



## APPETIZERS




- SPICY TUNA CRISPY RICE** 12  
avocado and nitsumi sauce
- TRUFFLE OIL & AVOCADO CRISPY RICE** 14  
cilantro, sesame and nitsumi sauce
- THE FOUR DIPLOMATS** 19  
combination of Chicken Satay, Corn Fritter, Curry Dumpling, and California Roll.
- CRISPY SPRING ROLLS** 11  
shitake, carrot, and cabbage with sweet&sour sauce.
- YELLOWTAIL GRAPEFRUIT CRUDO** 19
- SALMON POKE NACHOS** 19
- CHICKEN SATAY** 14  
yellow curry marinated chicken served with peanut sauce.
- STEAMED DUMPLING CURRY SAUCE** 12  
chicken and vegetable dumpling with curry sauce.
- ROTI WITH GREEN CURRY** 12  
Asian pita bread with green curry sauce.
- SHISHITO TEMPURA** 11   
served with bonito and sweet&sour ponzu.
- CORN FRITTER** 11   
deep fried sweet corn served with peanut sweet&sour sauce.
- GARLIC EDAMAME** 9   
quick wok fried with fresh garlic.
- AVOCADO TEMPURA** 12   
served with sweet&sour and tempura sauce.
- STRING BEANS & GARLIC** 11   
quick wok fried with fresh garlic.
- ALBACORE CARPACCIO** 17  
with crispy garlic, jalapeno, onion, masago, ponzu.
- SEARED SALMON WITH TRUFFLE OIL** 18



## SOUPS


- TOM YUM\*** 10   
spicy & sour soup with chicken, mushroom, lemongrass and kaffir lime leaves, with shrimps add \$4
- TOM KAH\*** 11   
chicken, mushroom, lemongrass, galanga (Kah) and kaffir lime leaves in coconut milk soup, with shrimps add \$4

## SALADS

- SOM TUM GINDI\*** 15   
green papaya salad with grilled shrimp, tomato and almond tossed in chili-lime dressing.
- MANGO AVOCADO SHRIMP SALAD\*** 15   
shrimp, mango, onion tossed in tangy spicy dressing on halved avocado and spring mix.
- GINDI SALAD** 16   
chicken satay, hard boiled egg, roasted cashew nuts, avocado with peanut dressing.
- SALMON SALAD** 19  
with mango salsa, almond with ginger dressing.
- ASSORTED SASHIMI SALAD** 22  
with yuzu dressing.



## MAIN COURSES

Served with steamed white rice or brown rice

- CUBED MIGNON** 31  
tender filet mignon cubed-cut and quickly sauteed with fresh garlic with asparagus, organic baby carrot, grilled zuchinis & peppers with Sri-racha mayonnaise.
- SHORT RIBS IN GREEN CURRY\*** 29   
braised in spicy authentic eggplant green curry with basil leaves and bell peppers. Authenticity and tenderness guaranteed.
- STEAMED CHILEAN SEA BASS** 31  
marinated in ponzu and sake, enoki, black mushroom, vegetable and fresh ginger.
- SEARED SCALLOPS & SNOW PEA\*** 29  
seared and wok fried with snow pea in basil-chili infused sauce and crispy basil.
- ATLANTIC SALMON IN PINEAPPLE CURRY\*** 27   
grilled and served with spicy pineapple lychee curry, green bean, broccoli and goji berry.
- MISO GLAZED SEA BASS** 33  
broiled filet of sea bass with Japanese rice wine and asparagus.





## NOODLES & RICES

Comes with your choice of chicken, tofu or veggies.  
Beef Tenderloin +\$4. Shrimp +\$4. Impossible meat +\$5

- PROTEIN PAD THAI** 18   
(without noodles) chicken breast, egg, tofu, veggies and peanut
- PAD THAI** 17   
rice noodle with shrimp & chicken, egg, scallions, tofu and bean sprouts with crushed peanut
- PAD SEE-U** 16  
flat rice noodle with egg ,broccoli and Thai soy sauce
- PAD KEE-MAU\*** (DRUNKEN NOODLE) 16  
flat rice noodle with basil leaves, onion, bell pepper, chili
- THAI FRIED RICE** 16  
onion, tomatoes, scallion and egg
- SPICY FRIED RICE\*** 16  
basil leaves, bell pepper, garlic and chili

## CURRIES

Comes with your choice of chicken, tofu or mixed veggies.  
Beef Tenderloin +\$4. Shrimp +\$4. Impossible meat +\$5

- CURRY A TROIS\*** 24   
three cups of curries: chicken yellow curry, tofu panang curry and beef green curry
- KANG GARI GAI\*** (YELLOW CURRY) 17   
potatoes and carrots in coconut cream curry served with cucumber ajad
- KANG KIEW WAN\*** (GREEN CURRY) 17   
eggplants, bell peppers and basil leaves
- PANANG\*** 17   
peas, kaffir lime leaves and chopped cabbage

