



DINNER

APPETIZERS

VEGAN DAILY SOUP 9.00 **GF**

SHRIMP TEMPURA (X3 pieces) 9.00

SHISHITO PEPPERS 8.00 **GF**

EDAMAME 7.00 **GF**

TARO FRIES 7.00 **GF**

SLICED CUCUMBER 9.00

BAO BUN

Steamed bun served with pickled vegetables and cilantro(1 piece)

MISO EGGPLANT 5.50

CHICKEN SATAY 5.50

SHIITAKE & CHEESE 6.50

CARAMELIZED BEEF 6.50

CRISPY SPRING ROLL **GF**

Fresh & daily homemade whole grain spring roll (1 Piece)

FRESH VEGGIE

VACH KI RI

CHICK'GINGER



FRESH SUMMER ROLL

Fresh & daily homemade surprising summer roll (1 Piece)

FRESH VEGGIE

SHRIMP



VERMICELLI NOODLE

★ BO BUN ★

Rice noodles, fresh veggie, lettuce peanut topped with wokked protein

VEGGIE & TOFU 17.00 **GF**

CHICKEN & GINGER 16.00

BEEF & LEMONGRASS 17.00

BLACK PEPPER BEEF 18.00

SALMON & AVOCADO 19.00 **GF**

SWEET & SOUR SHRIMP 18.00

+ **ZUCCHINI NOODLES** 3.00

PHO NOODLE SOUP **GF**

Traditional Vietnamese noodles soup, can be eaten at any time of the day

CLASSIC PHÒ 16.00

VEGAN PHÒ 14.00

CHICKEN PHÒ 15.00

+ **ZUCCHINI NOODLES** 3.00

+ **DUMPLINGS X 3** 4.00
(VEGGIE / CHICKEN)

RICE BOWL

Jasmine rice tandoori, turmeric with sauteed vegetables

VEGGIE & TOFU 17.00

CHICKEN & GINGER 16.00

BEEF & LEMONGRASS 17.00

BEEF TRUFFLE & SHIITAKE 19.00

SALMON & THAI BASIL 19.00

+ **CAULIFLOWER RICE** 3.00

ENTREES

HANGER STEAK 25.00

Cilantro chimichurri dressing, roasted vegetables, fingerling potatoes

GRILLED SALMON 26.00

"Teriyaki style", wok vegetables

BAO BURGER

Steamed bun served with taro fries!

BEEF 16.00

+ **SHIITAKE & TRUFFLE SAUCE** +3.00

SALMON 18.00

SALAD

GREEN PAPAYA CHICKEN 16.00

Chicken, green papaya, carrot, cucumber, daikon, cilantro, peanuts, Thai basil, Asian dressing

RAINBOW QUINOA 15.00 **GF**

Avocado, edamame, pineapple, carrot, cherry tomatoes, red cabbage, salad dressing

+ **STEELHEAD SALMON** 7.00

FREE RANGE CHICKEN 5.00

GRASS FED BEEF 5.00

VEGGIES & TOFU 4.00

SWEET & SOUR SHRIMP 6.00

HOUSE SPECIAL

JASMIN ICED TEA

LEMONADE

Lemon, ginger, fresh mint

PINK

Watermelon, fresh basil

GREEN

Cucumber, lemon juice, fresh mint

BLACK

Lemon, honey, lavender, black charcoal

BUBBLE TEA

Jasmin ice tea, lychee syrup, tapioca

HYDROMIEL HOT / ICED

Honey, lemon juice, fresh ginger shot, fresh mint

7.00

★ FRESH COCONUT ★

8.00

FRESH PRESSED JUICES

POLITICALLY GREEN

Celery, cucumber, apple, kale, lemon

BÒ SUNNY

Pineapple, orange, lemon, ginger, cayenne

8.00

HEALTHY SHOT

N°1 HONEY LEMON GINGER

N°2 FRESH GINGER

4.50

SMOOTHIES

YOYO MANGO

Mango, banana, yogurt, strawberry, coconut water

THE PINK

Pineapple, strawberry, watermelon, coconut water

THE EXOTIC

Pineapple, banana, mango, orange

8.00

CA PHE

VIETNAMESE COFFEE HOT / ICED

Black drip coffee with condensed milk

6.00

COCKTAILS

HO CHI MINT 13.00

House sake, ginger, lemon juice, pineapple, mint

BLOODY MANGO 12.00

Sake, Mango, hibiscus, mint

PINK MOJITO 13.00

Sake, lime juice, mint, strawberries, soda water

LYCHEE SAKE 13.00

Lychee, elderflower, rose water, infused sake, mint

GREEN LYCHEE 12.00

Elder flower syrup, infused lychee sake, kiwi, mint

BELLE PISCINE 11.00

Rose wine, pink grapefruit, fresh strawberries

SWIMMING POOL 11.00

White wine, sparkling wine, hibiscus

BACK TO BLACK 13.00

Sake, lemon, honey, lavender, black charcoal

SAIGREEN 12.00

Sake, cucumber, lime, jalapeno

BEERS

BOTTLES

EXPORT 8.00

SAPPORO 9.00

BROOKLYN IPA 8.00

STELLA ARTOIS 9.00

SAKE

HOMEMADE INFUSED SAKE

GLASS	CARAFE	XL CARAFE
6.50	12.00	18.00

WINE

WHITE

SAUVIGNON BLANC

GLASS	CARAFE	BOTTLE
9.00	25.00	37.00

SANCERRE

13.00	36.00	48.00
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PINOT GRIGIO

10.00	27.00	39.00
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ROSE

COTES DE PROVENCE

10.00	27.00	39.00
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RED

MERLOT

9.00	25.00	37.00
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PINOT NOIR

10.00	27.00	39.00
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MALBEC

12.00	34.00	44.00
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SPARKLING WINE

ANDRE DELORME BRUT/ROSE

10.00		38.00
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