

APPETIZERS

EDAMAME \$6
Steamed soybeans, salted and served warm.

GYOZA \$6
Pan-fried, steamed, or deep-fried dumplings, with your choice of chicken or pork.

SHUMAI \$6
Steamed or fried shrimp dumplings.

CHICKEN SATAY \$8
Marinated Thai chicken, served with homemade peanut sauce.

CRAB RANGOON \$8
A Crowd Favorite!
Homemade wonton, stuffed with cream cheese and crab.

SPRING ROLLS \$6
Vegetable spring rolls, served with a Thai sweet chili dipping sauce.

DEEP-FRIED TOFU \$8
Lightly battered tofu.

WINGS \$12
Deep-fried chicken wings, with your choice of sauce: Thai sweet chili, laab (dry), Thai peanut, or teriyaki sauce.

LETTUCE WRAPS \$9
Bib lettuce, filled with ground chicken, carrots, radish, and hoisin sauce.

BANG BANG SHRIMP \$9
Fresh shrimp, lightly battered and deep-fried, finished in a Thai spicy mayo sauce.

FRESH TEMPURA \$8
Fresh Vegetables \$9
Shrimp



SMOKED SALMON DIP \$10
Smoked salmon, kani, mango, and scallions, served with fried wonton chips.

TEMPURA CHICKEN \$11
Your choice of: Sweet & Sour, Bang Bang, or Firecracker.

TUNA TATAKI \$10
Thinly-sliced seared tuna with ponzu sauce.

SPICY TUNA TARTAR \$11
Tuna with spicy sauce, served over sliced avocado and topped with fresh crunch.

FRIED SPICY TUNA \$8
Spicy tuna, wrapped with Japanese shiso leaves, fried to perfection.

DYNAMITE MUSSELS \$9
Baked New Zealand mussels with spicy mayo and Unagi sauce.

SUSHI BAR APPETIZER \$13
Chef selection of 6 pieces of sashimi or 5 pieces of sushi.

AMAZING YELLOWTAIL \$13
Yellowtail sashimi, topped with jalapeño, cilantro, and ponzu sauce.

TAKOYAKI \$6
Deep-fried Japanese potato-encrusted octopus, topped with special sauce.

LOADED SASHIMI FRIES \$13
Crinkle-cut fries, topped with seaweed salad, kani, tuna, salmon, spicy mayo, scallions, Old Bay, and jalapeños. Enough for 2-3 people!



SALADS

GREEN SALAD \$4
Iceberg lettuce with ginger dressing.

SEAWEED SALAD \$6

OCTOPUS SALAD \$6

KANI SALAD \$6
Shredded crab stick, cucumbers, tempura flakes, and caviar, with spicy mayo.

KAMIKAZE SALAD \$6
Octopus, crab, caviar, and cucumbers, with spicy sauce.

LAAB CHICKEN SALAD \$10
Sliced chicken, tossed in spicy lime dressing with cucumbers, tomatoes, cilantro, and onions, on a bed of greens.

BEEF SALAD \$10
Sliced grilled steak, tossed in spicy lime dressing with cucumbers, tomatoes, cilantro, and onions, on a bed of lettuce.



MAKI ROLLS

TUNA \$6
YELLOWTAIL \$6
SALMON \$6
SPICY TUNA \$6
SPICY YELLOWTAIL \$6
SPICY SALMON \$6
CALIFORNIA \$6
Crab stick, avocado, cucumbers
PHILLY \$6
Crab stick, avocado, cream cheese
ALASKA \$6
Salmon, avocado
DANCING EEL \$6
Eel, cucumbers
BOSTON \$7
Tuna, avocado
SALMON SKIN \$7
Deep-fried salmon skin, cucumbers, scallions
FLORIDA \$7
Tuna, yellowtail, avocado, orange caviar
BAGEL \$6
Smoked salmon, cream cheese, scallions
ATLANTIC \$7
Tuna, crunch, spicy mayo
DYNAMITE \$7
Tuna, salmon, spicy mayo, baked
CRUNCHY SHRIMP \$8
Cooked shrimp, tempura flakes, orange caviar, spicy mayo

VEGETABLE ROLLS

CUCUMBER \$4 | OSHINKO \$4
AVOCADO \$4 | ASPARAGUS \$4 | MANGO \$5

MANGOCADO \$5
Mango, avocado
ACA \$6
Avocado, cucumber, asparagus

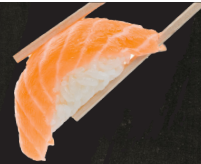


TEMPURA ROLLS

SWEET POTATO TEMPURA \$7
SHRIMP TEMPURA \$8
CRAB MEAT TEMPURA \$8
EEL TEMPURA \$8
SPICY TUNA TEMPURA \$10
CRUNCHY CALIFORNIA \$12
Deep-fried California, topped with special sauce
PHILLY TEMPURA \$12
Deep-fried Philly, topped with special sauce
SPIDER \$13
Deep-fried soft-shell crab, avocado, asparagus, Unagi sauce

