### STARTERS

- **CRISPY SPRING ROLLS** 🍤 8.50
  Ground pork, mushroom, taro, and carrot wrapped in rice paper, served with a chili-lime vinaigrette

- **CRISPY VEGGIE SPRING ROLLS** 🍤 8.50
  Mushroom, taro, and carrot wrapped in rice paper, served with a chili-lime vinaigrette

- **SUMMER ROLLS** 🍤 8.50
  Shrimp and thin-sliced pork bacon bundled with rice noodles in a delicate wrap. Served with authentic peanut sauce(=label)

- **AVOCADO AND CUCUMBER ROLLS** 🍤 8.50
  Bundled with Thai basil, cilantro and rice noodles in a delicate wrap, served with authentic peanut sauce(=label)

- **SOMI SLIDERS 5(SINGLE)/9(DOUBLE)**
  Thick-sliced pork belly in a house-made barbeque sauce, perfectly crisped and served in a fresh bao bun, with pickled daikon and carrot, and fresh herbs

- **SOMI WINGS 8 PIECES** 🍤 12.5
  Perfectly seasoned and crisped chicken served with Thai basil, jalapeño, and garlic medley

- **SOMI CALAMARI** 🍤 12.5
  Seasoned, wild-caught calamari perfectly crisped and served with Thai basil, jalapeño, and garlic medley

- **POTSTICKERS 8**
  Family recipe pork or vegetable filling, pan seared in freshly made dough

- **PHO**
  Slow-simmered broth, Thai basil, lime, and bean sprouts, served with your choice of:

  - **SOMI SPECIAL** 🍤 14
    USDA choice ribeye, brisket, and beef meatball

  - **USDA CHOICE RIBEYE** 🍤 13

  - **BEEF MEATBALL** 💪 12

  - **VEGETABLE 10**

### LUNCH/DINNER SPECIALS

LUNCH SERVED MONDAY - FRIDAY 11:00 AM - 3:00 PM

- **FRIED RICE 10/14**
  Beef / Chicken / Shrimp

- **LO MEIN 10/14**
  Beef / Chicken / Shrimp

- **STIR-FRIED BROCCOLI** or **SEASONAL VEGETABLES 10/14**
  Beef / Chicken / Shrimp / Tofu

- **SESAME CHICKEN 10/14**
  Crispy chicken breast tossed in a house-made honey sesame sauce

- **STRING BEAN CHICKEN 10/14**
  Sautééd chicken breast, string bean, and sliced onion

- **ORANGE CHICKEN** 🍤 10/14
  Crispy chicken tossed in spicy orange glaze

- **GENERAL TSO’S CHICKEN** 🍤 10/14
  Lightly breaded chicken glazed with housemade signature General Tso’s sauce

- **KUNG PAO CHICKEN** 🍤 10/14
  Sautééed chicken breast, kung pao sauce, hot pepper, red bell pepper, zucchini, onion, scallion, peanut

- **GARLIC CHICKEN / PORK** 🍤 10/14
  Stir-fried chicken or pork, bamboo, wood ear mushroom, water chestnut, scallion, spicy garlic sauce

- **MOO SHU CHICKEN / PORK 10/14**
  Stir-fried chicken or pork, green cabbage, shredded wood ear mushroom, scallion, pancake

### CHEF SPECIALTIES

- **SHAKING BEEF 27**
  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 prawn, house-made cream sauce with broccoli and candied walnut

- **IMPERIAL SHRIMP** 🍤 23
  Crispy prawn tossed in our house-made sweet and spicy sauce

- **TANGERINE TRIO** 🍤 25
  Crispy prawn, scallop and chicken in tangy tangerine sauce

- **SEAFOOD SZECHUAN** 🍤 25
  Prawn, scallop, wild-caught calamari, string bean, mushroom, bamboo shoot, water chestnut, red pepper in our house-made spicy tomato sauce

- **SEAFOOD BIRD’S NEST** 🍤 25
  Prawn, scallop, wild-caught calamari, fresh vegetable, and crispy taro nest

- **SEAFOOD PAN-FRIED NOODLE 25**
  Prawn, scallop, wild-caught calamari, fresh vegetables on a bed of crispy noodle

- **PAN-SEARED SALMON 8 oz. 23**
  8 oz. seared salmon, filleted in house, in our house-made ginger sauce or black bean sauce

- **BRANZINO FISH 29**
  Whole fish filleted in-house, crisped to perfection, served with authentic sweet and spicy sauce or black bean sauce, or delicately steamed and served with ginger scallion glaze

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*Guest Favorite* 🍤  Spicy 🍤  Gluten Free 🍤  Gluten Free Upon Request 🍤  Vegan

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* 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.
VEGETARIAN ENTÉRÉES

VERMICELLI 10
Lightly crisp tofu, crispy spring roll, house-made pickled daikon and carrot, served with a chili-lime vinaigrette on a bed of warm rice noodles

HOMESTYLE TOFU 10
Lightly fried tofu, water chestnut, bamboo shoot, string bean, mushroom, red pepper, and zucchini in a house-made spicy sauce

SAUTÉED BOK CHOY 10
Served with garlic or oyster sauce

PHO 10
Slow-simmered mushroom or veggie broth, rice noodles, organic bean sprouts, and Thai basil

MOO SHU VEGETABLE 10
Wok-seared wood ear mushroom, scallion, and pancakes

GARLIC EGGPLANT 10
Fried eggplant with spicy garlic sauce

GARDEN FRESH VEGETABLE 10
Stir-fried baby bok choy, broccoli, string bean, carrot, button mushroom, napa cabbage, and zucchini

DESSERTS

CRÈME BRÛLÉE 6.5
Rich housemade custard base layered with crunchy caramelized sugar and served with fresh berries

ORGANIC ICE CREAM 4
Flavor of the day topped with fresh berries

FRIED BANANA 6.5
Crispy, housemade, battered banana, served with organic ice cream and topped with toasted sesame, fresh berries, and caramel drizzle

DRINKS

VIETNAMESE ICED COFFEE 5
THAI ICED TEA 5
HOT TEA 5
Jasmine / Green / Ginger Peach / Raspberry Rose Petal (Caffeine Free)

SOFT DRINK 3
Coke / Diet Coke / Unsweetened Iced Tea

FRESH BUKO COCONUT JUICE 7
Fresh, slightly sweet juice served in the shell of the coconut. USDA certified organic

PASSION FRUIT FIZZ 5
FRESH LEMONADE 4
Raspberry / Blueberry / Lime

SAN PELLEGRINO 6
Sparkling water