

- LUNCH SPECIAL -

LUNCH SERVED MON - FRI

11:30 A.M. - 3:00 P.M.

EXCEPT HOLIDAYS

Served with steamed rice, egg roll,
soup AND salad of the day

Prepared with your choice of:

Tofu / Vegetable	\$8
Chicken / Pork / Beef	\$8
Shrimp	\$9

- CURRIES -

YELLOW CURRY

Thai herbs and spices blended in yellow curry paste with
potato, carrot, Thai basil, simmered in coconut milk.

GREEN CURRY

Thai herbs and spices blended in green chili paste
with eggplant, Thai basil, bell pepper
simmered in coconut milk.

RED CURRY

Thai herbs and spices blended in red chili paste with
bamboo shoots, Thai basil, bell pepper,
simmered in coconut milk.

- WOK -

GARLIC & PEPPER in garlic and pepper sauce,
served on a fresh bed of lettuce.

SPICY BASIL LEAVES stir-fried in chili and garlic
with fresh basil leaves.

CASHEW NUTS with dried chili, carrots, and onion.

GINGER stir-fried with onion, snow peas, mushrooms,
and green onion.

BROCCOLI in garlic and oyster sauce.

HOMEMADE SWEET & SOUR SAUCE tossed together
with your choice of meat.

SPINACH with mushrooms in garlic and
black bean sauce.

- NOODLES -

PAD THAI

Thin rice noodles sautéed with egg, crushed peanuts,
green onions, and bean sprouts.

PAD SEE U

Rice noodles, wok sautéed with egg and broccoli
in a black bean soy sauce.

DRUNKEN NOODLES "PAD KEE MAO"

Rice noodles, wok sautéed with egg, garlic, onions,
bell pepper, fresh chili, and basil.

- BEVERAGES -

Thai Iced Tea	\$3		
Thai Iced Coffee	\$3		
Coke / Diet Coke / Gingerale / Root Beer / 7-UP	\$2		
Lipton Iced Tea	\$2		
Lemonade-strawberry lemonade	\$2		
Hot Tea (Jasmine or Green)	\$2		
Young Coconut Juice	\$3½		
San Pellegrino	Small \$3	Large \$7	

rice
T H A I • C U I S I N E

rice

- Menu and Prices are subject to
change without notice.
- No Checks Accepted.
- We accept Visa, Mastercard
and American Express.
- Delivery within 3 miles
with minimum of \$25.00 per order.

SUNDAY – MONDAY

11.30 AM – 9.00 PM

TUESDAY – THURSDAY

11.30 AM – 9.30 PM

FRIDAY – SATURDAY

11:30 AM – 10:00 PM

DINE-IN / TAKE-OUT/ DELIVERY

T: 805.641.3573

387 EAST MAIN STREET
VENTURA, CALIFORNIA. 93001

WWW.RICEONMAIN.COM

- APPETIZERS -

EDAMAME (v) \$3 Steamed Japanese soy bean top with kosher salt.

FRESH ROLLS (v) \$7 Delicate rice paper filled with Thai sweet basil, mixed greens, shrimp and thin rice noodles. Served with sweet & sour, and peanut sauce.

ANG L SHRIMP (5 pcs.) \$8 Spring roll skin wrapped around whole shrimp deep fried served with sweet & sour sauce.

ROTTI YELLOW CURRY (v) \$8 Thai style crepes, served with yellow curry sauce.

CORN CAKE (v) \$8 Our unique vegetarian take on tradition Thai fish cake, made from yellow corn, kaffir leaves, and variety of spice. Deep fried and served with sweet & sour sauce.

EGG ROLLS (v) \$6 Mix vegetable and glass noodle, rolled, and deep fried.

MEANG KHUM (v) \$9 Fresh spinach leaves, diced shallot, ginger, lime, cooked shrimp, roasted grated coconut, Thai fresh chili, and cashew nut. Served with tamarin sauce.

FRIED CALAMARI \$8 On top of fresh lettuce served with sweet and sour sauce.

GYOZA \$6 Japanese ravioli, served with soy dipping sauce.

SATAY (v) (4 pcs.) Chicken / Tofu \$8
Choice of grilled chicken or tofu on skewers, served with Thai peanut sauce and cucumber salad.

