



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 8.00 (GF)

SLICED CUCUMBER 9.00

BAO BUN

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

MISO EGGPLANT

CHICKEN SATAY



SHIITAKE & CHEESE

CARAMELIZED BEEF

CRISPY SPRING ROLL

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

FRESH VEGGIE (GF)

VACH KI RI (GF)



CHICK'GINGER (GF)

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 17.00

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

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

CLASSIC PHÒ 17.00 (GF)

VEGAN PHÒ 15.00 (GF)

CHICKEN PHÒ 16.00 (GF)

+ **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 17.00

BEEF & LEMONGRASS 17.00

BEEF TRUFFLE & SHIITAKE 19.00

SALMON & THAI BASIL 19.00

+ **CAULIFLOWER RICE** 3.00

ENTREES

MAMA TOM 19.00
with shrimp coconut milk curry satay lemongrass ginger, served with rice and mixed vegetables

SKIRT STEAK 25.00
Cilantro chimichurri dressing, roasted vegetables, fingerling potatoes

BAO BURGER

Steamed bun served with taro fries!

BEEF 17.00
+ **SHIITAKE & TRUFFLE SAUCE** 3.00

SALMON 19.00

SALAD

GREEN PAPAYA CHICKEN 17.00
Chicken, green papaya, carrot, cucumber, daikon, cilantro, peanuts, Thai basil, Asian dressing

RAINBOW QUINOA 16.00 (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