



KRUA

www.KruaHouston.com
(346) 441-2928
6324 Richmond Ave, Houston, TX 77057



kruahouston



BEVERAGES



**THAI
ICED TEA**
\$6



**THAI ICED
COFFEE**
\$6



**BUTTERFLY
PEA TEA**
\$6



**UNSWEETENED
ICED TEA**
\$4



**FRESH
COCONUT
WATER**
\$9

TOPO CHICO
\$6

SODAS
Pepsi, Pepsi Zero & Starry
\$4

HOT GREEN TEA
\$5

HOT JASMINE TEA
\$5



HOT COFFEE
\$5

MOCKTAILS



RED DRAGON
Fresh red dragon fruit, orange juice, fresh lime juice and a touch of simple syrup. | \$12



LAVENDER NIGHT
Fresh lime juice, infused lemongrass simple syrup, & butterfly pea flower. | \$9



THAI BASIL SMASH
Fresh carrot juice, lime juice, basil, and infused lemongrass simple syrup. | \$12



CLASSIC MOJITO
Mint, fresh lime, simple syrup, tonic soda. | \$9



LUNAR TONIC
sliced cucumber, cranberry juice, and tonic. | \$10



SPICY GINGER MARGARITA
Fresh ginger juice, lime juice, simple syrup. | \$12

BEER & WINES

SPARKLING

Veuve Clicquot Champagne
Florinda Cava Brut, Spain

BTL | GLASS

\$170
\$50 \$14

WHITE WINE

J. Hofstatter Pinot Bianco 2023, Italy
Borealis White Blend 2022, Oregon
Truchard Chardonnay 2024, California
Domain Durard Sancerre 2023, France
Toi Toi Sauvignon Blanc 2024, NZ

\$45 \$13
\$15
\$58 \$16
\$66
\$55 \$15

RED WINE

Cataclysm Cabernet
Paul O'brien Pinot Noir 2021, Oregon
Whitehall Lane Merlot 2021, California
Brunello Sangiovese 2019, Italy

\$55 \$15
\$60
\$60
\$120

ROSE WINE

Revelation Rose 2023, Washington

\$42 \$12

HOUSE WINE

Geysler Peak Sauv Blanc
Janeil Red Blend
Cafayette Cab. Sauv

\$9
\$9
\$9

BEERS

Singha
Chang
Kirin
Sapporo
Kyoto Matcha IPA

\$8
\$8
\$8
\$8
\$12

SAKE



**KIKUSUI
"JUMAI GINGO"**
300ML
\$25



**DASSAI "45"
NIGORI**
300ML
\$26



**NANBU BIJIN
"TOKUBETSU JUNMAI"**
300ML
\$35



**BORN
"GOLD"**
720ML \$80
\$80



**DASSAI BLUE
"35"**
720ML
\$98



**KUBOTA
"MANJU"**
300ML / 720ML
\$82 | \$215



**DASSAI "23"
JUMAI DAIJINGO**
720ML
\$225

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SUSHI

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At KRUA, we care deeply about your dining experience and well-being. Please inform your server of any food allergies or dietary restrictions.

house dishes

MADAI CRUDO*

Japanese sea bream with sunkist orange, yuzu kosho, truffle ponzu | \$20

CHILI HAMACHI YUZU*

Yellowtail with crunchy garlic, jalapeños, rayu oil & ponzu | \$20

HOKKAIDO SCALLOP CARPACCIO*

Hotate scallop with red miso glaze, yuzu juice, chili oil, edible flower, and micro greens | \$25

