



STARTERS			
PORK EGG ROLLS Fried, served with lettuce, cilantro and fish sauce	13	Crispy tail-on shrimp tossed with onions, jalapeño	19
SHRIMP EGG ROLLS** Seasoned shrimp in spring roll wrapper, fried, served with lettuce, cilantro and sweet chili sauce	16	and bell peppers SHRIMP TEMPURA** Lightly coated with tempura and fried, served with	20
CRAB RANGOON Crispy fried wontons filled with a savory, creamy crabme stuffing, served with a side of sweet chili sauce	18 at	FRIED POTSTICKERS Pork potstickers, fried, served with sweet vinegar	13
SALT & PEPPER CALAMARI Crispy squid tossed with onions, jalapeño and bell peppe	19	EDAMAME Boiled soybeans in the pod served with kosher salt and sesame seeds	11

200P2			
PHO NOODLE SOUP Choice of Beef, Chicken or Shrimp Vietnamese noodle soup served with brisket, sliced rare	18	MISO SOUP Tofu and seaweed simmered in a savory miso broth topped with green onions	CUP 9 BOWL 12
CRAB & ASPARAGUS SOUP Quail eggs, asparagus and crabmeat, served in our	17	Hot & Sour Soup Tofu, bamboo shoots and black mushroom strips, served in a dark soy broth	CUP 9 BOWL 12
signature broth *BUN BO HUE Pork, beef brisket and pork shank, served in a spicy broth with rice noodles and a side of vegetables	20	EGG DROP SOUP Seasoned chicken broth thickened with eggs and scallions	CUP 8 BOWL 11

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WONTON NOODLE SOUP

in chicken broth with egg noodles

Pork wonton, char sui pork and Chinese broccoli, served



NOODLES

CHOICE LO MEIN Choice of sliced beef, chicken, pork or shrimp, with cabbage, bean sprouts, carrots, white and green onions,	18	BUN THIT NUONG CHA GIO Vermicelli with grilled beef and egg rolls, served with fried shallots, crushed peanuts, fish sauce and vegetables	22
LO MEIN COMBINATION Sliced beef, chicken, pork and shrimp, with cabbage, bean sprouts, carrots, white and green onions, stir-fried in brown sauce	20	PAN-FRIED NOODLES Beef, pork, shrimp and chicken tossed with vegetables in a savory brown sauce, served atop crispy egg noodles	22
		HONG KONG BEEF NOODLES Beef, bean sprouts, white and green onions, and wide rice noodles stir-fried in dark brown sauce	22
ENTREES SERVED WITH STEAMED RICE			
MONGOLIAN BEEF Beef slices with green and white onions, stir-fried in Mongolian sauce	22	HONEY WALNUT SHRIMP** Crispy fried shrimp tossed in a creamy citrus sauce, topped with candied walnuts, served with broccoli	25
GENERAL TSO CHICKEN Deep-fried chicken, stir-fried with onions and peppers in golden sauce, served with broccoli	20 (HUNAN STIR-FRY** Sliced beef, chicken, shrimp, bell pepper, broccoli, ca onions, snow peas, water chestnuts and mushrooms,	22 cs,	
ORANGE CHICKEN Deep-fried chicken, stir-fried with orange slices and garlic in orange sauce, served with broccoli	20	BO LUC LAC (SHAKING BEEF) Marinated beef tenderloin cubes stir-fried with garlic	27
SWEET & SOUR CHICKEN Deep-fried chicken, stir-fried with pineapple, bell	20	and onions BO LUC LAC WITH UDON NOODLES	29
peppers and onions, served with sweet and sour sauce BEEF & BROCCOLI	21	BEEF SHORT RIBS Marinated bone-in beef ribs	27
Stir-fried beef, broccoli and sliced carrots in brown sauce		ROASTED DUCK Halved roasted duck, served with hoisin sauce	35
Stir-fried beef, Chinese broccoli, onions and garlic in a spicy ginger brown sauce	22	Crispy beef with onions and peppers tossed in sweet and spicy sauce	22
MIXED GRILL PLATTER** Grilled beef, chicken, shrimp and a side broccoli	25	WHOLE RED SNAPPER Fried red snapper served with Vietnamese fish sauce, ginger and scallions (25-30 MINUTE COOK TIME)	35

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FRIED RICE

EGG FRIED RICE	13	CHICKEN FRIED RICE	14
BEEF FRIED RICE	16	PORK FRIED RICE	15
SHRIMP FRIED RICE**	17	DELUXE FRIED RICE** Beef, chicken, pork, shrimp and Chinese sausage	20
*ALL FRIED RICE DISHES HAV	E EGGS,	BEAN SPROUTS, PEAS AND CARROTS	
VEGETABLES SERVED WITH WHITE RICE			
STIR-FRIED CAI LAN Chinese broccoli, stir-fried or steamed with oyster sauce	13	STIR-FRIED GREEN BEANS Green beans stir-fried with onions and oyster sauce	13
STIR-FRIED VEGETABLES Assorted vegetables, lightly seasoned	15	STIR-FRIED TOFU Batter-fried tofu, assorted vegetables, black pepper sauce	17
SPICY TUNA ROLL Spicy tuna, avocado, topped with Togarashi spice	18	SHAGGY DOG ROLL**	22
CALIFORNIA ROLL Crabstick, cucumbers, avocado, topped with toasted sesame seeds	14	Shrimp tempura, cream cheese, jalapeño, topped with crabsticks, tempura crunch, eel sauce and spicy mayo *BANG BANG ROLL Crab mix topped with spicy mayo, cream cheese,	22
SHRIMP TEMPURA ROLL** Shrimp tempura, cucumbers, topped with eel sauce and sesame seeds	16	Sriracha sauce, Togarashi spice and tempura crunch, deep-fried COWBOY ROLL	20
DRAGON ROLL Crab mix, cucumber, cream cheese, topped with tuna,	21	Grilled beef, spiced cream cheese, avocado, rolled in soy paper, topped with eel sauce, green onions and sesame seeds	
avocado and eel sauce		COUSHATTA ROLL** Shrimp tempura, crabmeat, cream cheese, avocado and cucumber, served with spicy mayo, eel sauce and Sriracha sauce	24

*SOY PAPER OPTION AVAILABLE FOR SUBSTITUTION OF SEAWEED PAPER - \$2.50 EXTRA





DESSERTS			
FRIED CHEESECAKE Deep fried cheesecake wrapped in rice paper, topped w strawberry sauce and whip cream	10	MANGO STICKY RICE Sweetened sticky rice, coated with a coconut milk glaze, topped with mango and toasted coconut	8
BEER			
DOMESTIC BEER Michelob Ultra®, Budweiser®, Bud Lite®, Miller Lite®, Coors® Lite, Shiner Bock®	4	IMPORTED BEER Dos Equis°, Heineken°, Corona°, Kirin Ichiban°, Sapporo Premium	5
WHITE WINE			
MOSCATO	8	PLUM WINE	10
CHARDONNAY	9	PINOT GRIGIO	8
RED WINE			
CABERNET SAUVIGNON	9	PINOT NOIR	9
SAKE			
OZEKI® DRY	10	HAKUTSURU® SUPERIOR JUMMAI GINJO	10
SODAS, TEA, COFFEE			
FOUNTAIN DRINKS	3	ICED VIETNAMESE COFFEE	5
Coca Cola. Coke Coca (Pepper)		CANNED DRINKS Soymilk, Chrysanthemum, Sugarcane	5
Sweet & Unsweet Iced Tea		HOT TEA Black, Green, Jasmine, Chrysanthemum	3
JAPANESE SODA	5		

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