



Welcome to East by southwest & The Golden Triangle. Where you can embark on a unique Pan Asian dining experience while enjoying the bright flavors and healthy foods of South East Asia & Japan, as interpreted by Chef Sergio

From Japan, Thailand and Vietnam to America, food is the common glue that bonds friends and family. The Golden Triangle and East by Southwest bring these social dining traditions to Durango. In that spirit we suggest a sampling of dishes to be shared amongst your table.

Dear guest authentic Asian cuisine necessitates the liberal use of chili, wheat, nuts and sugar. We do not add MSG to any of our dishes however it may be naturally present in some imported ingredients we use. Should you have any dietary concerns, allergies or intolerances please let us know and we will do our best to address them

Sawadee ~ Hirashai Mase

Hydi & Sergio Verduzco

In the spirit of conservation, we serve water only on request.
20% pre discount gratuity added to discounted checks & parties of 5 or more.
Cake cutting fee \$3/person
We reserve the right to refuse service.

East by Southwest, 160 East College Drive, Reservations (970) 247-5533
The Golden Triangle, 150 East College Drive, Reservations (970) 382-THAI (8424)

www.eastbysouthwest.com
www.thegoldentrianglerestaurant.com

Golden Triangle Small Plates

Thai Corn Cakes (4pc) Sweet & sour cucumber relish	7
Crisp Vegetable Spring Rolls Glass noodles, wood mushroom, water chestnut, carrot & cabbage w/ sweet plum sauce	6
Grilled Chicken Satay Peanut sauce & Thai cucumber salad	8
Crispy Blanket Wrapped Shrimp w/ Tamarind sauce	8
Grilled Lemon Grass Pork Ball Wraps Red leaf, jicama, Thai basil, cilantro & rice noodles w/ nuoc cham sauce	6
Steamed Shrimp & Pork Dim Sum Fried garlic oil & spicy mint soy sipping sauce	7
Masala Crab Fritters Tom yum aioli ~ Mango ketchup ~ Green papaya remoulade	8
Soft Vegetable Spring Rolls Tofu, mango, jicama, carrot, cucumber, mint, cilantro & basil w/ a ginger & lime sauce	6
Soft Crab Spring Rolls Mango, red leaf, jicama, cucumber, carrot, basil, mint, cilantro w/ nuoc cham sauce	10

EXSW Small Plates

Hand Grenade Shrimp & scallop baked w/ dynamite sauce (1 pc)	3
Spicy Edamame Sambal chile, soy	(Plain salted edamame 5) 7
Oshitashi Spinach Chilled steamed spinach & silk tofu in sesame dressing	8
Fried Tofu 'Age Dashi Dofu' Fried tofu w/ ginger, scallion & mirin dashi broth	7
Jalapeno Firecrackers Stuffed w/ surimi, cream cheese & masago w/ avocado in ginger dashi broth	9
Pork Gyoza Pan seared potsticker dumplings w/ spicy soy dipping sauce (5 pc)	9
Popcorn Calamari House dynamite aioli	10
Butter Fish Saikyo-Yaki Sweet miso broiled butter fish	10
Ginger Teriyaki Beef Skewers Teriyaki grilled beef & scallion skewers w/ rice noodle salad (3pc)	8
Tako Kimchee Octopus & spicy house cured cabbage, tart apple & daikon radish slaw	(Plain Kimchee 5) 12

Salads

Spicy Green Papaya Salad Thai chili, green beans, garlic, tomato, roasted peanut, dry shrimp, palm sugar & lime juice	6
Seaweed Salad Cucumber & kelp w/ sesame seed & rice vinegar dressing	7
Salmon Skin Salad Organic greens, radish sprouts, tomato, scallions, pickled daikon & yamagobo	9
Thai Beef & Watercress Salad tomato, tart apple, onion, lemongrass, cilantro, mint red chili rice powder & lime juice	13
Fried Soft Shell Crab & Citrus Salad orange, grapefruit, mint, red onion, lemongrass, garlic, red chili, & lime juice	13
Teriyaki Chicken Breast Salad Organic greens, oranges, pine nuts, wasabi peas, grape tomato & daikon sprouts	14
Teriyaki Salmon Salad Organic greens, pickled daikon, yama gobo, scallions, & radish sprouts & sesame seeds	14
Sesame Tuna Sashimi Salad Organic greens, mango, tomato, cucumber, radish, ginger, wasabi peas & sesame miso	15

Golden Triangle Beach

Tuna & Jack Fruit Ceviche	Orange, grape, lemon grass, red onion, scallion, & lime juice w/ shrimp chips	13
Hamachi Tamarindo	Green mango, scallion, red onion, cilantro, tamarind, Thai chili, lime, cilantro, & cashews	13
Passion Ginger Crudo	White fish sashimi w/ passion fruit ice, ginger shreds & white ponzu	13
Kekap Smoked Salmon	Spiced sweet soy, tart apple, orange/chili ice & micro basil	13
Thai Seafood Salad	Prawn, scallop, octopus, mussel, squid, lemongrass, kaffir lime, red chili, cilantro, red onion tomato, cucumber & lime juice	14