## GINDI'S WOK

Comes with your choice of chicken, tofu or mixed veggies.  
Beef Tenderloin +\$4. Shrimp +\$4. Impossible meat +\$5

- GRA POW\*** 16  
Thai basil leaves, fresh garlic, chili bell peppers
- TANGY THAI CASHEW** 16  
roasted cashew nuts, bell peppers and onions
- PRIG KING\*** 16  
french-cut green beans, bell peppers with house chili paste
- GINGERLY GINGER\*** 16  
fresh ginger, black mushroom scallion, onion

\*These dishes are prepared medium spicy, please let us know if you would like it mild or very spicy. Not all ingredients are listed, please inform us of any food allergies. Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness.


The following items are served with salad, spring rolls and a choice of steamed white or brown rice.  
Comes with your choice of chicken, tofu or mixed veggies.  
Beef Tenderloin +\$4. Shrimp + \$4. Impossible meat +\$5  
(Gluten free, Vegetarian, Vegan available upon request)

**TOM YUM NOODLE SOUP \*** 16  
(with rice noodles instead of rice)

**TOM KAH NOODLE SOUP \*** 16  
(with rice noodles instead of rice)

**VEGETABLE'S LOVER** 16  
stir-fried mixed vegetables.


**GINGERLY GINGER \*** 16  
stir-fried fresh ginger, onion, black mushroom.

**CHICKEN SATAY** 17   
served with famous Thai peanut sauce.

**GRA POW \*** 16  
stir-fried sweet basil leaves, bell pepper, garlic, Thai chili.

**PRIG KING \*** 16  
stir-fried french-cut green bean, bell pepper, chili paste.

**TANGY THAI CASHEW** 16  
stir-fried roasted cashew nuts, onion, bell pepper and dried chili.

**KANG GARI\*** (YELLOW CURRY) 17   
with potatoes and carrots in coconut milk curry.

The following items are served with California rolls.  
With spicy tuna rolls +\$2, and Miso soup (dine-in only)

**CHICKEN TERIYAKI** 17  
grilled chicken, steamed vegetables

**SALMON TERIYAKI** 18  
grilled salmon, steamed vegetables

**POKE BOWL** 18  
choice of spicy salmon \ spicy albacore with black rice.

**SPICY TUNA BOWL** 18  
with avocado and black rice.

**SUSHI COMBINATION** 20  
tuna, yellowtail, salmon, albacore, shrimp sushi

**SASHIMI COMBINATION** 23  
yellowtail, tuna, salmon, albacore sashimi.

## NIGIRI & SASHIMI

<b>BLUEFIN TUNA</b> - Hon Maguro	9	19
<b>CHUTORO</b> - Medium Fatty Tuna	MP	MP
<b>YELLOWTAIL BELLY</b>	9	19
<b>YELLOWTAIL</b> - Hamachi	8	18
<b>RED SNAPPER</b> - Tai	7	16
<b>SALMON</b> - Sake	7	16
<b>SALMON BELLY</b>	8	18
<b>ALBACORE</b> - Shiro Maguro	7	16
<b>FRESH WATER EEL</b> - Unagi	8	18
<b>HOKKAIDO SCALLOP</b> - Hotate	8	18
<b>SPICY SCALLOP</b>	8	18
<b>SHRIMP</b> - Ebi	7	16
<b>SALMON EGGS</b> - Ikura	8	18
<b>SWEET EGGS</b> - Tamago	6	--

## TRADITIONAL ROLLS

Cut Rolls -or- Hand Rolls

<b>MAKI ROLL</b> 9 (yellowtail \ tuna \ albacore or salmon)
<b>SPICY ROLL</b> 10 (tuna \ albacore \ salmon \ yellowtail or scallop)
<b>PHILLY ROLL</b> 14 salmon, Philadelphia cream cheese and avocado
<b>VEGGIE ROLL</b> 8 (cucumber \ avocado or assorted vegestable)
<b>CALIFORNIA ROLL</b> 8
<b>SHRIMP TEMPURA ROLL</b> 10
<b>VEGGIE TEMPURA ROLL</b> 9

