



CHEF SPECIALS MENU

**APPETIZERS**

**Steamed Rice Cake \$16**

*bánh bèo* (GF)

shrimp, dried shrimp, scallion oil,  
shallot, garlic & Vietnamese dipping sauce

**Pâté & Bone \$17**

chicken liver mousse, pickle,  
bone marrow & toasted baguette

**Nem Nướng \$16**

*grilled meatball*

served in red leaf lettuce wrap,  
Cara Cara orange, ginger, cucumber,  
toasted coconut, shallot & peanut sauce

**Sugarcane Shrimp \$16**

*chạo tôm* (GF)

shrimp paste loaf on sugarcane skewer  
red leaf lettuce, fresh herbs & plum sauce

**Sesame Rice Cracker \$12**

*bánh tráng mè*

gigantic snack with sweet  
pork floss-peanut dip

**Manila Clam \$21**

*con nghêu hấp*

steamed clams, lemongrass,  
Vietnamese coriander,  
Thai basil pesto & toasted baguette

**ENTREES**

**Bún Chả Hanoi \$29**

*grilled pork & dipping noodle*

a Northern staple, grilled pork skewers, crab & shrimp spring roll,  
vermicelli, fresh herbs, pickle & sweet fish sauce dip

**Wagyu Pho \$34 (GF)**

Miyazaki A5 Wagyu, American Wagyu, chef's signature pho broth

**Crab Fried Rice \$30**

white lump crab meat, scallion, egg, jasmine rice

**Chả Cá \$39**

*turmeric & dill fish*

Hanoi's grilled whole Branzino marinated  
in traditional turmeric paste, scallion & dill

**Cá Chiên Nước Mắm \$36 (GF)**

fried whole Branzino (de-boned)  
tossed in sweet fish sauce glaze, fresh greens & herbs

**Cà Ri Hải Sản \$36**

stir fried seafood & egg in  
creamy yellow curry sauce

**Shaking Beef \$34**

*Bò Lúc Lắc*

wok tossed American Wagyu cubes, onion, yellow pepper  
in garlic soy (served medium-rare) & watercress-cilantro salad

**Duck Tamarind \$36**

crispy roasted half duck, tamarind  
& duck bone reduction & steamed Ong Choy

CLASSICS MENU  
**APPETIZERS**

**Summer Roll Shrimp \$14** 🍴

soft salad roll with fresh greens, vermicelli & spicy cream sauce

**Summer Roll Cara Cara \$14** (V)

soft salad roll with fresh greens, vermicelli, Cara Cara orange & peanut sauce

**Crispy Spring Roll \$15**

pork, crab, shrimp, wood ear mushroom, carrot  
stuffed in Vietnamese net wrapper

**Mực \$16** (GF) 🍴

crispy calamari wok tossed with yellow pepper,  
onion, garlic & house lemongrass sauce

**Tofu Scallion \$14** (GF)

crispy fried velvety tofu  
dressed in savory fish sauce

**Morning Glory \$15**

*rau muống* (GF) (V)  
sauteed water spinach with  
traditional rice-garlic sauce

**SALAD**

**Green Salad \$13** (V)

mix greens, shredded red cabbage,  
crispy shallot & citrus-soy vinaigrette

**Gỏi đu đủ \$15** (GF)

fresh green papaya salad with watercress,  
peanut, cabbage & shallot in chili lime dressing  
topped with crispy chicken skin

**BÁNH MÌ**

VIETNAMESE SANDWICH: SERVED WITH HOUSE TRUFFLE SOUP ON SIDE

**Classic:** homemade pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo **\$18**

**Pork:** grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo **\$17**

**Tofu & Mushroom:** king oyster, sauteed shimeji, fresh herbs, pickle & Vietnamese spicy mayo **\$18** 🍴

**PHO**

**Pho Hà Nội \$21** (GF)

rice noodle, slow cooked brisket,  
raw chuck eye, shallot, scallion, cilantro,  
side of pickle garlic & bird eye chili

**Pho Gà \$21** (GF)

rice noodle, chicken breast,  
quail eggs, shallot, scallion,  
cilantro & Vietnamese coriander

