



Contemporary Vietnamese Cuisine  
Pacific Northwest Ingredients



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## Glossary

**Ngo Om (Rice paddy herb)** Lightly tasting of both citrus and cumin, this herb is typically used to finish sour fish soup.

**Ngo Gai (Culantro)** A native of tropical America, it is used in Southeast Asian, Latin American & Caribbean foods. The torn-edged leaves of culantro are most often used for garnishing Pho.

**Rau Ram (Vietnamese Coriander)**

A truly Southeast Asian herb, rau ram is heady and peppery, with hints of cilantro.

**Tamarind** is a large, brown pod with soft, sour pulp and hard, black seeds. Tamarind pulp is rich in vitamins and has a tangy, acidic taste, and is used as a popular souring agent throughout the world.

**Wood ear fungus** is a favorite ingredient in Vietnamese cuisine. Having very little flavor, they are added to dishes for their crunchy texture and to make a fine filling.

**Lemongrass** also known as citronella it is an intensely fragrant stalk used to impart a lemony flavor.

**Lotus Stems** are the graceful stems of the lotus flower which grow in ponds and dense mud. These thick roots are used as a vegetable. The stems are used fresh in salads or stir-fried dishes.

**Fish Sauce** is the Vietnamese condiment used in almost every dish, just as salt or soy sauce are used in other cuisines. Made from salted fermented fish or shrimp, it has a very pungent, salty flavor in its pure form. Fish sauce is often combined with other ingredients such as sugar, garlic and lime juice to make various dipping sauces known as nuoc mam cham.

**Asian Chives or Garlic Chives** have long, flat green leaves and are smaller than regular chives, resembles flat spring onions. They have far more garlicky flavor than Western chives.

**Bac ha** is the Vietnamese name for an Asian Rhubarb which is known by English as taro stem. The stems of bac ha are crisp and slightly spongy, absorbing flavor very well in dishes like soups, stir fries, and meat platters. As they cook, bac ha stalks become tender and soft. Bac ha also has large heart shaped leaves, which are often removed before the plant is sent to market.

**Flat Chive** offer a gentle garlicky flavor. The younger the strap-like leaves, the more tender. Flat chive is excellent for salads, stir fries and soups. Egg dishes welcome its tasty company. Enhance fish entrees with its good flavor. Use as a substitute for chives.

**Nuoc Cham** is a Vietnamese dipping sauce that is served frequently as a condiments which consist of lime juice, vinegar, fish sauce, sugar, chili pepper and water.

**Cassava** also known as Yuca or "Khoai Mi" in Vietnam, is a root that releases a blend of coconut & red bean aroma.

## Happy Hour Drinks

Daily 4-7 p.m.

### Draft Beer

**\$3.50 Glass**

**\$14.00 Pitcher**

Kona Longboard Lager, Hawaii

Kirin Ichiban, Japan

Mac & Jack, WA

Pike IPA, WA

Trade Route Midnight Ale, WA

Blue Moon Belgian White, CO

### Bottle Beer

**\$3.00**

Bud Light

Budweiser

Corona

Heineken

### Well Drinks

**\$4.50**

**\$6 Daily Special Cocktail**

### Wine

**\$4.00 Glass**

**\$12.00 Bottle**

Chardonnay - Washington Hills

Pinot Grigio - Cycles

Merlot - Washington Hills

# Cocktails

<b>LEMONGRASS RICKEY</b>	9
Lemongrass infused gin with lime & soda	
<b>PINEAPPLE COOLER</b>	9
Fresh pineapple infused vodka, pineapple juice, triple sec & soda	
<b>MANGO-GINGER MARGARITA</b>	10
100% blue agave Sauza, fresh ginger, mango, lime	
<b>MAI TAI</b>	10
Rum, Apricot Brandy, Crème de Noyaux, Lime, orange juice, pineapple juice, Myer's Rum Float	
<b>DARK AND STORMY</b>	10
Gosling's Black Seal Rum, fresh grated ginger, lime, Reed's ginger ale	
<b>ZOMBIE</b>	10
Barcadi O, Barcadi Limon, mango, pineapple & cranberry juice, & Myers Rum Float	
<b>DRUNKEN SAILOR</b>	10
Vodka, Rum, Gin, Tequila, Blue Island Pucker, pineapple juice	
<b>LALA POP</b>	10
Three Olives Watermelon vodka, mango puree, pineapple juice, cranberry juice, club soda	
<b>THAI BOM</b>	9
Stoli Vanilla, Amaretto, Thai iced tea & cream	
<b>Tinis</b>	
<b>SPICED PEAR MARTINI</b>	10
Cruzan 9 Spiced Rum, pear juice, cinnamon & nutmeg	
<b>CUCUMBER BASIL MARTINI</b>	9
Cucumber and basil infused gin martini	
<b>GREEN TEA MARTINI</b>	9
Lemon vodka, grand marnier, green tea	
<b>LYCHEE MARTINI</b>	9
Stoli vodka, lychee juice, triple sec	
<b>SAIGON 75</b>	10
44 North Huckleberry Vodka, champagne, triple sec, lemon twist	
<b>MANGO TINI</b>	9
Absolut Mandrin Vodka, Mango, triple sec	
<b>KEYLIME TINI</b>	9
<b>TSUNAMI SAKE TINI</b>	9
Nigori Sake, vodka, triple sec, apricot brandy, orange juice	
<b>HUCKLEBERRY COSMO</b>	10
44 North Huckleberry vodka, cranberry juice, triple sec, muddled lime, lemon twist	