SCREAMING TUNA*

Seared tuna with creamy sauce, tobiko, garlic chips & microgreens | \$25

SALMON CARPACCIO*

Thinly sliced salmon with carpaccio sauce, ikura, feta cheese, micro greens | \$20

sampler

TORO TRIO*

O-toro, salmon belly, yellowtail belly nigiri | \$18

SASHIMI SAMPLER*

Chef's choice 10pc sashimi | \$30

TUNA FLIGHT*

O-toro, chu-toro, akami | \$22

SUSHI SAMPLER*

Chef's choice 5pc nigiri | \$20

Chef's choice 7pc nigiri | \$30

VEGGIE SAMPLER

Chef's choice 5 pc of vegetable | \$12

SALMON SET*

Ikura, salmon, salmon belly | \$12

sushi & sashimi

SASHIMI MORIAWASE*

Chef selected 10pc sashimi and roll | \$35

SAMURAI MORIAWASE*

Chef selected nigiri (5pc) and sashimi (10pc) plus roll | \$50

don buri

VEGGIE DON

Assorted pickled and fresh vegetables on bed of sushi rice with furikake | \$16

SALMON DON*

Scottish salmon on bed of sushi rice, with shiso and apple puree ikura furikake | \$20

CHIRASHI BOWL*

Chef's choice of assorted sashimi with pickles and salmon roe on bed of sushi rice | \$30

TUNA DON*

Akami tuna with furikake, shiso, gobo and kizami wasabi | \$25

hot plate

SALMON PLATE*

Grilled Scottish salmon, served medium rare on mixed greens | \$28

TOKYO RISOTTO*

Creamy risotto with truffle oil and enoki mushrooms, topped with seared chu-toro | \$30

CHAWANMUSHI

(Prep time 10-15 min)

Japanese delicate steamed savory egg custard with carrots, edamame, mushrooms & shrimp | \$8 | Add ikura +\$5 / foie gras +\$8

udon

KAKE UDON

Soy dashi broth with mixed vegetables and noodles | \$10

TEMPURA UDON

Soy dashi broth with tempura shrimp, mixed vegetable and noodles | \$15

SEAFOOD YAKI UDON

Premium mixed seafood and vegetables stir fried with soy garlic sauce | \$25

classic roll

NEGIHAMA*

yellowtail and green onions
\$10

NEGI TORO*

bluefin tuna belly with green
onions | \$13

CALIFORNIA ROLL

kani, avocado, cucumber and
tobiko | \$8

PHILADELPHIA ROLL

salmon, cream cheese, avocado
and sesame seeds | \$9

TEKKA MAKI*

bluefin tuna with sesame seeds
\$9

SPICY TUNA*

spicy bluefin tuna, cucumber
and sesame seeds | \$10

SPICY SALMON*

spicy minced salmon,
cucumber and sesame seeds
\$10

SALMON ROLL*

scottish salmon with sesame
seeds | \$9

SHRIMP TEMPURA ROLL

shrimp tempura, tobiko,
cucumber and sesame seeds | \$9

VEGGIE ROLL

mixed pickled and fresh
vegetables with sesame seeds
\$8

AVOCADO ROLL

avocado and sesame seeds | \$7

KAPPA MAKI

cucumber with sesame seeds
\$5

house special roll

PRINCESS ROLL*

Assorted fish with gobo
avocado, oshinko, kaiwari
wrapped in cucumber, ponzu,
masago, sesame seeds, rice
crackers | \$20

O-TORO ROLL*

Akami, aioli, jalapeño, takuan
on top chu toro, seared truffle
ponzu, kizami wasabi, and
microgreen. | \$26

RAINBOW ROLL*

snow crab, avocado, cucumber
with assorted fish on top | \$18

HAMACHI YUZU ROLL*

hamachi (yellowtail), apple,
sweet miso on top with
hamachi, garlic ponzu and
microgreen. | \$18

UMAMI SALMON ROLL*

Avocado, cucumber, crunchy
topped with scottish salmon,
creamy ponzu sauce and green
onions. | \$15

UNAGI ROLL

Tamago, cucumber, crunchy
topped with unagi and eel
sauce. | \$18

DRAGON ROLL

Shrimp tempura, cucumber
topped with unagi, avocado
Tobiko, Spicy mayo & eel sauce.
\$18

