

LUNCH/DINNER SPECIALS

LUNCH SERVED MONDAY - FRIDAY FROM 11am - 3pm

WOK-TOSSED PIN NOODLE 9/13
USDA Choice flank steak, rice noodle,
egg, bean sprout, chive

FRIED RICE 9/13
Beef / Chicken breast / Shrimp

LO MEIN 9/13
Beef / Chicken breast / Shrimp

STIR-FRIED BROCCOLI 9/13
Beef / Chicken / Shrimp

STIR-FRIED SEASONAL VEGETABLE 9/13
Beef / Chicken / Tofu / Shrimp

SESAME CHICKEN 10/14
Crispy chicken breast tossed in a
homemade honey sesame sauce

MUSHROOM CHICKEN 9/13
Sautéed chicken breast, button
mushroom, napa cabbage, snow pea

ORANGE CHICKEN 🌶️ 10/14
Crispy chicken covered in a spicy
orange sauce

GENERAL TSO'S CHICKEN 🌶️ 10/14
Juicy and lightly breaded chicken
glazed with our homemade signature
General Tso's sauce

KUNG PAO CHICKEN 🌶️ 9/13
Sautéed chicken breast, Szechuan hot
pepper, red bell pepper, zucchini,
onion, scallion, peanut

GARLIC CHICKEN 🌶️ 9/13
Stir-fried chicken breast, bamboo,
wood ear mushroom, water
chestnut, scallion, spicy garlic sauce

MOO SHU CHICKEN 9/13
Stir-fried chicken breast, green
cabbage, shredded wood ear
mushroom, scallion, pancake

MOO SHU PORK 9/13
Stir-fried sliced pork, green
cabbage, shredded wood ear
mushroom, scallion, pancake

GARLIC PORK 🌶️ 9/13
Stir-fried sliced pork, bamboo,
wood ear mushroom, water chestnut,
scallion, spicy garlic sauce

VEGETABLES

TOFU 🌶️ 9
Homestyle

SAUTÉED BOK CHOY 9
Garlic sauce / Oyster sauce

GARDEN FRESH VEGETABLE 🌶️ 🌱 10
Stir-fried baby bok choy, broccoli,
snow pea, carrot, button mushroom,
napa cabbage, zucchini

MOO SHU VEGETABLE 10
Stir-fried green cabbage, shredded
wood ear mushroom, scallion,
pancake

GARLIC EGGPLANT 🌶️ 10
Fried eggplant, spicy garlic sauce

DESSERTS

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

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

DRINKS

VIETNAMESE ICED COFFEE 4

THAI ICED TEA 4

HOT TEA 4
Jasmine / Green / Oolong

SAN PELLEGRINO 5
Sparkling water

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

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



SOMI

VIETNAMESE
BISTRO

385.322.1158

MON-THURS 11AM-9PM | FRI-SAT 11AM-10PM | SUN 12PM-8PM

1215 E. Wilmington Ave | Salt Lake City | 385.322.1158

🌶️ : House favorite

🌶️ : Spicy

GF : Gluten Free

🌱 : Vegan

www.SOMISLC.com

STARTER


CRISPY SPRING ROLLS  7

CHA GIO - Ground pork, onion, mushroom, taro, carrot, dipping sauce


CRISPY VEGGIE SPRING ROLLS  6

CHA GIO RAU - Mushroom, onion, taro, carrot, dipping sauce

SUMMER ROLLS  7

GOI CUON - Shrimp, crispy pork bacon, Artisan romaine heart, English cucumber, cilantro, Thai basil, vermicelli noodle, peanut sauce (sauce )

AVOCADO & CUCUMBER ROLLS   7

Avocado, English cucumber, Artisan romaine heart, cilantro, Thai basil, carrot, vermicelli noodle, peanut sauce (sauce )

SOMI SLIDERS 4/8

Bao bun, crispy house BBQ pork belly, cilantro, scallion, hoisin sauce

SOMI WINGS   6/11

Signature sauce / Savory seasoning - with Thai basil, jalapeño, garlic

SOMI CALAMARI   11

Crispy calamari tossed in savory seasoning with Thai basil, jalapeño, garlic

POTSTICKERS 8

Pork / Veggie - dough made from scratch, stuffed with family recipe

BEEF CARPACCIO  14


BO TAI CHANH - USDA Choice raw filet mignon, lime, Thai basil, crispy shallot, crushed peanut, jalapeño, chili vinaigrette

