

rare American wagyu slices, fresh lime, shrimp paste, watercress, Vietnamese coriander, peanut, crispy shallots & bird's eye chili

Chandler pomelo, grilled shrimp, Cara Cara, lemongrass, Kaffir lime, green moscato grape, mint, shallot & toasted coconut tossed in spicy tamarind dressing.

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

shrimp, Vietnamese pork sausage, bean sprout, scallion, sweet radish, nước chấm & fresh herbs

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

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

chicken liver mousse, pickle, bone marrow & toasted baguette

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

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

rice vermicelli, slow cooked brisket, pork sausage, pork hock, blood cake, shrimp paste, shallot, scallion & cilantro in spicy lemongrass broth

white lump crab meat, scallion, egg, jasmine rice

10 oz fillet steamed in traditional ginger-soy, Shaoxing wine, sesame oil, King mushroom, Yu Choy & julienned aromatics.

tossed in sweet fish sauce glaze, fresh greens & herbs

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

tender braised short ribs in Vietnamese yellow curry, baby carrot & coconut milk served with baguette. creamy, spicy & fragrant.

wok tossed American Wagyu cubes, onion, yellow pepper in garlic soy (served medium-rare) & watercress-cilantro salad (extra bone marrow \$8)

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

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

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

lemongrass, basil, Vietnamese coriander, chili-lime broth & toasted baguette

gigantic bánh tráng mè pork floss-peanut dip

crispy fried velvety tofu dressed in savory fish sauce

sauteed water spinach with traditional rice-garlic sauce

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

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

VIETNAMESE SANDWICH: SERVED WITH HOUSE TRUFFLE SOUP ON SIDE

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

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

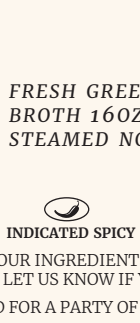
Tofu & Mushroom \$18 : king oyster, sauteed shimeji, fresh herbs, pickle & Vietnamese spicy mayo

FRIED DOUGH \$3 / BONE MARROW \$8 / BEEF BALL \$4 / RAW CHUCK EYE \$6 / BRISKET \$5 BLOOD CAKE \$4 / CHICKEN \$5 / DUCK \$8 / QUAIL EGG \$3

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

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

rice noodle, King oyster mushroom, shimeji mushroom, Yu Choy, bamboo shoot, shallot, scallion & cilantro



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

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

egg noodle, crispy quarter duck, Yu Choy, shallot, scallion, cilantro, pickle ginger & duck essence gravy

JASMINE RICE \$4 SLICE BAGUETTE \$3 PEANUT SAUCE \$3

FRESH GREENS & HERBS BASKET \$10 BROTH 16OZ - BEEF \$10 / CHICKEN \$8 / VEG \$8 STEAMED NOODLE (RICE, EGG, VERMICELLI) \$6



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.

Probitas rum | roasted banana leaf banane du brésil | macadamia Agave de Cortes reposado

(Promising Prosperity) vodka | lemongrass shochu | rambutan sauvignon blanc | wild elderflower sake vermouth

(Definitely Vibrant) Sông Cãi floral gin | strawberry rhubarb | Italicus | Islay scotch aged balsamic | sparkling

(Revolutionary Men) mezcal | pineapple | chili-shrimp paste lemongrass | coconut | nước mắm

(Long Lasting Happiness) Vietnamese espresso Trung Nguyên Vê Đê Bì creme de cacao

(Passionate Woman) Lost Explorer 8 yr Espadín pomelo liqueur | Vietnamese hot mint sparkling pamplemousse

(Smooth Life & Balance) rye | gentian amaro | spiced rosele Mây bitters (traditional herbal remedies) pear honey | sesame rice

Never sink gin | Green Chartreuse | Maraschino | lime

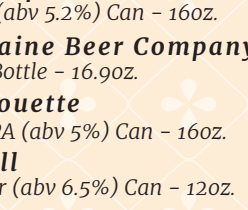
Sông Cãi dry gin | Forthave Red | Antica Formula

Campari | Japanese Bernutto | Prosecco

Illegal Joven (spicy +1)

NY dry gin | wild elderflower | Töst Sparkling Rosé

Planteray Dark | Averna | fresh lime | Prosecco



Hanoi style fresh lager (abv 4.8%) \$10

Hazy IPA (abv 6.9%) \$11

Grimm Weiss Hefeweissbier (abv 5.5%) Can - 16oz. \$10

Penguin in Space Hazy Pale Ale (abv 5.2%) Can - 16oz. \$11

Lunch - Maine Beer Company IPA (abv 7%) Bottle - 16.9oz. \$14

Peach Silhouette Fruited Sour IPA (abv 5%) Can - 16oz. \$11

Farnum Hill Semi-dry Cider (abv 6.5%) Can - 12oz. \$10

Good Time Pills (non-alcoholic) Can - 12oz. \$9

Bortolotti, Prosecco di Valdobbiadene Brut (organic) Veneto, Italy 2022 16/68

Terenzuola, Vermentino "Vigne Basse" (organic) Tuscany, Italy 2023 16/68

Villa Maria, Sauvignon Blanc Reserve Wairau Valley Marlborough, New Zealand 2023 16/68

Domaine Pierre Martin, Sancerre Mont Damnés Loré Valley, France 2023 88

Dönnhoff, Riesling Estate Nahe, Germany 2023 16/68

Tyler, Chardonnay Santa Barbara (organic) California, USA 2023 18/78

Domaine Rémi Jobard, Bourgogne Côte d'Or Blanc (organic) Bourgogne, France 2022 98

Meinklang, Österreich Weiss Mulatschak (Welschriesling and Pinot Gris) (organic) Burgenland, Austria 2022 17/72

Stolpmann Vineyards, Love You Bunches Orange (organic) Ballard Canyon, California 2023 16/68

Mirabeau, Coteaux d'Aix-en-Provence "X" Rosé Provence, France 2023 16/68

Domaine des Marrans, Fleurie Les Marrans en Beaujolais *served chilled* (organic) Beaujolais, France 2022 17/72

Ziereisen, Blauer Spätburgunder (Pinot Noir) Baden, Germany 2022 17/72

Dido, Blend (Grenache) Catalunya, Spain 2022 16/68

No Fine Print, Cabernet Sauvignon North Coast California, USA 2022 17/72

S&B Borgogno, Barolo Cannubi (organic) Piedmont, Italy 2021 98

Half tone No-How n/a Gin, tonic, Vietnamese hot mint, citrus fruits

Ghia apéritif, pomegranate cordial, Töst Sparkling Rosé

Pathfinder hemp & root spirit, fresh lemon, mint, ginger beer

Seedlip Notas de Agave, dried chili, salted plum, citrus

cà phê sữa đá

cà phê muối dừa

quýt

unsweetened

Kim Tuyen cultivar

Celebration Jasmine

the "Jewel Dew"

Marrakech Organics

chamomile, lavender, peppermint, rooibos, rose petals

lemongrass, ginger, orange peel

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

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

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

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

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

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

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

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

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

served with crab & shrimp spring roll, lettuce, cucumber, pickle carrot, shredded red cabbage, shallots, scallion oil, peanut (& fried egg for Rice)

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

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

Crab Fried Rice \$26

(w/ LUNCH SPECIAL ITEMS ONLY)

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

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

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