## SIGNATURE ROLLS

**GINDI SPECIAL ROLL** 15  
wrapped by tuna and spicy shrimp and masago

**PLENTY OF FISH IN A ROLL** 22  
combination of tuna, yellowtail, albacore shrimp tempura, mayo, masago on soy paper

**LOVELY LIPDA ROLL** 19  
yellowtail, shrimp tempura, avocado, masago on soy with chili infused sesame oil

**HINODE** 19  
spicy scallop, salmon, tuna and ikura

**SHE'S FROM MIAMI** 18  
baked crab, avocado and seared tuna on soy paper

**THURSDAY NIGHT** 18  
snow crab, yellotail, masago, tempura flakes on soy paper

**MRS ROBERTSON ROLL** 17  
spicy albacore and seared tuna on top

**TUNA MANGO AVOCADO** 18  
fresh mango, jalapeno peppers on soy paper

**CATERPILLA ROLL** 18  
unagi, cucumber and avocado on top

**THE KILLER ROLL** 17  
spicy tuna, albacore and crispy shallot

**RAINBOW ROLL** 17  
spicy tuna, assortment of sashimi and masago

**DRAGON ROLL** 17  
shrimp tempura, unagi, avocado and bonito

**DOUBLE SHRIMP ROLL** 18  
double shrimp tempura & spicy shrimp and masago

**SEXY SALMON ROLL** 18  
spicy tuna, avocado, salmon, shrimp tempura



## CHEF'S SPECIALS

**CHEF'S CHOICE** 32  
Chef's choice 5 pcs, hand roll, miso and salad

**CHEF'S SASHIMI** 48 (16 pcs)

**SPICY TUNA BOWL** 19  
with avocado and black rice

**CHIRACHI** 25  
assorted sashimi over rice

## HAND ROLLS

**BAKED CRAB HANDROLL (SOY PAPER)** 12

**BAKED CHILEAN SEABASS HANDROLL** 12

**BLUE CRAB HANDROLL** 11



## IMPOSSIBLE

Delicious Meat .Made from Plants.

**IMPOSSIBLEKATSU** 20  
A popular Japanese rice dish with breaded deep-fried plant based meat

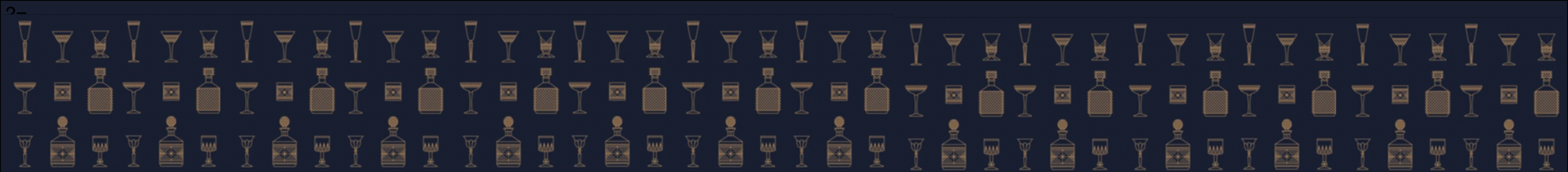
**IMPOSSIBLE SATAY** 18  
with peanut sauce and cucumber ajad

**IMPOSSIBLE PRIK KING** 20  
French cut green beans with bell peppers and house chili paste

**IMPOSSIBLE FRIED WONTON** 15  
Fried wonton stuffed with impossible meat and serve with sweet & sour sauce

**IMPOSSIBLE CUBED MIGNON** 32  
stir-fried roasted cashew nuts, onion, bell pepper and Sauted with fresh garlic. Served with steamed asparagus, baby carrot, wasabi, Sriracha mayonnaise. Includes rice.





# COCKTAIL

"No amount of physical contact could match the healing power of a well made cocktail."

-David Sedaris-

**LYCHEE MARTINI** 15  
Ketel One | Cointreau | lychee juice

**VESPER** 15  
Hendrick's gin | Tito's Vodka, | Lillet Blanc

**THAI OLD FASHIONED** 16  
Maker's Mark | house syrup | kafffir lime

**BEE'S KNEES** 15  
Hendrick's gin | honey | fresh squeezed lemon

**SIAMESE DREAM\*** 15  
Ketel One , fresh Thai chili | peach juice | salt rimmed

**OAXACANITE** 16  
Illegal Mezcal | Patron Tequila | fresh lime

**CUCUMBER MINTINI** 15  
Bombay Sapphire | cucumber | mint leaves

**LEMON DROP** 15  
Citroen Ketel One | tripple sec | fresh lemon

**GODIVA CHOCOLATE MARTINI** 16  
Godiva white chocolate liquor | Creme De Cacao | Ketel One

**APRICOT BASIL BOURBON** 15  
Bulleit Bourbon | apricot preserves | basil leaves & seeds

**NEGRONI** 15  
Hendrick's Gin | Campari | Rosso sweet vermouth

**ESPRESSO MARTINI** 15  
Grey Goose | Kuhlua | cold brew coffee

**LIKE A REAL MAN** 15  
Bulleit bourbon | Angostura orange bitters | orange twist

**TOKI HIGHBALL** 15  
Suntory Toki Japanese whisky | Singha sparkling water | shiso leaf

**MOSCOW MULE** 15  
Ketel One | Bundaberg ginger beer | lime

**ELDERFLOWER FRIZZ** 15  
Hendrick's Gin | St Germain elderflower liquor | prosecco

**APEROL SPRITZ** 15  
Aperol | prosecco | orange slice

**GRAPEFRUIT HONEY VODKA** 13  
Vodka | grapefruit | honey.

**GINGER CITRUS WHISKEY** 13  
Whiskey | ginger | lemon juice | maple syrup

**HIBISCUS LIME GIN** 13  
Gin | hibiscus | lime juice | ginger



## BUBBLY

### CORVEZZO WINERY

[ Organic & Vegan Prosecco, Italy ]  
Slight tones of apple, wrapped in a balanced  
acidic, crisp finish.



