



Vietnamese Cuisine ★ Naokee's Steak

Vegetarian Delights

Private Parties ★ Catering ★ Take-Out

Jennifer's Specialty Sauces

1792 Main St. ★ Wailuku, HI 96793

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www.asaigoncafe.com

First time here and not sure what to eat?

With so many delicious dishes it's hard to narrow it down, but we've marked the most popular dishes among first timers with a star ☆.

Any item with a blue checkmark ✓ next to it is a Blue Zones Inspired dish that will leave you energized and feeling good!

SEAFOOD DISHES*

All served with jasmine rice

- ★ Clams with your choice of Black Bean Sauce or Butter, Salt & Pepper \$28.95
*Our popular black bean sauce is made **with or without** ground pork, bell peppers, Maui onions, and jalapeno, and black beans. (Mild, Medium or **Hot)*
- Sizzling Scallop and Snow Peas \$28.95
Scallop and snow peas served on a sizzling platter with shiitake mushrooms, carrots and Maui onions.
- ★ Salmon Special (Award winner at the Ho'olaule'a) \$19.95
Salmon served with spicy ginger sauce and mixed green salad.
- Fresh Island Fish Whole Opakapaka or Mahi-mahi (when available)
- Steamed Fish - Ca Hap \$35.95/lb.
Garnished with fresh shredded ginger, onion, garlic and green onion, surrounded with steamed broccoli, carrots and mushrooms.
- Crisped Whole Fish - Ca Chien (atop fresh vegetables and sweet & sour sauce) \$35.95/lb.
With Black Bean Sauce - Tau Xi (It's a great addition to the Crisped Whole Fish) Extra \$ 5.95
Our popular black bean sauce is made with ground pork, bell peppers, and black beans.
- Fresh or Baked Oysters on Half Shell, Dungeness Crabs, or Lobster (when available) Market Price
Please call 2 business days ahead.

SEASONAL VEGETABLES

- ★ Spicy Island Eggplant ✓ \$16.95
*Island eggplant with yellow curry, coconut milk, lemongrass and basil. (Mild, Medium or **Hot)*
- Bitter Melon with Black Bean Sauce ✓ \$16.95 With Pork \$20.95
*Bitter melon sautéed with black bean sauce, chilies, garlic and Maui onions. (Mild, Medium or **Hot)*
- Chef Long's Choy Sum ✓ \$15.95
Choy Sum sautéed and topped with Chef Long's special sauce.
- Garlic Long String Beans ✓ \$15.95
Long string beans with fresh button mushroom in a light garlic sauce.

Blue Zones Approved Restaurant



J. Shishido Farm
Fresh Kula Produce from Maui



Brandon K. Sato Korean & Japanese Dalkon

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.


While we will do our best to accommodate for dietary restrictions, please note that there may be trace amounts of gluten or peanuts in our food.

APPETIZERS – KHAI VI

- 0. Crispy Shrimp Wonton (5 pieces) \$11.95
Whole shrimp wrapped in Wonton served with sweet chili sauce.
- ★ 1. Fresh Summer Rolls (2 Rolls) – Goi cuon \$ 9.00
Minute boiled shrimps, fresh mint, bean sprouts, lettuce and rice noodles and rolled in rice paper. These light, aromatic rolls, served with a special peanut sauce are highly recommended.
- 2. Garden Delight Rolls (2 Rolls) – Bi Cuon \$ 9.00
Shredded roast pork, toasted rice mixed with garlic fresh romaine lettuce, mint leaves and bean sprouts. Served with sweet & sour garlic sauce.
- ★ 3. Fried Spring Rolls (4 Rolls) – Cha Gio \$12.95
Lean ground pork, mushroom, long rice, carrot and onion, wrapped in rice paper and deep fried until golden & crispy. Just simply wrap in romaine lettuce, mint leaves, vermicelli noodles and dip in our sweet & sour garlic sauce.
- 4. Fried Chicken Wings – Canh Ga Chien Bo \$10.95
Chicken wings seasoned with garlic, bay leaves and butter.
- 5. Shrimp Pops – Chao Tom \$17.95
Marinated ground shrimp, steamed and grilled on a sugar cane stick. Served with noodles, sautéed green onions, lettuce, mint leaves, toasted peanuts, and sweet & sour garlic sauce.
- ★ 6. Crispy Calamari – Muc Chien Gion \$15.95
Calamari lightly battered and deep fried until golden crispy. Served with tamarind sauce.

