99
<i>Pan fried Thai rice noodles with egg topped with stir fry broccoli, fresh mushrooms, carrots and snow peas in a Thai gravy sauce.</i>	
Pad Kee Mow	\$12.99
<i>Broad Thai noodles with egg, fresh garlic, onions, bell pepper, tomatoes, carrots, mushrooms and a fresh Thai basil pesto.</i>	
Pad Woosen	\$12.99
<i>Clear noodles made from the mung bean egg, cabbage and green onions lightly tossed in a homemade brown sauce.</i>	

Main Courses-Lunch

Served with jasmine rice and your choice of protein, prices may vary.

Sweet & Sour	\$10.45
<i>Fresh pineapple, bell peppers, cucumber, tomato and onion in a homemade sweet and sour sauce.</i>	
Basil	\$10.45
<i>Fresh and aromatic Thai basil in a herb, mushroom, bell pepper, carrot and onion with the house sauce.</i>	
Lemongrass	\$10.45
<i>Sun-dried sweet chili, onion, mushroom, carrots, lemongrass with a house sauce.</i>	
Stir Fry	\$10.45
<i>Mixed vegetables, cabbage, broccoli, mushroom, carrot and snow pea stir fried with our house sauce.</i>	
Ginger	\$10.45
<i>Ginger blended, mushroom, bell pepper, cucumber, tomato and onion in a homemade sweet and sour sauce.</i>	
Cashew	\$10.45
<i>Roasted cashews, red bell pepper, onions, celery and carrots tossed with a house sauce.</i>	
Garlic	\$10.45
<i>Fresh minced garlic and green and red bell peppers, broccoli and onion with house sauce.</i>	
Pad Phet	\$10.45
<i>Homemade chili sauce with bamboo, bell pepper, mushroom and fresh Thai-basil.</i>	

Noodle Entrees-Lunch

Choice of protein, prices may vary.

Pad Thai	\$10.45
<i>Thai rice noodles with egg, green onions, tossed in a sweet tangy sauce. Then tossed with bean sprouts and crushed peanuts.</i>	
Pad Sa Ew	\$10.45
<i>Broad Thai noodles with egg, broccoli tossed in a mild brown sauce.</i>	
Ladna	\$10.45
<i>Pan fried Thai rice noodles with egg, topped with stir fry broccoli, fresh mushrooms, carrots and snow peas in a Thai gravy sauce.</i>	
Pad Kee Mow	\$10.45
<i>Broad Thai noodles with egg, fresh garlic, onions, bell pepper, tomatoes, carrots, mushrooms and a fresh Thai</i>	

masago	
Downtown Roll	\$13.00
<i>yellowtail, cream cheese, cucumber, scallion, top with salmon, tuna, eel sauce, spicy mayo, crunch and cavier</i>	
Naruto Roll	\$10.00
<i>tuna, avo, masago, wrap with cucumber, top with ponzo sauce</i>	
Crouching Tiger Roll	\$10.00
<i>Asparagus, avo, scallion, top with medium rare tenderloin beef, eel sauce and spicy mayo</i>	
Crunchy Tuna Roll	\$11.00
<i>spicy tuna, cream cheese, avo, topped with fried kani, masago, scallions, eel sauce and spicy mayo</i>	
Super Crunchy Roll	\$10.00
<i>Krab, cucumber, crunch and top with salmon, eel sauce and crunch</i>	
Caterpillar Roll	\$9.00
<i>eel, cucumber, cream cheese, top with avo and eel sauce</i>	
Hero Roll	\$12.00
<i>Shrimp tempura, cream cheese, cucumber top with eel, salmon and drizzled with eel sauce, spicy mayo and cavier</i>	
Japanese Bagel Roll	\$8.00
<i>Salmon, cream cheese, avo and scallions</i>	
Mt Dora Lobster Roll	\$21.00
<i>Tempura fried lobster, cream cheese, avocado, asparagus, masago top with eel sauce, spicy mayo, red babiko and lobster tail</i>	
Mexican Roll	\$8.00
<i>Shrimp tempura, jalapeno, asparagus, avocado top with eel sauce, spicy mayo and cavier</i>	
Mt Dora Hurricane Roll	\$12.00
<i>Tempura Shrimp, cream cheese, cucumber, top with spicy tuna, avo, eel sauce, spicy mayo and garnish</i>	
Ninja Roll	\$12.00
<i>Shrimp tempura, cucumber, avo, top with spicy tuna, eel sauce, spicy mayo, tempura flake, scallions and cavier</i>	
OMG Roll	\$12.00
<i>Soy paper wrap with shrimp tempura, avo, cucumber, top with krab, eel sauce spicy mayo white sauce and cavier</i>	
Rock Lobster Roll	\$15.00
<i>california roll topped with baked lobster mix, eel sauce, spicy mayo and assorted garnish</i>	
Dynamite Roll	\$11.00
<i>Spicy Tuna, avo, topped with krabstick, spicy mayo sriracha and sashimi seed</i>	
Dragon Roll	\$12.00
<i>Shrimp Tempura, cream cheese, avo, top with eel, eel sauce, and sesame seed</i>	
Super Shrimp Roll	\$12.00
<i>shrimp tempura, cream cheese, avo, cucumber, krab topped with steamed shrimp, eel sauce, spicy mayo and cavier</i>	
Deluxe Spicy Tuna Roll	\$12.00
<i>spicy tuna, cucumber, scallions top with seared tuna, eel sauce, spicy mayo and cavier</i>	
Rain Bow Roll	\$11.00
<i>Cali roll topped with tuna, salmon, white fish, avo, cavier and scallions</i>	
Caribbean Roll	\$12.00
<i>California topped with assorted tempura fried fish, spicy mayo, eel sauce and garnish</i>	
Shrimp Tempura Roll	\$8.00
<i>Shrimp tempura, cucumber, avo,</i>	

basil pesto.
Pad Woosen \$10.45
Clear noodles made from the mung bean, egg, cabbage and green onions lightly tossed in a homemade brown sauce.

