## Lunch Menu

**SALADS & APPETIZERS**

- **Fresh Spring Rolls**, wild prawns, steamed pork, mint, cilantro, bean sprouts, lettuce 6
- **Vegetarian Tofu Rolls**, lettuce, bean sprouts, cilantro, mint 6
- **Saigon Egg Rolls**, kurobuta pork, shredded shrimp, glass noodles, carrots 6 (add lettuce wrap 2.5)
- **Crab Rangoon**, imitation crab meat, cream cheese 5.75
- **Fried Calamari**, marinated with Asian spices 6
- **Crispy Chicken Wings**, pressed with five spices 7
- **Green Papaya Mango Salad**, grilled prawns, herbs, lime sauce 9

**VERMICELLI BOWLS**

(SERVED W/bean sprouts, pickled carrots & daikon, lettuce, cucumber, roasted peanuts, herbs, house sauce)

- **Grilled Wild Prawns**, Saigon egg roll 12
- **Grilled Chicken**, Saigon egg roll 10.5
- **Grilled Pork**, Saigon egg roll 10.5
- **Grilled Lemongrass Beef**, garlic crumbles, Saigon egg roll 10.5
- **Grilled Combo**, wild prawns, chicken, pork, Saigon egg roll 14
- **Wokked Tofu**, broccoli, mushrooms, bok choy, bell peppers, snow peas, carrots, onions 10.5

**NOODLE SOUP**

(SERVED W/lime, jalapeno pepper, bean sprouts, cilantro, basil, or lettuce)

- **Oxtail Pho**, brisket, beef meatballs, thinly sliced beef 10.5
- **Oxtail Pho**, thinly sliced chicken 10.5
- **Mi Vit Tiem**, roasted duck breast, egg noodle, bok choy, pickled papaya, shiitake mushrooms 16
- **Vegetarian Pho**, tofu, broccoli, mushrooms, bok choy, bell peppers, snow peas, carrots, chayote, Vietnamese squash 10.5
- **Hu Tieu Mi**, roasted pork, prawns, pork and shrimp wontons 10.5
- **Bun Bo**, spicy beef with sautéed chili and lemongrass 10.5

**ENTREES**

- **Grilled Lemongrass Chicken**, pickled radish, tomatoes, cilantro, cucumber, lettuce 11.5
- **Signature Grilled Pork**, shrimp & pork sausage, radish, tomatoes, cucumber, fried egg 11.5
- **Ginger Chicken Clay Pot**, broccoli, sweet onions, carrots, bell peppers, green onions 10.5
- **Yellow Curry Chicken**, coconut milk, peanuts, tomatoes, carrots, sweet onions, bell peppers 9.5
- **Crispy Drunken Chicken**, broccoli, sesame 9.5
- **Crispy Chicken Sot Ca**, bell peppers, sweet onions, pineapple puree, cilantro 10
- **Vietnamese Shaken Beef**, sweet onions, tomatoes, Frentel butter, pickled carrots, peanuts, cucumbers, cilantro 15
- **Wokked Pepper Beef**, sweet onions, carrots, mushrooms, bell peppers 9.5
- **Pork Clay Pot**, sweet onions, carrots, bell peppers, green onion & black pepper 10.5
- **Sautéed Prawns with lemongrass**, bell peppers, sweet onions, carrots, broccoli 12
- **Wokked Crispy Tofu Pillows**, lemongrass, mushrooms, cilantro, broccoli, snow peas, bok choy, carrots, onions 10
- **Curry Tofu Clay Pot**, onions, broccoli, bell peppers, potatoes, mushrooms, carrots, peanuts 11
- **Tofu with Egg Noodle**, mushrooms, bell peppers, carrots, broccoli, snow peas, bok choy 10
- **Eighteen Hour Boneless Short Ribs**, green onions, congee croquette, pho jus 16
- **Pineapple Fried Rice**, grilled wild prawns, chicken, pork, Vietnamese sausage, egg, bell peppers, green onions 14
- **Wokked Crispy Noodle**, prawns, beef, chicken, mushrooms, broccoli, snow peas, bok choy, bell peppers, carrots, sweet onions 12.5