# HAPPY HOUR

DAILY 4-7 pm

## Small Bites

**EDAMAME** v \$3  
Boiled salted soybeans

**OYSTER SHOOTERS** (3) \$4  
Three oyster shooters, mignonette & cocktail sauce

**CHICKEN GYOZA** (6) \$4  
Japanese style dumplings filled with chicken & vegetable, served with ginger soy dipping sauce

**POTSTICKERS** (3) \$4  
Pork and veggie dumplings, soy ginger chili sauce

**SWEET POTATO FRIES** v \$5  
served with Sriracha aioli

**JICAMA SUMMER ROLLS** v \$5  
Stir-fried jicama, lettuce, pickled daikon & carrot, cilantro, basil, sweet plum sauce & crushed peanuts

**FRIED FIVE-SPICE CALAMARI** \$5  
Served with cilantro-basil aioli

**\*\*\*\*SPICY AHI POKE SALAD** \$6  
Diced tuna, wakame, cucumber, mango, onion, mixed greens tossed in spicy sesame chili sauce

**CHILI SQUID\*\*\*\*** \$6  
Lightly battered sliced squid steak, sambal hot sauce, lime, onions & yogurt mint sauce

**SPRING ROLLS SALAD NOODLE BOWL** \$7  
Fried pork spring rolls, rice noodles, lettuce, beansprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham

**HA NOI-STYLE GRILLED CHICKEN LETTUCE WRAPS\*** \$7  
Grilled lemongrass chicken served in lettuce wraps with rice noodles, plum sauce, mint, beansprouts, roasted peanuts, pickled daikon & carrots

**CHINA BEACH KOBE BURGER** \$9  
Served with tomato, teriyaki sauce, grilled pineapple, lettuce, onion & French fries

+ Contains raw fish \* Spicy  
✓ Does not contains fish sauce  
v Vegan



# The Great Beginning

**Ha Noi-Style Grilled Chicken Lettuce Wraps** 10  
 Grilled lemongrass chicken served in lettuce wraps with rice noodles, plum sauce, mint, beansprouts, roasted peanuts, pickled daikon & carrots

**Imperial Rolls – Cha Gio** 8  
 Traditional Vietnamese fried spring roll filled with pork, beansprouts, jicama, carrots, taro, mushroom, bean thread. Served with lettuce wrap and nuoc cham dipping sauce

**Chicken Gyoza (8)** 7  
 Japanese style dumplings filled with chicken & vegetable, served with ginger soy dipping sauce

**Sweet Potato Frites ✓** 7  
 Thin-sliced sweet potato fries, served with chipotle aioli

**Fried Five-Spice Calamari ✓** 10  
 Served with spicy cilantro-basil aioli

**Potstickers ✓** 9  
 Pork dumplings, served with soy ginger chili sauce

**Spicy Chili Squid/\*\*\*\*\*** 10  
 Lightly breaded sliced squid steak, sambal hot sauce, lime, onions & yogurt mint dipping sauce

**Grilled Beef-Mango Summer Rolls** 8  
 Beef, lettuce, mango, pickled daikon, cucumber, cilantro & basil. Served with crushed anchovy pineapple-chili-lime dipping sauce

**Soft-Shell Crab Summer Rolls**  
**Goi Cuon Cua** 10  
 Fried soft-shell crab, lettuce, cilantro, basil, cucumber, pickled daikon & carrots. Served with nuoc cham dipping sauce

**Jicama Summer Rolls/✓** 7  
**Bo Bia Chay**  
 Stir-fried jicama, lettuce, pickled daikon, cilantro, basil, sweet plum sauce & crushed peanuts. Served with tamarind-chili sauce

