

To ensure fair distribution among our staff, we have implemented a 2% service fee, ensuring tip for our back-of-house team. Any additional tip you provide will go 100% to your server. If you wish to remove the fee, please let us know. Thank you for your support and understanding.

## STARTERS

### Fried Egg Rolls (3 Rolls) 10.5

[Ground chicken, shrimp, mushroom, onions, carrots, and glass noodles in a fried noodle wrap. Served with pickled carrots, vermicelli, lettuce, and sweet n' sour fish sauce.]

### Spring Rolls 9.5

[Poached shrimps, bean sprouts, mint, lettuce, pickled carrots, and vermicelli wrapped in rice paper. Served with peanut sauce.]

### Naked Eggs 12.5

[Creamy potato espuma served with sous-vide eggs and bone marrow, accompanied by toast.]

### Roasted Bone Marrow 19.5

[Rich and savory roasted bone marrow served with toast.]

### Fish Sauce Fries **MUST TRY** 10.5

[Skinny fries tossed with fresh herbs and sweet n' sour fish sauce. Splashed with 40 degree concentrated fish sauce.]

### Parmesan Garlic Chicken Wings 16.5

[Crispy fried chicken wings wok-tossed with black pepper and minced garlic. Sprinkled with parmesan cheese. Served with three sauces: Ahi Verde, Spicy Mayo, or Honey Sriracha.]

## DRINKS

### Lunar New Year

#### Golden Snake 6.5

[Kumquat tea, coconut water, and lime juice.]

#### Herbal Iced Tea **Free with Yelp Check-in** 4.5

[Pandan, chrysanthemum, monk fruit, and rock sugar.]

#### Vietnamese Coffee 5.5

[Traditional Vietnamese iced coffee.]

#### Thai Tea 5.5

[Thai iced tea with half & half.]

#### Matcha Coconut 6.5

[Premium matcha blend with coconut juice.]

#### Autumn Dream 5.5

[Butterfly blue tea, green tea, lavender, and lime juice.]

#### Trà Đá (Hot/Iced) 3.5

[Jasmine tea.]

#### Soda (Coke/Diet Coke/Sprite) 3.5

**NOMSG**


## OUR PHỞ

 Meat served cooked

 Meat served rare / medium / well-done

Savor the deep, natural umami flavor of our beef bone broth, cooked for 48 hours with Vietnamese "Sá Sùng" and Japanese techniques.

(Choice of: Thick Noodles 

Thin Noodles) 

**Free Unlimited Thin Noodles for dine-in**

### Lunar New Year

#### Phở Steak & Eggs 39

[A fragrant bowl of phở, served alongside a 45-day dry-aged ribeye and a poached egg, accompanied by fresh herbs and tangy ponzu sauce.]

## PHỞ CLASSIC

#### Phở Tái Bụng **USDA PRIME** 16.5

[Perfectly marbled beef belly to add a distinct milky flavor to the broth.]

#### Phở Bò Viên 15.5

[Vietnamese-style meatballs made with tender beef tendon for a unique and savory taste.]

#### Phở Chín 16.5

[Brisket and flank slow-cooked for 4 hours to develop a deep, beefy flavor.]

#### Phở Sườn Bò [2 Bones] 18.5

[Premium 1 lb. short-rib, braised for 4 hours to create a fall-off-the-bone texture and rich flavor.]

#### Phở Xe Lửa **BEST SELLER** 19.5

[Thinly sliced beef belly, beef tendon, beef balls, braised brisket and flank, and one 1 lb. short-rib for a variety of textures and flavors.]

#### Phở Tôm 17.5

[Large poached shrimp in delicious beef broth.]

#### Phở Rau Đậu Hũ 16.5

[A nutritious beefy phở with broccolli, carrots, napa cabbage, enoki mushrooms, and tofu.]

## PHỞ PREMIUM

#### Phở Tái Filet Mignon 19.5

[Tender, juicy slices of the leanest center-cut beef, offering a rich and deep beefy flavor.]

#### Phở Tái Wagyu 19.5

[High-quality American Wagyu beef thinly sliced to enhance the meat's natural flavors and texture.]

#### Phở Tái Wagyu Carpaccio 21.5

[Thinly-sliced rare beef with fresh mint, basil, scallions, micro cilantro, and 40-degree fish sauce. Extra limes included for a zesty touch.]

## SIDES

Sliced Belly  8.5

Beef Balls  8.5

Tendon  8.5

Brisket  9.5

Bone-in Short Rib  10.5

Sliced Filet Mignon  14.5

Sliced Wagyu Beef  14.5

Bone Marrow 10.5

Poached Egg (Trứng Trần) 1.5.5

Mixed Vegetables + Tofu (Rau + Đậu Hũ) 11.5

Pickled Onion **Free**

Extra Thick Noodles 1.5

Bowl of Broth (Nước Dùng) 3.5



Raw or uncooked meat, poultry, seafood, or eggs can increase the risk of foodborne illness. Let us know about any dietary restrictions or allergies.