POKE BOWLS

VEGETABLE BOWL \$12
Cucumbers, avocado, asparagus, jalapeño, edamame, spring mix, sesame oil, Unagi sauce, mango
CHAIYO BOWL \$14
Salmon, tuna, avocado, edamame, cucumbers, special sauce, sriracha, spring mix
HAWAIIAN BOWL \$12
Grilled chicken, pineapple, avocado, cucumbers, teriyaki sauce, jalapeño
SALMON BOWL \$14
Spicy salmon, mango, avocado, edamame, pineapple, cucumbers, sriracha, spicy mayo
DE BAY BOWL \$15
Spicy kani, lump crab meat, ebi, cucumbers, avocado, edamame, masago, wasabi mayo, Old Bay mayo



SUSHI & SASHIMI A LA CARTE

SUSHI (NIGIRI FISH WITH RICE) \$5/2PCS
SASHIMI (RAW FISH) \$6/3PCS

MAGURO
Tuna
ESCOLAR
White Tuna
HOTATE
Scallops
HAMACHI
Yellowtail

SUZUKI
Red Snapper
MASAGO
Smelt Roe
SAKE
Salmon
KANI
Crab stick

IKURA \$8
Salmon Roe
AMA EBI \$8
Sweet Shrimp with head
QUAIL EGG \$2

SIGNATURE ROLLS

DRAGON \$16
Tempura shrimp, topped with eel, avocado, Unagi sauce and tempura flakes.

VOLCANO \$13
California roll with spicy tuna and spicy mayo, torched and topped with wonton skins.

MUNCHIE CRUNCHY \$14
Cooked shrimp, avocado, and cucumbers, topped with shredded crab stick, spicy mayo, and tempura flakes.

RAINBOW \$15
Avocado and cucumbers, topped with tuna, salmon, white fish, and shrimp.

FIRECRACKER \$16
Deep-fried spicy tuna, topped with jumbo lump crab, jalapeño, and special sauce.

RED SKIN \$14
Spicy tuna, tempura flakes, and avocado, topped with seared tuna.

DELAWARE \$14
Tempura crab stick and avocado, topped with jumbo lump crab and Old Bay mayo, torched.

TIGER EYE \$13
Smoked salmon, cream cheese and jalapeño, wrapped with nori, deep-fried, and wrapped again in soy paper.



CHAIYO Our Top Seller! \$15
Tempura shrimp and avocado, wrapped with soy paper and topped with spicy crab, tempura flakes, and special sauce.

DOVER \$13
Spicy salmon and tempura flakes, topped with fresh salmon, mango, and spicy mayo.

LADY GAGA \$12
Crab stick, eel, cream cheese, and avocado, deep-fried and topped with special sauce.

LOBSTER \$15
Tempura lobster, avocado, and asparagus, topped with caviar and special sauce.

CATERPILLAR \$13
BBQ eel, cream cheese, and cucumbers, topped with avocado, tempura flakes, and Unagi sauce.

CAMDEN \$17
Tempura shrimp, cream cheese, and cucumbers, topped with spicy tuna, crunch, spicy mayo, and Unagi sauce.

BLACK PEPPER TUNA \$17
Seared black pepper tuna, jalapeño, and mango, topped with spicy tuna, avocado, and ponzu sauce.

RAINBOW BOWL \$16
Salmon, tuna, white tuna, ebi, yellowtail, cucumbers, avocado, edamame, ponzu sauce, seaweed salad

TUNA BOWL \$16
Tuna, spicy tuna, cucumbers, edamame, avocado, seaweed salad, scallions, chili garlic sauce

ADD-ONS \$1
MANGO
PINEAPPLE
CUCUMBERS
SCALLIONS
JALAPEÑO
SPRING MIX
ASPARAGUS
CRUNCH
EDAMAME
SPICY MAYO
UNAGI SAUCE
PONZU SAUCE
TERIYAKI SAUCE
WASABI MAYO
SESAME SEEDS
SRIRACHA
OLD BAY MAYO

ADDITIONAL ADD-ONS
TUNA \$4
SALMON \$4
EBI \$3
KANI \$3
RED SNAPPER \$3
EEL \$3

NOODLES/RICE

Your choice of:

Chicken, Pork, Tofu, or Vegetables.
Beef \$2 | Shrimp \$4



FRIED RICE \$11

Stir-fried rice with egg, onions, scallions, tomatoes, and carrots, finished in a homemade sauce.

PINEAPPLE FRIED RICE \$12

Fried rice with egg, green peppers, onions, dried grapes, fresh pineapple, and cashews.

BASIL FRIED RICE \$12

Spicy fried rice with egg, bell peppers, onions, scallions, and carrots, finished in a Thai basil sauce.

PAD THAI \$12

Thin Thai rice noodles tossed with egg, bean sprouts, scallions, and crushed peanuts, finished in a homemade pad Thai sauce.

