

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.

Sach Chrouk Bampoung 13

Sticky pork ribs marinated in lemongrass, tossed in glutinous rice flour and topped with fried bird's eye peppers, scallions, palm sugar, and oyster sauce.

Nom Krouk Sach Ko (3) -V- 11

Savory mini pancakes stuffed with braised beef brisket, 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 kampoet pepper. Served with roasted tomato kreoung.

Sach Morn Ampil 15

Lemongrass fried chicken wings tossed in our spicy, savory coconut tamarind sauce. Topped with crispy taro and pickled lemons.

Small Bites

Prahok Ktiss Daumlaung -G- 20

Grilled pork belly and ground pork dip mixed with prahok, coconut curry, and dried bird's eye peppers. Served over our signature Kreoung potatoes.

Bok Lahong -V- -G- 26

Shredded papaya salad mixed with cilantro, red onions, sweet chili fish sauce, bell peppers, palm sugar, with a crispy fried tilapia.

Laop Sach Chrouk -G- 22

Ground pork tossed in toasted jasmine rice, citrus juice, lemon zest, mint, culantro, and fish sauce. Served with fresh lettuce and cucumbers and topped with roasted peanuts.

Bai Cha -G- 32

Ribeye bites, jasmine rice, and cured sausage fried in bone marrow oil with bitter chives and kutna broccoli. Topped with a fried egg and roasted bone marrow.

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 20

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

Kapi Ktiss -G- 20

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

Trei Kaw Bengbaoh -G- 14

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

Trei Bok -G- 15

Spicy salmon dip with koh kong sauce, palm sugar, bird's eye pepper. 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.

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 Sach Morn -G- 27

Braised chicken, 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 -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.

Somlor Namya -G- 26

Minced catfish and shrimp marinated in Khmer spices, simmered in coconut milk, garlic, and shallots served over steamed vermicelli rice noodles with fresh vegetables.

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Kaun Khmai Tasting Trios

Taste Bite Trio 25

Mai's Eggrolls (2)

Sach Ko Ja Kak (2)

Chien Tropp

Specialty Dip Trio 30

Kapi Ktiss

Trei Kaw Bengbaoh

Kapi Khuor Cheng

Traditional Khmer Trio 60

Somlor Kari

Bai Sach Chrouk

Cha Mee Katang Shrimp

Share Plates

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 Slab Morn -G- 25

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

Sach Ko Ang 55

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

Bai Sach Chrouk 25

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

Trei Chien -G- MP

Fried whole red snapper, Khmai spices, seasoned rice flour, ginger, kutna broccoli, 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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