



CHEF SPECIALS MENU

APPETIZERS

Vietnamese Beef Carpaccio \$18

bò tái chanh

rare American wagyu slices, fresh lime, shrimp paste, watercress, Vietnamese coriander, peanut, crispy shallots & bird's eye chili

Gỏi Bưởi Tôm \$18

Pomelo Salad

Chandler pomelo, grilled shrimp, Cara Cara, lemongrass, Kaffir lime, green moscato grape, mint, shallot & toasted coconut tossed in spicy tamarind dressing.

Steamed Rice Cake \$16

bánh bèo

shrimp, dried shrimp, scallion oil, shallot, garlic & Vietnamese dipping sauce

Bánh Xèo \$17

Vietnamese turmeric crepe

shrimp, Vietnamese pork sausage, bean sprout, scallion, sweet radish, nước chấm & fresh herbs

Nem Nướng \$16

grilled meatball

served in red leaf lettuce wrap, Cara Cara orange, ginger, cucumber, toasted coconut, shallot & peanut sauce

Sugarcane Shrimp \$16

chợ tôm

shrimp paste loaf on sugarcane skewer, red leaf lettuce, fresh herbs & plum sauce

Pâté & Bone \$17

chicken liver mousse, pickle, bone marrow & toasted baguette

ENTREES

Bún Chả Hanoi \$32

grilled pork & dipping noodle

a Northern staple, grilled pork skewers, crab & shrimp spring roll, vermicelli, fresh herbs, pickle & sweet fish sauce dip

Wagyu Pho \$36

Miyazaki A5 Wagyu, American Wagyu, chef's signature pho broth

Bún Bò Huế \$26

rice vermicelli, slow cooked brisket, pork sausage, pork hock, blood cake, shrimp paste, shallot, scallion & cilantro in spicy lemongrass broth

Crab Fried Rice \$32

white lump crab meat, scallion, egg, jasmine rice

Cá Hấp Xi Dầu \$39

chilean Sea Bass

10 oz fillet steamed in traditional ginger-soy, Shaoxing wine, sesame oil, King mushroom, Yu Choy & julienned aromatics.

Cá Chiên Nước Mắm \$42

fried whole Branzino (de-boned)

tossed in sweet fish sauce glaze, fresh greens & herbs

Chả Cá \$43

turmeric & dill fish

Hanoi's grilled whole Branzino marinated in traditional turmeric paste, scallion & dill

Cà Ri Sườn Bò \$36

beef short ribs curry

tender braised short ribs in Vietnamese yellow curry, baby carrot & coconut milk served with baguette, creamy, spicy & fragrant.

Shaking Beef \$34

bò lúc lắc

wok tossed American Wagyu cubes, onion, yellow pepper in garlic soy (served medium-rare) & watercress-cilantro salad (extra bone marrow \$8)

Duck Tamarind \$36

crispy roasted half duck, tamarind & duck bone reduction & steamed Yu Choy

CLASSICS MENU

APPETIZERS

Summer Roll Shrimp \$14

soft salad roll with fresh greens, vermicelli & spicy cream sauce

Summer Roll Cara Cara \$14

soft salad roll with fresh greens, vermicelli, Cara Cara orange & peanut sauce

Crispy Spring Roll \$15

pork, crab, shrimp, wood ear mushroom, carrot stuffed in Vietnamese net wrapper

Vietnamese chicken wings \$15

cánh gà chiên nước mắm

fried chicken wing, fish sauce, garlic, Vietnamese coriander, kaffir lime leaf, dried shrimp chili salt

Steamed Mussel \$21

lemongrass, basil, Vietnamese coriander, chili-lime broth & toasted baguette

Mực \$16

crispy calamari wok tossed with yellow pepper, onion, garlic & house lemongrass sauce

Sesame Rice Cracker \$12

bánh tráng mè

gigantic snack with sweet pork floss-peanut dip

Tofu Scallion \$14

đậu rán tằm hành

crispy fried velvety tofu dressed in savory fish sauce

Morning Glory \$15

rau muống

sautéed water spinach with traditional rice-garlic sauce

SALAD

Green Salad \$13

mix greens, shredded red cabbage, crispy shallot & citrus-soy vinaigrette

Gỏi đu đủ \$15

fresh green papaya salad with watercress, peanut, cabbage & shallot in chili lime dressing topped with crispy chicken skin