## White

- CHARDONNAY, WASHINGTON HILLS WA** 6.5/20  
Crisp, clean, tropical
- CHARDONNAY, "O" Columbia Valley, WA, '07** 7.5/28  
Fruit forward, medium toastiness
- SAUVIGNON BLANC, OYSTER BAY** 7/24  
Zippy, crisp, herbal, gooseberry
- PINOT GRIS, WATERBROOK** 7.5/28  
Dry, round, rich without oak
- PINOT GRIGIO, CYCLES** 7/24  
Dry, aromas of melon & cucumber
- REISLING** 7/23  
Yes, kind of sweet
- MOSCATO, BELLA SERA** 7/23  
Dessert wine

## Red

- MERLOT, WASHINGTON HILLS WA** 6.5/20
- PINOT NOIR, PRIMARIUS Oregon** 8/28
- CABERNET SAUVIGNON, RODNEY STRONG** 8/28  
Sonoma
- SHIRAZ, LAYER CAKE Australia** 8/28  
Dark, dense & creamy
- PORTO, SIX GRAPES** 8  
Portugal

## Sake

- Yuki Sake - Cold Sake Premium 12/40
- Sho Chiku Bai Nigori Sake 8/28
- Hana Lychee Sake wine 7/24
- Zipang/Stars - sparkling Sake (10 oz bottle) 10

## Beer

- DRAFT** 4.75
- Kona Longboard Lager, Hawaii
- Kirin Ichiban
- Mac & Jack, Redmond WA
- Pike IPA, WA
- Trade Route Midnight Ale, WA
- Blue Moon Belgian White, CO
- BOTTLED**
- Bud Light , Budweiser, Corona 4.00
- Heineken, Tingtao, Singha 4.50
- "33" Imported - Vietnam 4.50
- Guinness Draft Can 5.00
- Becks - Non-alcoholic beer 3.50

## Beverages

- Coke, Diet, Sprite 2.00
- Voss Sparkling Mineral Water 3.00
- Iced Tea or Lemonade 2.00
- Strawberry Lemonade 3.00
- Mango Fizz 3.00
- Thai Iced Tea 3.00
- Vietnamese French Drip Coffee hot or iced 3.00
- Hot Tea 2.00  
(Earl grey, Green Tea, Jasmine, Chamomile Herbal)



# Soups

**Vietnamese Bouillabaisse** 13  
 Salmon, shrimp, scallops, squid in tomato saffron lemongrass broth. Served with rice noodles, cilantro, basil and fried shallots

**Pho** 10  
 A beef star anise broth with thinly sliced beef sirloin, rice noodles, green onions, cilantro. Served with lime, beansprouts & basil

**Fragrant Sweet-and-Sour Soup with Shrimp - Canh Chua Tom** 7  
 Traditional South Vietnam soup, a light fragrant sweet and sour tamarind broth with Bac ha (Asian Rhubarb), tomato, pineapple, bean sprouts, cilantro, culantro, ngo om (rice paddy herb), basil & shrimp

# Noodles Bowls Salad

Traditional Vietnamese noodle bowl salad served with rice vermicelli noodles, lettuce, bean sprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham

**Grilled Chicken** 14  
 Grilled lemongrass marinated chicken & crispy pork spring rolls

**Grilled Shrimp** 16  
 Fried Vietnamese pork spring rolls & grilled lemongrass shrimp

**Grilled Pork** 14  
 Grilled lemongrass marinated pork & crispy pork spring rolls

**Spicy Lemongrass Beef** 14  
 Stir-fried spicy lemongrass beef with onion & crispy pork spring rolls. Available with chicken or tofu

**Grilled Alaskan** 16  
 Grilled wild salmon with caramelized lemongrass sauce & crispy pork spring rolls

# The Grand Finale

**Cassava Cake** 7  
 Served with coconut ice cream & mango syrup  
 Cassava, also known as Yuca or "Khoai Mi" in Vietnam, is a root that releases a blend of coconut & red bean aroma. The texture is similar to a custard flan, but denser and drier.