SPIDER ROLL

Akami, aioli, jalapeño, takuan
on top chu toro, seared truffle
ponzu, kizami wasabi, and
microgreen. | \$26

TNT ROLL

Kani, avocado, tempura shrimp,
eel sauce, sriracha, TNT sauce,
tobiko and green onions. | \$17

SHAGGY DOG

Shrimp tempura, cucumber
topped with kani, eel sauce,
spicy mayo, crunchy, tobiko &
green onion. | \$18

nigiri (1)

sashimi(3)

O-TORO*

Fatty bluefin tuna | \$12 | \$34

CHU-TORO*

Medium fatty bluefin tuna
\$9 | \$25

AKAMI*

Lean bluefin tuna \$6 | \$16

SAKE TORO*

Scottish salmon belly
\$5 | \$13

SAKE*

Scottish salmon \$4 | \$11

HAMACHI TORO*

Yellowtail belly \$6 | \$13

HAMACHI*

Yellowtail \$5 | \$13

MADAI*

Sea bream \$4 | \$11

SHIME SABA*

Fresh mackerel \$3 | \$8

IKURA*

Salmon roe \$5 | \$13

TOBIKO*

Flying fish roe \$3 | \$8

HOTATE*

Scallop \$5 | \$13

BOTAN EBI*

Sweet shrimp \$7 | \$18

SNOW CRAB

Real snow crab meat \$6 | \$16

UNAGI

Fresh water eel \$3

TAMAGO

House made slightly sweetend
egg omelet \$3 | \$8

STARTERS



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Ⓜ gluten free Ⓟ vegetarian 🌶️ spicy

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EDAMAME (V) (P) (D)

Steamed soybeans - choice of salted, spicy garlic or truffle. | \$5 | \$6 | \$7

CURRY PUFFS (2)

Flaky pastry filled with flavorful chicken, potatoes, and onions, seasoned with curry. Served with cucumber relish. | \$12



STEAMED SHRIMP DUMPLINGS (4)

Delicate dumplings filled with shrimp, water chestnuts, and aromatic seasoning, wrapped in a wonton and served with our signature house soy sauce. | \$15



BEEF SKEWERS (2)

Filet mignon skewers marinated in a blend of herbs and spices, then grilled to perfection. | \$17



CHIVE CAKES (4) (P)

Chive cakes served with our house-made sweet soy sauce. A savory, crispy delight. | \$12



CHICKEN SATAY (3) (V)

Chicken skewers marinated and grilled to perfection. Served with a creamy peanut sauce and refreshing cucumber relish. | \$12





JASMINE FLOWER DUMPLINGS (4)

Hand crafted royal Thai dumplings filled with roasted peanuts, sweet radish, and shallots. Topped with crispy garlic. Served with fresh Thai chili slices and fragrant cilantro for a vibrant finish. | \$15

CRISPY ROLLS (4)

Packed with taro root, cabbage, sweet corn, carrots, and glass noodles, served with a tangysweet chili sauce for the perfect crunch. | \$12



KRUA WINGS (6)

choice of glazed tamarind sauce with crisps basil OR Larb Thai seasoning a bold and tangy kick. | \$12

SHRIMP CAKES (4)

A savory mix of ground shrimp blended with water chestnuts, coated in panko and served with our house-made plum sauce. | \$15



MIXED TEMPURA

A lightly battered shrimp and seasonal vegetables with tempura dipping sauce. | \$15

SHRIMP TEMPURA (5)

a crispy and delicate of lightly battered shrimps with tempura dipping sauce. | \$15





CRISPY CALAMARI

Crispy tender squid mixed with in-house sweet chili. | \$14



BRUSSELS SPROUTS

Crispy brussels sprouts tossed in a light soy-based glaze topped with bonito flakes. | \$8



SPIDER CRAB TEMPURA (1)

Soft shell crab on a bed of fresh spring mix & kabayaki garlic ponzu dressing. | \$14

SHISHITO PEPPER

Slightly blistered shishito peppers, simply seasoned with sea salt and ponzu sauce. | \$8