BÁNH MÌ

VIETNAMESE SANDWICH: SERVED WITH HOUSE TRUFFLE SOUP ON SIDE

Classic \$18 : homemade pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo

Pork \$17 : grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo

Tofu & Mushroom \$18 : king oyster, sauteed shimeji, fresh herbs, pickle & Vietnamese spicy mayo

PHO

RECOMMENDED EXTRA

FRIED DOUGH \$3 / BONE MARROW \$8 / BEEF BALL \$4 / RAW CHUCK EYE \$6 / BRISKET \$5
BLOOD CAKE \$4 / CHICKEN \$5 / DUCK \$8 / QUAIL EGG \$3

Pho Hà Nội \$21

rice noodle, slow cooked brisket, raw chuck eye, shallot, scallion, cilantro, side of pickle garlic & bird eye chili

Dry Pho Beef \$21

rice noodle, brisket, chuck eye, beef balls, peanut, shallot, scallion, cilantro & house sweet soy

Pho Gà \$21

rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro & Vietnamese coriander

Dry Pho Gà \$21

rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro, Vietnamese coriander & house tamarind soy

Pho Vegetable \$21

rice noodle, King oyster mushroom, shimeji mushroom, Yu Choy, bamboo shoot, shallot, scallion & cilantro

Dry Noodle Duck (Mì Vịt) \$29

egg noodle, crispy quarter duck, Yu Choy, shallot, scallion, cilantro, pickle ginger & duck essence gravy

SIDE

JASMINE RICE \$4
SLICE BAGUETTE \$3
PEANUT SAUCE \$3

FRESH GREENS & HERBS BASKET \$10
BROTH 16OZ - BEEF \$10 / CHICKEN \$8 / VEG \$8
STEAMED NOODLE (RICE, EGG, VERMICELLI) \$6

GF

INDICATED

SPICY

VEGETARIAN

WE CARE ABOUT THE FRESHNESS OF OUR INGREDIENTS, THE FLAVORS IN EACH DISH, AND YOUR WELL-BEING, PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.

20% GRATUTY WILL BE ADDED FOR A PARTY OF 6 OR MORE. THANK YOU.



HOUSE COCKTAIL

(Soft Launch)

\$15

Cà Phê

Vietnamese Trung Nguyên Espresso Martini

St Germain Rose Spritz

Bombay Sapphire, elderflower, TOST Rosé, Prosecco

Passionfruit Mojito

Planteray dark rum, Amaro Ciociaro, passionfruit, Prosecco

Mezcal Margarita

classic shake w/ Del Maguey Vida

BEER

Bia Hơi

Draft

Hanoi style fresh lager (abv 4.8%)

\$10

Superhero Sidekicks

Draft

Hazy IPA (abv 6.9%)

\$11

Grimm Weisse

Hefeweissbier (abv 5.5%) Can - 16oz.

\$10

Lunch - Maine Beer Company

IPA (abv 7%) Bottle - 16.9oz.

\$14

Vicious Crush

Fruited Sour (abv 5.2%) Can - 12oz.

\$10

Kinda Dry

Cider (abv 5.5%) Can - 12oz.

