

Vietnamese Cuisine Naokee's Steak

Vegetarian Delights

Private Parties Catering Take-Out

Jennifer's Specialty Sauces

1792 Main St. Wailuku, H 96793
Tel: 808-243-9560 Fax: 888-683-4621
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 \bigcirc 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
Sizzling Scallop and Snow Peas \$25.95
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) Salmon served with spicy ginger sauce and mixed green salad. \$17.95
Fresh Island Fish Whole Opakapaka or Mahi-mahi (when available)
Steamed Fish – Ca Hap \$31.95/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)
Fresh or Baked Oysters on Half Shell, Dungeness Crabs, or Lobster (when available)

SEASONAL VEGETABLES

★ Spicy Island Eggplant ♥	\$14.95
Island eggplant with yellow curry, coconut milk, lemongrass and b	
Bitter Melon with Black Bean Sauce	🗹 \$14.95 With Pork \$18.95
Bitter melon sautéed with black bean sauce, chilies, garlic and Mau	ui onions. (Mild, Medium or **Hot)
Chef Long's Choy Sum 🤡	
Choy Sum sautéed and topped with Chef Long's special sauce.	
Garlic Long String Beans 🤡	\$13.95
Long string beans with fresh button mushroom in a light garlic sau	

Blue Zones Approved Restaurant







* 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) Whole shrimp wrapped in Wonton serv	ved with sweet chili sauce	\$10. <i>95</i>
1. Fresh Summer Rolls (2 Rolls) - Goi cuon Minute boiled shrimps, fresh mint, bean	a special peanut sauce are highly recommended.	\$ 8.00
2. Garden Delight Rolls (2 Rolls) - Bi Cuon Shredded roast pork, toasted rice mixed Served with sweet & sour garlic sauce.	with garlic fresh romaine lettuce, mint leaves and bean sprout	
Lean ground pork, mushroom, long rice	e, carrot and onion, wrapped in rice paper and deep fried until maine lettuce, mint leaves, vermicelli noodles and dip in our	\$11. <i>95</i>
4. Fried Chicken Wings - Canh Ga Chien B Chicken wings seasoned with garlic, bay	y leaves and butter.	\$ 9.95
5. Shrimp Pops – Chao Tom	grilled on a sugar cane stick. Served with noodles, sautéed ed peanuts, and sweet & sour garlic sauce.	\$1 <i>5.95</i>
Calamari lightly battered and deep fried SALADS – GOI Tossed in our Vietnames	until golden crispy. Served with tamarind sauce. - ON THE LIGHTER SIDE e sweet & sour tamarind garlic dressing, freshly with toasted peanuts. (Mild, Medium or **Hot)	\$13.95
	ice till medium rare. Served with heart of romaine lettuce,	\$19.95
•	shallot, ginger and onions. Served with romaine lettuce	\$20.95
♦ 9. Green Papaya Salad – Goi Du Du Freshly shredded green papaya, shrimp is	and basil in a spice sauce.	\$12. <i>95</i>
10. Chicken or Shrimp Salad – Goi Ga/Ton	Chicken \$12.95 Shrimp	\$1 4 .95
	CLAY POT	
Slices breast of chicken with shrimps, sh	hiitake mushrooms, string beans, carrots, peas and of spices poured over steamed rice and simmered in	\$14.95
	OUS NAOKEE'S STEAKS*	
Α	vith rice and sautéed vegetables	\$25 Q5
A tender flavorful New York Steak seaso		~ <i>~</i>
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14. Steak with Fish		\$2 <i>9.95</i>