Thai Curries-Lunch
All curries are served with jasmine rice and your choice of protein, prices may vary.

Green Curry \$11.45
Curry of fresh green chilies, sweet basil and coconut milk with bamboo, bell pepper and snow peas.

Red Curry \$11.45
Crushed, dried long red chilies and spices blended with coconut milk with bamboo, bell pepper, carrot and basil.

Massaman Curry \$11.45
Choice of meat, simmered with onions, potatoes, carrots and peanuts in a creamy coconut milk massaman curry.

Yellow Curry \$11.45
Curry with notes of coriander, cumin and tumeric blended with coconut milk and cooked with onion, potatoes and carrot.

Panang Curry \$11.45
Luscious peanut curry with ground spices cooked with bell peppers, snow peas, basil and kaffir lime leaves.

Drinks
12oz cans

Drinks are delivered at room temp

Drinks do not count toward order minimum

Pepsi single \$1.25
Pepsi 4pk \$4.49
Diet Pepsi single \$1.25
Diet Pepsi 4pk \$4.49
Mt. Dew single \$1.25
Mt. Dew 4pk \$4.49
Dr. Pepper single \$1.25
Dr. Pepper 4pk \$4.49
16oz water bottles \$1.50
16oz water bottle 4pk \$4.99

top with spicy mayo and crunch
Sorrento Roll \$7.00
kab, steamed shrimp, cream cheese, avo, top with spicy mayo and crunch

Snow Blossom Roll \$12.00
spicy tuna, avo, top with escolar, spicy mayo, eel sauce, crunch, cavier and scallions

Tampa Roll \$8.00
Tempura yellow tail, japanese mayo, avo top with eel sauce, white sauce and crunch

The Great Roll \$13.00
smoke salmon, cream cheese, avo, crab, spicy crawfish, deep fried top with spicy mayo, eel sauce, white sauce and cavier

Volcano Roll \$13.00
Tuna, cream cheese, asparagus, topped with avocado, crab salad, scallop bake and drizzled with eel sauce, spicy mayo and garnish

Louisiana Roll \$13.00
Spicy crawfish, jalapeno top with seared tuna, spicy mayo, eel sauce and garnish

Beverly Hills Roll \$11.00
yellow tail, avo, cream cheese, top with tuna, eel sauce and crunch

Geisha Roll \$11.00
tempura shrimp, cucumber, crab, avo, cream cheese top with crawfish, eel sauce, spicy mayo and cavier

Bahama Roll \$13.00
tempura lobster, cream cheese, avo top with mango, eel sauce and baked coconut flakes

Upstream Roll \$8.00
Salmon, cream cheese, avo then deep fried top with eel sauce, masago and scallions

The Bomb Roll \$10.00
California top with spicy tuna, spicy salmon top with eel sauce, spicy mayo and white sauce

Lake Side Roll \$10.00
Tuna, krab, cucumber, avo cream cheese then deep fried with ponko and top with eel sacue

Snow White Roll \$12.00
yellow tail, cream cheese, avo, top with escolar, spicy mayo, eel sauce, crunch and masago

Dancing Eel Roll \$10.00
california top with eel and eel sauce

Las Vegas Roll \$10.00
krab, salmon, avo, cream cheese, tempura fries with panko top with eel sauce, crunch and masago

Texas Roll \$11.00
spicy crawfish, avo, cream cheese, top with krab, spicy mayo sauce, white sauce, crunch and masago

Alaska Roll \$10.00
smoke, cream cheese, cucumber, avo, top with eel sauce

Fishes (Raw)
Nigiri 2pc, Sashimi 3pc

Uni Nigiri \$8.00
Uni Sashimi \$11.00
Tuna Nigiri \$5.00
Tuna Sashimi \$6.00
Salmon Nigiri \$5.00
Salmon Sashimi \$6.00
Yellow Tail Nigiri \$5.00
Yellow Tail Sashimi \$7.00
Escolar Nigiri \$5.00
Escolar Sashimi \$6.00
Smoke Salmon Nigiri \$5.00

Smoke Salmon Sashimi	\$6.00
Fresh Water Eel Nigiri	\$6.00
Fresh Water Eel Sashimi	\$7.00
Boiled Shrimp Nigiri	\$4.00
Boiled Shrimp Sashimi	\$5.00
Octopus Nigiri	\$5.00
Octopus Sashimi	\$6.00
Scallop Nigiri	\$6.00
Scallop Sashimi	\$7.00
Krab Nigiri	\$4.00
Krab Sashimi	\$5.00
Salmon Egg Nigiri	\$5.00
Wasabi Nigiri	\$5.00
Smelt Eggs Nigiri	\$5.00
Red Tobiko Nigiri	\$5.00
Black Tobiko Nigiri	\$5.00
Tamago Nigiri	\$4.00

Specialties (raw)

served with soup or salad

Salmon Special	\$15.00
<i>5oz</i>	
Tuna Special	\$15.00
<i>5oz</i>	
Sashimi Platter Small	\$25.00
<i>16 sashimi</i>	
Sashimi Platter Large	\$29.00
<i>20 sashimi</i>	
Sushi-Sashimi Combo	\$22.00
<i>6 nigiri, 9 sashimi</i>	
Chirashi	\$18.00
<i>assorted fish sashimi on rice bed and garnish 14pcs</i>	
Sushi Combo	\$16.00
<i>9 assorted fish nigiri</i>	
Tuna Tataki	\$16.00
<i>seared tuna sashimi over stir fry vegetables with a side of sushi rice</i>	