SALADS – GOI – ON THE LIGHTER SIDE

*Tossed in our Vietnamese sweet & sour tamarind garlic dressing, freshly picked herbs and topped with toasted peanuts. (Mild, Medium or **Hot)*

- 7. Rare Lemon Beef – Bo Tai Chanh* \$22.95
Tender slices of beef soaked in lemon juice till medium rare. Served with heart of romaine lettuce, cucumber and shrimp chips. It makes a wonderful pupu dish.
- 8. Rare Lemon Shrimp – Tom Tai Chanh* \$23.95
Slices of shrimp cooked in lemon juice, shallot, ginger and onions. Served with romaine lettuce and shrimp chips.
- ★ 9. Green Papaya Salad – Goi Du Du  \$13.95
Freshly shredded green papaya, shrimp and basil in a spice sauce.
- 10. Chicken or Shrimp Salad – Goi Ga/Tom Chicken \$13.95 Shrimp \$16.95
Steamed shrimps or boneless chicken breast, fresh shredded cabbage, sautéed shallot, basil and Maui onions. It is a must for those who are health conscious.

CLAY POT

- ★ 11. Rice in Clay Pot – Com Tay Cam \$14.95 Shrimp only \$16.95
*Slices breast of chicken with shrimps, shiitake mushrooms, string beans, carrots, peas and mushrooms sautéed in a flavorful blend of spices poured over steamed rice and simmered in hot clay pot. (Mild, Medium or **Hot)*

MAUI'S FAMOUS NAOKEE'S STEAKS*

Served with rice and sautéed vegetables

- ★ 12. 1 lb. New York Steak \$28.95
A tender flavorful New York Steak seasoned and charbroiled to perfection.
- 13. Steak with Shrimp \$31.95
- 14. Steak with Fish \$32.95

FRIED RICE

15. Steamed white jasmine rice tossed with carrots, peas, Maui onions, green onions, eggs, and your choice of:
 Tofu \$14.95 Chicken, Pork, or Beef \$16.95 Shrimp \$17.95

★ SAIGON SPECIALTIES – BANH HOI

Create your own "Vietnamese Burritos". Our house specialty generously garnished with freshly picked island basil, mint leaves, cucumber, romaine lettuce, bean sprouts, vermicelli cake noodles, pickled carrot and daikon. Just simply wrap in rice paper and dip in our sweet & sour garlic sauce.

Extra Vegetables or Noodles \$ 4.00

16. Grilled Pork Meat Balls – Banh Hoi Nem Nuong \$17.95
 17. Grilled Beef Sirloin Rolls – Banh Hoi Bo Lui \$20.95
 18. Boneless Chicken Breast with Garlic – Banh Hoi Ga Nuong Toi \$19.95
 19. Shrimp Pops – Banh Hoi Chao Tom \$21.95
 20. Fried Spring Rolls – Banh Hoi Cha Gio \$18.95
 21. A Saigon Combination – Banh Hoi Ba Mau \$30.95

FAMOUS VIETNAMESE BEEF NOODLES SOUP – PHO

Maui Cattle Co. beef bones, brisket, flank steak simmered overnight with oriental herbs and spices. The result is a rich, clear, tasty aromatic beef broth. Served over flat rice noodles and a delightful combination of fresh basil, bean sprouts, chili pepper and lime.

Meatball \$ 7.00 Side Order of Rare Meat* \$ 8.00 Side Order of Tendon or Tripe \$ 9.00

- ★ 22. Rare Steak – Pho Tai* \$13.95
 23. Meat Balls – Pho Bo Vien \$13.95
 24. Rare Steak, Meat Balls – Pho Tai Bo Vien* \$14.95
 25. Special Combination (Rare Steak, Meatball, Tendon, Tripe) – Pho Dac Biet* \$16.95
 ★ 26. Rare Steak, Tendon, Tripe – Pho Tai, Gan, Sach* \$16.95

NOODLE SOUP – MI HAY HU TIU

Saimin or Chow Fun Soup

A tasty clear flavored chicken broth simmered with fresh Vietnamese herbs and spices, served over noodles. Garnished with chives, green onion and sautéed shallots, with your choice of cooked tender slices of chicken breast, shrimp and calamari. Served with fresh bean sprouts, chili pepper, and lime.

27. Noodle Soup Special – Mi hay Hu Tiu Dac Biet \$13.95
 28. Won Ton Noodle Soup – Hu Tiu Won Ton \$14.95
 29. Dried Rice Noodle Soup – Mi or Hu Tiu Kho (Soup served on the side) \$14.95

SPECIALTY SOUP AND STEW

30. Chicken Curry Stew \$16.95
*Thigh of chicken cut into bite size pieces and simmered with carrot, potatoes, special herbs and curry spices in coconut milk. Served with Vermicelli noodles or steamed Jasmine rice. (Mild, Medium or **Hot)*
- ★ 31. Oxtail Vietnamese Soup \$21.95
*Oxtail simmered in beef broth with lemongrass, special herbs and spices. Served with Vermicelli Noodles. (Mild, Medium or **Hot)*
32. Duck Noodle Soup \$21.95
An anise infused broth compliments the roasted duck leg served atop egg noodles, choy sum (baby bok choy when available) and shitake mushrooms.

AUTHENTIC VIETNAMESE SOUP

Southern Vietnam's most popular soup combined with fresh green vegetables and fresh herbs, served over a flame with your choice of rice or vermicelli noodles.

33. Hot & Sour Fish Soup – Canh Chua (*Catfish or Mahi-mahi*) \$19.95
- ★ 34. Hot & Sour Shrimp Soup – Canh Chua Tom \$21.95
35. Hot & Sour Chicken Soup – Canh Chua Ga \$17.95
36. Clear Seafood Soup – Canh Lau Do Bien \$30.95
Shrimps, calamari, mahi-mahi, and scallops.
37. A Saigon's Seafood Vietnamese Style Bouillabaisse \$33.95
*A medley of shrimp, fish, scallops, mussels, clams, and calamari in a spicy lemon grass broth. (Mild, Medium or **Hot)*

VERMICELLI NOODLES – BUN

A refreshing and filling Vermicelli Noodle Salad dish served with your choice of topping and sweet and sour sauce.

- ★ 38. Sautéed Lemon Grass & Curry Chicken – Bun Ga Xao \$13.95
39. Sautéed Lemon Grass & Curry Beef – Bun Bo Xao \$14.95
40. Shredded Pork & Grilled Beef – Bun Bi Thit Nuong \$14.95
- ★ 41. Fried Spring Rolls & Grilled Beef – Bun Cha Gio Thit Nuong \$15.95
42. Shrimp Pops – Bun Chao Tom \$20.95
43. Grilled Pork Meat Balls – Bun Nem Nuong \$14.95

RICE PLATES – COM DIA

All plates served with jasmine rice, fresh romaine lettuce, cucumber, tomato, pickled carrots and daikon and our sweet & sour garlic sauce.

44. Pork Chops – Com Suon Nuong (Family Style \$17.95) \$11.95
45. Shredded Pork, Grilled Beef – Com Bi Thit Nuong \$13.95
46. Shredded Pork, Grilled Beef & Egg Cake – Com Bi Thit Nuong Cha \$14.95
47. Shredded Pork, Pork Chop & Egg Cake – Com Bi Suon Cha \$14.95
48. Sautéed Cube Beef with Onion & Garlic – Com Luc Lac (Family Style \$17.95) \$11.95
- ★ 49. Vietnamese NY Steak – Com Bit Tet \$18.95
50. Curried Chicken with Lemon Grass – Com Ga Xao Sa Ot \$11.95
- ★ 51. Baked Chicken – Com Ga Gion (Family Style \$17.95) \$11.95

ENTREES

*All entrees served with jasmine rice. Our main ingredients braised with black pepper sauce and simmered in clay pot. (Mild, Medium or **Hot)*

52. Catfish or Mahi-mahi in Clay Pot – Ca Kho To \$19.95
53. Shrimp in Clay Pot – Tom Kho To \$21.95
54. Pork in Clay Pot – Thit Heo Kho To \$16.95
- ★ 55. Shrimp in Black Bean Sauce – Tom Tau Xi \$22.95
*Lightly battered shrimp served with or without the shell, as requested. Flash-fried then combined with our Black Bean Sauce. (Mild, Medium or **Hot)*
56. Authentic Vietnamese Crepe \$17.95
Rice flower, shrimp, ground pork, coconut milk, turmeric, Maui onion and home grown beans sprouts. Served with fresh herbs, romaine lettuce, and sweet and sour dipping sauce.