CRAB RANGOON \$8 Fried wontons stuffed with crab meat, cream cheese, and herbs served with sweet chili sauce.

FRIED TOFU (v) \$7 Crispy tofu served with sweet chili sauce in ground peanut.

DEEP FRIED BEEF JERKY \$8 Marinated beef deep fried served with chili sauce.

- SALAD -

GARDEN SALAD (v) \$7 Mixed greens, tomatoes, cucumbers, carrots, and crispy noodle croutons. Served with light lime vinaigrette dressing.

THAI GRILLED CHICKEN SALAD OR TOFU (v) \$8
Mixed greens, tomatoes, cucumbers, carrots, onions, and crispy noodle croutons. Served with peanut dressing.

LARB (v) \$8 Ground chicken or beef, sliced red onion, mint leaves tossed in chili-lime dressing.

SPICY THAI BEEF SALAD (v) \$9 Slices of herb barbecue sirloin tossed in lime juice, tomatoes, cucumber, red onion, scallions and bird's eye chili. Served over romaine lettuce.

PAPAYA SALAD (v) \$8 Fresh papaya mixed with tomatoes, green beans, bird's eye chili, roasted peanuts and grilled shrimps, mixed with spicy lime juice.

SHRIMP SALAD (PLA GOONG) (v) \$9 Grilled shrimp tossed in house special spices, fresh tomato, and cucumber on top fresh lettuce.

- SOUP -

TOM YUM (v) Cup - \$5 / Pot - \$10 (shrimp add \$2.00)
A savory sour soup with your choice of meat and mushrooms.

Traditionally seasoned with lemongrass, kaffir lime leaves, chili and lime juice.

TOM KHA (v) Cup - \$5 / Pot - \$10 (Shrimp add \$2.00)
Coconut soup with your choice of meat and mushrooms seasoned with galanga (Kha), kaffir lime leaves, lemongrass, chili and lime juice.

TOFU VEGETABLES (v) Cup - \$ / Pot - \$
Soft or deep fried tofu with soy bean, Napa cabbage, green onions and carrots.

WONTON (v) Cup - \$5 / Pot - \$10 Homemade wonton stuffed with chicken and shrimp with Asian greens in a hearty chicken broth.

SEAFOOD HOT POT Pot - \$16

Siamese style bouillabaisse (scallops, shrimp, calamari, crab, and white fish) with mushrooms, kaffir lime leaves, galanga (Kha), lemongrass, chili, and basil. (Can be made with coconut cream)

- WOK -

Your Choice of: **Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14**

GARLIC & PEPPER in garlic and pepper sauce, served on a fresh bed of lettuce.

SPICY BASIL LEAVES stir-fried in chili and garlic with fresh basil leaves.

CASHEW NUTS with dried chili, carrots, and onion.

GINGER stir-fried with onion, snow peas, mushrooms, and green onion.

BROCCOLI in garlic and oyster sauce.

HOMEMADE SWEET & SOUR SAUCE tossed together with your choice of meat.

SPINACH with mushrooms in garlic and black bean sauce.

- NOODLES -

Your Choice of: **Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14**

PAD THAI Thin rice noodles sautéed with egg, crushed peanuts, green onions, and bean sprouts.

PAD SEE U Rice noodles, wok sautéed with egg and broccoli in a black bean soy sauce.

LAD NA Rice noodles and broccoli topped with garlic-soy gravy.

DRUNKEN NOODLES "PAD KEE MAO" Rice noodles, wok sautéed with egg, garlic, onions, bell pepper, fresh chili, and basil.

CHICKEN NOODLE "GAI KOA" Rice noodle stir-fried with egg in house special light soy sauce.

- RICE -

Your Choice of: **Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14**

THAI FRIED RICE A substantial and tasty dish with onions, green peas, tomatoes, and egg.

PINEAPPLE FRIED RICE Cashew nuts, a touch of yellow curry powder, tomatoes, onions, and egg.

SPICY FRIED RICE Fresh chili mix with onions, Thai sweet basil, and egg.

- CURRY -

Remember, curry made with chili paste. So it's still spicy more or less.
Your Choice of: **Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14**

RED CURRY Thai herbs and spices blended in red chili paste with bamboo shoots, Thai basil, bell pepper, simmered in coconut milk.

