

Spring Roll-(Fresh Rice Paper)

Raw

Tuna Spring (GF)	7.50
Fresh tuna, lettuce, noodles	
Tuna Avocado Spring (GF)	8.25
Fresh tuna, avocado, lettuce, noodles	
Tuna Snowcrab Spring	8.25
Fresh tuna, snowcrab, lettuce, noodles	
Salmon Mango Spring (GF)	8.25
Fresh salmon, mango, lettuce, noodles	
Salmon Avocado Spring (GF)	8.25
Fresh salmon, avocado, lettuce, noodles	
Salmon Snowcrab Spring	8.25
Fresh salmon, snowcrab, lettuce, noodles	
Escolar Spring	8.25
Escolar, avocado, smelt roe, lettuce, noodles	
Spicy Salmon Spring (GF)	8.25
Spicy salmon, cucumber, noodles	
Spicy Tuna Spring (GF)	8.25
Spicy tuna, cucumber, noodles	
Salmon and Tuna Spring	12.75
Fresh salmon, tuna, avocado, smelt roe, cucumber	
Jasmine Spring	14.50
Fresh salmon, tuna, spicy snowcrab, cucumber	
Fish Trio Spring	14.50
Fresh salmon, tuna, escolar, smelt roe, avocado, lettuce	
Rainbow Spring	16.50
Snow crab spring topped with fresh salmon, tuna, and escolar	

Extras (on side of spring rolls)

Add snow crab salad	6.25
Add 3 piece fish sashimi (one type) GF	6.25

*Any ingredient substitutions will incur a substitution charge

Cooked

Original Spring (GF)	6.95
Poached shrimp, pork, lettuce, noodles	
Snowcrab Spring	8.25
Snowcrab, avocado, lettuce	
Caterpillar Spring	13.75
Snowcrab, cucumber, lettuce, topped with avocado and mango	
BBQ Eel Spring	8.25
Eel, cucumber, smelt roe, lettuce	
Lemongrass Chicken Spring	7.75
Chargrilled chicken breast, noodles, lettuce	
Lemongrass Pork Spring	7.75
Chargrilled pork, noodles, lettuce	
Lemongrass Beef Spring	7.75
Chargrilled flank beef, noodles, lettuce	
Shrimp and Avocado Spring (GF)	8.25
Shrimp, avocado, noodles, lettuce	
Shrimp and Crab Spring	7.95
Shrimp, crabstick, cucumber, noodles, lettuce	
Ocean Spring	8.25
BBQ Eel, seasoned seaweed salad, cucumber, lettuce	
Volcano Spring	13.95
Original Spring Roll topped with baked spicy snow crab	

Vegetarian

Vegetable Spring (GF)	6.95
Tofu, avocado, lettuce, noodles	
Green Spring (GF)	7.25
Avocado, cucumber, lettuce, jicama	
Refreshed Spring (GF)	7.75
Crisp jicama, cucumber, mango, noodles, lettuce	
Seaweed Mango Spring (GF)	8.25
Seasoned seaweed salad, mango, jicama, lettuce	

* No ingredient exchanges allowed

POKE BOWLS

Served over rice or salad

Drizzled with spicy mayo and eel sauce

Classic Poke Bowl.....16.95

Choose two of our marinated fish:

Salmon Tuna Spicy Tuna

All bowls come with:

Seaweed Salad Cucumber Edamame Avocado Snowcrab Smelt Roe Furikake

Vegetarian Poke Bowl.....16.25

(drizzled with only spicy mayo)

Tofu Seaweed Salad Cucumber Mango Edamame Avocado Jicama Sesame Seeds

Ultimate Poke Bowl.....19.50

Includes all three fishes!!

Salmon Tuna Spicy Tuna

All bowls come with:

Seaweed Salad Cucumber Edamame Mango Avocado Snowcrab Smelt Roe Furikake

Extras

Mango2.95	Avocado2.95	Cucumber2.95	Seaweed Salad2.95
Edamame2.95	Snowcrab4.50	BBQ Eel4.50	Extra scoop fish4.50

We use imported shrimps in some of our menu items.

