

MENU · JUNE 20, 2026

Laughing Monk Cafe

MISSION HILL · BOSTON, MA

Live music, omakase, and Thai soul under one roof. Mission Hill, since 2017.

Quick Start

Edamame	\$7.25
sea salted or spicy steamed young soybean	
Chicken Gyoza	\$8.50
chicken, wheat flour, cabbage, onion, garlic powder, sesame oil	
Veggie Gyoza	\$8.50
cabbage, peas, carrot, edamame, wheat flour garlic powder, sesame oil	
Shrimp Shumai	\$9.50
shrimp, sesame oil, soy sauce, green onion, water chestnut	
Veggie Spring Roll	\$8.50
carrot, cabbage, celery, mushroom, garlic , wheat wrapper	
Crab Rangoon	\$9.50
pacific crabmeat, crab-stick, cheese, egg wonton skin, onion	
Blanketed Shrimp	\$9.95
shrimp, ginger, black pepper, wheat wheat wrapper paper, sweet and sour sauce.	
Chicken Nugget	\$7.50
chicken nuggets, homemade spicy mayo sauce. (contains gluten)	
Crab Nugget	\$11.95
pacific crab meat, ground pork, water chestnut, tofu skin and plum sauce	
Chicken Wing	\$9.95
crispy chicken wings with choice of sweet & sour or spicy	
Scallion Pancake	\$8.50
fried scallion pancake, dipping soy sauce (VG)	
Pork Ribs	\$8.95
thai style bbq baby back ribs	
Moo Ping	\$9.50
marinated pork belly, coriander, black pepper, spicy roasted rice fish sauce	
Chicken Satay	\$9.50
marinated chicken tender on skewer, peanut sauce, sweet & sour sauce (GF) (3)	
Beef Satay	\$10.50
marinated beef on skewer, peanut sauce, sweet & sour sauce (GF)	
Fried Roti	\$8.50
panfried indian-influenced flatbread, curry dipping	

Soup & Salad

Miso Soup	\$4.95
soft tofu, scallion, seaweed, soup stock contains bonito. soybean paste.	
Tofu Soup	\$6.50
soft tofu, carrot, broccoli (vegan)	
Tom Yum Coconut Soup	\$7.50
chili paste, lime, coconut milk, mushroom, cilantro , galangal, lemongrass, kaffir lime leaf (contain shrimp and fish sauce)	

Tom Zab Soup	\$7.50
kaffir lime, onion, lime, lemongrass, galangal, mushroom, cilantro, tomato, thai chili	
Small Salad	\$5.50
Seaweed Salad	\$6.50
traditional japanese salad (contains sesame, gluten)	
Monk Salad ..	\$14.95
spring mix, tomato, cucumber, avocado, onion, carrot, boiled egg, peanut dressing.	

Lunch Kitchen

Pad Thai (L).	\$14.50
rice noodle, chive grass, crushed peanut, turnip, bean sprout, egg, serve with fresh bean sprout, chive grass and sliced of lime. (our Pad Thai is GF)	
Drunken Noodle (L).	\$14.50
flat rice noodle, bell pepper, bamboo shoot, string bean, carrot, onion, basil and broccoli	
Pad See Ew (L).	\$14.50
flat rice noodle, egg, carrot, chinese broccoli	
Lo Mein Garlic (L).	\$14.50
stir-fried egg lo main noodle, cabbage, onion, scallion, carrot with light garlic soy sauce	
Lo Mein Basil (L).	\$14.50
stir-fried vegan lo mein noodle, basil, red bell pepper, long horn pepper and onion	
Thai Fried Rice (L).	\$14.50
carrot, egg, onion, tomato, green pea	
Basil Fried Rice (L).	\$14.50
bell pepper, basil, onion, egg	
Pineapple Fried Rice (L).	\$14.50
carrot, sugar snap pea, onion, bell pepper, curry powder, egg	
Red Curry (L).	\$14.95
bell pepper, eggplant, basil, bamboo shoot, carrot, string bean	
Green Curry (L).	\$14.95
bell pepper, basil, bamboo shoot, eggplant (seasonal: thai eggplant when available) , sugar snap, green pea	
Yellow Curry (L).	\$14.95
potato, carrot, onion, tomato, bell pepper, pineapple	
Massaman Curry (L).	\$14.95
potato, onion, carrot, peanut	
Kapow Basil (L).	\$14.95
basil, mushroom, chili, onion, bell pepper, long horn pepper	
Cashew Nut (L).	\$14.95
onion, bell pepper, carrot, scallion, pineapple, tomato, chili paste	
Chili Basil (L).	\$14.95
basil, bell pepper, onion, chili, mushroom	
Pepper Garlic (L).	\$14.95
stir-fried vegetable; broccoli, cauliflower, carrot, napa, sugar snap pea, bell pepper, onion with light soy sauce	

Lunch Sushi Bar

Alaska Set	\$16.75
alaska roll (cut 6), yellowtail nigiri (1), tuna nigiri (1), salmon nigiri (1), and crabstick nigiri (1)	
Bangkok Set	\$18.50
softshell crab tempura roll (futo cut 5), yellowtail nigiri (1), tuna nigiri (1), salmon nigiri (1), unagi nigiri (1) and crabstick nigiri (1)	
California Set	\$16.50
california roll (cut 6), yellowtail nigiri (1), tuna nigiri (1), salmon nigiri (1) and crabstick nigiri (1)	
New Jersey Set	\$15.50
sweet yam tempura roll (futo cut 5), chef's choice veggie nigiri(4)	
New Hampshire Set	\$17.25
tuna-avo roll (cut 6), yellowtail nigiri (1), tuna nigiri (1), salmon nigiri (1) and crabstick nigiri (1)	
Philly set	\$17.25
philly roll (cut 6), yellowtail nigiri (1), tuna nigiri (1), salmon nigiri (1) and crabstick nigiri (1)	
Texas Set	\$16.95
spicy salmon roll (futo cut 5), yellowtail nigiri (1), tuna nigiri (1) salmon nigiri (1) and crabstick nigiri (1)	
Three Musketeers	\$22.50
PICK 3 ROLLS from this choices : spicy tuna roll (5), spicy salmon roll (5), spicy shrimp roll(5), shrimp tempura (5), alaska roll (6), philly roll (6), unagi roll (6), shitake roll (6)	
Tokyo Set	\$17.50
shrimp tempura roll (futo cut 5), yellowtail nigiri (1), tuna nigiri (1), salmon nigiri (1), unagi nigiri (1) and crabstick nigiri (1)	

Monk Express

Xpress: Panang Curry Beef Shank	\$16.95
พะเนียงเนื้อน่องลาย Panang curry with beef shank	
Xpress: Chili Basil Lo Mein Fried Chicken	\$16.95
stir-fried chili basil lo mein topped with fried chicken, broccoli, carrot (contain gluten)	
Xpress: Teriyaki Chicken Thigh	\$15.95
สะโพกไก่เทอริยากิ grill chicken thigh, teriyaki, broccoli, carrot	
Xpress: Spicy Fried Rice Fried Chicken	\$15.95
Spicy egg fried rice topped with fried chicken, broccoli, carrot.	
Xpress: Spicy Shrimp	\$17.95
พริกอ่อนกุ้ง Tiger shrimp(5), Northern thai style spicy tomato sauce (Prik Ong), shrimp paste, cilantro. (contain shellfish, dairy) *mild spicy	
Xpress: Japanese Curry Fried Pork	\$16.95
แกงกะหรี่ญี่ปุ่นหมูทอด Japanese curry, carrot, potato, onion.	
Xpress: Kapow - Ground Chicken	\$15.95
กะเพราไก่ Homestyle cooking, spicy holy basil, ground chicken, chili, garlic. Please note, this dish is HOT & SPICY.	
Xpress: Kapow - Ground Pork	\$15.95
กะเพราหมู Homestyle cooking, spicy holy basil, ground pork, chili, garlic. Please note, this dish is HOT & SPICY.	
Xpress: Kapow - Ground Beef	\$15.95
กะเพราเนื้อ Homestyle cooking, spicy holy basil, ground beef, chili, garlic. Please note, this dish is HOT & SPICY.	
Xpress: Crispy Noodle Rad Na Pork	\$15.00
หมี่กรอบราดหน้าหมู Fried egg noodle, pork, chinese broccoli (contain gluten)	

Xpress: Five Spice Pork Belly หมูสามชั้น ไช้พะโล้ homestyle cooking, sweet 5 spices, egg, pork belly, mushroom, fried tofu.	\$16.95
Thai BBQ Chicken bbq chicken thai style, (half & bone-in)	\$18.95
Son-In-Law's (organic) ไข่ลูกเขย Son in Law's eggs, Organic Free Range Fried Boiled Egg with Tamarind Sauce, fried shallots, cilantro.	\$8.95