**Mud Pie** 7  
 Kona coffee ice cream, fudge topping, peanuts, chocolate, Oreo cookie crust

**Coconut Cake** 8  
 White layer cake, coconut custard filling, meringue frosting, coconut flakes

**Ice Cream** 4  
 Green Tea, mango or Coconut

# Salads

**Grilled Shrimp Jicama & Mango Salad** 13  
 Grilled lemongrass shrimp with shredded jicama, fresh mango, basil, cherry tomato in citrus dressing

**Nicoise Ahi Tuna Salad** ✓ 13  
 Pan-seared tuna rare, potato, green beans, boiled egg, nicoise olive, light mustard white wine vinaigrette

**Saigon Chicken, Cabbage & Mint Salad Goi Ga** 10  
 Grilled chicken with cabbage, lotus stems, onion, mango, cucumber, carrots, fried shallots, cilantro & mint, tossed in light vinaigrette. Served with toasted Vietnamese sesame seed rice cracker

**Spicy Poke Ahi Salad** ✓\*\*\*\* 12  
 Sashimi tuna, wakame, mango, cucumber, sesame, onion & sambal hot sauce

**Steak Salad - Bo luc lac** 13  
 Sautéed cubed beef tenderloin, sweet onions over red leaf lettuce, tomato, cucumber, cilantro & basil, served with Jasmine rice



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 v Vegan

# Wok Entrees



## Entrees

- Vietnamese Steak Frites** 18  
Tender sauteed tenderloin steak cubes tossed with onion, bell pepper & thin potato frites
- Salmon with Mango Aioli** ✓ 18  
Pan fried wild Alaskan sockeye salmon with mango Aioli topped with mango cabbage- herbed salad, served with Jasmine rice
- Honey Walnut Prawns** ✓ 16  
succulent prawns, honey cream sauce & candied walnuts
- Saigon Chicken Curry Stew** 15  
Vietnamese yellow curry stew with chicken, kabocha, carrots & lemongrass. Served with rice noodle
- Kobe Beef Loco Moco, Island Style** ✓ 16  
Grilled Kobe Beef burger atop rice, gravy & topped with fried egg
- China Beach Kobe Beef Burger** ✓ 15  
Kobe Beef burger, teriyaki sauce, onion, tomato, pineapple, side of aioli & yam fries
- Imperial Chicken** ✓ 15  
Lightly battered chicken strips tossed in tangy garlic savory sauce, steamed broccoli & rice
- Curry Coconut Chicken – Cari Ga**\* 15  
Curry chicken with Kabocha squash served with Jasmine rice



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- Spicy Vietnamese-Style Garlic Prawns & Scallops** \* 18  
Carmelized wok prawns, scallops, shallots in spicy garlic sauce served with salad & Jasmine rice
- Spicy Lemongrass Shrimp**\* 18  
Shrimp, snow peas, onion in carmelized lemongrass sauce, served with Jasmine rice  
16 Beef 14 Tofu
- Ginger Stir Fried Beef**\* 16  
Sautéed flank steak with bamboo shoots, ginger, peanuts, bell peppers, & onion  
15 Chicken 14 Tofu 18 Shrimp
- Nutty Chicken** 15  
Sautéed chicken with beansprouts, green beans topped with peanut sauce  
16 Beef 14 Tofu 18 Shrimp
- Spicy Mongolian Beef** ✓\* 16  
Sliced flank steak, onions & chilli peppers
- Buddha Tofu** v 13  
Lightly battered tofu topped with tangy garlic sauce, served with steamed choy sum & rice
- Spicy Glazed Eggplant**\*v 13  
Eggplant, mushroom, bamboo shoots, bell peppers, scallions & ginger
- Basil Tofu Tomato Green Beans** 13  
Stir fried tofu, green beans, tomato & basil
- Pad Thai**\*  
Rice noodles pan-fried with egg, bean sprout, pressed tofu, cilantro, crushed peanuts, lime and onion in tamarind sauce  
13 chicken, beef or tofu 15 Shrimp
- Vietnamese Phad Thai - Pho Xao**  
Vietnamese-style flat rice noodles pan-fried with beansprout, cilantro, flat chives, crushed peanuts, lime & onion. Served with nuoc cham  
13 chicken, beef or tofu 15 Shrimp
- Shiitake Mushrooms Egg Noodles Mi Xao**  
Fresh egg noodles, shiitake mushrooms, yuk choy, beansprouts, & scallion  
13 chicken, beef or tofu 15 Shrimp
- Singapore Noodle Stir Fried** ✓ 15  
Rice noodles, BBQ pork, shrimp, bean sprouts, , bell peppers, scallions, carrots & egg with a hint of curry
- Ha Noi Egg Noodles Stir Fried**  
Fresh egg noodles, beansprouts, choy sum, scallions & crushed peanuts. Served with nuoc mam  
13 chicken, beef or tofu 15 Shrimp
- Curry Fried Rice**  
Eggs, pineapple, curry, coconut milk, carrots, peas & onions  
12 chicken, beef or tofu 13 Shrimp
- Thai Basil Fried Rice**  
Rice, Thai sweet basil, eggs, carrots & onions  
12 chicken, beef or tofu 13 Shrimp
- Spam Fried Rice** 13  
Rice, spam, eggs, carrots, peas & onions