

KAUN



KHMAI

Taste Bites

Mai's Eggrolls (3) 10

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

Sach Ko Ja Kak (2) 10

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

Phot Dot -V- -G- 6

Cambodian-style traditional grilled corn on the cob, topped with scallion garlic coconut cream, crispy taro, chili flakes.

Nom Bangkea (3) -V- 10

Savory stuffed pancake, grilled shrimp and roasted Kreoung crab, scallions, roasted garlic.

Chien Tropp -V- -G- 12

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

Sach Morn Ampil 13

Lemon grass fried wings tossed in our spicy, savory coconut tamarind sauce. Topped with shrimp taro.

Small Bites

Cha Mee Katang -V-

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

Fried Tofu-19 Chicken-22

Ribeye-25 Shrimp-24

Nyorm Svai -V- -G- 26

Shredded mango salad, cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, crispy fried tilapia.

Bai Sach Morn -G- 25

Grilled chicken, lemongrass, garlic, ginger, red chili oil, galanga, sweet soy, scallion, grilled corn, pickled watermelon salad.

Loc Lac

Choice of protein, oyster sauce, sweet onions, fish sauce, garlic, soy, sweet bun, kampo pepper lime sauce, fried egg.

Tofu-15 Steak- 20

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.

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Specialty Dips

Kapi Khuor Cheng 17

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

Prahok Ktiss -G- 20

Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung. Served with fruits and vegetables.

Trei Kaw Bengbaoh -G- 13

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

Cha Sach Chrouk Trei Bok 15

Fried pork belly dip with prahok, salted soybean, bird's eye pepper, palm sugar. Served with fruits and vegetables.

Traditional Khmer

Mee Kaw Ko 32

Sweet and savory beef broth, braised beef shank, carrots, onions, galanga, garlic, star anise, lime leaves, lemongrass. Served with egg noodles or French bread. Add roasted bone marrow for 7 dollars.

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 Sach Morn -G- 27

Braised chicken, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce.

Amok Tawhou -V- -G- 24

Fried tofu, coconut milk, crispy lime leaf, sauteed gai lan, amok sauce.

Somlor Machu -G- 28

Marinated shrimp and chicken cooked in Khmer spices, lemongrass, turmeric, galanga, lime leaves, pineapple, roasted tomatoes, and mushrooms. Topped with fresh herbs, bean sprouts, and crispy garlic.

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Kaun Khmai Tasting Trios

Taste Bite Trio 22

Mai's Eggrolls (2)

Sach Ko Ja Kak (2)

Chien Tropp

Specialty Dip Trio 30

Prahok Ktiss

Trei Kaw Bengbaoh

Kapi Khuor Cheng

Traditional Khmer Trio 55

Somlor Kari

Bai Sach Morn

Cha Mee Katang Tawhou

Share Plates

Sach Ko Ang 48

Braised beef ribs, kreoung sweet chili, kempot pepper, prahok BBQ sauce, house made pickles, and crispy Kreoung potatoes.

Sach Ko Koh Kong 42

Grilled ribeye, palm sugar, oyster sauce, scallion oil, roasted kreoung butter bone marrow, and koh kong sauce.

Trei Chien -G- MP

Fried whole red snapper, Khmai spices, seasoned rice flour, ginger, gai lan, pickled fresno, topped with spicy tamarind sauce and sauteed gai lan. Served with mango salad.

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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.

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