GREEN CURRY Thai herbs and spices blended in green chili paste with eggplant, Thai basil, bell pepper, simmered in coconut milk.

YELLOW CURRY Thai herbs and spices blended in yellow curry paste with potato, carrot, Thai basil, simmered in coconut milk.

PINEAPPLE CURRY Red curry chili paste simmered in coconut milk with pineapples, and tomatoes.

PANANG Red chili paste simmered in coconut milk.

MUSSAMAN Spiced-paste simmered in coconut milk with potato, onion, and peanut.

- VEGETABLES -

Your Choice of: **Tofu / Vegetable \$9, Chicken / Pork \$9, Beef \$10, Shrimp \$12, Seafood \$14**

VEGETABLES DELIGHT Quickly sautéed fresh mix veggie stir-fried with garlic and house special sauce.

SNOW PEAS AND SHITAKE MUSHROOMS Sautéed with garlic, white pepper, and oyster sauce.

BROCCOLI IN OYSTER SAUCE Steamed Broccoli on top with fresh garlic, and oyster sauce.

SPICY BASIL EGGPLANT Sautéed with Thai sweet basil, onions, chili bell pepper, and house special black bean sauce.

RAMA Stir-fried spinach topped with peanut sauce.

- SPECIALTIES -

TALAY THAI \$16 Fresh seafood medley with Thai seasonings of garlic stir fried with lemongrass, basil, galanga (Kha), kaffir lime leaves, chili pepper and white wine.

CATFISH \$14 Deep fried crispy filet topped with red curry chili sauce, and Thai herbs.

SALMON TERIYAKI \$14 Grilled salmon steak with our homemade teriyaki sauce served with steamed broccoli. .

SIAMESE SPARE RIBS \$14 Pork spare ribs marinated in honey barbecue sauce, and grilled. Served with sweet & sour sauce.

BASIL MUSSELS \$15 Steamed green mussels with lemongrass, Thai basil, garlic, fresh chili, and sake.

TOFU PARTY \$12 Golden fried tofu tossed in our special sesame sauce.

CRYING TIGER \$17 Juicy marinated beef steak with Esan (Northeastern Thailand) spicy dipping sauce, served with sticky rice and apple sauce.

PUMPKIN \$12 Sautéed kabocha with eggplant, bell pepper and basil leaves in exotic Thai sauce. (shrimp/seafood add \$2/\$4)

- SIDE ORDERS -

Noodles	\$2	Steamed White Rice	\$1
Brown Rice	\$2	Sticky Rice	\$2
Peanut Sauce	\$1	Steamed Vegetables	\$3

- DESSERT -

MANGO WITH SWEET STICKY RICE (SEASONAL) \$7
Homemade sweet sticky rice served with fresh ripe mango.

ICE CREAM (COCONUT, VANILLA) \$4½

Your choice of ice cream top with whipped cream, mint, and cherry.

DEEP FRIED BANANA WITH ICE CREAM \$7 Golden deep fried banana served with your choice of coconut or vanilla ice cream.

CHANNEL ISLAND DELIGHT \$7 Sweet sticky rice top with coconut ice cream, sugar palm seed, coconut jelly top with crispy dried coconut.

TEA

4 / Pot

APPLE BLOSSOM GREEN TEA

This China green tea is enriched with the crisp tart sweet flavor of apples and the sweet essence of orange blossoms.

WILD BLUEBERRY BLACK TEA

A harmonious blend, sweet with the lushness of blueberries and counterbalanced with rich fine black tea. The USDA has found that blueberries help promote anti-aging and disease prevention.

HONEY GINSENG GREEN TEA

A relaxing blend combines the ancient health properties of China green tea with ginseng and full blossom honey. This delicious, subtly sweet tea offers a peaceful sipping experience

KIWI PEAR GREEN TEA

This China green tea is luscious with the naturally sweet flavor of ripe pears and tropical tang of kiwi.

GINGER PEACH BLACK TEA

This is the best selling tea its offers the sweet lushness of a fancy peach seasoned with the tingle of spicy ginger. Voted Outstanding Beverage by the National Association of Specialty Food Trade.