\$9



WINE

thực đơn rượu

SPARKLING

Bortolotti, Prosecco di Valdobbiadene Brut

Veneto, Italy 2022
15/60

WHITE

Marco Felluga, Mongris Collio Pinot Grigio

Friuli-Venezia Giulia, Italy 2023
16/64

Villa Maria, Sauvignon Blanc Reserve Wairau Valley

Marlborough, New Zealand 2023
16/64

Dönnhoff, Riesling Estate

Nahe, Germany 2023
16/64

Sandhi, Chardonnay Central Coast

California, USA 2022
18/72

SKIN CONTACT

Meinklang, Österreich Weissner Mulatschak

Burgenland, Austria 2022
17/68

Stolpman Vineyards, Love You Bunches Orange

Ballard Canyon, California 2023
16/64

ROSÉ

Mirabeau, Coteaux d'Aix-en-Provence "X" Rosé

Provence, France 2023
16/64

RED

Domaine des Marrans, Fleurie Les Marrans en Beaujolais

served chilled
Burgundy, France 2022
17/64

Planet Oregon, Pinot Noir Willamette Valley

Oregon, USA 2022
16/64

No Fine Print, Cabernet Sauvignon North Coast

California, USA 2022
17/68



DRINK MENU

NON-ALCOHOLIC COCKTAILS

Mock Mock Gee \$12

Halftone No-How n/a Gin, tonic, Vietnamese hot mint, citrus fruits

Rất Ruby \$13

Ghia apéritif, pomegranate cordial, TOST Sparkling Rosé

Tart & Strongly \$13

Pathfinder hemp & root spirit, fresh lemon, mint, ginger beer

You Spicy Little Plum \$13

Seedlip Notas de Agave, dried chili, salted plum, citrus

DRINKS

Vietnamese Coffee (Hot/ Iced) \$6/\$8

cà phê sữa đá

Coconut Salt Coffee \$8

cà phê muối đá

Calamansi Matcha Spritz \$7

quýt

Lotus Jasmine Iced Tea \$7

unsweetened

HOT TEA POT

Red Oolong, Son La - Vietnam \$10

Kim Tuyen cultivar

Jasmine, China \$9

Celebration Jasmine

Gyokuro (green tea), Japan \$14

the "Jewel Dew"

Chai, India \$9

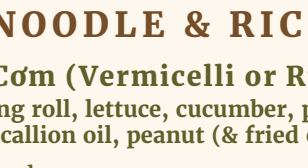
Marrakech Organics

Secret Garden (caffeine-free) \$10

chamomile, lavender, peppermint, rooibos, rose petals

Koh Samet Sun, Thailand (caffeine-free) \$9

lemongrass, ginger, orange peel



LUNCH SPECIAL

WEEKDAYS 11:30AM - 3:30PM

(EXCEPT HOLIDAYS)

CHOICE OF COMPLIMENTARY HOUSE SALAD WITH CITRUS SOY DRESSING
OR MUSHROOM VEGETABLE SOUP

PHO \$19

Pho Hà Nội

rice noodle, slow cooked brisket, aw chuck eye, shallot, scallion, cilantro, side of pickle garlic & bird eye chili

Pho Gà

rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro & Vietnamese coriander

Pho Vegetable

rice noodle, King oyster mushroom, shimeji mushroom, water spinach, bamboo shoot, shallot, scallion & cilantro

Dry Pho Beef

rice noodle, brisket, chuck eye, beef balls, peanut, shallot, scallion, cilantro & house sweet soy

Dry Pho Gà

rice noodle, chicken breast, quail eggs, shallot, scallion, cilantro, Vietnamese coriander & house tamarind soy

Dry Pho Duck \$26

egg noodle, crispy quarter duck, water spinach, shallot, scallion, cilantro, pickle ginger & duck essence gravy

BÁNH MÌ \$16

Classic: homemade pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo

Pork: grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo

Tofu & Mushroom: king oyster, sauteed shimeji, fresh herbs, pickle & Vietnamese spicy mayo

NOODLE & RICE

Bún or Cơm (Vermicelli or Rice) \$18

served with crab & shrimp spring roll, lettuce, cucumber, pickle carrot, shredded red cabbage, shallots, scallion oil, peanut (& fried egg for Rice)

Grilled Pork

Grilled Lemongrass Chicken

Grilled Shrimp

Fried Tofu

Fried Crab & Shrimp Spring Roll

Shaking Beef \$26

Sauteed Garlic Chili Noodle (Chicken or Tofu) \$18

pho noodle, egg, garlic, scallion, sweet radish & housemade chili oil

Crab Fried Rice \$26

pho noodle, egg, garlic, scallion, sweet radish & housemade chili oil

ADD-ON

(w/ LUNCH SPECIAL ITEMS ONLY)

Steamed Rice Cake (2 pcs) \$6

Crab & Shrimp Spring Roll (2 pcs) \$6

Tofu Scallion (5 pcs) \$5

Fried Dough (2pcs) \$3

Fresh Cara Cara Roll (2pcs) \$4

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