AGEDASHI TOFU

Lightly crisp with tentsuyu, green onions | \$8

KARAAGE CHICKEN

Crispy, golden and perfectly seasoned tempura with sweet and sour sauce. | \$10



CORN RIBS HONEY TRUFFLE

Flash-fried then tossed in honey truffle, shichimi Japanese 7 spice, garnished with micro cilantro. | \$12

SALADS



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HOUSE SALAD (V) (P)

Romaine, spring mix, carrots, cucumber, grape tomatoes, grapes, sesame seeds, ginger dressing. | \$8

SEAWEED SALAD (V) (P)

Seaweed with Japanese vegetables and sesame dressing. | \$6



CUCUMBER SALAD

Thinly sliced cucumber with kani, tobiko, and citrus soy sauce. | \$10



PAPAYA SALAD (V) (P)

Crisp hand-shredded green papaya, green beans, carrots, cherry tomatoes, garlic, tossed in a zesty dressing of lime juice, chili (optional), peanuts. Bold, crunchy, and packed with flavor. | \$12
Add grilled shrimp for \$5



YUM WOON SEN (V) (P)

A light and tangy salad featuring glass noodles tossed with minced chicken, shrimp and herbs in a zesty lime and chili dressing. Topped with crunchy cashews. | \$15



LARB

A zesty and refreshing minced chicken or beef, tossed with fresh herbs, roasted rice powder, lime juice, and fiery chilies. Served with crisp iceberg lettuce and sticky rice. | \$16

NAM TOK

Grilled New York strip steak salad, sliced and tossed with fresh herbs, roasted rice powder, lime juice, and chili flakes. Bold and smoky, this vibrant dish is served with fresh cucumber and sticky rice. | \$28



SOUPS



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TOM YUM SOUP

A vibrant hot and sour soup, where aromatic lemongrass, kaffir lime leaves, and galangal infuse the broth, complemented by mushrooms, chili, and your choice of protein. Topped with fresh tomatoes. | \$15



TOM KHA

A rich and aromatic with a velvety coconut broth infused with lemongrass, kaffir lime leaves, and galangal. Topped with tender mushrooms, your choice of protein, and a balance of heat, sourness, and a hint of sweetness. | \$15



STEAMED MUSSELS SOUP

Fresh mussels gently steamed with fragrant lemongrass, onion, serrano pepper, garlic, and Thai basil, creating a vibrant and aromatic dish. | \$18

Choice of protein:

vegetable, chicken or tofu, with jumbo shrimp, beef flank for \$3 or seafood \$8

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CHEF RECOMMENDS

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DUCK NOODLE SOUP

Tender slices of 4 hours slow-cooked duck in a rich, aromatic broth infused with star anise, cinnamon, and herbs. Paired with rice noodles, fresh bean sprouts, scallions, and cilantro, this comforting bowl brings together sweet, savory, and fragrant flavors in every sip. | \$22

THAI BEEF NOODLE SOUP

Is a deeply flavorful, aromatic dish built around a slow-simmered beef broth layered with herbs, spices, and umami. | \$18

KRUA CRAB OMELETTE

Fluffy golden omelette with colossal crab meat—crispy on the outside. A perfect balance of texture and flavor, served with fragrant jasmine rice, a side of house sweet chili sauce for a little kick. Simple, elegant, and irresistibly delicious. | \$28



SWEETCORN SALAD

Vibrant sweet corn blended with cherry tomatoes, long beans, carrots, and roasted peanuts, dressed in our signature house vinaigrette that harmonizes spicy, sour, and sweet for a lively, crave-worthy finish. | \$12
Add grilled shrimp for \$5



SAH NUER

Northern-style thin-sliced filet mignon with the chef's special herb spices, served with sticky rice and fresh vegetables. | \$20



SINGAPORE NOODLES

Stir fry angel hair noodles tossed in shrimp fragrant curry spice, garlic, egg, cabbage, carrots & bamboo shoots. | \$16