**Pho Vegetable \$21** (GF) (V)

rice noodle, King oyster mushroom,  
shimeji mushroom, water spinach,  
bamboo shoot, shallot, scallion & cilantro



**Dry Pho Beef \$21**

rice noodle, brisket, chuck eye,  
beef balls, peanut, shallot,  
scallion, cilantro & house sweet soy

**Dry Pho Gà \$21**

rice noodle, chicken breast, quail eggs,  
shallot, scallion, cilantro, Vietnamese  
coriander & house tamarind soy

**Dry Pho Duck \$29**

egg noodle, crispy quarter duck,  
water spinach, shallot, scallion, cilantro,  
pickle ginger & duck essence gravy

**SIDE**

Jasmine Rice \$4

Fried Dough \$3

Fresh Greens & Herbs Basket \$10

Broth 16 oz - beef \$10/ chicken, veg \$8



GLUTEN FREE INDICATED SPICY VEGAN

WE CARE ABOUT THE FRESHNESS OF OUR INGREDIENTS, THE FLAVORS IN EACH DISH,  
AND YOUR WELL-BEING, PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.

20% GRATUITY WILL BE ADDED FOR A PARTY OF 6 OR MORE. THANK YOU.

# DRINK MENU

## HOUSE COCKTAIL

*(Soft Launch)*

15

### **Cà Phê**

*Vietnamese Trung Nguyên Espresso Martini*

### **St Germain Rose Spritz**

*Bombay Sapphire, elderflower, TÖST Rosè, Prosecco*

### **Passionfruit Mojito**

*Planteray dark rum, Amaro Ciociaro, passionfruit, Prosecco*

### **Mezcal Margarita**

*classic shake w/ Del Maguey Vida*

## BEER

10

**Lager** *(Singlecut Frequency, Queens NY - 16oz)*

**Hazy IPA** *(KCBC Superhero Sidekicks, Brooklyn NY - 16oz)*

**Witbier** *(Port City Optimal, VA - 16oz)*

**Fruited Sour** *(KCBC Vicious Crush, Brooklyn NY - 12oz)*

**Cider** *(BCH "Kinda" Dry, NY - 12oz)*

# WINE

thực đơn rượu

## SPARKLING

**Bortolotti, Prosecco di Valdobbiadene Brut**

*Veneto, Italy 2022*

15/60

## WHITE

**Marco Felluga, Mongris Collio Pinot Grigio**

*Friuli-Venezia Giulia, Italy 2023*

16/64

**Villa Maria, Sauvignon Blanc Reserve Wairau Valley**

*Marlborough, New Zealand 2023*

16/64

**Dönnhoff, Riesling Estate**

*Nahe, Germany 2023*

16/64

**Sandhi, Chardonnay Central Coast**

*California, USA 2022*

18/72

## SKIN CONTACT

**Meinklang, Österreich Weisser Mulatschak**

*Burgenland, Austria 2022*

17/68

**Stolpman Vineyards, Love You Bunches Orange**

*Ballard Canyon, California 2023*

16/64

## ROSÉ

**Mirabeau, Coteaux d'Aix-en-Provence "X" Rosé**

*Provence, France 2023*

16/64

## RED

**Domaine des Marrans, Fleurie Les Marrans en Beaujolais**

*\*served chilled\**

*Burgundy, France 2022*

17/64

**Planet Oregon, Pinot Noir Willamette Valley**

*Oregon, USA 2022*

16/64

**No Fine Print, Cabernet Sauvignon North Coast**

*California, USA 2022*

17/68



## NON-ALCOHOLIC COCKTAILS

<b>Mock Mock Gee</b>	<b>\$12</b>
<i>Half-tone No-How n/a Gin, tonic, Vietnamese hot mint, citrus fruits</i>	
<b>Rất Ruby</b>	<b>\$13</b>
<i>Ghia apéritif, pomegranate cordial, TÖST Sparkling Rosé</i>	
<b>Tart &amp; Strongly</b>	<b>\$13</b>
<i>Pathfinder hemp &amp; root spirit, fresh lemon, mint, ginger beer</i>	
<b>You Spicy Little Plum</b>	<b>\$13</b>
<i>Seedlip Notas de Agave, dried chili, salted plum, citrus</i>	

