

# 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.

# The great beginning

**Potstickers (4) ✓** 6  
Pork dumplings, served with soy ginger chili sauce

**Jicama Summer Rolls ✓** 6  
**Bo Bia Chay**

Stir-fried jicama, lettuce, pickled daikon, cilantro, basil, sweet plum sauce & crushed peanuts. Served with tamarind-chili sauce (vegetarian base dip)

**Grilled Beef-Mango Summer Rolls** 6  
Grilled beef strips, 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 chili-lime dipping sauce

**Imperial Rolls – Cha Gio** 7  
Traditional Vietnamese fried spring roll filled with pork, beansprouts, jicama, carrots, onions, mushroom, bean thread. Served with lettuce wrap and nuoc cham dipping sauce

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

**Oyster Shooters (6)** 8  
Served with mignonette & cocktail sauce

**Five-Spice Calamari ✓** 8  
Fried buttermilk-dipped calamari served with spicy cilantro-basil aioli

**Steamed Lemongrass Clams ✓** 10  
Penn Cove Manila clams steamed with white wine, lemongrass & served with French bread

**Spicy Chili Squid ✓\*\*\*\*\*** 9  
Lightly breaded sliced squid steak, sambal hot sauce, lime, onions & yogurt mint dipping sauce

**Spicy Poke Tuna ✓+\*\*\*\*** 11  
Sashimi tuna, seaweed, mango, cucumber, sesame, onion & sambal hot sauce

**Tuna Tartare** 12  
Minced sashimi grade tuna, caper, avocado puree, cucumber & cilantro

+ Contains raw fish \* Spicy  
✓ Does not contain fish sauce

NOTICE: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Salads

- Grilled Shrimp Jicama & Mango Salad** 11  
Grilled lemongrass shrimp with shredded jicama, fresh mango, basil, cherry tomato in citrus dressing
- Grilled Shrimp Green Papaya Salad**  
**Goi Du Du** 10  
Grilled shrimp, shredded green papaya, tomato, cilantro, basil, in chili-lime dressing
- Nicoise Ahi Tuna Salad +✓** 11  
Pan-seared tuna rare, potato, green beans, boiled egg, nicoise olive, light mustard white wine vinaigrette
- Saigon Chicken, Cabbage & Mint Salad**  
**Goi Ga** 9  
Hand-shredded chicken with cabbage, onion, mango, cucumber, carrots, fried shallots, cilantro & mint. Tossed in light vinaigrette, served on a toasted Vietnamese sesame seed rice cracker
- Steak Salad**  
**Bo Luc Lac** 12  
Sautéed beef tenderloin & sweet onions over mixed greens, tomato, cucumber in a light vinaigrette
- Seared Tuna Lotus Salad** 12  
Rare seared tuna with rau ram, lotus stems, pickled daikon & carrots, cabbage, sweet onions in a lime chili vinaigrette
- Mixed Green Side Salad ✓** 6

# Soup

- Fragrant Sweet-and-Sour Soup with Shrimp - Canh Chua Tom** 9  
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. Served with rice noodles
- Pho** 9  
A beef star anise broth with thinly sliced beef sirloin, rice noodles, green onions, cilantro. Served with lime, beansprouts, culantro & basil
- Chinois Egg Noodles soup** 9.5  
Fresh egg noodles soup with Chinese BBQ pork, shrimp, flat chives, cilantro, scallions and fried shallots
- Vietnamese Bouillabaisse** 11  
Salmon, clams, shrimp, scallops, squid in tomato saffron lemongrass broth. Served with rice noodles, cilantro, basil and fried shallots

+ Contains raw fish  
✓ Does not contain fish sauce

# Cocktails

- LEMONGRASS RICKEY** 9  
Lemongrass infused Tanqueray gin with lime & soda
- PINEAPPLE COOLER** 9  
Fresh pineapple infused vodka, pineapple juice, triple sec & soda
- MANGO-GINGER MARGARITA** 9  
Sauza Hornitos, fresh ginger, mango, lime
- MAI TAI** 10  
Rum, Apricot Brandy, Crème de Noyaux, Lime, orange juice, pineapple juice, Myer's Rum Float
- DARK AND STORMY** 10  
Gosling's Black Seal Rum, fresh grated ginger, lime, Reed's ginger ale
- ZOMBIE** 9  
Barcadi O, Barcadi Limon, passion fruit, pineapple & cranberry juice, & Myers Rum Float
- DRUNKEN SAILOR** 10  
Vodka, Rum, Gin, Tequila, Blue Island Pucker, pineapple juice
- LALA POP** 9  
Three Olives Watermelon vodka, mango puree, pineapple juice, cranberry juice, club soda
- THAI BOM** 9  
Stoli Vanilla, Amaretto, Thai iced tea & cream