FRIED RICE

15. Steamed white jasmine rice tossed with carrots, peas, Maui onions, green onions, eggs, and your choice ot: Tofu \$13.95
* 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 \$ 3.00
16. Grilled Pork Meat Balls – Banh Hoi Nem Nuong \$16.95
17. Grilled Beef Sirloin Rolls – Banh Hoi Bo Lui
18. Boneless Chicken Breast with Garlic - Banh Hoi Ga Nuong Toi \$17.95
19. Shrimp Pops - Banh Hoi Chao Tom
20. Fried Spring Rolls - Banh Hoi Cha Gio \$17.95
21. A Saigon Combination – Banh Hoi Ba Mau \$27.95
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 \$ 6.00 Side Order of Rare Meat* \$ 7.00 Side Order of Tendon or Tripe \$ 8.00
7 22. Rare Steak - Pho Taí*
23. Meat Balls – Pho Bo Víen \$12.95
24. Rare Steak, Meat Balls - Pho Tai Bo Vien*
25. Special Combination (Rare Steak, Meatball, Tendon, Tripe) - Pho Dac Biet*
26. Rare Steak, Tendon, Tripe - Pho Tai, Gan, Sach*
NOODLE SOUP - MI HAY HU TIU Saímín 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
28. Won Ton Noodle Soup - Hu Tíu Won Ton
29. Dried Rice Noodle Soup - Mi or Hu Tiu Kho (Soup served on the side)
SPECIALTY SOUP AND STEW
30. Chicken Curry Stew \$15.95 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
Oxtail simmered in beef broth with lemongrass, special herbs and spices. Served with Vermicelli Noodles. (Mild, Medium or **Hot)
32. Duck Noodle Soup \$18.95
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)	\$1 <i>7.95</i>
* 34. Hot & Sour Shrimp Soup - Canh Chua Tom	\$18.95
35. Hot & Sour Chicken Soup ~ Canh Chua Ga	\$16.95
36. Clear Seafood Soup – Canh Lau Do Bíen	\$2 <i>6.95</i>
37. A Saigon's Seafood Vietnamese Style Bouillabaisse	
VERMICELLI NOODLES – BUN A refreshing and filling Vermicelli Noodle Salad dish served with your choice of topping and sweet and s	our sauce.
* 38. Sautéed Lemon Grass & Curry Chicken - Bun Ga Xao	\$12.95
39. Sautéed Lemon Grass & Curry Beef – Bun Bo Xao	
40. Shredded Pork & Grilled Beef - Bun Bi Thit Nuong	\$12.95
* 41. Fried Spring Rolls & Grilled Beef - Bun Cha Gio Thit Nuong	\$13.95
42. Shrimp Pops - Bun Chao Tom	
43. Grilled Pork Meat Balls – Bun Nem Nuong	\$12.95
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 \$16.95).	
45. Shredded Pork, Grilled Beef - Com Bi Thit Nuong	
46. Shredded Pork, Grilled Beef & Egg Cake ~ Com Bí Thít Nuong Cha	
47. Shredded Pork, Pork Chop & Egg Cake ~ Com Bí Suon Cha	
48. Sautéed Cube Beef with Onion & Garlic - Com Luc Lac	
* 49. Vietnamese NY Steak - Com Bit Tet	
50. Curried Chicken with Lemon Grass - Com Ga Xao Sa Ot	
* 51. Baked Chicken - Com Ga Gion (Family Style \$16.95)	\$10.95
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	\$17.95
53. Shrimp in Clay Pot ~ Tom Kho To	\$18.95
54. Pork in Clay Pot – Thit Heo Kho To	\$15.95
* 55. Shrimp in Black Bean Sauce-Tom Tau Xi Lightly battered shrimp served with or without the shell, as requested. Flash-fried then combined with our Black Bean Sauce. (Mild, Medium or **Hot)	\$20. <i>95</i>
56. Authentic Vietnamese Crepe	

Lightly battered shrimp served without the shell, as requested. Served on to	on of a bed of romaine
lettuce. (Mild, Medium or **Hot)	<i>F</i> •••••••
WOK "WONDERS" - DO XA	10
Wok fried with mixed vegetables in season. All dishes served with Sta	eamed Jasmine Rice.
58. Beef Vegetable – Bo Xao Thap Cam 59. Chicken Vegetable – Ga Xao Thap Cam 60. Shrimp Vegetable – Tom Xao Thap Cam	\$13
ANCIT TO THE ACCUSE	
WITH SPICY LEMON GRASS AND YEL	LOW CURRY
Served on a bed of fresh romaine lettuce and bean sprouts (Mild, M	
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61. Beef Lemon Grass or Pete's 21 Beef - Bo Xao Sa Ot	\$13 t for the faint of heart.
AND DESCRIPTION OF THE PROPERTY OF THE PROPERT	\$13
63. Shrimp Lemon Grass – Tom Xao Sa Ot	\$18
64. Calamarí Lemon Grass – Muc Xao Sa Ot	\$16
65. Mahi-mahi Lemon Grass – Mahi Xao Sa Ot	\$1;
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SAUTÉED DISHES	744.0
66. Beef with Garlic & Egg ~ Bo Xao Sa Lach Trung	
Served on top of fresh romaine lettuce and bean sprouts and surrounded with	th cucumber,
tomato and hardhoiled eσσ	
tomato and hardboiled egg. When available, it can be ordered with watercress	Extra \$ 3
When available, it can be ordered with watercress	
When available, it can be ordered with watercress	\$14
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When available, it can be ordered with watercress	*1- CE *1 *1 *1 *1 *1 *1 *1 *1 *1 *