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LAMB SYMPHONY

Savor grilled lamb chops with house crafted yellow coconut curry sauce, accented by heartleaf and serve with purple rice rice. | \$38



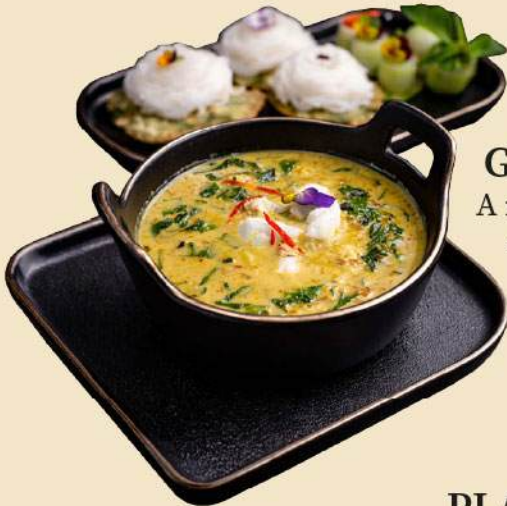
BEEF SHORT RIB NOODLES

8 hours slow cooked tender short rib with our twist on hunan style egg noodles in coconut curry with bean sprouts, cabbage, crispy shallots, cilantro & lemon wedge. | MKT



TWILIGHT DUCK

Roasted duck, pineapple, cherry tomato, fritto grapes, creamy coconut curry sauce and garnish with fresh basil. | \$38



GAENG POO BAI CHA PLU

A rich, aromatic southern Thai curry featuring colossal crab meat and distinctively flavored wild betel (cha plu) leaves, served with rice noodles for a complex, spicy, savory. | \$29

PLA TOD

Fried whole branzino fillet and topped with our house basil sauce. Served white rice. | \$30



SIGNATURE CURRIES



KRUA

Ⓜ *gluten free* Ⓟ *vegetarian* 🌶 *spicy*

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KHAO SOI

Northern Thai coconut curry noodle with braised chicken thigh in a turmeric-kissed, aromatic curry broth. served with soft egg noodles, crown with crispy noodles and accompanied with pickled mustard greens, shallots, chili pod and fresh lime. | \$17

GREEN CURRY

Savor the vibrant green curry with your choice of protein, complemented by tender bamboo shoots, rich eggplant, zucchini and fragrant basil, served with steamed jasmine rice. | \$17



RED CURRY

Creamy red curry simmered with coconut milk, eggplant, chayote, bamboo shoots, and Thai basil. Served with your choice of protein and steamed jasmine rice. | \$17

PANANG ROUGE

Choice of protein, red curry, enhanced by the richness of coconut milk and the aromatic essence of kaffir lime leaves. Serve with steamed jasmine rice. | \$17



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YELLOW CURRY

Choice of protein, potatoes, carrots and onions in a rich turmeric, coriander, cumin, lemongrass and mild chili. Its flavor is milder and hint of sweetness than the red for green curry. | \$17

NAM NGEAW

Our slow-cooked beef and meatballs, features a rich tomato-chili broth. rice noodles, Accompanied by fresh cabbage, pickled cabbage, bean sprouts, cilantro, green onions, lime wedges, and garnished with chili pod. | \$17

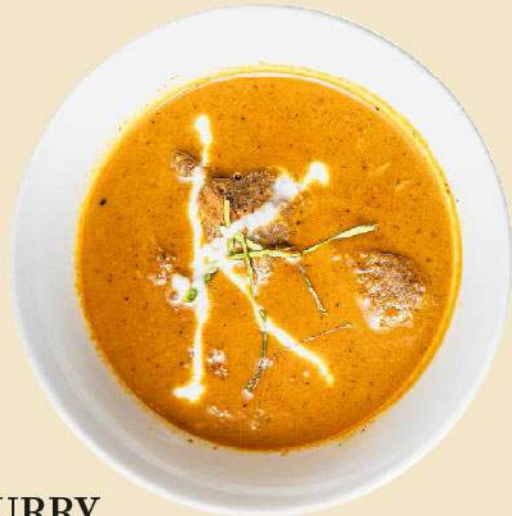


HANG LEA

Experience the rich flavors of slow-cooked beef, in house-made curry and aromatic fresh ginger, a savory brown sauce. Served with a side of white rice. | \$18