Bento Box Lunch \$11

(Includes Miso Soup, Edamame Steamed Rice & 4 piece California or Spicy Tuna Roll)

Miso Broiled Butter Fish	Salmon Teriyaki 4 oz	Grilled Yellow Tail Collar
Chicken Teriyaki nuggets	Beef Kushiyaki 3 pc	Shrimp & Veggie Tempura
Sashimi 4pc chef choice	Nigiri Sushi 4pc chef choice	Chix Satay 2 pc
Shrimp Tempura 4 pc	Vegetable Tempura 5pc	Lemongrass pork balls 2pc

Noodles & Soup

Shiro Miso Soup	Dashi broth w/ soft tofu & scallion	2	
Ocha Zuke Rice Soup	Green tea dashi broth with crispy salmon pickled yama gobo, daikon, nori, sesame & scallion	10	
Live Noodle Bar	Craft your own noodle soup, choice of broth, noodles, and toppings	11	
Aromatic Beef Pho Noodles	Rice noodles, sliced beef, bean sprouts, Thai basil, jalapenos, & red onion in a rich beef broth perfumed w/ cinnamon & star anise	11	
Pork Ramen Noodles	Wheat noodles, shiitake, roast pork loin, asparagus, spinach & yam in chicken ginger broth w/ soy	11	
Vegetable Udon	Thick wheat noodles, tofu, shiitake, yam, asparagus, bok choy & kabocha tempura in dashi broth	9	
Shrimp Tempura Udon	Thick wheat noodles, shrimp tempura, shiitake, tofu, yam, asparagus & bok choy	11	
Lunch Tofu Pad Thai	9	Lunch Chicken Pad Thai 11	Lunch Shrimp Pad Thai 13
Flat rice noodles, Thai chili, egg omelet, bean sprouts, scallions, chopped peanuts & cilantro in a tamarind peanut sauce			

Rice Bowls

Tuna Avocado Tekka Don	Cubed tuna & avocado tossed in miso dressing, over sushi rice, w/ scallion, sesame & nori	13	
Natto Tsukemono	Fermented soy beans, pickled daikon, pickled eggplant & yamagobo, w/ scallion & ponzu	8	
Beef Teriyaki Bowl	Three kushiyaki skewers over stir fried vegetables, scallions & sesame seeds	11	
Chicken Teriyaki Bowl	w/ stir fried veggies, scallions & sesame seeds	10	
Seafood Dynamite Bowl	w/ Gobo, Tacuan, Furikake, & Scallion	10	
Thai Curry Tofu	9	Thai Curry Chicken 11	Thai Curry Shrimp 13
(Choice of Red or Green curry) basil, potato, eggplant, krachai, green beans, red peppers & coconut milk			

Tempura

Shrimp Starburst (4 pc) Threaded with vegetables & tempura fried served with sweet chili yuzu sauce	9
Sweet Kabocha Squash	8
Vegetable Tempura Shiitake, yam, asparagus, broccoli, zuchinni, yellow squash & kabocha Squash	13
Shrimp Tempura (6 pc)	14
Shrimp & Vegetable Tempura Shrimp 4 pc & full order vegetable tempura	19

Sushi Boxes & Combos

(All fish in platters is chef's choice, includes miso soup)

Chirashi" Scattered Sushi Bowl Chefs choice 4 fish sashimi & toppings.	22	Vegetarian Sushi Platter Chefs choice 5 pc veggie sushi & large veggie roll	17
Fresh Tuna & Rice Box Fresh Yellow fin tuna 5 slices over sushi rice	16	BBQ Eel Box "Una Ju" Eight pieces fresh water eel, tacuan & gobo	19
Sushi & Roll (5 nigiri sushi, & 1 roll) Choice of California or Spicy Tuna	18	Nigiri Sushi (7 piece sushi) Chefs Choice 7 piece assorted sashimi	22
Sashimi (8 slices) 2 ea Tuna, Hamachi, Salmon & White Fish	24	Sashimi & Sushi (6 pc sashimi 5 pc sushi) Tuna, Salmon, Hamachi Sashimi & Chef's Sushi	29

