

KAUN



KHMai

Taste Bites

Mai's Eggrolls (3) 10

Ground chicken, sweet onion, taro root, roasted peanuts.

Nam Chow (2) -G- 10

Fresh spring rolls, rice paper stuffed with steamed pork belly, cucumber, vermicelli noodles, basil, bean sprouts, toasted rice powder, lettuce, and mai's fish sauce.

Nom Krouk (3) -V- 11

Savory mini pancakes stuffed with kreoung shrimp, and topped with Kreoung butter sauce, scallions, and roasted garlic.

Chien Tropp -V- -G- 12

Fried eggplant, cauliflower, hearts of palm, and shallots tossed in kampot pepper. Served with roasted tomato kreoung.

Kapi Khuor Cheng 20

Roasted bone marrow, fermented shrimp paste, tamarind, ribeye bites, pickled watermelon, Fresno, koh kong sauce.

Bangkea Ampil 12

Lemongrass shrimp tossed in our spicy, savory coconut tamarind sauce. Topped with crispy taro.

Off the Grill

Sach Ko Ja Kak (2) 11

Tender grilled skirt steak skewers, crab paste, soybean oil, lemongrass, chili red soy.

Sach Chrouk Ja Kak (2) 10

Tender grilled pork shoulder skewers, oyster sauce, condensed milk, soy sauce, fish sauce, sweet soy, lemongrass, and palm sugar.

Sach Morn Ja Kak (2) 10

Tender grilled chicken skewers, fish sauce, shallots, garlic, palm sugar, lemongrass, and scallions.

Slab Morn Ang 13

Grilled chicken wings, lemongrass, garlic, ginger, red chili oil, galanga, sweet soy, and scallions.

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*V denotes dish can be made as a vegetarian option.

*G denotes dish can be made gluten free.

Specialty Dips

Prahok Ktiss -G- 20

Grilled pork belly and ground pork dip mixed with prahok, coconut curry, and dried bird's eye peppers.

Bok Trei Kaw Bengbaoh -G- 15

Smoked tomato and prahok sardine dip. Topped with crispy shallots, savory scallions. Served with fresh vegetables and toasted baguette.

Tuk Kreoung -G- 15

Grilled catfish dip with prahok, lime juice, bird's eye pepper, chopped lemongrass, palm sugar, and basil. Served with fresh vegetables.

Bok Tropp -V- -G- 13

Grilled eggplant dip mixed with vegan fish sauce, red chili oil, lime juice, and toasted jasmine rice.

Bok Kreoung Ktam -G- 13

Crab dip, kreoung butter, baby shrimp, kapi, fish sauce, bitter chives, kampot pepper.

Prahok Ang -G- 13

Chopped mudfish, eggplant, basil, bird's eye pepper, fish sauce, galanga, garlic, roasted over a wooden plank.

Salads

Nyorm Lahong -V- -G- 26

Shredded papaya salad mixed with cilantro, red onions, bell peppers, palm sugar, with grilled shrimp and vermicelli noodles.

Nyorm Svai -V- -G- 26

Shredded mango salad, cilantro, red onion, red cabbage, sweet bell peppers, fresh herbs, bird's eye chili, palm sugar. Tossed in sweet chili fish sauce and roasted peanuts. Topped with crispy fried tilapia.

Plear Trei -G- 27

Thin sliced salmon marinated in palm sugar and fish sauce. Topped with pomelo salad and lemongrass chili crunch.

Vegetables

Cha Tagourn -V- -G- 15

Stir fried morning glory with garlic and oyster sauce.

Cha Kut Na -V- -G- 15

Stir fried gai lan with garlic, sweet soy, fish sauce.

Cha Spey Ktaob -V- -G- 15

Sauteed cabbage with garlic, fish sauce, oyster sauce, bird's eye, crispy shallots.

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*V denotes dish can be made as a vegetarian option.

*G denotes dish can be made gluten free.

Traditional Khmer

Sach Ko Tuk Prahok -G- 37

Grilled beef brisket, palm sugar, oyster sauce, scallion oil, served over roasted kreoung butter bone marrow, and kreoung prahok sauce.

Somlor Kari -G- 28

Khmai famous curry. Braised chicken, garlic, kreoung, chili paste, star anise, cinnamon, carrots, potatoes, green beans. Simmered in coconut curry broth.

Amok Trei -G- 37

Braised salmon, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce.

Amok Tawhou -V- -G- 24

Fried tofu, coconut milk, crispy lime leaf, sauteed kutna broccoli, amok sauce.

Somlor Machu Kreoung -G- 28

Sweet and sour stew, braised beef, jalapenos, celery, eggplant, and bird's eye peppers, simmered in a lemongrass broth.

Nom Bahn Chok -G- 28

National Cambodian dish. Rice noodles, fragrant lemongrass catfish broth, fermented mudfish, topped with fresh vegetables and herbs.

Tagourn Trei -G- MP

Whole red snapper fried in banana flour, topped with stir fried lemongrass, red chili, galanga, lime leaf, ginger, morning glory.

Sach Ko Ang 55

Braised beef ribs, kreoung sweet chili, kampot pepper, Ya Hon BBQ sauce, house made pickles, and garlic egg noodles.

Cha Mee Katang -V-

Pan fried wide noodles, oyster sauce, Mai's fish sauce, soy, chives, onions, kutna broccoli, bean sprouts, crispy garlic. Add a fried egg for 2.00.

Fried Tofu-19 Chicken-25

Ribeye-27 Shrimp-26

Bai Sach Chrouk -G- 25

Grilled pork shoulder, lemongrass, garlic, ginger, red chili oil, galanga, sweet soy, scallion, grilled corn, pickled watermelon and lemon salad.

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*V denotes dish can be made as a vegetarian option.

*G denotes dish can be made gluten free.

Kaun Khmai Tasting

Trios

Taste Bite Trio 25

Mai's Eggrolls (2)

Sach Ko Ja Kak (2)

Chien Tropp

Specialty Dip Trio 30

Prahok Ktiss

Bok Tropp

Tuk Kreoung

Traditional Khmer Trio 60

Somlor Kari

Bai Sach Chrouk

Cha Mee Katang Shrimp

Ya Hon

Traditional Cambodian tabletop hot pot experience, with broth that is a complex creamy blend of savory spices and sweet coconut, and comes with a bottle of corona added to the broth to enhance the flavor.

All portions are priced per person, and come with assorted vegetables, dipping sauce, and toppings.

Sach Koh 28

Thinly sliced beef brisket, home made beef meatballs.

Sach Morn 24

Braised chicken with roasted chili and home made beef meatballs.

Sach Chrouk 25

Thinly sliced grilled pork shoulder marinated in fish sauce and palm sugar.

Ahar Samout 27

Shrimp, tilapia, squid, and meatballs.

Tawhou 21

Fried tofu marinated in ginger soy.

Leay Sach/Ahar Samout 30

Thinly sliced brisket, braised chicken, grilled pork shoulder, shrimp, tilapia, squid, meatballs, and tofu.

WARNING: MANY OF OUR DISHES MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*V denotes dish can be made as a vegetarian option.

*G denotes dish can be made gluten free.