Stir-Fried

Cashew Nut. cashew nut, onion, bell pepper, carrot, scallion, dried chili, pineapple, tomato, shrimp chili paste	\$16.50
Hot Ginger. fresh ginger, onion, scallion, bell pepper	\$16.50
Chili Basil. basil, bell pepper, onion, chili, mushroom	\$16.50
Royal Broccoli. broccoli, carrot, mushroom	\$16.50
Sweet & Sour. onion, bell pepper, carrot, scallion, pineapple, tomato	\$16.50
Rama Garden. steamed broccoli, cauliflower, carrot, napa, sugar snap pea, bell pepper, onion, with peanut sauce	\$16.50
Pepper Garlic. stir-fried vegetable; broccoli, cauliflower, mushroom, carrot, napa, sugar snap pea, bell pepper, onion with light soy sauce	\$16.50
Chili Paste. Shrimp chili paste, bell pepper, onion, scallion,	\$16.50
Kapow Basil. basil, mushroom, chili, onion, bell pepper, long horn pepper	\$17.50
Tod Kra Tiem. stir-fried garlic and black pepper and meat on top of lettuce	\$17.50
Prik Khing. string bean, bell pepper, chili paste, kaffir lime leaf	\$16.50

Noodle

Pad Thai. rice noodle, chive grass, crushed peanut, turnip, bean sprout, egg, serve with fresh bean sprout, chive grass and sliced of lime.	\$15.95
Drunken Noodle. flat rice noodle, bell pepper, bamboo shoot, string bean, carrot, onion, basil and broccoli	\$15.95
Pad See Ew. flat rice noodle, egg, carrot, chinese broccoli, black soy sauce (non-GF)	\$15.95
Lo Mein Basil. stir-fried lo mein noodle (gluten, vegan), basil, red bell pepper, long horn pepper and onion	\$15.95

Lo Mein Garlic. **\$15.95**
stir-fried vegan lo mein noodle (gluten), cabbage, carrot, scallion and onion

Kua Gai. **\$15.95**
flatted noodle, egg, turnip, lettuce, scallion, cilantro

Fried Rice

Thai Fried Rice. **\$15.95**
carrot, egg, onion, tomato, green pea

Basil Fried Rice. **\$15.95**
bell pepper, basil, onion, egg

Pineapple Fried Rice. **\$15.95**
carrot, sugar snap pea, onion, bell pepper, curry powder, egg

Mango Fried Rice. **\$16.95**
carrot, sugar snap pea, onion, bell pepper, ginger, egg

Tom Yum Fried Rice. **\$16.95**
egg, bell pepper, red onion, mushroom, basil, tomato, lemongrass, kaffir lime leaf

Crab Fried Rice. **\$25.95**
pacific crab meat, carrot, peas, scallion, onion, egg

Curry

Red Curry. **\$16.95**
bell pepper, eggplant, basil, bamboo shoot, carrot, string bean

Green Curry. **\$16.95**
bell pepper, basil, bamboo shoot, eggplant (seasonal: thai eggplant when available) , sugar snap, green pea

Massaman Curry. **\$17.95**
potato, onion, carrot, peanut

Panang Curry. **\$17.95**
bell pepper, string bean, kaffir lime leaf

Mango Curry. **\$17.95**
carrot, onion, bell pepper, sugar snap pea. mango

Yellow Curry. **\$16.95**
potato, carrot, onion, tomato, bell pepper, pineapple

Sushi Bar Entree

Sushi Entree **\$40.00**
assorted nigiri (7) and chef's choice roll (6 pcs) serve with miso soup and small salad

Sashimi Entree **\$55.00**
assorted sashimi (12 pcs), a bowl of rice serve with miso soup and small salad

Chirashi Dinner **\$42.00**
assorted sashimi (9 pcs), sushi rice serve with miso soup and small salad

Sake Don Dinner	\$42.00
salmon sashimi (9 pcs), sushi rice serve with miso soup and small salad	
Tekka Don Dinner	\$45.00
tuna, sushi rice serve with miso soup and small salad	
Unagi Don Dinner	\$45.00
bbq eel (9 pieces), sushi rice serve with miso soup and small salad	
Party ONE	\$75.00
7 pcs sashimi, 8 pcs nigiri chef's choice, 1 roll serve with miso soup and small salad	
Party TWO	\$150.00
18 pcs sashimi, 16 pcs nigiri chef's choice, 2 rolls serve with 2 miso soup and 2 small salad	
Omakase Don Dinner (NEW)	\$59.00
CATCH OF THE DAY!! Our Chef's choice Donburi dinner for 1 (ingredient can be substituted without notice)	

Nigiri / Sashimi

Amaebi (sweet shrimp)	\$15.00	Branzino (european sea bass)	\$11.00
		europium sea bass (NZ)	
Chutoro (fatty tuna)	\$17.00	Ebi (shrimp)	\$10.00
east coast fatty tuna (chutoro)			
Hamachi (yellowtail)	\$11.50	Hamachi Belly (fatty yellowtail)	\$13.50
Hokkigai (surf clam)	\$10.00	Ika (squid)	\$10.00
Ikura (salmon roe)	\$10.00	Kanikama (crabstick)	\$10.00
Kanpachi (great amberjack)	\$12.00	Kinmedai (golden eye snapper)	\$22.00
Kohada (gizzard shad)	\$11.50	Maguro (tuna)	\$12.00
gizzard shad			
Saba (mackerel)	\$11.00	Sake (faroe salmon)	\$11.00
Sake Belly (fatty salmon)	\$13.50	Shima Aji (japanese striped jack)	\$14.50
Shiro Maguro (escolar)	\$11.00	Tako (octopus)	\$10.50
Tobiko (flying fish roe)	\$9.00	Unagi (freshwater eel)	\$12.00
Uni (hokkaido sea urchin)	\$15.95	Tai (red snapper)	\$12.00
Smoked Salmon	\$12.00	Hiramasa	\$16.50

Rolls

Alaska Roll	\$11.00
salmon, avocado, sesame, rice	
Bangkok Dynamite	\$25.00
rice, jalapeño, shrimp tempura, soft-shell crab, chili paste, lemon, tobiko, lemongrass, cilantro	
California Roll	\$10.50
rice, black sesame, crab stick, avocado	

Cannon Roll	\$20.25
rice, tuna, shrimp tempura, cream cheese, tobiko, surf clam, avocado, teriyaki sauce	
Caterpillar	\$20.50
BBQ eel, shrimp tempura, avocado, cucumber, sesame, rice, teriyaki sauce	
Crabmayo	\$17.50
rice, crab stick, avocado, spicy mayo	
Crispy Roll	\$11.00
crabstick, salmon, avocado, tobiko, teriyaki sauce, rice (mostly cooked)	
Cucumber-Avo Roll	\$9.00
rice, sesame, cucumber, avocado	
Deep Fried Madness	\$11.50
white fish maki tempura, rice, sesame, scallion, teriyaki and hot sauce	
Fire Dragon	\$21.25
rice, shrimp tempura, jalapeño, black tobiko, spicy mayo, rice seasoning, hot sauce, wasabi	
Fujihama	\$19.50
cooked shrimp, cucumber, avocado, cream cheese, rice topped with baked spicy mayo sauce (contains mayo, ebi, tamago, crabstick, tobiko, sesame, hot sauce)	
Mango-Avo Roll	\$10.00
rice, sesame, fresh mango, avocado	
Negihama Roll	\$10.75
yellowtail, green onion, sesame, rice	
No Meat Roll	\$9.00
rice, tofu, kampyo, cucumber, avocado, oshinko	
Philly Roll	\$12.00
creamcheese, smoked salmon, tobiko, sesame, rice	
Rainbow	\$21.50
assorted fish, avocado, tobiko, rice, quail egg	
Shiitake Roll	\$10.50
black sesame, hot sesame oil, rice (GF)	
Shrimp Tempura Roll	\$10.75
rice, shiso, sprout, tobiko, avocado, mayo	
Spicy Roll	\$11.00
rice, jalapeño, cucumber, sprout, shiso, spicy mayo, rice seasoning contains small amount tomago and ebi.	
Spider Roll	\$12.00
rice, soft-shell crab, shiso, sprout, avocado, tobiko	
Tempopo	\$19.50
shrimp tempura, crabstick, avocado, rice, crunchy panko, teriyaki sauce	
The Silver	\$20.50
rice, jalapeño, cucumber, sprout, shiso, tobiko, spicy mayo, rice seasoning contains small amount tomago and ebi.	
Tuna-Avo Roll	\$11.00
tuna, avocado, sesame, rice	
Unagi Roll	\$11.00
rice, bbq eel, avocado, sesame seed	

Veggie Tempura Roll

rice, sweet potato tempura, shiso, sprout, avocado, mayo

\$10.00**Sides****White Rice****\$3.50****Sticky Rice****\$3.50****Steamed Noodle****\$4.50****Pickled Ginger****\$2.50****Sauce/Dressing (sachet)****\$0.45****Brown Rice****\$5.50****Egg Fried Rice**

egg, rice, soy sauce

\$8.00**Steamed Veggie****\$6.50****Wasabi****\$2.50****Monk House Soy Sauce (bottle)**

Monk House Soy Sauce (3 oz bottle)

\$5.00**Soft Drink****Coke (can)****\$2.75****Diet Coke (can)****\$2.75****Sprite (can)****\$2.75****Sparkling Water****\$6.00****Thai Iced Coffee****\$5.50****Coke Zero (can)****\$2.75****Ginger Ale (can)****\$2.75****Water (bottle/can)****\$3.50****Thai Iced Tea****\$5.50****Cocktails****Blue Andaman**

Tropical coconut rum, pineapple, and blue curaçao with an island finish.

\$13.00**Cute-Cube****\$13.00****Empire Sunset**

Mango vodka, mint, and citrus layered with grenadine.

\$13.00**Kha Nhom Chan**

Coconut rum, pandan, and butterfly pea with delicate floral notes.

\$14.00**Pina Colada****\$13.00****Pom-Mika-Za**

A bright pomegranate vodka cocktail with strawberry, mint, and fresh citrus.

\$13.00**Screw Driver****\$13.00****SOM-OO**

Grapefruit vodka, pineapple, and citrus with a smoked grapefruit bubble.

\$13.00**Spicy Bangkok Girl**

Tequila, mango, lime, and chili salt with a tropical spicy finish.

\$14.00**Tom Yumm**

A Thai-inspired tequila sour with lemongrass and kaffir lime.

\$15.00

YuZuKe Tini

Dry sake martini with yuzu and crisp citrus notes.

\$13.00**Nam Pla Wan**

A savory-spicy tequila cocktail with mango, palm sugar, chili, and lime.

\$15.00**Beer**

Hitachino Flight	\$28.00	Hitachino Nest Classic	\$12.00
Hitachino Nest Red Rice Ale	\$12.00	Hitachino Nest Yuzu Larger	\$12.00
Hitachino Nest, White Ale	\$12.00	Hitachino Weizen	\$12.00
Koshihikari Echigo Frying IPA	\$14.00	Koshihikari Echigo Large	\$16.00
Koshihikari Echigo Small	\$12.00	Sapporo (22OZ CAN)	\$15.00
Sapporo (bot.)	\$8.00	Singha	\$8.00

Sake

Awashizuku Sparkling Sake	\$25.00	Hakutsuru Chika Sake Cup 200ml	\$10.00
Hakutsuru Junmai Daiginjo 300ml	\$30.00	Hakutsuru Sake, Awa Yuki Sparkling Sake	\$22.00
Hakutsuru Tanrei Junmai 180ml	\$13.00	Ikezo Jelly Sake	\$10.00
Kasumi Tsuru Extra Dry 300mL	\$28.00	Katana Junmai Ginjo 180ml	\$15.00
Kikusui Junmai Ginjo "Organic"	\$42.00	Konteki Pearls of Simplicity Junmai Daiginjo	\$85.00
Mu Junmai Daiginjo	\$39.00	Mu Junmai Daiginjo Large	\$72.00
Perfect Snow Nigori	\$28.00	The Samurai Futsushu	\$9.00
Sayuri Nigori	\$18.00	House Hot Sake (8oz)	\$12.00
House Cold Sake (8oz)	\$12.00	Sake 101	\$30.00
Sake Pairing 6X (OMAKASE)	\$70.00	Sake Tasting 6 shots	\$24.00

Wine

Cabernet Sauvignon, Raeburn (2021)	\$15.00	Cabernet Sauvignon, Loren Crossing (2023)	\$18.00
Merlot, The Crusher	\$12.00	Pinot Noir, Valravn (2021)	\$16.00
Chardonnay, Black Stallion	\$17.00	Chardonnay, Jordan Russian River	\$110.00
Pinot Grigio, Parato Catarratto	\$11.00	Pinot Grigio, Torre di Luna Delle Venezia (2023)	\$12.00
Riesling, Dr. Loosen	\$11.00	Riesling, Newport Vineyards	\$72.00
Sauvignon Blanc, Mt. Beautiful	\$13.00	Grüner Veltliner, Landhaus Mayer	\$12.00
New Found, Simillion	\$72.00	Rosé, Hampton Water	\$11.00
Plum Wine, Choya	\$9.00	Prosecco Brut, Valdobbia Dene - Jeio 187ml	\$14.00
House Red (6oz)	\$10.00	House White (6oz)	\$10.00

Monk Sangria (6oz)

\$10.00

Liquor

2 Shots Experience

\$12.00