

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 (P)

AVOCADO AND CUCUMBER ROLLS 8.50

Bundled with Thai basil, cilantro and rice noodles in a delicate wrap, served with authentic peanut sauce (P)

SOMI SLIDERS 5(SINGLE)/9(DOUBLE)

Thick-sliced pork belly in a house-made barbecue 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 beef 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

SPECIALTY SOUP

LEMONGRASS BEEF NOODLE SOUP 14

Brisket, beef shank, rice noodles served in spicy broth with fresh herbs

CRAB MEAT NOODLE SOUP 14

House-made crab and pork meatballs, shrimp, tofu and rice noodles in savory tomato broth

VERMICELLI

Lemongrass-marinated, fresh salad, house-made pickled daikon and carrot, and a crispy spring roll, served with a chili-lime vinaigrette

GRILLED PORK CHOP 13

GRILLED CHICKEN BREAST 13

GRILLED USDA BONELESS SHORT RIB 15

SOMI SPECIAL 15 USDA choice short rib, pork chop and chicken breast

GRILLED PRAWN 16.5

VEGETABLE 10

RICE PLATES

Lemongrass-marinated, Jasmine rice, fresh salad, house-made pickled daikon and carrot, served with a chili-lime vinaigrette

GRILLED PORK CHOP 11.5

GRILLED CHICKEN BREAST 11.5

GRILED USDA BONELESS SHORT RIB 14.5

SOMI SPECIAL 14 USDA choice short rib, pork chop and chicken breast

GRILLED PRAWN 14.5

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

Sautéed 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

Sautéed 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

Served with Jasmine or brown rice

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

Guest 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 warnings: our food may contain peanuts or tree nut products.

VEGETARIAN ENTRÉES

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



Guest Favorite Spicy Gluten Free Gluten Free Upon Request Vegan

@SOMISLC @SOMISLC
www.SOMISLC.com

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

@SOMISLC

@SOMISLC

www.SOMISLC.com