OUR FAMOUS "GARDEN PARTY" SAUTÉED SHRIMP

- ★ 57. Sautéed Shrimp – Tom Ram \$21.95
*Lightly battered shrimp served without the shell, as requested. Served on top of a bed of romaine lettuce. (Mild, Medium or **Hot)*

WOK "WONDERS" – DO XAO

Wok fried with mixed vegetables in season. All dishes served with Steamed Jasmine Rice.

58. Beef Vegetable – Bo Xao Thap Cam \$14.95
 59. Chicken Vegetable – Ga Xao Thap Cam \$14.95
 60. Shrimp Vegetable – Tom Xao Thap Cam \$17.95

WITH SPICY LEMON GRASS AND YELLOW CURRY

*Served on a bed of fresh romaine lettuce and bean sprouts (Mild, Medium or **Hot).*

61. Beef Lemon Grass or Pete's 21 Beef – Bo Xao Sa Ot \$15.95
Pete's 21 Beef is an extremely spicy version of the Beef Lemon Grass and not for the faint of heart.
 62. Chicken Lemon Grass – Ga Xao Sa Ot \$15.95
 63. Shrimp Lemon Grass – Tom Xao Sa Ot \$20.95
 64. Calamari Lemon Grass – Muc Xao Sa Ot \$19.95
 65. Mahi-mahi Lemon Grass – Mahi Xao Sa Ot \$19.95

SAUTÉED DISHES

- ★ 66. Beef with Garlic & Egg – Bo Xao Sa Lach Trung \$17.95
Served on top of fresh romaine lettuce and bean sprouts and surrounded with cucumber, tomato and hardboiled egg.
 When available, it can be ordered with watercress..... Extra \$ 4.50
 67. Chicken with Ginger – Ga Xao Gung \$16.95

WITH SWEET & SOUR SAUCE

Bell pepper, onion and pineapple chunks

68. Sweet & Sour Chicken – Ga Chua Ngot \$14.95
 69. Sweet & Sour Pork – Suon Heo Chua Ngot \$14.95
 70. Sweet & Sour Shrimp – Tom Chua Ngot \$20.95
 71. Sweet & Sour Mahi-Mahi \$19.95

WOK FRIED NOODLES – MI HAY HU TIU XAO

Mixed Vegetables and your choice of chicken, beef or seafood (shrimp and calamari).

- ★ 72. Crispy Egg Noodles with Chicken or Beef – Mi Xao Gion Ga/Bo \$17.95
 73. Crispy Egg Noodles with Seafood – Mi Xao Gion Do Bien \$18.95
 74. Flat Rice Noodles with Chicken or Beef – Hu Tiu Xao Ga/Bo \$16.95
 75. Flat Rice Noodles with Seafood – Hu Tiu Xao Do Bien \$17.95

A SAIGON CLASSIC FONDUE – NHUNG DAM* – COOK AT THE TABLE

Cooked on top of a flaming fire with your choice of meat in an “onolicious” savory broth seasoned with lemon grass, tomato, sautéed shallots, and onions. Garnished with freshly picked island basil, mint leaves, cucumber, romaine lettuce, bean sprouts, pickled carrots and daikon, and vermicelli noodles. Simply wrap in rice paper and dipped in sweet & sour garlic sauce.

76. Slices of Rare Beef – Nhung Dam Bo* \$23.95
77. Shrimp & Calamari – Nhung Dam Tom va Muc \$30.95
78. Shrimp, Calamari & Beef – Nhung Dam 3 Mau \$32.95

VEGETARIAN – MON CHAY

APPETIZERS

- ★ 79. Buddha Roll (4 pieces) ✓ \$12.95
A delicious blend of jicama, tofu, roasted peanuts, basil, Maui onions and carrots wrapped in thin rice paper and served with a peanut dipping sauce.
80. Fresh Summer Rolls with Tofu – Goi Cuon Chay ✓ \$ 9.00
81. Fried Spring Rolls with Tofu – Cha Gio Chay ✓ \$12.95
82. Deep Fried Bean Curd – Tofu Chien Gion ✓ \$11.95
★ 83. Green Papaya Salad with Tofu – Goi Du Du Chay ✓ \$12.95
84. Tofu Salad – Goi Ga Chay ✓ \$12.95
Freshly shredded cabbage, herbs and crispy bean curd, tossed with our sweet & sour tamarind-garlic sauce.

