

Eat, Drink, & Earn

* 5% cash back, redeemable on your next visit
* Earn Status (Bronze, Silver, Gold, Emerald)
* Exclusive members only privileges
* Easy takeout orders from app.

Become a Member

Download the Aoki Group Rewards App to Recieve Your Welcome Gift Today!



Apple Store



Google Play













SIGNATURE ITEMS

15

13

16

18

18

- - - - - - - -

10

11

Imperial Roll deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce

Gỏi Tôm Mưc Vietnamese prawn, squid, shredded cabbage

Roast Bone Marrow bone marrow, flavored with chimchurri and herb garlic butter

Beurre d'Escargot escargot in shell with housemade garlic butter infused with herbs and spices

BEEF

Ribeye & Tripe Salad* sliced tripe and ribeye with jalapenos and bell peppers tossed in light and refreshing soy sauce dressing

SEAFOOD

G

Grilled Ocean Scallops half shelled scallop with 3 blend cheese, bacon, and calamansi dressing

Clay Pot Steamed Clams steamed clams served with Chef's spicy ginger dipping sauce

Glass Noodle Shrimp* glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp

Nha Trang Ceviche* 1 fresh shrimp and scallop with vegetables accompanied with housemade flour tortilla chips

5	Ooh LaLa "Rice Field Chicken" wok seared Californian farm raised buffalo frogs with Thai chili and French garlic butter	17	oyster mushrooms s spinach) in oyster g
3	Krazy Fried Rice wok tossed jasmine rice with marinated pork belly and vegetables. add shrimp +\$3	15	Mushroom Curr vegan coconut crea mushrooms, buttern with slices of bague
)	Saigon Warm Ribeye & Tofu accompanied with raw watercress tossed in housemade chef vinaigrette signature dressing	14	PORK
8	POULTRY		Banh Mi Sliders pulled pork banh m Asian barbeque sau
•	Housemade Chicken Pate* toasted French baguette with creamy chicken pate and pickled vegetables	9	Lemongrass Por baby back ribs mari with 3 spice chef sa
	and pieried vegetables		17 D

Chicken Laap 11 minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap

Le Citronelle Fried Chicken bite sized fried chicken with housemade tangy Asian barbeque sauce

Hoanh Thanh* 10 pan seared chicken and cabbage dumplings dressed in light soy sauce and slices of Thai chili

13	Colonial Crab Cake our bite sized crab cake made from blue crab, topped with dijon aioli and fresh ginger	14
14	Pan Fried Squid northern Vietnamese style crispy sauteed squid with bell peppers and lemongrass	15
12	Cà Ri Tôm coconut cream curry served with shrimp, broccoli, and cauliflower: garnished with red bell peppers and fried onion	16 s
13 I	Grilled Ocean Oysters half shelled oysters with garlic butter and mozzarella	18

VEGETABLES

10

VEGET ADEES		50015+5IDE5	
Morning Glory Chap Chye oyster mushrooms sauté with ung choi (water spinach) in oyster garlic sauce	13	Indochine Soup shiitake, oyster and button mushroom with egg flow	12 rer
Mushroom Curry vegan coconut cream curry with king oyster	16	Asian Seafood Chowder shrimp, scallop, mussels, clams, and bacon in a creamy coconut Thai style chowder	16
mushrooms, butternut squash, and fried tofu. with slices of baguette		Jasmine Rice with garlic chips and scallions	4
PORK		Spicy Lemongrass Fries	8
Banh Mi Sliders pulled pork banh mi sliders with au jus. topped with Asian barbeque sauce		shoestring fries tossed in lemongrass and house special chili sauce	
		LE SWEETS	
Lemongrass Pork Ribs* baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce	16	Ice Cream Tapioca served with fresh fruits	7
Vietnamese Pork Chop marinated with Chef's signature sauce and grilled, served with housemade Asian barbeque sauce	14	Bread Pudding served with sliced strawberry, sliced pear and rum angalise	9
HAPPY HOUR			
MONDAY to FRIDAY, 4 to 6 PM			
Glass Noodle Shrimp	8	Colonial Crab Cake	11
Le Citronelle Fried Chicken	8	Nha Trang Ceviche	11
Chicken Laap	8	Grilled Ocean Scallops	11
Spicy Lemongrass Fries	8	Banh Mi Sliders	11
Ginger Old Fashioned	9	Sapporo Draft (Japanese)	6
Lychee Martini	9	Chang Bottle (Thailand)	6
Thai Margarita	9	Bubbles	8
Da Nang Mai Tai	9	House North by Northwest Red Blend House North by Northwest Riesling	8 8
Daily Whisky Pick	9	, 8	
	9	1942 Don Julio	20

SOUPS + SIDES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.