

GLOBALLY INSPIRED SMALL PLATES MEANT TO BE SHARED

CUCUMBER SALAD \$65

w vinaigrette - ensalada de pepino con vinagreta

KIMCHI: NAPA CABBAGE or PINEAPPLE - de col china o piña \$85

GRILLED ZUCCHINI \$85

w basil pesto & peanuts - calabacitas asadas con *pesto* y cacahuete

GREEN PAPAYA SALAD \$175

w grilled shrimp - ensalada de papaya verde con camarones
w 2 soft shell crabs - con cangrejos de concha suave +\$200

VIETNAMESE CHICKEN CABBAGE SALAD \$175

col y pollo, hierbas, cacahuete

CAULIFLOWER POPCORN palomitas de coliflor \$165

CHASHU \$125

slow-cooked pork belly - panceta de cerdo horneada a fuego lento

FRIED COCONUT SHRIMP ROLLS \$150

w honey & Sriracha - rollitos de camarones al coco frito, Sriracha y miel

SAIGON EGG ROLLS \$150

Chicken - rollos fritos con pollo (2 pzs)

SAMOSAS beef or veggie \$140

Con res o vegetales (2 pzs)

WINGS \$150

SOY-GARLIC or HONEY SRIRACHA

soya y ajo o Sriracha y miel

TOSTADA WONTON TUNA \$130

seared tuna w wonton skin - atún sellado con tostada de wonton (2 pzs)

SEARED TUNA \$185

served w rice paper chips - atún sellado con crocante de arroz

GRILLED CHICKEN SATAY \$245

marinated w lemongrass - pollo al grill con marinado de *lemongrass*

RICE BALL \$65

grilled w sweet soy sauce - arroz asado con soya dulce

BAO & DUMPLINGS

BAO \$225

PORK BELLY - panceta de cerdo (2 pzs)

CAULIFLOWER - coliflor frita (2 pzs)

SHRIMP TOAST - camarón frito (2 pzs)

SOFT SHELL CRAB - cangrejo de concha suave (1 pz)

GYOZA POTSTICKERS \$165

dumplings w pork & shrimp, fried or pan fried
dumplings de cerdo y camarón, a la plancha o frito (5 pzs)

PORK BELLY DUMPLINGS \$165

pan fried - dumplings de panceta de cerdo, a la plancha (5)

PHO DUMPLINGS \$165

short rib & brisket w pho broth, steamed
dumplings de costilla y brisket con caldo de Pho, al vapor (5)

SHRIMP DUMPLINGS \$150

steamed or fried - dumplings de camarón, al vapor o frito (4)

LOBSTER DUMPLINGS, steamed \$250

steamed & served w miso butter velouté
dumplings de langosta, servido con salsa miso velouté (4 pzs)

TAKOYAKI \$150

crispy octopus balls - bolitas de pulpo fritas (5pzs)

DESSERT - POSTRES

Frozen Cheesecake

Choco Baileys, Coco Maracuya + a weekly special \$140

Crème Brûlée \$140

Taro Donuts w chocolate glaze - dona sabor con chocolate \$140
add ice cream - con helado +\$25

Chocolate Mochi Cake w ice cream - con helado \$160 (20 mins)

Berries & Lavender Cream \$140

Moras y crema batida de lavanda

Sundae w salted caramel, chocolate or berries \$140

Sundae con caramelo, chocolate o moras

RICE, NOODLE & ROLLS

VIETNAMESE YELLOW CURRY w CHICKEN or VEGGIES \$275
chicken curry or veggies - curry amarillo con pollo o vegetales

GREEN CURRY w SHRIMP \$275 or SOFT SHELL CRAB \$395
curry verde con camarón o cangrejo de concha suave

BUTTER CHICKEN CURRY \$275
Curry cremoso de pollo

PORK BELLY \$275
slow-cooked pork belly, pineapple kimchi, veggies
panceta de cerdo horneada a fuego lento, kimchi, vegetales

KOREAN BBQ SHORT RIBS \$295
grilled boneless short ribs, napa kimchi, veggies
asado coreano de costillas, kimchi, vegetales

TERIYAKI SALMON \$295
Norwegian salmon w house teriyaki, veggies - salmón al teriyaki

KIMCHI FRIED RICE \$180
add PORK BELLY or SHRIMP \$230
arroz frito con kimchi de piña o con panceta de cerdo o camarón
gluten free option available - opción libre de gluten disponible

BIANG BIANG NOODLE \$185
hand-pulled noodle w Sichuan pepper sauce, cabbage, onion, spicy
fideo hecho a mano con chile Sichuan, col, cebolla, picante

JAPCHAE VEGGIE NOODLE \$185
sweet potato noodle w sweet pepper, spinach, mushroom, carrot, corn
& peanuts, with grilled shrimp +\$60
fideo coreano de camote con pimientos espinaca, champiñones,
zanahoria, elote, cacahuates, con camarón +\$60

SUMMER ROLLS (2 pzs)

SHRIMP - camarón \$170

SEARED TUNA - atún sellado \$170

KOREAN BBQ BEEF \$220

PORK BELLY \$180

VEGGIES - vegetales \$140

all rolls w veggies & herbs - shrimp, tuna & veggies have avocado
todos los rollos van con verduras y hierbas frescas
camarón, atún y vegetales con aguacate

RAMEN

Baby size \$125 - Regular \$225 - Extra Grande \$325

add tamago - con tamago +\$15

Shoyu, Miso and Abura come w narutomaki - con narutomaki

SHOYU

salsa de soya con chashu, tomate asado, bambú
soy sauce flavor broth w chashu, fire-roasted tomato, bamboo

MISO

miso rojo, jengibre y ajo, chashu, espinaca, elote
red miso, ginger, garlic broth w chashu, spinach, corn

TAN TAN

picante con tahini de ajonjolí y pimienta Sichuan, molida de
cerdo, elote, espinaca - *recomendado con tamago*
a spicy flavorful broth w sesame tahini & Sichuan peppercorns,
minced pork, corn, spinach - recommended w tamago

ABURA

sin caldo, soya dulce, chashu, espinaca, elote
no broth, w sweet soy & garlic, chashu, spinach, corn

VEGETARIANO

opciones: Miso, Tan Tan o Abura de ingredientes vegetarianos
options: Miso, Tan Tan or Abura made w vegetarian ingredients

Gluten Free Option available - libre de gluten disponible

Our dishes are prepared fresh and served promptly

SPECIALS - ESPECIALES

Thursday /Jueves - WONTON NOODLE SOUP

Reg \$225 - Extra Grande \$350

shrimp dumplings, bbq pork, egg noodle
dumplings de camarón, cerdo bbq, fideo fresco

Friday /Viernes - INDIAN DISHES

Saturday / Sábado - PHỞ

Baby bowl \$125 - Reg \$225 - Extra Grande \$350

18-hour broth, beef oxtail, brisket, meatballs, rice noodle
caldo de 18 horas de cocción con cola de res, brisket, meatballs y fideo