PHO Our stock is homemade with oxtail and beef bones simmered for 24 hours

SOMI NOODLE  13

PHO DAC BIET - USDA Choice ribeye steak, beef brisket, beef meatball, rice noodle, beef broth, bean sprout, Thai basil, lime, jalapeño, cilantro, onion accompanied by hoisin sauce and sriracha


BEEF NOODLE  11

PHO TAI - USDA Choice ribeye steak, rice noodle, beef broth, bean sprout, Thai basil, lime, jalapeño, cilantro, onion with hoisin sauce (sauce ) and sriracha

BEEF BALL NOODLE 10

PHO BO VIEN - Beef meatball, rice noodle, beef broth, bean sprout, Thai basil, lime, jalapeño, cilantro, onion with hoisin sauce and sriracha

VEGETABLE NOODLE   9

PHO RAU - Beef / Vegetable / Mushroom broth served with mixed vegetable, rice noodle, bean sprout, Thai basil, lime, jalapeño, cilantro, onion with hoisin sauce (sauce ) and sriracha

LEMONGRASS BEEF NOODLE   12

BUN BO HUE - USDA Choice beef brisket, pork roll, round rice noodle, spicy lemongrass broth, bean sprout, purple cabbage, Vietnames coriander, lime, jalapeño, cilantro, onion

CRAB MEAT NOODLE  13

BUN RIEU - Homemade crab and pork meatball, shrimp, tofu, crispy shallot, vermicelli noodle, tomato broth, bean sprout, purple cabbage, Vietnames coriander, lime, jalapeño, cilantro, onion

RICE PLATTERS

Jasmine rice with Artisan romaine heart, Roma tomato, English cucumber, scallion, served with homemade pickled daikon & carrot and chili vinaigrette

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 RIB WITH RICE 12

COM BO NUONG - USDA Choice marinated boneless short rib

SOMI RICE SPECIAL 12

COM DAC BIET - Premium grade marinated boneless pork chop, chicken breast, USDA Choice boneless short rib

GRILLED SHRIMP WITH RICE  14

COM TOM NUONG - Marinated jumbo shrimp

VERMICELLI

Rice noodle served with crispy spring roll, Artisan romaine heart, bean sprout, English cucumber, homemade pickled daikon & carrot and chili vinaigrette, topped with peanut

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 13

BUN BO NUONG - USDA Choice marinated boneless short rib

SOMI VERMICELLI 13

BUN DAC BIET - Premium grade marinated boneless pork chop, chicken breast, USDA Choice boneless short rib

GRILLED SHRIMP VERMICELLI  15

BUN TOM NUONG - Marinated jumbo shrimp

SPECIALTY DISHES

Served with Jasmine or brown rice

SHAKING BEEF 27

BO LUC LAC - 10 oz wok-seared USDA Choice filet mignon over lettuce, tomato, and onion

PEKING DUCK 45

Whole Long Island duck, crisped to perfection and served with bao bun, scallion and delicate hoisin sauce

HONEY WALNUT SHRIMP 23

Crispy jumbo shrimp, homemade cream sauce with broccoli and candied walnut

IMPERIAL SHRIMP  23

Crispy jumbo shrimp tossed in our homemade sweet and spicy sauce

TANGERINE TRIO  23

Crispy jumbo shrimp, scallop and chicken in tangy tangerine sauce

SEAFOOD SZECHUAN  25

Stir-fried jumbo shrimp, scallop, calamari, snow pea, mushroom, bamboo shoot, water chestnut red pepper in our homemade spicy tomato sauce

SEAFOOD BIRD'S NEST  25

Jumbo shrimp, scallop, calamari, fresh vegetable, and crispy taro nest

SEAFOOD PAN-FRIED NOODLE 25

Jumbo Shrimp, scallop, calamari, fresh vegetable on a bed of crispy noodle

PAN-SEARED SCOTTISH SALMON 8oz 23


8 oz seared salmon, filleted in house, in our homemade ginger sauce or homemade black bean sauce

CRISPY BRANZINO  29

Whole fish, filleted in house and crisped to perfection, in our homemade sweet and spicy sauce or homemade black bean sauce

STEAMED BRANZINO 29

Whole fish, filleted in house and steamed to delicacy, in our homemade ginger-scallion sauce

 : House favorite

 : Spicy

 : Gluten Free

 : Gluten Free Upon Request

 : Vegan

* 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