## Desserts

- **Mango Sweet Rice** (seasonal) 6
- **Surface Flan** 6
- **Apple Crispy Cheesecake** 8
- **Chocolate Raspberry Crisp Cake** 8

## Soups

- **Egg Drop** 4
- **Spicy Hot & Sour** 4
- **Wonton Miso** 4

## Bánh Mì

- **Signature Grilled Pork** 9
- **Grilled Chicken** 9
- **Wokked Tofu** 10

## Store Hours

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
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<tbody>
<tr>
<td>Mon - Sat</td>
<td>11 am - 3 pm</td>
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<tr>
<td>Fri - Sat</td>
<td>5 pm - 10 pm</td>
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<tr>
<td>Sun - Thurs</td>
<td>5 pm - 9 pm</td>
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**General Manager** - Ngoc Nguyen  
**Executive Chef** - Be Lam

**Popular Dishes**

**New Dishes**

Please advise your server of any food allergies.

Consuming raw or undercooked meat, fish, or poultry can be hazardous to your health.

Please no split checks for parties of 6 or more.

18% Gratuity will be added to parties of 6 or more.
SURFACE COCKTAILS

Pineapple Upside Down Martini 8
Three Olives cake vodka, pineapple and sweet and sour juices

Ginger Lemonade Cocktail 8
Absolut vodka, artisanal ginger syrup, fresh squeezed lemon and lime juices

Lemongrass Cocktail 8
Malibu Coconut rum, artisanal lemongrass syrup, fresh squeezed lime juice

Lychee Martini 8
Grey Goose La Poire, Soho Lychee liqueur served straight up

Cocojito (seasonal) 12
Malibu rum, Sailor Jerry rum, mint leaves, fresh lime and coconut juices

Coconut Cosmo 8
Malibu Coconut rum, fresh squeezed lime juice, triple sec, cranberry juice

Ginger Cosmo 8
Skyy Ginger vodka, artisanal ginger syrup, triple sec, cranberry and lime juices

Nha Trang Beach Martini 8
Reyka vodka, Grand Marnier, pineapple juice

Cucumber Midoritini 8
Effen Cucumber vodka, sweet & sour, midori

Sake Sunrise 8
Gekkeikan sake, peach schnapps, orange and cranberry juices

Dragon Fruit Cocktail 8
Midori, Barcardi dragon berry fruit, pineapple juice

Koi 8
TYKU Citrus liqueur, whiskey and splash of peach bitters

Geisha Girl 8
TYKU Citrus liqueur, gin, lychee juice, and fresh squeezed lime juice

BEER BY THE BOTTLE

Domestics
Bud Light 3
Ranger IPA 4
Fat Tire Amber Ale 4
Blue Moon 4
O’douls (non-alcoholic) 3

Imports
Lucky Buddha 4.75
Tsingtao 4
Singha 4
Sapporo 4
Guinness Draught 4
Stella Artois 4

Sake
Gekkeikan (6oz) 6 22 (btl)
Fuki (6oz) 8 30 (btl)
Gekkeikan Black & Gold (6oz) 10 38 (btl)
Gekkeikan Nigori (10oz) 12
Gekkeikan Plum (6oz) 8 30 (btl)
Gekkeikan Ultra Premium Horin (10oz) 20
Sparkling Hana Awaka (8.5oz) 11
Ozeki Karatamba (6oz) 10 38 (btl)

Beverages
Coke, Diet Coke, Sprite, Mr. Pibb 2.75
Victrola French Press Coffee 5
Fresh Squeezed Lime Soda 4
Jasmine Green Tea (by the cup) 2.75
Matcha Green Tea (caffeine free) 2.75