

KAUN



KHMAI

Taste Bites

Mai's Eggrolls (2)	7
<i>Ground chicken, sweet onion, taro root, roasted peanuts.</i>	
Sach Ko Ja Kak (2)	10
<i>Tender grilled skirt steak skewers, crab paste, soybean oil, lemongrass, chili red soy.</i>	
Bai Bampoung (2) -V-	8
<i>Fried coconut croquettes, lemongrass, galanga, panko, coconut cream, amok sauce.</i>	
Nom Krouk (2) -V-	9
<i>Savory stuffed pancake, grilled shrimp and roasted Kreoung crab, scallions, roasted garlic.</i>	
Sach Chrouk Trao	7
<i>Ground pork, minced carrots, green onions, soy, and fish sauce wrapped in fried taro,</i>	
Chien Tropp -V-	12
<i>Fried eggplant and cauliflower, crispy corn fried shallots tossed in kempot pepper. Served with roasted tomato kreoung.</i>	
Bangkea Chien (2)	9
<i>Shrimp toast skewer with potato starch, chopped lemongrass, lime leaf, and sweet soy. Served with pickled vegetables and sweet chili fish sauce.</i>	
Cheung Morn Chien	10
<i>Fried chicken feet tossed in kreoung spice banana flour. Topped with fried lime leaf, garlic, shallot, galanga, bird's eye pepper, and soy ginger.</i>	

Small Bites

Cha Mee Katang -V-	
<i>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.</i>	
Fried Tofu-19	Chicken-22
Ribeye-25	Shrimp-24
Nyorm Svai -V- -G-	26
<i>Shredded mango salad, cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, crispy fried tilapia.</i>	
Bai Sach Chrouk	25
<i>Grilled pork shoulder, lemongrass, garlic ginger soy, red chili oil, galanga, sweet soy, scallion grilled corn, pickled watermelon salad.</i>	
Sach Morn Bok Oram	25
<i>Grilled chicken marinated in bird's eye pepper, sesame, and soy. Served with rice patty herb, fermented mudfish and crab paste.</i>	
Cha Sach Morn Ngam Ngov	23
<i>Stir fried preserved lemon, chopped shallots, button mushrooms, bird's eye pepper, garlic, palm sugar, chopped lemongrass, and oyster sauce.</i>	
Bangkea Chien Kuy Teav	24
<i>Stir fried egg noodle in a kreoung garlic butter sauce. Topped with crispy fried kreoung butter shrimp.</i>	
Muk Chien	18
<i>Grilled squid stuffed with gai lan, bitter chives, and bean thread. Seasoned with ginger garlic soy, sweet chili fish sauce, and galanga. Served with chili lime cilantro sauce.</i>	

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

Kapi Khuor Cheng 15

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

Prahok Ktiss 20

Grilled pork belly and ground pork dip, prahok, coconut curry, dried pepper, kreoung.

Bangkea Ampil 16

Tamarind shrimp dip, grilled shrimp, fermented mudfish, dried bird's eye pepper, fresh tamarind.

Kreoung -V- 12

Roasted tomato lemongrass dip, galanga, shallots, garlic.

Prahok Trei Ang 22

Grilled mackerel stuffed with gai lan, and prahok sauce. Served with a sour chili fish sauce.

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 28

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

Somlor Baitang -V- 27

Spicy green curry, tofu, bell peppers, carrots, potatoes, green beans. Simmered in a green coconut curry lemongrass broth.

Amok Trei -V- -G- 37

Braised cod, kreoung butter crust, 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.

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Kaun Khmai Tasting Trios

Taste Bite Trio 22

Mai's Eggrolls (2)

Sach Ko Ja Kak (2)

Bai Bampoung (2)

Specialty Dip Trio 30

Prahok Ktiss

Bangka Ampil

Kapi Khuor Cheng

Traditional Khmer Trio 55

Somlor Kari

Nyorm Svai

Mee Kaw Ko

Share Plates

(Serves two and comes with house soup)

Sach Ko Ang 48

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

Sach Ko Tuk Prahok 42

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

Sach Ko Daumlaung 42

Braised brisket, cinnamon, star anise, lemongrass potatoes, topped with wood ear mushroom sauce.

Trei Chien -G- MP

Fried whole red snapper, Khmai spices, potatoes, seasoned flour, ginger, gai lan, salted soybean, pickled freso, mango papaya slaw.

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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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