Please be courteous to other diners and lower the volume on your devices. Thank you!

Gluten free dishes may have accompanying sauce that may not be gluten free.

Appetizer

Spring Rolls (2) (Goi Cuon) GF	6.95
Soft rolls of vermicelli noodles, shrimp, pork, lettuce, wrapped in fresh rice paper, served with peanut hoisin sauce (not fried)	
Vegetable Spring Rolls (2) (Goi Cuon Chay) GF	6.95
Soft rolls of vermicelli noodles, avocado, tofu, lettuce, wrapped in fresh rice paper, served with peanut hoisin sauce (not fried)	
Stuffed Jalapenos (5)	8.95
Sautéed jalapenos stuffed with lemongrass pork and green onions	
Summer Rolls (2) (Cha Gio)	7.25
Crispy fried eggrolls stuffed with ground pork, black mushroom, w. onion g. onion, carrot, and clear noodles. Served with fish sauce.	
Vegetable Summer Rolls (2) (Cha Gio Chay)	6.95
Crispy fried eggrolls stuffed with carrots, cabbage, mushroom, clear noodles	
Seaweed Salad (Rau Bien)	6.75
Seasoned seaweed mix, cucumber, sesame seeds	
Pot Stickers (5)	7.95
Choice of pan fried, deep fried, or steamed pork dumpling	
Crispy Shrimp (5) (Tom Chien)	9.50
Panko breaded fried shrimp	
Lemongrass Beef Skewers (2)	8.95
Chargrilled chunks of lemongrass marinated beef on bamboo sticks	
Ribeye Strips	10.50
Seared ribeye strips. Served with a soy sauce vinaigrette	
Sweet Chili Wings (4)	7.50
Battered wing sections coated in our house sweet chili sauce	
Pineapple Crunchy Salad (GF)	6.95
Vermicelli noodles, pineapple, cucumbers, cilantro, peanuts, tossed in a sweet heat dressing	
House Soup (GF)	reg 4.50 large.....8.50
Vermicelli noodles, shredded lettuce, onions, cilantro, in chicken broth	
Steamed Jasmine Rice (GF)	3.95
Bowl of premium jasmine rice	
Vermicelli Noodle (GF)	3.95
Bowl of steamed rice vermicelli noodle	

Vietnamese Poboy

(A classic sandwich on a crusty french baguette)

Grilled Pork	10.25
Chargrilled lemongrass pork dressed with butter, pickled carrots jalepenos, cucumber, and cilantro	
Grilled Chicken Breast	10.50
Chargrilled lemongrass chicken breast dressed with butter, pickled carrots, jalepenos, cucumber, and cilantro	
Grilled Shrimp	11.95
Chargrilled shrimp dressed with butter, pickled carrots, jalepinos cucumber, and cilantro. drizzled in teriyaki sauce	
Vegetarian	9.95
Loaded with tofu and soy sauce dressed with butter, pickled carrots jalepenos, cucumber, and cilantro	

****Add an egg (scrambled) to your poboy for \$2.95****

Salads

House Salad (GF)	5.50
Shredded lettuce, cucumbers, roma tomatoes, and pickled carrots	
Pickled Vegetables (GF)	6.25
Mixture of pickled carrots and pickled cabbage	
Spicy KimChi (GF)	6.95
Spicy pickled napa cabbage	
Snowcrab Salad	9.95
Spicy Mango Salad (GF)sm 11.50	lg 15.95
Fresh mango, crisp jicama, pickled carrots, cucumber, cilantro, chili pepper crushed peanuts, and fried onions	
Spicy Mango Salad with Fresh Salmon or Tuna (GF)	
.....sm 16.75.....lg 21.50	
We use sashimi grade Salmon and Tuna fish	
Vietnamese Chicken Salad (Goi Ga) GF	13.95
Shredded cabbage, sliced chicken breast, carrots, cucumber, onion, cilantro, marinated in a vinaigrette then topped with fried shallots, and peanuts	
Vietnamese Shrimp Salad (Goi Tom) GF	15.50
Shredded cabbage, steamed shrimp, carrots, cucumber, onion, cilantro, marinated in a vinaigrette then topped with fried shallots, and peanuts	
Vietnamese Tuna Salad (Goi Ca)	18.50
Shredded cabbage, seared yellow fin tuna(sashimi graded), carrots, cucumber onion, cilantro, marinated in a vinaigrette then topped with fried shallots, and peanuts	

