

BÁNH TIÊU V 6

HOLLOW BREAD

WHIPPED BUTTER, LOCAL HONEY, FLEUR DE SEL, ROASTED SESAME

OYSTER ON HALF SHELL* GF DF S 4 | 5

DAILY FRESH SHEET
NUOC MAM MIGNONETTE, HABANERO TABASCO, KUMQUAT

HÔT VIT LÔN GF 14

DUCK CUSTARD

EGG CUSTARD, DUCK RAGOUT, RAU RAM OIL, RAU RAM, HOUSE SEASONING

MÅM KHO QUET GF S|17 L|23

VEGETABLE DIP

SEASONAL VEGETABLES, TARO PUREE, MAM, SHRIMP POWDER

GÓICÁ* **GF DF 27**

HAMACHI CRUDO

HAMACHI*, HERB OIL, THINH, PICKLED RAMPS, GARLIC CHIPS, HERBS, LIME LEAF, RAU RAM, KUMQUAT NUOC CHAM SORBET

BÒ LÁ LỐT* 24

WAGYU TARTARE

WAGYU*, BUDDHA'S HAND, NASTURTIUM, SHALLOTS, BETEL LEAF SPONGE, SHRIMP CHIP

TÔM COCKTAIL GF S 17

SHRIMP COCKTAIL

TIGER SHRIMP, BEET, LIME LEAF, CONDENSED MILK, NASTURTIUM, KUMQUAT, THAI CHILI

RAU DIẾP XOĂN **P GF DF V 18**

RADICCHIO PUDDING

RADICCHIO, CUCUMBERS, HONEY ROASTED WALNUTS, ROASTED PEANUTS, RICE CRACKER. RAU RAM PESTO

MÁ HEO NƯỚNG P S 18

GRILLED PORK CHEEKS
NEM SEASONING, LIVER NUOC CHAM, BETEL LEAF, DAIKON & CARROTS, ROASTED
PEANUTS

NẤM CHIÊN NƯỚC MẮM GF 21

MUSHROOM

KING OYSTER MUSHROOM, BEURRE MONTE, LIME FISH SAUCE REDUCTION, VEGAN CAVIAR

BÁNH CUỐN GF S 24

RICE ROLL

STEAMED RICE ROLLS, TIGER SHRIMP HEAD PUREE, GROUND PORK, WOOD EAR MUSHROOM, FRIED SHALLOTS, HERBS, NUOC CHAM

MÌ MUỐI TIÊU V 19

SALT & PEPPER NOODLES

UMAMI DUST, CURED EGG YOLK SHAVINGS, CHIVES

CƠM RUỐC GF 10

PORK FLOSS RICE
GARLIC RICE, PORK FLOSS

CÀ TÍM NƯỚNG GF V DF 27

GRILLED EGGPLANT
WHIPPED TOFU, GARLIC SAUCE, SUNCHOKE CHIPS, BASIL
ADD RICE +3

CANH BÍ ĐỞ GF V 24

BUTTERNUT SQUASH MIX RICE LENTILS, HERB SALAD, CHANTERELLES, PURPLE CAULIFLOWER

SƯỜN HEO NƯỚNG S 27

COFFEE RUBBED RIBS
PORK SHORT RIBS, COFFEE GLAZE, BUTTERNUT SQUASH PUREE
ADD RICE +3

CÁ CHIÊN DỬA GF 33

CHARRED MACKEREL

RED RICE, GINGER SAMBAL NUOC CHAM, PINEAPPLE CUCUMBER CHIMICHURRI

VIT NẤU CHAO GF P 39

PAN SEARED DUCK

TARO & MUSHROOM PAN SAUCE, CHANTERELLES, CREAMED CHRYSANTHEMUM, CHAO NUOC CHAM ADD RICE NOODLES +3

^{***}A 20% GRATUITY WILL BE ADDED ON TO THE CHECK FOR PARTIES OF 6 OR MORE***

^{***}A 5% surcharge is added to each bill and 100% of it is retained by the restaurant to help provide benefits for employees. Thank you for dining with usl***

GF - GLUTEN FREE, V - VEGETARIAN, P - PEANUTS, DF - DAIRY FREE, S - SHELLFISH; please notify your server of any allergies or accommodations

^{*}CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS