

MENU · OCTOBER 24, 2026

Laughing Monk Cafe

WELLESLEY · WELLESLEY, MA

An omakase-forward sushi bar tucked into the village.

LAUGHINGMONKCAFE.COM · ORDER ONLINE

Starters

Edamame	\$6.95
Blanketed Shrimp shrimp, ginger, black pepper, wheat wheat wrapper paper, sweet and sour sauce.	\$10.50
Beef Satay	\$11.95
Chicken Satay grilled chicken tender, peanut sauce	\$9.95
Chicken Gyoza steamed dumpling, chicken, wheat flour, cabbage, onion, garlic powder, sesame oil	\$8.75
Crab Rangoon pacific crabmeat, crab-stick, cheese, onion, scallion, egg wonton skin	\$9.95
Chicken Nugget chicken nuggets, and spicy mayo sauce	\$7.95
Chicken Wing plain or spicy	\$10.50
Fried Roti panfried indian-influenced flatbread, curry dipping	\$8.95
Moo Ping	\$9.95
Scallion Pancake	\$8.50
Shrimp Shumai sesame oil, soy sauce, green onion, water chestnut, egg wonton skin	\$9.95
Son-In-law's (organic) ไข่ลูกเขย Son in Law's eggs, Organic Free Range Fried Boiled Egg with Tamarind Sauce, fried shallots, cilantro.	\$9.50
Veggie Spring Roll carrot, cabbage, celery, mushroom, garlic	\$8.95
Veggie Gyoza steamed dumpling, cabbage, peas, carrot, edamame, wheat flour, garlic powder, sesame oil	\$8.75
Hamachi Kama grilled yellowtail collar	\$25.95

Salad

Monk Salad	\$16.95
Seaweed Salad	\$6.95
Small Salad	\$5.95

Soup

Miso Soup	\$4.95
Tofu Soup soft tofu, snap pea, broccoli, carrot, napa, mushroom, onion	\$6.95

Tom Yum Coconut Soup**\$7.95**

chili paste, lime, coconut milk, cilantro, mushroom, galangal, lemongrass, kaffir lime leaf

Noodle

Pad Thai**\$15.95**

rice noodle, chive, crushed-peanut, turnip, bean sprout, egg

Drunken Noodle**\$15.95**

lat rice noodle, bell pepper, onion, carrot, bamboo shoot, string bean, broccoli, basil

Pad See Ew**\$15.95**

flat rice noodle, egg, chinese broccoli, carrot. This dish can be altered with GF source (its flavor won't be the same as the original one)

Lo Mein Basil**\$15.95**

stir-fried yellow noodle (gluten), basil, red bell pepper, long horn pepper and onion

Lo Mein Garlic**\$15.95**

stir-fried yellow noodle (gluten), cabbage, onion, scallion, carrot

Kua Gai**\$15.95**

flatted noodle, egg, turnip, lettuce, scallion, cilantro

Fried Rice

Basil Fried Rice**\$15.95**

bell pepper, basil, onion, egg

Mango Fried Rice**\$16.95**

carrot, sugar snap pea, onion, bell pepper, ginger, egg

Pineapple Fried Rice**\$15.95**

carrot, sugar snap pea, onion, bell pepper, curry powder, egg

Crab Fried Rice**\$25.95****Thai Fried Rice****\$15.95**

carrot, egg, onion, tomato, green pea

Tom Yum Fried Rice**\$16.95**

basil, egg, red onion, tomato, mushroom, bell pepper, lemongrass, kaffir lime leaf

Curry

Red Curry**\$16.50**

bell pepper, eggplant, basil, carrot, string bean, bamboo shoot

Green Curry**\$16.50**

bell pepper, basil, bamboo shoot, eggplant, sugar snap, green pea

Yellow Curry**\$16.50**

potato, carrot, onion, bell pepper, pineapple

Massaman Curry**\$17.25**

potato, onion, carrot, peanut

Panang Curry

bell pepper, string bean, kaffir lime leaf

\$17.25**Mango Curry**

bell pepper, onion, carrot, sugar snap pea, fresh mango

\$17.25

Entree

Cashew Nut

onion, bell pepper, carrot, scallion, pineapple, dried chili

\$16.50**Hot Ginger**

fresh ginger, onion, scallion, bell pepper, mushroom, carrot

\$16.50**Chili Basil**

basil, bell pepper, onion, chili, mushroom

\$16.50**Royal Broccoli**

broccoli, carrot, mushroom

\$16.50**Sweet & Sour**

pineapple, onion, bell pepper, carrot, scallion, tomato, sugar snap pea

\$16.50**Rama Garden**

steamed broccoli, cauliflower, carrot, onion, napa, sugar snap pea, bell pepper, peanut sauce

\$16.50**Pepper Garlic**

cauliflower, broccoli, garlic, carrot, string bean, napa, sugar snap pea, bell pepper, onion

\$16.50**Prik Khing**

string bean, bell pepper, chili paste, kaffir lime leaf

\$16.50**Chili Paste**

onion, bell pepper, scallion, mushroom, shrimp chili paste (ingredients contain shellfish cannot be vegetarian)

\$16.50**Kapow Basil**

basil, chili, onion, pepper

\$17.50**Tod Kra Tiem**

stir-fry meat with garlic and black pepper, cilantro with broccoli, lettuce

\$17.50

Sushi Bar Entree

Unagi Don Dinner

bbq eel (9 pieces), sushi brown rice serve with miso soup and small salad

\$48.00**Tekka Don Dinner**

tuna, sushi brown rice serve with miso soup and small salad

\$48.00**Sake Don Dinner**

salmon sashimi (9 pcs), sushi brown rice serve with miso soup and small salad

\$46.00**Chirashi Dinner**

assorted sashimi (9 pcs), sushi brown rice serve with miso soup and small salad

\$44.00**Sashimi Entree**

assorted sashimi (12 pcs), a bowl of rice serve with miso soup and small salad

\$46.00

Sushi Entree**\$46.00**

assorted nigiri (7) and chef's choice roll (6 pcs) serve with miso soup and 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)	\$15.45	Branzino (european sea bass) europium sea bass (NZ)	\$10.25
Chutoro (fatty tuna)	\$17.77	Ebi (shrimp)	\$9.25
Hamachi (yellowtail)	\$10.75	Hamachi Belly (fatty yellowtail)	\$12.75
Hokkigai (surf clam)	\$9.00	Ika (squid)	\$9.00
Ikura (salmon roe)	\$10.50	Kanikama (crabstick)	\$9.00
Kanpachi (great amberjack)	\$10.75	Kinmedai (golden eye snapper)	\$23.00
Kohada (gizzard shad)	\$10.75	Maguro (tuna)	\$11.25
Otoro (fatty tuna)	\$15.95	Saba (mackerel)	\$10.00
Sake (faroe salmon)	\$10.50	Sake (ora king salmon)	\$13.25
Sake Belly (fatty salmon)	\$12.50	Shima Aji (japanese striped jack)	\$13.75
Shiro Maguro (escolar)	\$10.00	Tako (octopus)	\$9.25
Tobiko (flying fish roe)	\$10.00	Toro (fatty tuna)	\$13.75
Unagi (freshwater eel)	\$10.75	Uni (hokkaido sea urchin)	\$15.50
Tai (red snapper)	\$11.50	Smoked Salmon	\$9.25
Hiramasa	\$15.50		

Rolls**Alaska Roll****\$11.00**

choice of sushi brown rice or white rice, salmon, avocado, sesame

Bangkok Dynamite**\$24.95**

choice of sushi brown rice or white rice, jalapeño, shrimp tempura, soft-shell crab, chili paste, lemon, tobiko, lemongrass, cilantro

California Roll**\$10.45**

choice of sushi brown rice or white rice, black sesame, crab stick, avocado

Cannon Roll**\$20.25**

choice of sushi brown rice or white rice, tuna, shrimp tempura, cream cheese, tobiko, surf clam, avocado, teriyaki sauce

Caterpillar**\$20.45**

choice of sushi brown rice or white rice, BBQ eel, shrimp tempura, avocado, cucumber, sesame, teriyaki sauce

Crabmayo**\$17.45**

choice of sushi brown rice or white rice, crab stick, avocado, spicy mayo

Crispy Roll**\$11.00**

crabstick, salmon, avocado, tobiko, teriyaki sauce, brown rice (mostly cooked)

Cucumber-Avo Roll	\$9.00
choice of sushi brown rice or white rice, sesame, cucumber, avocado	
Deep Fried Madness	\$11.45
sushi brown rice, white fish maki tempura, sesame, scallion, teriyaki and hot sauce	
Fire Dragon	\$21.25
choice of sushi brown rice or white rice, shrimp tempura, jalapeño, black tobiko, spicy mayo, rice seasoning, hot sauce, wasabi	
Fujihama	\$19.45
choice of sushi brown rice or white rice, cooked shrimp, cucumber, avocado, cream cheese, topped with baked spicy mayo sauce (contains mayo, ebi, tamago, crabstick, tobiko, sesame, hot sauce)	
Negihama Roll	\$10.75
sushi white rice, yellowtail, green onion, sesame	
No Meat Roll	\$9.00
choice of sushi brown rice or white rice, tofu, kampyo, cucumber, avocado, oshinko	
Philly Roll	\$12.00
choice of sushi brown rice or white rice, creamcheese, smoked salmon, tobiko, sesame	
Shiitake Roll	\$10.45
choice of sushi brown rice or white rice, black sesame, hot sesame oil	
Shrimp Tempura Roll	\$10.75
choice of sushi brown rice or white rice, shiso, sprout, tobiko, avocado, mayo	
Spicy Roll	\$11.00
choice of sushi brown rice or white rice, jalapeño, cucumber, sprout, shiso, spicy mayo, rice seasoning contains small amount tamago and ebi.	
Spider Roll	\$12.00
choice of sushi brown rice or white rice, soft-shell crab, shiso, sprout, avocado, tobiko	
Tempopo	\$19.45
choice of sushi brown rice or white rice, , shrimp tempura, crabstick, avocado, crunchy panko, teriyaki sauce	
The Silver	\$20.45
choice of sushi brown rice or white rice, jalapeño, cucumber, sprout, shiso, tobiko, spicy mayo, rice seasoning contains small amount tomago and ebi.	
Tuna-Avo Roll	\$10.75
choice of sushi brown rice or white rice, tuna, avocado, sesame	
Unagi Roll	\$11.00
choice of sushi brown rice or white rice, bbq eel, avocado, sesame seed	
Veggie Tempura Roll	\$10.00
choice of sushi brown rice or white rice, sweet potato tempura, shiso, sprout, avocado, mayo	
Rainbow	\$21.45
choice of sushi brown rice or white rice, assorted fish, avocado, tobiko, quail egg	
Mango-Avo Roll	\$9.00
choice of sushi brown rice or white rice, sesame, fresh mango, avocado	

Sides

White Rice	\$3.00	Brown Rice	\$5.00
Egg Fried Rice	\$8.00	Steamed Noodle	\$4.00
Steamed Veggie	\$6.00	Sticky Rice	\$3.00

Wasabi	\$2.00	Pickled Ginger	\$2.00
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Beverages

Coca-Cola (can)	\$3.75	Diet Coke (can)	\$3.75
Coke Zero (can)	\$3.75	Sprite (can)	\$3.75
Ginger Ale (can)	\$3.75	Water (bottle)	\$3.75
Thai Iced Tea (cup)	\$5.95	Thai Iced Coffee (cup)	\$5.95
Thai Iced Jasmine-Green Tea (cup)	\$5.95		
it's Thai style jasmine tea (not a japanese matcha green tea)			

Cocktails

Blue Andaman		\$15.95
Tropical coconut rum, pineapple, and blue curacao with an island finish.		
Cute Cube		\$15.95
Empire Sunset		\$15.95
Mango vodka, mint, and citrus layered with grenadine.		
Ga-Pow		\$17.95
Thai basil old fashioned with smoky whiskey, chili, and bitters.		
Ka - Nhom - Chan		\$16.95
Coconut rum, pandan, and butterfly pea with delicate floral notes.		
Kao - Neaw - Ma - Muang		\$17.95
A dessert-inspired cocktail with coconut rum, mango, and pandan cream.		
Pina Colada		\$15.95
Pom Mika ZAA		\$16.95
A bright pomegranate vodka cocktail with strawberry, mint, and fresh citrus.		
Spicy Bangkok Girl		\$17.95
Tequila, mango, lime, and chili salt with a tropical spicy finish.		
The Mysterious		\$17.95
Grapefruit vodka, pineapple, and citrus with a smoked grapefruit bubble.		
YuzukeTini		\$17.95
Dry sake martini with yuzu and crisp citrus notes.		
Oh! Dark Lord		\$15.95
Activated charcoal mojito with mint, lime, and ginger ale.		
Nam - Pla - Wan		\$16.95
A savory-spicy tequila cocktail with mango, palm sugar, chili, and lime.		
Mojito		\$15.95

Beer

Echico	\$14.00
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Echico Frying IPA (300mL)	\$12.00	Hitachino Nest	\$12.00
Sapporo 12 oz	\$9.00	Sapporo 22 oz	\$15.00
Singha 11.2 oz	\$9.00		

Wine

Chardonnay, Black Stallion	\$17.00	Chardonnay, Jordan Russian River	\$110.00
Grüner Veltliner, Landhaus Mayer	\$12.00	Pinot Grigio, Parato Catarratto	\$12.00
Pinot Grigio, Torre diluna	\$12.00	Riesling, Newport Vineyards	\$12.00
Rosé, Hampton Water	\$12.00	Sauvignon Blanc, Mt. Beautiful	\$14.00
Semillon, New Found Napa	\$72.00	Cabernet Sauvignon, Jordan Winery (2017)	\$235.00
Cabernet Sauvignon, Loren Crossing	\$18.00	Pinot Noir , Valravv	\$16.00
Prosecco Brut, Valdobbia Dene - Jeio 187ml	\$14.00	Plum wine, Choya	\$12.00
House Red (6oz)	\$12.00	House White (6oz)	\$12.00
Prosecco Brut, Gelida (750ml)	\$49.00		

Sake

Daisai 45 Nigori (300mL)	\$48.00	Dassai 23 Junmai Daiginjo (720mL)	\$210.00
Hakutsuru Chika cup (200ml)	\$10.00	Hakutsuru Premium Sho-Une (300ml)	\$30.00
Hakutsuru Tanrei (180ml)	\$13.00	Hananomai Shuzo Katana (180ml)	\$15.00
House Cold Sake	\$15.00	House Hot Sake	\$15.00
Konteki Pearls (300mL)	\$42.00	Oni no Shitaburi (500mL)	\$45.00
Sayuri Nigori	\$24.00	Sparkling Sake Jelly (Peach,Berry)	\$12.00
Suigi Kouiku 54 (720mL)	\$77.00	Watari Bun Junmai Ginjo (720mL)	\$76.00
Yaegaki Mu Junmai Daiginjo	\$40.00		