

## Salad

🌿 **Pe Tee Thoke (Green Bean Salad)** 7.5  
Boiled Green Bean with garlic oil, fried onion & crushed peanuts.

🌿 **Pe Ywet Thoke (Pea Sprout Salad)** 7.5  
Fresh Pea Sprout mixed with tomato, onion, crushed peanuts & garlic oil.

🌿 **Tofu Thoke (Tofu Salad)** 8  
Homemade Yellow Tofu, made from chick pea and pea powder, served with famarind sauce, sweet sauce, garlic & chilli oil, crushed peanuts & cilantro.

**Gin Thoke (Pickle Ginger Salad)** 🔥🔥 13  
A mix of pickled ginger, fresh cabbage, friedz-beans, peanuts, premium sesame seeds, premium sesame oil, dried shrimp, fried garlic and fish sauce.

🌿 **Tea Leaf Salad (Original or Salad)** 13  
A mix of pickled Tea Leaves, fried beans, fried garlic, peanuts, premium sesame seeds and sesame oil, dried shrimp, fresh tomato & fresh shredded cabbage or fresh lettuce & hot red chilli.

## Appetizer

🌿 **Samosa** 7  
Fried flour wrapper filled with potatoes, onion and spices.

🌿 **Tofu Gyaw (Fried Shan Tofu)** 7  
Deep fried Homemade Yellow Tofu served with house blend red sauce & Sweet sauce.

🌿 **Bayar Gyaw (Yellow Pea Tempura)** 8  
Deep fried Homemade Yellow Pea mixed with onion, green onion, curry leaves & ginger, served with house blend tamarind sauce.

🌿 **Sukar Thee Gyaw (Chayote tempura)** 6.5  
Chayote tempura Served with Tamarind sauce.

🌿 **Peanut and tomato sauce dipping** 9  
Peanuts-Tomato sauce made with onion, garlic, tomato and peanuts. Served with boiled cabbage, cucumber, carrot & broccolli.

## Vegetable

**Bitter Melon Saute** 7.5  
Bitter Melon sauteed with onion, garlic and dried shrimp.

🌿 **Green Mustard** 8  
Sauteed Green Mustard Leaves with onion, garlic, ginger.

🌿 **Yam Leaf & Mushroom(seasonal)** 9  
Sauteed Yam Leaf and U.S.A. Mushroom with onion, garlic.

## Noodle

**Shan Rice Noodle (no soup)** 🍴 12.5  
Rice Noodle mixed with Chicken, green mustard pickle, crushed peanuts, Garlic oil, chili oil, fish sauce and cilantro.

**Shan Rice Noodle (Chicken/Pork)** 🍴 12.5  
Rice Noodle in Chicken Soup, topped with choice of all natural chicken or pork mince cooked with onion, garlic & chilli bean sauce, boiled seasonal vegetables, crushed peanuts, green onion & cilantro.

🌿 **Kauk Swe Thoke** 🍴 13  
Flat Flour noodles served with all natural fresh chicken, Cooked with onion Garlic & tomato fish sauce, garlic oil, chilli oil, shredded cabbage, cilantro, lemon, tamarind & roasted yellow pea powder.

🌿 **Nan Gyi Thoke** 🍴 13  
Thick rice noodle served with all natural fresh chicken, cooked with onion, Garlic & tomato fish sauce, garlic oil, chilli oil, shredded cabbage, cilantro, lemon, tamarind & roasted yellow pea powder.

**Fish Soup Noodle** 🔥🔥 13  
Thin Rice Noodle in Soup made from Cat Fish. Topped with hard boiled egg, fried yellow pea & cilantro. (add lemon & chilli to enjoy perfect combination of refreshing hot soup)

**Coconut Milk Noodle** 13  
A rich and creamy Coconut Soup with Flour Noodles and chicken (fresh and all natural). Served with Fried Yellow Pea, onion, cilantro. (add lemon & chilli to enjoy more).

## Seafood

**Country Style Fish** 15  
Fried fresh farmed tilapia with tomato sauce made from tomato, onion, garlic, topped with red chilli, chayote and cilantro.

**Shan Style Fish and Herbs** 15  
Fresh farmed tilapia marinated with turmeric, fermented bean powder, onion, tomato, garlic, ginger, green onion, cilantro & herbs. Served in clay pot.

**Spicy Fish** 🍴🍴🍴 15  
Fried fresh farmed tilapia with Gilroy graill, chilli, fish sauce and cilantro.

**Sauteed Shrimp** 17  
Peeled head-on Shrimp marinated with salt, turmeric & fish sauce, Sauteed with onion garlic & ginger with cilantro topping.

## Meat & Veggie

**Burmese Chicken Curry** 12.5  
Burmese red chicken curry made with all natural fresh chicken, onion, garlic, ginger, cumin, tomato and potato.

**Curry Aroma Chicken** 🍴 14  
All natural fresh chicken marinated with curry powder & premium sesame oil, blackpepper. Deep fried and Tossed with home made sweet and sour sauce, dried chilli bits, cilantro & green onions.

🌿 Yellow pea with vegetable Curry 12

Burmese style soft curry with yellow pea, potato, carrot, okra and chayote or kholarbi.

Wet Tar Chet (Pork Stew) 14

Pork Stew with veggie.

Roasted Cornish Chicken 12.5

Marinated all natural Cornish game hens, served half conish and potatos.

Burmese Style Beef Stew 15

Organic grass fed Beef Curry Traditionally cooked with onion, garlic, ginger and cumin, tossed with green peas.

Dan Bauk ( Chicken Biryani ) 🔥🔥 15

Braised chicken drumsticks & thighs baked with basmati rice, spices, raisins and cashew nuts.

Seik Tar Chet (Goat Stew) 18

Burmese style goat stew made from all natural local fresh goat with onion, garlic, ginger, cumin and curry leaves.

## Dessert

Sahwinmakin 4.0

Burmese styled baked cake use semolina wheat coconut milk, sugar, milk, butter, egg, milk, poppy seed, almond and craisin.

## Extra

Rice 1  
Prata 1.5

🌿 ... Can be arranged for Vegetarian

🔥 ... Spice

🌶️ ... Red pepper



**Kyusu Burmese Cuisine**

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