LAMB CURRY

Tender lamb shoulder, in a rich and comforting yellow curry infused with turmeric, cumin, and mild spices, all enveloped in creamy coconut milk. Aromatic and mild spice. served with steamed jasmine rice. | \$28



MASSAMAN CURRY

Rich coconut curry infused with warm spices, tender potatoes, caramelized onions, and roasted peanuts. Mild, aromatic and deeply comforting. | \$28

STIR-FRY NOODLES



KRUA

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PAD THAI

Thailand's beloved classic—your choice of protein, stir-fry rice noodles with egg, bean sprouts, chives, and baked tofu, tossed in a tangy tamarind sauce. Garnished with roasted peanuts, chili flakes & lime wedge. | \$17

PAD SEE EW NOODLES

Savory flat rice noodles, perfectly paired with vibrant Chinese broccoli, egg, and aromatic garlic. Enhanced by a subtle hint of white pepper and our signature house-made dark soy sauce, accompanied by your choice of protein. | \$17



DRUNKEN NOODLES

Flat rice noodles, the rich aromas of garlic and fresh basil. Heightened by the warmth of ground chili, bamboo shoots, bell peppers, mushrooms, baby corn. Your choice of protein. | \$18



FRIED RICE



KRUA

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PINEAPPLE FRIED RICE

Indulge in the exotic medley of steamed jasmine rice infused with the delightful crunch of cashew nuts, chicken, and shrimp. Stir-fry with fresh green onions and eggs & curry powder. This dish is a symphony of flavors, in fresh pineapple. | \$25

CRAB FRIED RICE

Jasmine rice stir-fried with eggs and aromatic garlic, lump crab meat and fresh green onions. | \$26



KRUA FRIED RICE

A classic, savory jasmine rice stir-fried with eggs, onion, Chinese broccoli, tomatoes, and your choice of protein, bursting with aromatic flavors. | \$16

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STIR-FRY



KRUA

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PAD KRAPAO

Your choice of protein stir-fried with garlic, onion, Long green beans, and fresh basil in our house soy chili sauce. Served with steamed jasmine rice. | \$18

KUA GLING

A fiery, fragrant stir-fried curry blend. Your choice of protein with a bold curry paste and fresh herbs. Paired with steamed jasmine rice and crisp iceberg lettuce. This dish is loved for a punchy, dry texture and spicy kick. | \$18



BASIL EGGPLANT

Stir-fried eggplant with garlic, onion, chili and basil in a savory oyster sauce. Bold, aromatic, and full of flavors. Served with your choice of protein and steamed jasmine rice. | \$17

PAD PAK

A vibrant medley of stir-fried vegetables—Chinese broccoli, cabbage, and carrots—sautéed with garlic in our savory house sauce. Your choice of protein. Served with steamed jasmine rice. | \$16



SIZZLE & SPICE



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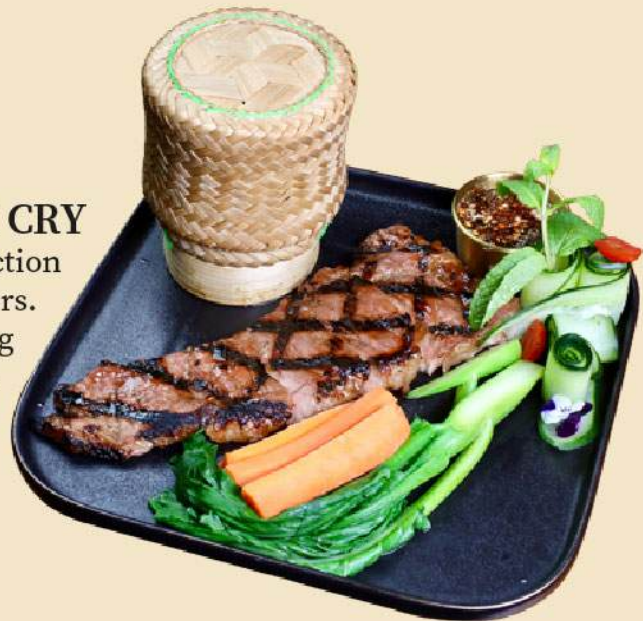
HAD YAI THAI FRIED