Hot Noodle Soup (Pho)

(Served with lime, bean sprout, cilantro, and jalapeno)

Beef Noodle Soup (Pho Tai)	14.50
Rice noodles, beef slices, onions, cilantro, beef broth	
Chicken Noodle Soup (Pho Ga) GF	14.50
Rice noodles, chicken slices, onions, cilantro, chicken broth	
Vegetable Noodle Soup GF	14.50
Rice noodles, broccoli, tofu, napa, onions, cilantro, vegetable broth	
Wonton Egg Noodle Soup	14.95
Egg noodles, pork dumplings, roast pork, onions, cilantro, lettuce chicken broth	
Combination Egg Noodle Soup	15.25
Egg noodles, crab logs, roast pork, shrimp, onions, cilantro, lettuce, chicken broth	
Mushroom Glass Noodle Soup GF	14.95
Glass Noodles, shitake mushroom, celery, napa, bean sprout, tofu, onions cilantro, vegetable broth	
Spicy Lemongrass Noodle Soup (Bun Bo Hue)	16.25
Sirloin beef and tender pork in a spicy lemongrass soup. Served with vermicelli noodles	
Shrimp Noodle Soup	17.25
Rice noodles, jumbo shrimps, onions, cilantro.	

Noodle Soup Extras

Pork Dumplings (3)	4.95
Beef Meatballs	4.50
Sirloin Beef (GF)	5.75
Chicken Breast slices (GF)	5.75
Jumbo Shrimps (3)	5.95
Broccoli (GF)	4.50
Napa (GF)	4.50
Broccoli and Napa (GF)	6.25
Shitake Mushroom (GF)	4.95

Please let server know of any allergies. We use peanuts and soy in our kitchen.
Gluten free dishes may have accompanying sauce which may not be gluten free

Specialties

Curry Chicken (<i>Cari Ga</i>) GF	16.50
Tender chunks of chicken breast stewed with potatoes, carrots, and lemongrass in yellow curry. Served with rice.	
Sweet Heat Noodle (<i>Pho Xao</i>) GF	16.95
Stir fry rice noodle with shrimp, chicken, bean sprout, onions, cilantro, and peanuts in sweet heat dressing. Served with house soup.	
Vegetarian Sweet Heat Noodle (<i>Pho Xao Chay</i>) GF	16.50
Stir fry rice noodle with broccoli, pineapple, bean sprout, onions, cilantro, and peanuts in sweet heat dressing. Served with house soup.	
Stir Fry Vegetables	16.50
Stir fry broccoli, napa, tofu, mushrooms, bean sprouts, carrots, and onions over vermicelli noodles. Served with house soup.	
Stir Fry Glass Noodles	16.95
Mung bean noodle stir fried with shitake mushrooms, tofu, napa cabbage, broccoli, bean sprouts and onions. Served with house soup.	
Spicy KimChi Noodles	17.50
Stir fry udon noodle with spicy kimchi, crab logs, bean sprouts, onions, and cilantro. Served with house soup	
Jasmine Seafood Noodle	18.75
Stir fry udon noodle with scallops, shrimps, crab logs, shitake mushrooms, bean sprouts, onions, and cilantro in soy dressing. Served with house soup.	
Sea Scallop and Veggies	19.75
Seared scallops in a sweet and salty seasoning with onions, peppers, cilantro, and season veggies over vermicelli noodles. Served with house soup.	
Tamarind Tofu Soup (<i>Canh Chua Dau Hu</i>) GF	18.25
Pineapple, tofu, okra, bean sprout, tomato, onions, cilantro, and celery in a spicy tangy tamarind broth. Served with jasmine rice	
Tamarind Fish Soup (<i>Canh Chua Ca</i>) GF	19.95
Pineapple, Tilapia, okra, bean sprout, tomato, onions, cilantro, and celery in a spicy tangy tamarind broth. Served with jasmine rice	
Tamarind Shrimp Soup (<i>Canh Chua Tom</i>)	20.50
Pineapple, shrimp, okra, bean sprout, tomato, onions, cilantro, and celery in a spicy tangy tamarind broth. Served with jasmine rice	
Rainbow Rice (<i>Raw Fish</i>)	21.25
Assortment of fresh salmon, tuna, escolar, snowcrab salad, avocado, and smelt roe over jasmine rice. Served with house soup.	

