

STARTERS

CRISPY SPRING ROLLS 🍷 7
CHA GIO - Ground pork, mushrooms, onions, taro, carrots, dipping sauce

VEGGIE SPRING ROLLS 🍷 6
CHA GIO RAU - Mushrooms, onions, taro, carrots, dipping sauce

SUMMER ROLLS 🍷 7
GOI CUON - Shrimp, crispy pork bacon, artisan romaine heart, English cucumber, Thai basil, vermicelli noodles, peanut sauce (sauce 🍷)

AVOCADO & CUCUMBER ROLLS 🍷 7
Avocado, cucumber, artisan romaine heart, Thai basil, carrots, vermicelli noodles, peanut sauce (sauce 🍷)

SOMI SLIDERS 8
Bao bun, crispy house BBQ pork belly, cilantro, scallions, hoisin sauce

SOMI WINGS 🌶️ 10
Signature Sauce / Savory Seasoning with Thai basil, jalapeños, scallions

POTSTICKERS 8
Pork / Veggie

DUMPLINGS 8
Pork (steamed) / Veggie (steamed) / Crispy chicken curry

BEEF CARPACCIO 🍷 14
BO TAI CHANH - USDA Choice raw filet mignon, Thai basil, lime, crispy shallots, crushed peanuts, jalapeños, chilli vinaigrette

PHO Our stock is made in house with oxtail and beef bones then simmered for 24 hours

SOMI NOODLE 🍷 12
PHO DAC BIET - USDA Choice ribeye steak, beef brisket, meatballs, rice noodles, beef broth, bean sprouts, Thai basil, lime, jalapeños, cilantro, scallions

BEEF NOODLE 🍷 10
PHO TAI - USDA Choice ribeye steak, rice noodles, beef broth, bean sprouts, Thai basil, lime, jalapeños, cilantro, scallions

BEEF BALL NOODLE 🍷 10
PHO BO VIEN - Beef meatballs, rice noodles, beef broth, bean sprouts, Thai basil, lime, jalapeños, cilantros, scallions

VEGETABLE NOODLE 🍷 9
PHO RAU - Mixed vegetables, rice noodles, beef broth, bean sprouts, Thai basil, lime, jalapeños, cilantro, scallions

LEMONGRASS BEEF NOODLE 🌶️ 🍷 12
BUN BO HUE - USDA Choice beef brisket, pork roll, rice noodles, spicy lemon grass broth, bean sprouts, purple cabbage, mint, lime, jalapeños, cilantro, scallions

CRAB MEAT NOODLE 🍷 12
BUN RIEU - Crab meat & pork meatballs, shrimp, tofu, vermicelli noodles, tomato broth, bean sprouts, purple cabbage, mint, lime, jalapeños, cilantro, scallions

RICE PLATTERS Jasmine rice with artisan romaine heart, Roma tomatoes, English cucumber, house made pickled daikon & carrots, served with our original sweet & sour sauce

GRILLED PORK CHOP WITH RICE 10
COM SUON NUONG - Premium grade, marinated boneless pork chop

GRILLED CHICKEN WITH RICE 10
COM GA NUONG - Marinated chicken breast

GRILLED SHORT RIBS WITH RICE 11
COM BO NUONG - USDA Choice marinated boneless short ribs

SOMI RICE SPECIAL 11
COM DAC BIET - Premium grade, marinated boneless pork chop, chicken breast, USDA Choice boneless short ribs

GRILLED SHRIMP WITH RICE 🍷 14
COM TOM NUONG - Marinated jumbo shrimp

VERMICELLI Rice noodle with artisan romaine heart, bean sprouts, English cucumber, house made pickled daikon & carrots, served with crispy spring roll and our original sweet & sour sauce, topped with peanuts

GRILLED PORK VERMICELLI 11
BUN THIT NUONG - Premium grade, marinated boneless pork chop

GRILLED CHICKEN VERMICELLI 11
BUN GA NUONG - Marinated chicken breast

VEGETARIAN VERMICELLI 🍷 9
BUN DAU HU CHIEN CHA GIO CHAY - Lightly fried tofu

GRILLED SHORT RIB VERMICELLI 12
BUN BO NUONG - USDA Choice marinated boneless short ribs

SOMI VERMICELLI 12
BUN DAC BIET - Premium grade, marinated boneless pork chop, chicken breast, USDA Choice boneless short ribs

GRILLED SHRIMP VERMICELLI 🍷 15
BUN TOM NUONG - Marinated jumbo shrimp

MAIN DISHES

PEKING PORK CHOP 17
Crispy, premium grade sliced pork chops served with sweet & sour sauce

