

## Nhâm Nhi

Small plates to begin. Savory, nuanced, meant to share.

### Hến Xúc Bánh Đa / Baby Clam Bites (gf, sp) – 12

Baby Clams delicately sautéed with onion, herbs, and peanuts, served with toasted sesame crackers.

### Nghêu Hấp Lá Quế / Basil Clam (gf, sp) – 18

Steamed littleneck clams in a broth of Thai basil, lemongrass, and chili.

### Mực Nướng Sa Té / Saté Grilled Squid (sp) – 18

Squid marinated in house-made chili lemongrass saté.

### Bánh Khoái / Central Viet Savory Pancake – 16

Crisp turmeric rice pancake topped with a soft omelette, filled with shrimp and pork, served with fresh herbs and a pâté-enriched dipping sauce.

### Bánh Bèo Huế / Huế Steamed Rice Cakes – 14

Delicate steamed rice cakes with shrimp-pork sauce, finished with fried shallots and scallion oil.

### Bắp Xào Mỡ Hành / Saigon Sautéed Corn (req for gf) – 12

Sweet corn kernels sautéed in fragrant scallion oil, finished with dried shrimp and fried shallots.

### Má Heo Nướng Chao / Charred Pork Jowl – 14

Pork jowl marinated in bean curd, slowly grilled on open flame.

### Cánh Gà Lắc Muối Tôm / Chili Shrimp Salt Wings – 14

Double-fried wings dusted with house-blended chili shrimp salt.

### Bò Lá Lốt / Betel Leaf Wagyu – 22

Minced Wagyu beef with lemongrass and spices, wrapped in betel leaf and flame-grilled.

### Gỏi Bò Mắm Nêm / Beef Salad – 20

Lime-cured beef with fragrant herbs, roasted peanuts, and crisp shallot, served with umami-rich mắm nêm (fermented anchovy dipping sauce).

### Đậu Hũ Lắc Sả Tắc / Lemongrass Kumquat Tofu (vg) – 12

Crisp tofu tossed in a warm glaze of lemongrass, kumquat, and garlic.

### Xà Lách Sốt Chanh Dây / Passion Fruit Salad (gf, vg) – 10

Fresh local greens dressed in a bright, tangy passion fruit vinaigrette.

## No Nê

Substantial plates. Bold, soulful, and deeply comforting.

### Lẩu Mắm / Mekong Delta Reverie (gf, sp) – 42

Rich delta-style hotpot with mắm cá linh and mắm cá sặc, simmered with swai fish, seafood, pork belly, and local greens.

### Mì Quảng Tôm Thịt / Quang Nam Golden Noodle (gf) – 24

Wide rice noodles in a light turmeric broth, topped with sautéed shrimp, braised pork, broth-cooked egg, peanuts, herbs, and sesame crackers.

### Cơm Bún Hến / From Huế with Clams (gf, sp) – 24

Sautéed baby clams over a choice of rice or vermicelli, served with herbs, roasted peanuts, fried shallots, and crispy pork crackling.

### Bún Chả Hà Nội / Bún Chả, Hanoi Classic – 28

Grilled pork patties and sliced pork, served with rice vermicelli, fresh herbs, and warm, lightly sweetened fish sauce for dipping.

### Phở Bắp Hoa Bò Viên / Meatballs & Shank Pho – 25

Fragrant beef broth simmered with 5-spices and ginger, served with sliced marbled shank, tender meatballs, and Slow-cooked brisket

### Phở Chay / Vegetable Pho (vg, req for gf) – 21

A delicate, aromatic vegetable broth gently simmered with spices, served with rice noodles, assorted vegetables, herbs, and tofu, and topped with fried shallots and garlic.

### Đậu Hũ Nướng Sa Té / Grilled Tofu with Sa Té (vg) – 21

Grilled tofu with house sa té, served with steamed rice and a fresh herb salad.

**gf: gluten free, vg: vegan, v: vegetarian, sp: mild spicy**

Please inform your server of any allergies.

Cross-contact may occur in our kitchen.

20% gratuity added to parties of 5+.