Vermicelli Noodle Salad Bowl

(Served with house soup)

Bowls topped with crushed peanuts, fried shallots,
cilantro & green onions

Grilled Sliced Pork (*Bun Thit Nuong*)14.50

Pork tenderloin marinated in lemon grass and chargrilled, served in a bowl with vermicelli noodles, shredded cucumber, lettuce, pickled carrots, and cilantro

Summer Roll (*Bun Cha Gio*) or **Veggie Summer Roll**14.95

Crispy fried eggrolls stuffed with ground pork, clear noodles, black mushroom, served in a bowl with vermicelli noodles, shredded cucumber lettuce, pickled carrots, and cilantro

Tofu & Avocado (*Bun Dau Hu Va Bo*) **GF**..... 14.95

Fried tofu and fresh sliced avocado, served in a bowl with vermicelli noodles, shredded cucumber, lettuce, pickled carrots, and cilantro

Grilled Chicken Breast (*Bun Ga Nuong*) 15.50

Chargrilled lemongrass chicken breast strips served with sweet chili sauce, served in a bowl with vermicelli noodles, shredded cucumber, lettuce, pickled carrots, and cilantro

Steak Sesame (*Bun Bo Luc Lac*)16.50

Wok stir fried sirloin steak cubes and white onions served in a bowl with vermicelli noodles, shredded cucumber, lettuce, pickled carrots, cilantro

Grilled Shrimp (*Bun Tom Nuong*) 17.50

Grilled jumbo shrimps served in a bowl with vermicelli noodles, shredded cucumber, lettuce, pickled carrots, and cilantro

Seared Tuna 19.95

Seared yellow fin tuna (sashimi graded) with sesame seeds and onions served in a bowl with vermicelli noodles, pickled carrots, cucumber cilantro, and shredded lettuce

Rice Dishes

(Served with house soup)

Plates topped with green onions & cilantro

Grilled Sliced Pork (*Com Thit Nuong*)14.50

Pork tenderloin marinated in lemon grass and chargrilled, served with shredded lettuce, cucumber, roma tomato, and pickled vegetable

Mixed Vegetable (*Com Rau Chay*) **GF**.....14.95

Steamed vegetables including broccoli, napa, bean sprout, celery and carrots, served with shredded lettuce, cucumber, roma tomato and pickled vegetable

Grilled Chicken Breast (*Com Ga Nuong*)15.50

Chargrilled lemongrass chicken breast strips, served with shredded lettuce cucumber, roma tomato, and pickled vegetable

Steak Sesame Plate (*Com Bo Luc Lac*) 16.50

Wok stir fried sirloin steak cubes and white onions served with shredded lettuce cucumber, roma tomato, and pickled vegetable

Grilled Shrimp (*Com Tom Nuong*) 17.50

Grilled shrimp served with shredded lettuce, cucumber, roma tomato, and pickled vegetable