lemon grass, tomato, sautéed shallots, and onions. Garnished with freshly picked island leaves, cucumber, romaine lettuce, bean sprouts, pickled carrots and daikon, and vermice Simply wrap in rice paper and dipped in sweet & sour garlic sauce.	
76. Slices of Rare Beef - Nhung Dam Bo*	\$21. <i>95</i>
77. Shrimp & Calamari – Nhung Dam Tom va Muc	\$27.95
78. Shrimp, Calamari & Beef - Nhung Dam 3 Mau	\$2 <i>9.95</i>
VEGETARIAN – MON CHAY	
APPETIZERS	
★ 79. Buddha Roll (4 píeces) 🤡	\$11.95
A delicious blend of jicama, tofu, roasted peanuts, basil, Maui onions and carrots wrapped rice paper and served with a peanut dipping sauce.	
80. Fresh Summer Rolls with Tofu – Goi Cuon Chay 💟	
81. Fried Spring Rolls with Tofu-Cha Gio Chay 🕙	
82. Deep Fried Bean Curd - Tofu Chien Gion 🗸	\$10.95
≉ 83. Green Papaya Salad with Tofu – Goi Du Du Chay 🗸	
84. Tofu Salad ~ Goi Ga Chay 🗹	
Freshly shredded cabbage, herbs and crispy bean curd, tossed with our sweet & sour tama	
CREATE YOUR OWN "VIETNAMESE BURRI' Fresh basil, mint leaves, cucumber, romaine lettuce, bean sprouts, pickled carrot and da	TOS" aikon, and
CREATE YOUR OWN "VIETNAMESE BURRI'S Fresh basil, mint leaves, cucumber, romaine lettuce, bean sprouts, pickled carrot and da vermicelli cake noodles. Just simply wrap in rice paper and dipped in sweet & sour tamarin	TOS" aikon, and ad-garlic sauce.
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SOMETHING EXTRA

Jasmine Steamed Rice	\$ 2.50
Jasmíne Brown Ríce	\$ 2.50
Rice Vermicelli Noodles	\$ 3.50
Green Salad	\$ 6.00
Chicken Soup Broth	\$ 6.50
Beef Soup Broth	\$ 6.50
Baked Potato	\$ 5.50
Shrimp Chips Small \$ 5.00 Large	\$ 7.00
Black Bean Sauce (with or without Ground Pork) Small \$ 8.95 Large	\$14.95
DESSERTS - TRANG MIENG	
DESSERTS TRAING MIDIO	
Ice Cream (Vanilla)	
Deep Fried Ice Cream	\$ 6.00
Vanilla ice cream rolled in panko, dried coconut flakes, peanuts, and sesame seeds.	
Coconut Tapíoca - Che Bot Ban Traditional Vietnamese Dessert	\$ 5.00
Kahlua Cake (proof of age required) Jennifer's specialty baked fresh daily. Kahlua liquor and vodka are some of the special ingredients.	\$ 5.00
Kahlua Cake With Ice Cream	\$ 6.00
Soaked Kahlua Cake Served With Shot Of Kahlua (proof of age required)	\$11.00
Let Ort	
BEVERAGES	
Bottle of Water	. \$ 2.50
Sodas (Coke, Diet Coke, Sprite)	
Juice (Cranberry and Orange)	•
Young Coconut Juice ~ Nuoc Dua	
Fresh Squeeze Lemonade - Da Chanh	. \$ 5.25
Fresh Coconut Juice (when available)	. \$ 7.00
Jasmíne ced Tea – Tra Da	. \$ 3.75
Sweet Thai ced Tea ~ Tra Thai	. \$ 6.00
Hot Vietnamese Coffee - Café Den Nong	. \$ 4.00
Vietnamese Coffee with condensed Milk & Ice – Café Sua Da	
Vietnamese Coffee with Ice - Café Den Da	
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Hot Tea ~ Tra Nong	. \$ 3.00

* 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.