CHICKEN *(15 min. prep time)*

Crispy & juicy chicken quarter, marinated in bold spices and fried to a golden perfection. Topped with crispy shallots. Served with sticky rice, this dish is paired with sweet chili sauce for a rich balance of heat, sweetness, and deep, savory flavor. | \$15

TIGER CRY

New York strip steak, grilled to perfection and served hot with bold, smoky flavors. Accompanied with a spicy, tangy dipping sauce (on the side), steamed Chinese broccoli, carrots and sticky rice. | \$28



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KHAN TOK

A unique communal dining experience dating back to the Lanna Kingdom. At KRUA, we proudly present this chef-curated tradition - celebrating the flavors, hospitality, and tradition of Lanna culture.

THIS SERVES 6-8 ADULTS | \$200

Chicken Wings, Chicken Satay or Beef Skewers	Basil Chicken Fried Rice topped w/ Fried Egg
Papaya Salad	Chicken Red Curry
Fresh Shrimp Spring Rolls	Whole Bronzino Basil Fish
Crispy Rolls	Beef Pad Kra Pao topped w/ Fried Egg
Shrimp Pad Thai Remix	& Steam Jasmine Rice

VEGETARIAN MENU

STARTERS

EDAMAME

Steamed soybeans - choice of salted, spicy garlic or truffle. | \$5 | \$6 | \$7

CHIVE CAKE

Crispy chive cakes served with our house-made sweet soy sauce. A savory, crispy delight. | \$12

JASMINE FLOWER DUMPLINGS

Delicate flower-shaped dumplings filled with roasted peanuts, sweet radish, and shallots, topped with crispy garlic. Garnished with fresh Thai chili slices and fragrant cilantro for a vibrant finish. | \$15

BRUSSELS SPROUTS

Crispy brussels sprouts tossed in a light soy-based glaze. | \$8

SHISHITO PEPPERS

Slightly blistered shishito peppers, seasoned with sea salt & ponzu sauce. | \$8

CORN RIBS HONEY TRUFFLE

Flash fried then pan seared corn honey truffle shichimi, micro cilantro. | \$12

AGEDASHI TOFU

Tofu potato starch lightly fried with tentsuyu green onions. | \$8

TOFU BOMB

\$8

SOUPS

MISO SOUP

House blend red miso mixed with white miso wakame (seaweed), tofu and scallions. | \$3

TOM KA

A rich and aromatic Tom Kha soup, with a velvety coconut broth infused with lemongrass, kaffir lime leaves, and galangal. Topped with tender mushrooms, tofu. a balance of heat, sourness, and a hint of sweetness. | \$17

SALADS

PAPAYA SALAD

A refreshing salad with crisp shredded green papaya, long beans, carrots, cherry tomatoes, garlic & peanuts. tossed in a zesty lime dressing. Bold, crunchy, and packed with flavor. Let your server know your preferred spice level. | \$12

HOUSE SALAD

Romaine, spring mix, carrots, cucumbers, grape tomatoes, sesame seeds, ginger dressing. | \$8

SEAWEED SALAD

Seaweed with Japanese vegetables and sesame dressing. | \$6

SWEETCORN SALAD

Sweet corn, cherry tomato, roasted peanuts, fresh lime vinaigrette. | \$12

KRUA



gluten free



vegetarian



spicy

SIGNATURE CURRIES

PANANG CURRY

Creamy richness of coconut milk and the aromatic essence of kaffir lime leaves. served with steamed jasmine rice. | \$17