Pan Fried Tilapia (GF)..... 16.95

Pan fried Tilapia marinated with spices, served with shredded lettuce cucumber, roma tomato, and pickled vegetable

Seared Tuna 19.95

Seared yellow fin tuna (sashimi graded) with sesame seeds and onions served with shredded lettuce, cucumber, tomato, and pickled vegetable

Extras (rice & noodle bowl)

Add one egg to noodle salad or rice dish for 2.95

Add summer roll or spring roll to entree for 3.95

Add fresh/steamed bean sprouts to noodle bowl for 2.95

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Beverages

Iced Tea	3.50
Green Tea (Iced or Hot)	3.50
Jasmine Tea (Iced or Hot)	3.50
Bottled Water	2.75
Sparkling Water	3.95
Juice (Orange, Cranberry, Apple)	3.95
Sweet Soy Milk	3.50
Apple Jasmine Tea (Sweetened)	5.95
Orange Jasmine Tea (Sweetened).....	5.95
Lemonade	4.95
Cafe Sua Da (Vietnamese Iced Coffee)	6.25
Soft Drink	2.75
(Coke, Sprite, Diet Coke, Root Beer)	
Ginger Ale.....	3.25
Shirley Temple	3.95

Beer

Domestic	4.75
(Budweiser, Bud Lite, Michelob Ultra, Miller Lite)	
Imported	5.95
(Sapporo, Corona, Heineken)	

Sake

Geikkeikan Hot Sake	small	6.95
	large	9.95
Ozeki Dry		9.95
Geikkeikan Zipang Sparkling Sake 8oz		15.95
Geikkeikan Nigori Sake 10 oz		17.95
Sho Chiku Bai Ginjo		17.95

Kids Menu

For children 12 and under only
Dine in only

Kid-sized Beef or Chicken Noodle soup	8.75
Beef or chicken soup and noodles (meat, noodles, and broth only)	
Kid-sized Noodle Bowl	9.75
Choice of chicken, pork or tofu on top of noodles (meat and noodles only)	
Kid-sized Rice Plate	9.75
Choice of chicken, pork or tofu on top of rice (meat and rice only)	

Bubble Tea Slushies

An ice blended drinks in a variety of different flavors infused with water. The “bubbles” in bubble tea are sweet tapioca pearls which adds a fun texture to the drink. Fat straws are required.

Flavors available: \$6.95 add Liquor: \$3.95

Mango	Watermelon	Honeydew
Green Tea Latte	Coconut	Banana
Vanilla	Green Apple	Strawberry
Taro	Milk Tea	Thai Tea

Tropical Cocktails

Mai Tai 9.50
Light and dark rum mixed with citrus juices and grenadine to give a sweet kick.

Singapore Sling 9.95
Gin and brandy with triple sec mixed with pineapple juice makes a truly tropical cocktail.

Fog Cutter 9.95
Rum, brandy and gin infuses with tropical juices to make a refreshing drink.

Honeydew Melon Martini..... 9.95
Midori and rum marries together for a wonderfully melony taste

Absolut-ly Blue Martini.....10.25
Absolut vodka and blue curacao with fresh lemon juice tastes as good as it looks

Mega Volcano..... 15.95
Our favorite Mai Tai doubled in size with a double dose of vodka.

Wine List

<u>White wines</u>	<u>Glass</u>	<u>Bottle</u>
House Chardonnay	7.50	25.00
Kendall-Jackson Chardonnay	10.75	35.00
La Crema Chardonnay		35.00
Sparkling Wine		8.95
Santa Rita Sauvignon Blanc	8.95	30.00
Lumina Pinot Grigio	8.95	30.00

Red Wines

House Cabernet Sauvignon	7.50	25.00
Kendall-Jackson Cabernet		35.00

Specialty

Gekkeikan Plum Wine	8.95	30.00
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We use imported shrimp in some of our menu items
~~15% tip may be added to parties of 4 or more~~