



TO GO MENU

Available from **11am to 9pm** Monday thru Saturday and from **5pm to 9pm** Sunday
 To place your order Call **949.724.1236**

Please allow us 15 minutes to prepare your order; use our 20-minute parking in front of the restaurant for your convenience

Our menu items are made from the freshest certified-natural ingredients. We serve the highest quality and best tasting meat, including natural, humanely-raised *Thunder Ridge* beef, hormone-free, grain-fed *Sanderson Farms* poultry and all natural *White Marble Farms* pork.

***Local seasonal greens:** *fresh leaf lettuce, basil, mint leaves, cilantro, perilla leaves, chives*

ROLLS

CRISPY IMPERIAL	shrimp, lump crab, chicken, glass noodles, nuoc mam sauce		
TRADITIONAL	shrimp, pork loin, Vietnamese herbs, cucumber, peanut sauce		
CHICKEN	chicken, Vietnamese herbs, cucumber, peanut sauce		
SWEET PORK	pork mousse, Vietnamese greens, nem nuong sauce		
GRILLED PORK	sliced marinated pork, Vietnamese herbs, nuoc mam sauce		
SEARED AHI TUNA	mango, mint, avocado, wasabi-ginger soy sauce		
SUGARCANE SHRIMP	sugarcane scented shrimp mousse, Vietnamese herbs, nem nuong sauce		
TOFU	crisp tofu, mint, Vietnamese herbs, peanut sauce		
VERMICELLI	thin rice vermicelli, Vietnamese greens, scallion oil, nuoc mam		
	GRILLED SHRIMP	GRILLED BEEF	GRILLED PORK

APPETIZERS

CHICKEN WINGS	crisp chicken wings, jalapeno cream sauce
CHICKEN SATAY	grilled with five star spices and nuoc mam
KALBI	grilled kalbi, house special marinade, pickled carrots and daikon
VIETNAMESE CREPE	rice crepe, chicken, shrimp, mushroom, bean sprouts, nuoc mam
VEGETARIAN CREPE	rice crepe, tree ear mushroom, bean sprouts, Vietnamese herbs, nuoc mam
CALAMARI	wok-fried calamari, onion, chili, garlic-soy sauce
YAM FRIES	sweet yam, sautéed garlic
SHRIMP YAM FRIES	fried shrimp and sweet yam tempura, Vietnamese greens, nuoc mam

SALADS

CHICKEN RAU RAM SALAD	poached chicken, cabbage, red onion, perilla leaves, gingered nuoc mam dressing
TAMARIND BEEF SALAD	grilled Naturewell beef, ginger, cabbage, green mango, nuoc mam, rice vinaigrette
APPLE PRAWNS SALAD	grilled prawns, green apple, green mango, cabbage, gingered nuoc mam dressing
PAN-SEARED AHI SALAD	field greens, radish, avocado, green mango, ponzu vinaigrette



SOUPS

CRAB ASPARAGUS SOUP *(two servings)*

POACHED CHILEAN SEABASS TAMARIND SOUP *(two servings)*

POULTRY

CURRY CHICKEN

yellow curry fused with Vietnamese herbs, French baguette

SHAKEN CHICKEN

red and green bell peppers, red chili, sautéed onions, jasmine rice

LEMONGRASS CHICKEN

roasted red chili, red onions, jalapenos, bell peppers, jasmine rice

CHICKEN FRIED RICE

jasmine rice, chicken, onions, eggs

MEAT

SHAKEN BEEF FILET

8 oz wok-seared, sautéed onions, cognac, mixed greens, jasmine rice

SHAKEN RIB-EYE

8 oz wok-seared, sautéed onions, cognac, mixed greens, jasmine rice

BEEF BRISKET RAGU

wine braised, sautéed onions, carrots, house ragu sauce, French baguette

BRAISED SHORT RIB

anise, garlic, veal stock, plum wine, mushroom rice

KALBI

grilled barbecue short ribs, sweet marinade sauce, jasmine rice

SEAFOOD

CHILEAN SEABASS CLAYPOT

caramelized seabass, onions, crushed black pepper, Thai chilies, jasmine rice

PRAWN GARLIC NOODLES

jumbo prawns, wheat noodles, garlic, soy sauce

SALMON IN PLUM SAUCE

grilled wild Atlantic salmon, plum sauce, field greens, jasmine rice

HA NOI FISH WITH DILL

pan seared catfish, lemongrass, turmeric, dill, scallion, rice noodles

CELLOPHANE NOODLES

sautéed noodles with dungeness crabmeat, eggs, scallions

PRAWN FRIED RICE

jasmine rice, onions, eggs, spices

ROYAL FRIED RICE

jasmine rice, shrimp, chicken, sweet pork sausage, onions

TOFU & VEGETABLES, jasmine or brown rice

GARLIC TOFU

tofu, garlic-soy sauce

TOFU WITH EGGPLANT

red onions, basil, garlic-soy sauce

STEAMED VEGETABLES

bok choy, carrots, broccoli, mushroom



PHO aromatic beef or chicken broth, served with rice noodles, Vietnamese herbs and garnishes

- SLICED RARE STEAK
- VIETNAMESE MEATBALLS
- SLICED BRAISED BRISKET
- HOUSE SPECIAL (RARE STEAK, MEATBALL, BRAISED BRISKET)
- LEAN SLICED CHICKEN BREAST
- POACHED PRAWNS
- SEAFOOD (PRAWNS, FISHBALL)
- TOFU WITH VEGETABLES
- SMALL PHO

NOODLES

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| GRILLED SHRIMP | cool rice noodles, red chili, Vietnamese herbs, chili nuoc mam |
| GRILLED LEMONGRASS BEEF | lemongrass scented, cool rice noodles, Vietnamese greens, chili nuoc mam |
| GRILLED LEMONGRASS CHICKEN | red onion, cool rice noodles, Vietnamese greens, chili nuoc mam |
| GRILLED MARINATED PORK | ginger marinated, cool rice noodles, Vietnamese herbs, chili nuoc mam |
| GRILLED FIVE SPICE CHICKEN | ginger, onion, cool rice noodles, Vietnamese herbs, chili nuoc mam |
| CHEF SELECTION | prawns, grilled pork, crispy imperial rolls, Vietnamese greens, nuoc mam |
| WOK-FRIED FLAT RICE NOODLE | broccoli, carrot, snow peas, bok choy, garlic-soy sauce |
| SEAFOOD | BEEF CHICKEN TOFU |
| WOK-FRIED CRISPY EGG NOODLE | broccoli, carrot, snow peas, bok choy, garlic-soy sauce |
| SEAFOOD | BEEF CHICKEN TOFU |

THE WOK, jasmine or brown rice

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| | BEEF | CHICKEN | TOFU |
| LEMONGRASS | roasted Thai chili, red onions, jalapenos, bell peppers, garlic-soy sauce | | |
| BASIL GARLIC | Thai chili, garlic-soy sauce | | |
| GINGER AND SCALLION | red onion, green bell peppers, mushrooms, garlic-soy sauce | | |
| BROCCOLI | carrots, onion, garlic-soy sauce | | |