GREEN CURRY

Savor the vibrant green curry with your choice of protein, complemented by tender bamboo shoots, rich eggplant, zucchini and fragrant basil, served with steamed jasmine rice. | \$17

RED CURRY

Creamy red curry simmered with coconut milk, eggplant, chayote, bamboo shoots, and Thai basil. served and steamed jasmine rice. | \$17

YELLOW CURRY

A comforting curry with potatoes, carrots and onions in a rich turmeric, coriander, cumin, lemongrass and mild chili. Its flavor is milder and hint of slightly sweeter than the red for green curry. | \$17

KAO SOI

Wake up your taste buds with egg noodles in a bold red curry. served with pickled cabbage, fresh cabbage, and bean sprouts. Garnished with green onion, cilantro, dry chili, and lime wedges. This dish was influenced by yunnanese Chinese and Haw traders and evolved locally in Lanna. | \$17

STIR-FRIED NOODLES

MISO SOUP

A beloved classic—stir-fried rice noodles, bean sprouts, chives, and baked tofu, tossed in a tangy tamarind sauce. Garnished with roasted peanuts chili flakes & lime wedge. | \$17

DRUNKEN NOODLES

flat rice noodles, infused with the rich aromas of garlic and fresh basil. Heightened by the warmth of chili, bamboo shoots, bell peppers, mushrooms and baby corn. \$18

FRIED RICE

KRUA FRIED RICE

Savory jasmine rice stir-fried with onion, Chinese broccoli, tomatoes. bursting with aromatic flavors. | \$16

PINEAPPLE FRIED RICE

Medley of steamed jasmine rice stir-fry with the delightful crunch of cashew nuts. Enhanced with fresh green onions, raisins, scallions. This dish is a symphony of flavors, in fresh pineapple. | \$25

STIR-FRY

BASIL EGGPLANT

Stir-fry eggplant with garlic, onion, chili and basil in a savory oyster sauce. Bold, aromatic, and full of flavor. Served with steamed jasmine rice. | \$17

VEGGIE LOVERS

A vibrant medley of stir-fry vegetables, Chinese broccoli, cabbage, and carrots, sautéed with garlic in our savory house sauce. Served with steamed jasmine rice. \$16

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FOUR REGIONS OF THAILAND

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NORTHERN THAILAND

Khao Soi
Nam Ngeaw
Hang Lea
Sah Nuer

SOUTHERN THAILAND

Lamb Curry
Yellow Curry
Kua Gling
Gaeng Poo Bai Cha Plu
Had Yai

NORTHEASTERN THAILAND

Larb
Tiger Cry
Nam Tok
Papaya Salad

CENTRAL THAILAND

Bangkok

Green Curry
Panang Curry
Red Curry
Tom Yum
Tom Kha
Pad See Ew
Pad Thai
Pad Krapao
Drunken Noodles
Duck Noodle Soup
Pla Tod

The meaning of
KRUA

The word “KRUA” means kitchen- but in Thailand it means much more.
It’s the heart of the home.

It’s where stories are shared, traditions and recipes are passed down quietly.
Where spices are pounded by hand. Where balance is learned-not measured.

At KRUA, we are not just creating a place to eat.
We are creating an experience rooted in traditional Thai Cuisine.

What makes KRUA different is our dedication to doing things with intention.
We use FRESH herbs, our curry is made from scratch,
every detail is designed to tell a deeper story—
one that celebrates Thai culture while embracing innovation.

This is a place where people gather, connect, and discover something new.
But most importantly, KRUA is about community.
It’s about creating a space where everyone feels welcome,
where every visit feels memorable,
and where the spirit of the kitchen—the heart of togetherness—lives on.
Because KRUA isn’t just a name.
It’s a feeling.