SHAKING BEEF 10oz 27
BO LUC LAC - Wok-seared, USDA Choice filet mignon over lettuce, tomatoes and onions

PEKING DUCK 45
Whole Long Island duck, crisped to perfection and served with bao bun, scallions and delicate hoisin sauce

HONEY WALNUT SHRIMP 23
Crispy jumbo shrimp in cream sauce with broccoli and candied walnuts

IMPERIAL SHRIMP 🌶️ 23
Crispy jumbo shrimp served with our sweet & spicy sauce

TANGERINE TRIO 🌶️ 23
Crispy jumbo shrimp, scallops and chicken in tangy tangerine sauce

SEAFOOD SZECHUAN 🌶️ 25
Stir-fried jumbo shrimp, scallops, calamari, snow peas and chili peppers

SEAFOOD BIRD'S NEST 🍷 25
Jumbo shrimp, scallops, calamari, fresh vegetables and crispy taro nest

SEAFOOD PAN-FRIED NOODLES 25
Crispy noodles, jumbo shrimp, scallops, calamari and fresh vegetables

PAN-SEARED SCOTTISH SALMON 8oz 23
Seared salmon, filleted in house, served with ginger sauce or black bean sauce

CRISPY WHOLE BRANZINO 🌶️ 29
Choice of sweet & spicy sauce or black bean sauce

GINGER-SCALLION BRANZINO 29
Steamed whole fish, filleted in house, served with ginger-scallion sauce

WOK-TOSSED PIN NOODLES 9
USDA Choice flank steak, rice noodles, egg, bean sprouts, chives

FRIED RICE 9
Beef / Chicken Breast / Shrimp + \$2

LO MEIN 9
Beef / Chicken Breast / Shrimp + \$2

STIR-FRIED BROCCOLI 9
Beef / Chicken / Shrimp + \$2

STIR-FRIED SEASONAL VEGETABLES 9
Beef / Chicken / Tofu / Shrimp + \$2

SESAME CHICKEN 10

SHIITAKE CHICKEN 10
Sautéed chicken breast, napa cabbage, snow peas, shiitake mushrooms

ORANGE CHICKEN 🌶️ 10
Crispy chicken covered in a spicy orange sauce

TOFU 9
Homestyle 🌶️ / Ma Po 🌶️

SAUTÉED BOK CHOY 9
Garlic sauce / Oyster sauce

GARDEN FRESH VEGETABLES 10
Stir-fried bok choy, broccoli, snow peas, carrots, mushrooms

CRÈME BRÛLÉE 🍷 6
Rich house made custard base layered with crunchy caramelized sugar and served with fresh berries

ORGANIC ICE CREAM 🍷 3
Flavor of the day topped with fresh berries

VIETNAMESE ICED COFFEE 4

THAI ICED TEA 4

HOT TEA 4
Jasmine / Green / Oolong

SAN PELLEGRINO 5
Sparkling water

LUNCH SPECIALS

SERVED MONDAY - FRIDAY FROM 11AM - 3PM
DINNER PORTION :+ \$4

GENERAL TSO'S CHICKEN 🌶️ 10

KUNG PAO CHICKEN 🌶️ 9
Sautéed chicken breast, Szechuan hot peppers, red bell peppers, celery, onions, peanuts, scallions

GARLIC CHICKEN 🌶️ 9
Stir-fried chicken breast, bamboo, wood ear mushrooms, water chestnuts, spicy garlic sauce

MOO SHU CHICKEN 9
Stir-fried shredded chicken, mixed vegetables, pancake

MOO SHU PORK 9
Stir-fried, premium grade shredded pork, mixed vegetables, pancake

GARLIC PORK 🌶️ 9
Stir-fried, premium grade pork, bamboo, wood ear mushrooms, water chestnuts, spicy garlic sauce

VEGETABLES

MOO SHU VEGETABLES 10
Stir-fried mixed shredded vegetables, pancake

GARLIC EGGPLANT 🌶️ 10
Fried eggplant, spicy garlic sauce

DESSERT

FRIED BANANA 6
Crispy, house made, battered banana, served with organic vanilla ice cream and topped with toasted sesame, fresh berries, chocolate and caramel sauce

DRINKS

FRESH BUKO COCONUT JUICE 6
Fresh, slightly sweet juice served in the shell of the coconut, USDA certified organic

PASSION FRUIT FIZZ 4

FRESH LEMONADE 3
Raspberry / Blueberry / Lime

SOFT DRINK 3
Coke / Diet Coke / Sprite / Dr. Pepper Barq's Root Beer

🍷 : House favorite 🌶️ : Spicy 🍷 : Gluten Free

*Warning: consuming raw or uncooked meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness
food allergy warning: our food may contain peanuts or tree nut products

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