# Tinis

- KUMQUAT MARTINI** 10  
Grand Marnier, champagne, fresh kumquat syrup
- CUCUMBER BASIL MARTINI** 9  
Cucumber and basil infused gin martini
- LYCHEE MARTINI** 9  
Stoli vodka, lychee juice, triple sec
- SAIGON 75** 11  
44 North Huckleberry Vodka, champagne, triple sec, lemon twist
- MANGO TINI** 9  
Absolut Mandrin Vodka, Mango, triple sec
- PEAR SAKE TINI** 9  
Vodka & nigori sake & pear nectar
- TSUNAMI SAKE TINI** 9  
Nigori Sake, vodka, triple sec, apricot brandy, orange juice
- HUCKLEBERRY COSMO** 10  
44 North Huckleberry vodka, cranberry juice, triple sec, muddled lime, lemon twist
- WATERMELON COSMO** 10  
Three Olives Watermelon Vodka, triple sec, cranberry juice, muddle lime, lemon twist

# Entrees

All wok entrees are served with Jasmine rice

<b>Grilled Banh Mi</b>	8
Grilled lemongrass chicken in baguette with tomato, cucumber, cilantro, pickled daikon & carrots, jalapeno peppers and mayo. Served with salad	
<b>Saigon Curry Chicken Stew – Cari Ga</b>	9.5
Homestyle Chicken yellow curry stew with Kabocha squash, carrot served with rice noodles	
<b>Lemongrass Chicken*</b>	9.5
Sliced chicken breast, snow peas, onion in caramelized lemongrass sauce	
<b>Buddha Tofu ✓</b>	9
Fried crispy tofu topped with tangy garlic sauce, served with steamed choy sum	
<b>Spicy Glazed Eggplant ✓*</b>	9
Eggplant, bamboo shoots, scallions, bell peppers & ginger	
<b>Basil Tofu with Green Beans &amp; Tomato</b>	9
Stir fried tofu, green beans, tomato & basil	
<b>Ha Noi Pork Chop</b>	12
Caramelized organic Premium Duroc pork chops served with fried egg, mixed green salad & jasmine rice	
<b>Saigon Beef Steak Skewer</b>	12
Grilled garlic marinated beef tenderloin on skewer served with sauteed bell peppers & onions, jasmine rice, nuoc cham & peanut sauce	
<b>Salmon with Mango Curry Butter Sauce ✓</b>	13
Grilled Wild Alaskan sockeye salmon topped with mango curry butter sauce & mixed green salad with miso vinaigrette	
<b>Vietnamese Style Steak Frites</b>	12
Tenderloin steak cubes sauteed with onion, bell pepper & thin potato frites	
<b>Grilled Lemongrass Short ribs ✓</b>	11
Grilled lemongrass marinated short ribs, mixed green salad	
<b>Ginger Beef</b>	10.5
Stir fried flank steak, bell peppers, bamboo shoots, onion, carrots, ginger & garlic sauce	
<b>Spicy Mongolian Beef ✓*</b>	11
Sliced flank steak, onions & chilli peppers	
<b>Spicy Vietnamese-Style Garlic Prawns &amp; Scallops*</b>	13
Caramelized wok prawn & scallops, shallots in spicy garlic sauce, served with mixed green salad	

# Stir Fry Noodles & Rice

## Thai Style Pad Thai

Rice noodles pan-fried with egg, bean sprout, pressed tofu, cilantro, crushed peanuts, lime and onion in tamarind sauce

9 chicken, beef or tofu 11 Shrimp

## Vietnamese Rice Noodle Stir Fried

### Pho Xao

Vietnamese-style flat rice noodles pan-fried with beansprout, flat chives, cilantro, crushed peanuts, lime & onion. Served with nuoc cham

9 chicken, beef or tofu 11 Shrimp

### Chow Fun ✓

Thick fresh wide rice noodles, yuk choy, savory gravy sauce

10 chicken, beef or tofu 12 Shrimp

### Shittake Mushroom Egg Noodles Stir Fried ✓

Fresh egg noodles, shittake mushrooms, beansprouts, choy sum & scallion

9 chicken, beef or tofu 11 Shrimp

### Singapore Noodle Stir Fried ✓

10

Rice noodles, BBQ pork, shrimp, bean sprouts, celery, scallions, carrots & egg with a hint of curry