POMEGRANATE GREEN TEA

The glistening crimson seeds of the pomegranate are juicy and sweet. Pomegranates are high in antioxidants, vitamins.

STRAWBERRY CHERRY DECAF BLACK TEA

Natural Strawberry and Cherry Decaf Black Tea features a hint of honey. Perfect for all ages.

GOJI RASPBERRY GREEN

The goji berry has been known for generations in Tibet and is considered one of the world's most nutritionally rich foods. Combined with green tea, this blend is rich with vitamins, minerals, amino acids and antioxidants.

TANGERINE ORANGE GREEN TEA

The bright, sunny flavor of tangerines and oranges is ideally paired with the crisp, clean notes of health-enhancing green tea.

ACAI GREEN TEA

The Açai (ah-sigh-ee) berry has the rich flavors of grape and blueberries. Combined with the flavors of green tea this delicious duo offers a one two punch of antioxidants.

DRINK

– SOJU* MARTINI –

7 / Glass

GINGER-PEAR soju, Rose's Pear, fresh ginger, and a splash of lemon

LYCHEE soju, lychee juice, and a splash of pineapple juice

BLUEMELON soju, Rose's Watermelon, and a splash of Blue-Raspberry

POMEGRANATE soju, Rose's Pomegranate, and a splash of lime juice

SOUR APPLE soju and Rose's Green Apple

MANGO PASSION soju, Rose's Mango, and a splash of raspberry

BLUERAZZ soju and Rose's Blue-Raspberry

MOSQUITO BITE soju, muddled mint leaves/sugar, lime and a splash of 7-Up

GINGER COSMO soju, cranberry juice, triple sec, lime, and a fresh ginger

CUCUMBER GINGER soju, muddled cucumber/ginger, and a splash of lemon

THAI TANTRIC soju, muddled lemongrass/ginger/sugar, and a splash of lemon

– SOJU* COCKTAILS –

7 / Glass

MANGO MOJITO soju, muddled mint leaves/sugar, mango puree, triple sec, lime, and a splash of 7-Up

RUBY OF SIAM soju, triple sec, pomegranate juice, and a splash of fresh lime

SOJU CAIPIRINHA soju, muddled lime/sugar, raspberry, and a splash of 7-Up

LAUGHING BUDDHA soju and 7-Up served with cocktail olive & onion

CALPICO SOJU soju and Calpico yogurt (Japanese famous soft drink)

THE YOKO ONO soju, pineapple juice, and Rose's Green Apple

SOJU 375ml

Bottle 12

*Soju is comparable to vodka but sweeter made from rice.

– BEER –

CHANG | SINGHA | HEINEKEN | FAT TIRE

Bottle 4

WINE

– WHITE WINE –

SAUVIGNON BLANC *Sterling // Napa Valley* Glass 7 | Bottle 24
"Hints of lemon, complemented by flavors of honeydew and lime zest"

RIESLING *Chateau Ste. Michelle // Columbia Valley* Glass 7 | Bottle 24
"A fine, off-dry with sweet lime and peach; easy and crisp aftertaste"

WHITE ZINFANDEL *Beringer // Napa Valley* Glass 7 | Bottle 24
"Fresh red berry, citrus and melon aromas and flavors, with subtle hints of nutmeg and clove"

CHARDONNAY *Fetzer // Mendocino* Glass 7 | Bottle 24
"Medium body, full flavors of apple, pear and tropical fruits, well-balanced; smooth"

– SPARKLING WINES –

SPARKLING *Mumm "Cuvee M" // Napa Valley* 187ml-bottle 10
"Clean, dry and crisp with citrus and apple flavors on the finish"

– RED WINE –

BEAUJOLAIS *Georges Duboeuf // Burgundy* Glass 8 | Bottle 27
"A luminous cherry color, red with bluish tints. The bouquet offers ripe red fruit character"

PINOT NOIR *Rodney Strong // Russian River Valley* Glass 10 | Bottle 32
"Ruby in color with aromas of black cherry and strawberry with fine tannins"

CHIANTI *Ruffino // Tuscany* Glass 8 | Bottle 27
"Medium bodied, fresh, ripe and fruity with scents of violets wrapped around flavors of cherry"