14 44

### SALMON CREEK

[ Brut, California ]

10 30

### MARQUIS DE BEL AIRES WINERY

[ Champagne Brut, France ] - 375ml

- 35

## WHITE & ROSÉ

### RUSACK VINEYARDS

[ Chardonnay, Santa Barbara ]  
An array of tropical and orchard fruits,  
ripened pineapple, asian pear.



15 49

### BALLETTO VINEYARDS

[ Chardonnay, Russian River Valley ]  
"Teresa's Unoaked", Bright, crisp, mineral and  
aromatic.

15 49

### BELL WINE CELLARS

[ Sauvignon Blanc, Napa ]  
Lively crisp and bright fruit flavors, vivid  
melon aromatics and brisk acidity and subtle  
hints of fresh cut grass.

16 54

### CASS VINEYARD & WINERY

[ Viognier, Paso Robles ]  
Honeysuckle blossom, dried gala apple, ripe  
apricot, and Meyer lemon marmalade with  
a balanced minerality and acidity.

14 44

### LOBSTER REEF

[ Sauvignon Blanc, New Zealand ]  
A note of tropical fruit, fresh cut grass and  
green bell pepper along with a refreshing  
streak of stony minerality

14 44

### SABLES D'AZUR

[ Rosé, Provence, France ]  
Delicate hints of red currant and sweet  
clementine and grapefruit with crisp acidity.

12 36

## WINE

### HOUSE WINE

[ California ]



Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Sauvignon Blanc

11 33

## RED

### SUMMERS

[ Cabernet Sauvignon, Napa ]

Aromas of cassis and dark berries with ripe red fruit,  
rich, round and mouth filling with firm tannins.



16 54

### RARE EARTH ORGANIC WINERY

[ Cabernet Sauvignon, California ]

Certified organic. Plum and cherry flavors perfectly  
balanced with hints of vanilla and a softly toasted  
oak finish.

15 49

### BRADY VINEYARD

[ Cab Franc, Paso Robles ]

Dark cherry with raspberry mocha and a touch of  
Italian herbs with fine chalky tannins.

15 49

### OAK FARM VINEYARD

[ Tievoli - Red Blend, Lodi California ]

A mix of Zinfandel, Petite Sirah, Babera, Sangiovese  
that creates flavors of blackberries with notes of  
vanilla and black tea

15 49

### RUSACK VINEYARD

[ Pinot Noir, Paso Robles ]

Bright juicy notes of strawberries, raspberries,  
and caramel, with subtle hints of orange  
meringue. Firm acidity and an elegant balance

16 54

### CASS VINEYARD & WINERY

[ Grenache, Paso Robles ]

Elegant Rhone varietal with stewed raspberry tea,  
rhubarb sorbet and dried cranberry notes tannins  
and soft acidity.

13 42

## BEER

**KOSHIHIKARI ECHIGO**, Japan, ABV 5%  
Premium Japanese rice lager

12

**SINGHA**, Thailand, ABV 5%

8

**SAPPORO**, Japan, ABV 5%

8

**KAWABA SNOW WEIZEN**, Japanese Craft  
ABV 5.2% Starts with a soft subtle entry on  
the palate and develops into a round full-bodied  
weizen with a sweet, slightly citrus finish.

10

**KAWABA SUNRISE ALE**, Japanese Craft,  
ABV 5.2% A beautiful amber ale with a strong  
floral aroma and caramel  
hop color.

10

## SAKE

**YAEGAKI MU JUNMAI DAIGINJO**, Japan  
Winner of Gold medals in the Monde Selection  
8 consecutive years.

27

**COLD SAKE, Yaegaki Regular**, California

(L)26

**HOT SAKE, Sho Chiku Bai**, California

(S)11

(L)17

**THAI ICED TEA** (vegan available upon request) 4.5

**THAI ICED COFFEE** (vegan available upon request) 4.5

**PASSION FRUIT ICED TEA** (unsweetened) 4.5

**ICED GREEN TEA** (unsweetened) 4.5

**ARNOLD PALMER** 4.5

**FIJI WATER** 4.5

**SAN PELLEGRINO** 4.5