LAD MA \$12

Stir-fried Thai-style wide, flat noodles and Chinese broccoli, finished in a thick gravy sauce.

DRUNKEN NOODLES \$12

Stir-fried Thai-style wide, flat noodles, bell peppers, egg, carrots, onions, and scallions, finished in a Thai sauce.

PAD WOODSEN \$12

Stir-fried thin glass noodles with egg, onions, scallions, mushrooms, carrots, and celery.

PAD SEE EIW \$12

Stir-fried Thai-style wide, flat noodles, Chinese broccoli, egg, and brown sauce.

ENTREES

Served with jasmine rice, miso, and salad.
Your choice of: Chicken, Pork, Tofu, or Vegetables.
Beef \$2 | Shrimp \$4

THAI SPICY BASIL \$13

Stir-fried with garlic, bell peppers, onions, carrots, and fresh basil.

THAI CASHEW NUT \$13

Stir-fried with bell peppers, onions, carrots, scallions, and cashew nuts.

THAI GINGER \$13

Stir-fried with fresh ginger, mushrooms, onions, scallions, and bell peppers, and finished in a homemade brown sauce.

MIXED VEGETABLES \$13

Stir-fried with an assortment of fresh vegetables, and finished in a homemade sauce.

SIDES: JASMINE RICE \$3 NOODLES \$3

SOUPS

MISO \$3

Soybean paste with tofu, scallions, and seaweed.

TOM KHA \$6

Homemade creamy and fragrant soup with coconut milk, mushrooms, tomatoes, chicken, and the elusive flavor of galangal.

TOM YUM \$6

Spicy and sour soup with mushrooms, tomatoes, scallions, cilantro, and chicken, with a hint of lime.

THAI CHICKEN NOODLE \$9

Thin rice noodles, chicken, and ginger, with a hint of lime.

CURRY

Served with jasmine rice.

Your choice of: Chicken, Pork, Tofu, or Vegetables.
Beef \$2 | Shrimp \$4



GREEN CURRY \$12

Fragrant green curry with basil, bell peppers, squash, and snow peas.

RED CURRY \$12

Rich coconut milk and red curry, stewed with basil, bell peppers, carrots, and squash.

MASAMAN CURRY \$12

Coconut milk and masaman curry with sweet potatoes, onions, bell peppers, and roasted peanuts.

CAPTAIN'S CURRY \$19

Red curry, lobster tail, fresh scallops, shrimp, crab, mussels, green peppers, basil, and carrots.

PINEAPPLE CURRY \$13

Sweet and tangy curry and coconut milk with pineapple and bell peppers.



LUNCH MENU

BOX SPECIAL \$10 Served with miso, green salad, 4 piece California roll, white rice, and 2 piece spring rolls.

CHICKEN TERIYAKI	NIGIRI	TOFU DRUNKEN NOODLES
BEEF TERIYAKI	CHICKEN PAD THAI	CHICKEN PAD SEE EIW
SALMON TERIYAKI	TOFU PAD THAI	TOFU PAD SEE EIW
SHRIMP TERIYAKI	CHICKEN DRUNKEN NOODLES	SASHIMI

MAKI ROLL SPECIAL \$10 Any two rolls, served with miso and green salad.

SPICY TUNA ROLL	PHILLY ROLL	ACA ROLL
SPICY YELLOWTAIL ROLL	CUCUMBER ROLL	TUNA ROLL
SPICY SALMON ROLL	OSHINKO ROLL	YELLOWTAIL ROLL
BOSTON ROLL	AVOCADO ROLL	SALMON ROLL
ALASKA ROLL	ASPARAGUS ROLL	CRAB STICK ROLL
BAGEL ROLL	MANGO ROLL	EEL ROLL
	MANGOCADO ROLL	CALIFORNIA ROLL

SUSHI & SASHIMI COMBOS

SUSHI COMBO \$30
11 pieces of chef-selected sushi and California Roll.

SASHIMI COMBO \$37
21 pieces of chef-selected sashimi.

SUSHI & SASHIMI COMBO \$50
8 pieces of chef-selected sushi, 12 pieces of chef-selected sashimi, Tuna Roll and Salmon Roll.

CHAIYO COMBO \$70
Chaiyo Roll, Spicy Tuna Roll, Dynamite Roll, 9 pieces of chef-selected sushi, and 18 pieces of chef-selected sashimi. Perfect for a group!

HOURS

Monday - Thursday 11:00 a.m. - 3:00 p.m.* Friday - Saturday 11:00 a.m. - 3:00 p.m.*
Monday - Thursday 4:30 - 9:00 p.m. Friday - Saturday 4:30 - 9:30 p.m.

CLOSED SUNDAYS

*Closed daily 3:00 - 4:30 p.m.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CHAIYO

SUSHI & THAI CUISINES

ORDER ONLINE:
MYCHAIYO.COM

302-678-0111
1030 Forrest Avenue | Suite 116
Dover, DE 19904

302-538-5214
1151 E Lebanon Rd
Dover, DE 19901