MERLOT *Rutherford Hill // Napa Valley* Glass 10 | Bottle 32
"Rich cherry and plum fruit flavors with balance structure and smooth tannins"

CABERNET SAUVIGNON *Treasure Hunter // Napa Valley* Glass 10 | Bottle 32
"Seductive nose of juicy berries, violets, earth and black truffles. Full bodied and well balance"

CABERNET SAUVIGNON *Mondavi // Napa Valley* Glass 10 | Bottle 32
"Very aromatic with black fruits, medium to full-bodied and well-balanced"

– HOUSE SELECTION –

CHARDONNAY *Smoking Loon // California* Glass 6

CABERNET SAUVIGNON *Smoking Loon // California* Glass 6

– SPARKLING COCKTAIL –

Champagne Cosmo *cranberry juice, triple sec, lime, and champagne* Glass 7

Peach Bellini *peach puree and champagne* Glass 7

SAKE

– SAKE FLIGHT –

a tasting of three different styles from one of Japan's finest breweries

Heaven's Door || Bride of the Fox || Star-Filled Sky

Set of 3-2 oz. • 15

– CLEAN –

Refreshing & Crisp

"Heaven's Door" Ama No To (Tokubetsu Junmai) 720ml Glass 10 | Carafe 24 | Bottle 55
"Fresh herb spice, slightly dry, earthiness, clean and focus on the finish"

"Wandering Poet" Rihaku (Junmai Ginjo) 300ml Bottle 27
"Hint of banana, clean, crisp acidity, light/medium body"

– AROMATIC –

Floral & Fruity

"Bride of the Fox" Kanbara (Junmai Ginjo) 720ml Glass 10 | Carafe 24 | Bottle 55
"Grilled nut, honeydew, crisp with a hint of sweetness"

"Southern Beauty" Nanbu Bijin (Junmai Ginjo) 300ml Bottle 30
"Explosive floral aroma, citrus, creamy, mild acidity, with medium sweet"

– FLAVORFUL –

Rich & Robust

"Star-Filled Sky" Mantensei (Junmai Ginjo) 720ml Glass 10 | Carafe 24 | Bottle 55
"Honey-laced nose, good richness and overall balance, slightly dry"

"Living Jewel" Tozai (Junmai) 300ml Bottle 17
"Anise, white grape, clean, neither sweet nor dry, long clean finish"

– ULTRA PREMIUM –

Pinnacle of Sake Brewers Art

"Divine Droplets" Takasago (Junmai Daiginjo) 300ml Bottle 50
"Ethereal, hint of melons, herbs, vanilla essence, medium-bodied with a clean impact"

– SPECIALTY –

Flavored, Sparkling, Refreshing

HANA Lychee 750ml Glass 6 | Carafe 12 | Bottle 26
"Aromatic and enticing with the intense flavor of this exotic fruit, soft and silky smooth"

Moonstone Asian Pear 300ml Bottle 12
"Lush aroma of fresh Asian Pear Apple, and a hint of sweetness"

Moonstone Plum 300ml Bottle 12
"Sweet plum delights your palate without the sugary thickness of plum wines"

Moonstone Raspberry 750ml Glass 6 | Carafe 12 | Bottle 26
"Fresh picked raspberries on the nose — soft, slightly sweet and smooth."

Gekkeikan SEPANG (Junmai sparkling) 250ml Bottle 12
"Lively and bright; crisp, sweet yet refreshingly light"

– CALIFORNIA SAKES –

America's Favorite Sake

Sho Chiku Bai Premium Ginjo (Junmai Ginjo) 300ml Bottle 12
"Clean and grassy aroma with vanilla, nectarine and fruity flavors"

Sho Chiku Bai Organic Nama (Junmai Nama) 300ml Bottle 12
"Delightfully nutty and earthy flavor with a hint of fruity aroma"

Sho Chiku Bai Nigori Crémé De Sake (Junmai Nigori) 300ml Bottle 12
"Coconut custard on the nose with pear, and a toasty marshmallow finish"

Sho Chiku Bai Classic (Junmai) (Hot) • Small 6 | Large 10
"Rich, creamy and herbaceous flavor with pineapple and juniper notes"