## DRINKS

<b>Vietnamese Coffee (Hot/ Iced)</b>	<b>\$6/\$8</b>
<i>cà phê sữa đá</i>	
<b>Coconut Salt Coffee</b>	<b>\$8</b>
<i>cà phê muối dừa</i>	
<b>Calamansi Matcha Spritz</b>	<b>\$7</b>
<i>quýt</i>	
<b>Lotus Jasmine Iced Tea</b>	<b>\$7</b>
<i>unsweetened</i>	

## HOT TEA POT

<b>Red Oolong, Son La - Vietnam</b>	<b>\$10</b>
<i>Kim Tuyen cultivar</i>	
<b>Jasmine, China</b>	<b>\$9</b>
<i>Celebration Jasmine</i>	
<b>Gyokuro (green tea), Japan</b>	<b>\$14</b>
<i>the "Jewel Dew"</i>	
<b>Chai, India</b>	<b>\$9</b>
<i>Marrakech Organics</i>	
<b>Secret Garden (caffeine-free)</b>	<b>\$10</b>
<i>chamomile, lavender, peppermint, rooibos, rose petals</i>	
<b>Koh Samet Sun, Thailand (caffeine-free)</b>	<b>\$9</b>
<i>lemongrass, ginger, orange peel</i>	



## LUNCH SPECIAL

WEEKDAYS 11:30AM - 3:30PM  
(EXCEPT HOLIDAYS)

CHOICE OF COMPLIMENTARY HOUSE SALAD WITH CITRUS SOY DRESSING  
OR MUSHROOM VEGETABLE SOUP

### PHO \$19

#### Pho Hà Nội GF

rice noodle, slow cooked brisket,  
raw chuck eye, shallot, scallion, cilantro,  
side of pickle garlic & bird eye chili

#### Pho Gà GF

rice noodle, chicken breast,  
quail eggs, shallot, scallion,  
cilantro & Vietnamese coriander

#### Pho Vegetable GF V

rice noodle, King oyster mushroom,  
shimeji mushroom, water spinach,  
bamboo shoot, shallot, scallion & cilantro

#### Dry Pho Beef

rice noodle, brisket, chuck eye,  
beef balls, peanut, shallot,  
scallion, cilantro & house sweet soy

#### Dry Pho Gà

rice noodle, chicken breast, quail eggs,  
shallot, scallion, cilantro, Vietnamese  
coriander & house tamarind soy

#### Dry Pho Duck \$26

egg noodle, crispy quarter duck,  
water spinach, shallot, scallion, cilantro,  
pickle ginger & duck essence gravy

### NOODLE & RICE

#### Bún or Cơm (Vermicelli or Rice) \$18

served with vegetable spring roll, lettuce, cucumber, pickle carrot, shredded red cabbage, shallots & scallion oil

- Grilled Pork
- Grilled Lemongrass Chicken
- Grilled Shrimp
- Fried Tofu
- Fried Crab & Shrimp Spring Roll
- Shaking Beef \$26

#### Sauteed Garlic Chili Noodle (Chicken or Tofu) \$18

pho noodle, egg, garlic, scallion, sweet radish & housemade chili oil

#### Crab Fried Rice \$26

### BÁNH MÌ \$16

**Classic:** homemade pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo

**Pork:** grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo

✓ **Tofu & Mushroom:** king oyster, sauteed shimeji, fresh herbs, pickle & Vietnamese spicy mayo

### ADD-ON (w/ LUNCH SPECIAL ITEMS ONLY)

Fried Dough (2pcs) \$3    Fresh Cara Cara Roll (2pcs) \$4

Steamed Rice Cake (2 pcs) \$6    Crab & Shrimp Spring Roll (2 pcs) \$6    Tofu Scallion (5 pcs) \$5



GLUTEN FREE    INDICATED SPICY    VEGAN

WE CARE ABOUT THE FRESHNESS OF OUR INGREDIENTS, THE FLAVORS IN EACH DISH,  
AND YOUR WELL-BEING, PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.

20% GRATUITY WILL BE ADDED FOR A PARTY OF 6 OR MORE. THANK YOU.