### Curry Fried Rice

Rice, eggs, carrots, pineapple, coconut milk, hint of yellow curry & onions

9 chicken, beef or tofu 11 Shrimp

### Fried Rice

Rice, eggs, carrots & onions

9 beef, chicken or tofu 11 Shrimp, spam or BBQ Pork

**Brown Rice extra 1.00**

# The Grand Finale

## Cassava Cake

8

Served with vanilla 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. The cake is incredibly moist

## Molten Chocolate Cake

8

Served with vanilla ice cream

## Cream of Coconut-Tapioca-Banana Pudding

7

## Mud Pie

8

Kona coffee ice cream, fudge topping, peanuts, chocolate, Oreo cookie crust

## Fried Banana with Ice Cream

8

Served with coconut ice cream

## Coconut Cake

9

White layer cake, coconut custard filling, merengue frosting, coconut flakes

## Ice Cream

4

Green Tea, Red Bean or Coconut

## White

<b>CHARDONNAY, "O"</b>	8/31
<b>CHARDONNAY, PAUL DOLAN MENDOCIO</b>	8/31
<b>SAUVIGNON BLANC, THREE STONES</b>	7/27
<b>PINOT GRIS, WATERBROOK</b>	8/31
<b>VOUVRAY, BARTON &amp; GUESTIER</b>	7/27
<b>REISLING, AVERY LANE</b>	7/27
<b>ROSE, PAUL JABOULET</b>	7/27

## Sake

Momokawa - Ruby	7/27
Momokawa - Pearl unfiltered	7/27
Hana Waka - Sparkling Sake (10 oz bottle)	12

## Red

<b>SUSTAINABLE RED, PARDUCCI</b>	7/27
<b>MERLOT, PAVIN &amp; RILEY</b>	7/27
<b>COTES DU RHONE, JEAN-LUC COLOMBO</b>	7/27
<b>SHIRAZ, JACOB'S CREEK RESERVE</b>	8/31
<b>PINOT NOIR, FIRESTEED</b>	8/31
<b>CABERNET SAUVIGNON, RODNEY STRONG</b>	8/31

## Beer

<b>DRAFT</b>	4.50
Kona Longboard Lager, Hawaii	
Kirin Ichiban	
Mac & Jack, Redmond WA	
Maritime Pacific Islander Pale Ale, Seattle	
Kona Seasonal Draft	
Trade Route Midnight Ale, WA	
<b>BOTTLED</b>	4.00
Bud Light	
Budweiser	
Corona	
Heineken	4.50
Tingstao	
Singha	
"33" Export - Vietnamese beer	
Becks - Non-alcoholic beer	3.50
Guinness Draft Can	5.00

## Beverages

Virgin Drinks/Non-Alcoholic	5.50
Coke, Diet, Sprite, Mr. Pibb, Root Beer	2.00
San Pellegrino Sparkling Mineral Water	3.50
Tropical 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)	

## Vermicelli Noodles Bowls

### (Traditional Vietnamese noodle bowl salad)

<b>Grilled Chicken Noodles Bowl</b>	11
Grilled lemongrass marinated chicken, crispy spring roll, rice noodles, lettuce, bean sprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham	
<b>Crispy Spring Rolls Noodles Bowl</b>	10
Fried Vietnamese pork spring roll, rice noodles, lettuce, bean sprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham	

<b>Grilled Pork Noodles Bowl</b>	11
Grilled lemongrass marinated pork, crispy pork spring roll, rice noodles, lettuce, bean sprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham	

<b>Spicy Lemongrass Beef Stir Fried Noodles Bowl</b>	11
Stir-fried spicy lemongrass beef with onion, crispy pork spring roll, rice noodles, lettuce, bean sprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham	
Available with chicken or tofu	

<b>Grilled Alaskan Salmon Noodles Bowl</b>	13
Grilled wild salmon with caramelized lemongrass sauce, crispy pork spring roll, rice noodles, lettuce, bean sprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham	

## Islander's Favorites

<b>China Beach Burger</b> ✓	11
Grilled chuck beef burger, teriyaki sauce, tomato, onion, pineapple, yam fries & side of aioli sauce	
<b>Loco Moco, Island Style</b> ✓	12
Grilled chuck beef patty atop rice, gravy & topped with fried egg	
<b>Curry Coconut Salmon</b> *	13
Salmon coconut curry with Kabocha squash	
<b>Curry Coconut Seafood</b> *	13
Shrimp, scallops, calamari, clams, salmon, coconut curry with Kabocha squash	
<b>Curry Coconut Chicken</b> *	10
Chicken coconut curry with Kabocha squash	

**Brown Rice \$1.00**