CREATE YOUR OWN “VIETNAMESE BURRITOS”

Fresh basil, mint leaves, cucumber, romaine lettuce, bean sprouts, pickled carrot and daikon, and vermicelli cake noodles. Just simply wrap in rice paper and dipped in sweet & sour tamarind-garlic sauce.

- ★ 85. Grilled Tofu & Vegetable Platter – Banh Hoi Chay ✓ \$19.95

ENTREES

All dishes served with steamed jasmine rice

- ★ 86. Tofu with Curry & Lemon Grass – Tofu Xao Sa Ot ✓ \$15.95
*Served on top of fresh romaine lettuce and bean sprouts. (Mild, Medium, or **Hot)*
87. Veggie with Tofu – Tofu Xao Thap Cam ✓ \$14.95
★ 88. Stuffed Tofu – Tofu Don Thit Sot Ca ✓ \$19.95
Topped with sautéed shallots and fresh tomato sauce.
89. Tofu and Mushroom in Clay Pot – Tofu va Nam Kho To ✓ \$16.95
*Bean curd and mushrooms seasoned and simmered in spice and black pepper sauce. (Mild, Medium or **Hot)*

NOODLES – MI HAY HU TIU XAO

Top with tofu and mixed vegetables in season.

90. Crispy Egg Noodles with Tofu – Mi Xao Gion Chay \$16.95
91. Flat Rice Noodles with Tofu – Hu Tiu Xao Chay \$15.95

SOUP

Served with steamed jasmine rice or vermicelli noodles.

- ★ 92. Hot & Sour Soup with Tofu – Canh Chua Chay ✓ \$16.95

SOMETHING EXTRA

Jasmine Steamed Rice	\$ 3.00
Jasmine Brown Rice	\$ 3.00
Rice Vermicelli Noodles	\$ 4.50
Green Salad	\$ 6.00
Chicken Soup Broth	\$ 7.00
Beef Soup Broth	\$ 7.50
Baked Potato	\$ 6.00
Shrimp Chips	Small \$ 6.00 Large \$ 8.00
Black Bean Sauce (with or without Ground Pork)	Small \$ 9.95 Large \$ 15.95

DESSERTS – TRANG MIENG

Ice Cream (Vanilla)	\$ 4.00
Deep Fried Ice Cream	\$ 6.00
<i>Vanilla ice cream rolled in panko, dried coconut flakes, peanuts, and sesame seeds.</i>	
Coconut Tapioca – Che Bot Ban	\$ 5.00
<i>Traditional Vietnamese Dessert</i>	
Kahlua Cake (proof of age required)	\$ 6.00
<i>Jennifer's specialty baked fresh daily. Kahlua liquor and vodka are some of the special ingredients.</i>	
Kahlua Cake With Ice Cream	\$ 7.00
Soaked Kahlua Cake Served With Shot Of Kahlua (proof of age required)	\$ 11.00

BEVERAGES

Bottle of Water	\$ 2.95
Sodas (Coke, Diet Coke, Sprite)	\$ 2.75
Juice (Cranberry and Orange)	\$ 3.00
Young Coconut Juice – Nuoc Dua	\$ 6.00
Fresh Squeeze Lemonade – Da Chanh	\$ 5.95
Fresh Coconut Juice (when available)	\$ 8.00
Jasmine Iced Tea – Tra Da	\$ 4.00
Sweet Thai Iced Tea – Tra Thai	\$ 7.00
Hot Vietnamese Coffee – Café Den Nong	\$ 5.00
Vietnamese Coffee with condensed Milk & Ice – Café Sua Da	\$ 7.00
Vietnamese Coffee with Ice – Café Den Da	\$ 6.00
Hot Tea – Tra Nong	\$ 3.50

Please note: Complimentary Refills Only on Jasmine Iced Tea

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

**** Please note that HOT dishes are cooked with Hawaiian Chili Peppers.
18% gratuity will be added to parties of 6 or more, including separate checks.
Only Cash, Visa, and MasterCard accepted. No personal checks accepted.**