Nigiri Sushi & Sashimi

		Sushi 2 pc	Sashimi 5 pc
Albacore	Bincho	6	15
Blackened Albacore	-	8	16
King Crab	Kani	8	16
King Fish Jack	Hiramasa	7	16
Freshwater Eel	Unagi	6	-
Escolar	Walu	7	16
Sweet Egg Cake	Tamago	3	-
Flying Fish Roe	Tobbiko	5	-
Halibut	Hirame	7	16
Mackerel Norwegian	Saba	5	12
Octopus	Tako	7	16
Quail Egg	Uzura (Add to roes & Uni)	1/piece	
Atlantic Salmon Scottish	Shake	7	16
Tasmanian King Salmon	Masuno suke	8	17
Spanish Mackerel	Aji	8	17
Salmon Roe	Ikura	6	-
Scallop U-10	Hotate	7	16
Sea Urchin	Uni	10	20
Tiger Shrimp (cooked)	Ebi	5	-
Smelt Roe	Masago	5	-
Striped Bass	Suzuki	6	14
Squid	Ika	5	11
Sweet Spot Prawn	Ama Ebi	9	19
Yellow Fin Tuna	Kihada	7	15
Yellow Tail Jack	Hamachi	7	15

Dear guest the consumption of raw fish & products is considered a delicacy; however there is a possible risk of contracting food borne illness. Be assured that we follow strict guidelines in the sourcing, handling and preparation of our fish & raw products.

“Makimono” Cut Rolls

Kobe & Lobster Surf & Turf Roll	22
Maine Lobster tail, asparagus & garlic aioli wrapped w/ soy paper and seared kobe beef drizzled w/ teriyaki & sesame	
Lobster Tempura Roll	19
Lobster, avocado, mango, garlic aioli, & red tobiko, soy paper & sweet soy	
Lotus Blossom	18
Low carb riceless roll, tuna, salmon, hamachi, white fish & crab w/ avocado, takuwan, daikon sprout, asparagus & tobiko, wrapped in cucumber skin, w/ house poke sauce	
Rock & Roll	15
Low carb riceless roll, salmon, crab, mango, ginger, tobiko & avocado wrapped in daikon	
Red Moons	14
Low carb riceless roll tuna, Asian pear, red leaf lettuce, chukka seaweed, wrapped in rice paper, yuzu vinegar & chili oil	
Chieko San	14
Hamachi, lemon zest, cream cheese, cucumber, & scallion wrapped w a crisp springroll skin & drizzled w/ wasabi honey	
Double Hamachi	16
Spicy hamachi, wrapped w/ hamachi sashimi, scallions, ponzu & wasabi tobiko	
High Roller	16
California roll wrapped in seared salmon, garlic aioli, sweet soy, & macadamia nuts	
BLT & T	16
Apple wood smoked bacon, lettuce, & tomato wrapped with tuna & soy paper w garlic & herb aioli	
Rainbow	16
California roll wrapped w/ tuna, white fish, salmon, shrimp & shiso leaf finished w/ ponzu	
Spider Roll	15
Fried soft shell crab, red leaf, cucumber, avocado, gobo, sprouts, masago & sweet soy	
Golden Dragon	15
Shrimp tempura & cucumber w/ crab, unagi, avocado, red tobiko & eel sauce	
Salmon & Lemon	15
Cucumber & shiso wrapped w/ salmon sashimi, thinly sliced lemon, ponzu & ginger katsuamuki	
Boomshiki	15
Bacon, spicy scallop & asparagus, wrapped w/ house smoked salmoni, sciracha dots & wasabi tobiko	
Flaming Dragon	15
California roll wrapped w/ unagi, eel sauce & sesame seeds, served flaming fresh from the dragon.	
Caterpillar	14
BBQ eel & cucumber, wrapped in avocado, eel sauce, masago & sesame seeds	
Premium California	14
King Crab, cucumber, avocado & sesame topped w/ masago	
Kamikaze!	13
Unagi & avocado, topped w/ spicy tuna, eel sauce, sesame seed & scallion	
Mars Twist	12
Unagi, mango, & asparagus wrapped w/ tuna sashimi & avocado finished w/ sweet soy	
East by Southwest	12
California roll wrapped with white fish, broiled with dynamite sauce finished w/ sweet soy, sesame seeds & scallions	
Thai Spicy	11
Peanut sauce, tempura shrimp, cucumber, gobo, jalapeno, cilantro, chile sauce	
NY NY	10
Spicy snow crab & apple, covered w/ crunchies & sweet soy	
Philly	9
Salmon, scallion, cream cheese & cucumber, tempura fried finished w/ sweet soy & scallion	
Crunchy Spicy Tuna	9
Spicy tuna, avocado, cucumber, tempura fried, spicy sesame soy	
California	7
Blended snow crab & surimi w/avocado, cucumber & sesame seeds	
Spicy Tuna	7
Cucumber, avocado & daikon sprouts w/ sesame seeds	
Spicy Hamachi	7
Cucumber, avocado, & daikon sprouts w/ sesame seeds	
Tootsie Roll	7

Tuna Roll "Tekka Maki"	Unagi, cream cheese, kampio, eel sauce & sesame seeds	7
Crunchy Asparagus	Tuna & wasabi Asparagus tempura, crunchies & sweet soy	4