

GLUTEN FREE

small plates

- MALAYSIAN CHILI WINGS** coconut milk marinade + pineapple, ginger, lemongrass & chili sauce | 14
- CURRY SHRIMP** yellow curry, thai chili, thai basil | 14 ADD: [rice | 3]
- MANGO SUMMER ROLLS** avocado, mango, red bell pepper, cucumber, lettuce, jalapeños, mint, cilantro, served with nuoc cham | 10.5
- SALMON CARPACCIO** lime and lemongrass zest, truffle oil, micro greens | 15.5
- FRESH SUMMER ROLLS** shrimp, fresh herbs, lettuce, vermicelli, nuoc cham | 10.5
- TOFU SUMMER ROLLS** tofu, fresh herbs, lettuce, vermicelli, bean sprouts, nuoc cham | 8

salads

- ASIAN CRUNCH SALAD** | 11.5
cabbage, red onions, pickled carrots, cilantro, sweet lime dressing
CHOICE OF: [tofu] ADD: [chicken | 4] or [shrimp | 5] or seared salmon | 7
- GREEN PAPAYA SALAD** | 13.5
green papaya, cabbage, pickled carrots, jalapeño, peanuts, thai basil, sweet lime vinaigrette CHOICE OF: [tofu] ADD: [chicken | 4] or [shrimp | 5] or seared salmon | 7
- VIETNAMESE NOODLE SALAD** | 14.5
cold vermicelli noodles, lettuce, pickled carrots, cucumber, bean sprouts, cilantro, nuoc cham ADD: [tofu | 3] or [chicken | 4] or [shrimp | 7]

makimono

- PHILADELPHIA*** salmon, avocado, cream cheese | 11
- RAINBOW*** salmon, tuna, yellowtail, shrimp, avocado, cucumber | 17
- LEMON*** salmon, shrimp, avocado, lemon aioli | 16
- JERSEY*** tuna, yellowtail, spicy salmon, avocado, cucumber, spicy mayo | 17.5
- FUTOMAKI** avocado, spring mix, bell pepper, cucumber | 16.5
- SPICY TUNA*** spicy tuna, cucumber, scallions, spicy aioli | 15.5
- SALMON*** | 10
- TUNA*** | 10

broth noodles

- PHO** | 17.5
vermicelli bean sprouts, cilantro, thai basil, scallions, beef broth
CHOICE OF: [rare beef*] or [shredded chicken] or [rare beef & shredded chicken | 4] ADD: [shrimp | 5] or [poached egg | 2*]
- CURRY LAKSA** | 24.5 🌶️
shredded chicken, bun rice noodles, shredded cucumber, thai basil, baby bok choy, spicy coconut broth

noodles + rice

- HANOI NOODLES** | 19.5
napa cabbage, yellow curry, onions, carrots, zucchini, rice noodles
CHOICE OF: [chicken] or [tofu] ADD: [shrimp | 5]
- COM CHIEN** | 16.5
fried rice, egg, edamame, carrots, scallions, sesame oil
CHOICE OF: [shredded chicken] or [tofu]
- DELUXE COM CHIEN** | 20.5
shrimp, shredded chicken, tofu, fried rice, egg, edamame, carrots, scallions, sesame oil
- THAI GREEN CURRY** | 20.5
zucchini, bell peppers, mushroom mix, onions, bamboo shoots, coconut milk, thai basil, lemongrass, steamed rice
CHOICE OF: [chicken] or [tofu] or [shrimp | 5]

*Items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

VEGAN

small plates

STEAMED EDAMAME | 6
sea salt

CRISPY EDAMAME SPRING ROLLS | 11.5
mixed vegetables, lettuce bed, ginger miso

TOFU SUMMER ROLLS | 8
tofu, fresh herbs, lettuce, vermicelli, bean sprouts, peanut sauce

MANGO SUMMER ROLLS | 10.5
fresh herbs, avocado, mango, red bell peppers, cucumber, lettuce, jalapeños, peanut sauce

salads

ASIAN CRUNCH SALAD | 11.5
cabbage, red onions, crispy onions, crispy tofu, pickled carrots, tofu, cilantro, ginger miso dressing

VIETNAMESE NOODLE SALAD | 14.5
vermicelli noodles, lettuce, pickled carrots, cucumber, bean sprouts, cilantro, edamame spring roll, ginger miso dressing
ADD: [tofu | 3]

makimono

FUTOMAKI | 16.5
avocado, cucumber, spring mix, bell pepper, yamagobo, kanpyo

CRISPY VEGETABLE | 16.5
avocado, yamagobo, kanpyo, pickled radish, bell peppers, cucumber, jalapeño

TOFU ROLL | 16.5
crispy tofu, avocado, cucumber, yamagobo, topped with seaweed salad

BUDDHA ROLL | 15.5
inari, kanpyo, bell peppers, cucumber, yamagobo, avocado

noodles & rice

SPICY UDON | 20.5
tofu, snow peas, bell peppers, white onions, scallions, carrots, celery, jalapeños, sweet mirin soy

COM CHIEN | 16.5
tofu, fried rice, edamame, carrots, scallions, soy sauce, sesame oil

SPICY GARDEN BOWL | 17
tofu sautéed in black pepper sauce, snow peas, bell peppers, edamame, pickled carrots, bean sprouts, cucumber, spring mix, served over jasmine rice

We are not a gluten-free or vegan restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that from happening. Patrons are encouraged to consider this information in light of their individual requirements and needs.