

Vegetarian Selections

APPETIZERS

V1	VEGAN SOUTHERN VIETNAMESE ROLLS (2) (BI CUON)	\$ 3.50
	<i>Shredded tofu, potatoes, & imitation pork wrapped with fresh herbs in a rice paper.</i>	
V2	VEGAN SPRING ROLLS (2) (CHA GIO).....	\$ 3.50
	<i>Mixture of imitation meat and sweet potato fried in a spring roll shell.</i>	
V3	VEGAN SUMMER ROLLS (2) (GOI CUON).....	\$ 3.60
	<i>Vegetarian fiber, fresh herbs, lettuce, and rice noodles rolled in a rice paper.</i>	
V4	VEGAN AUTUMN ROLLS (2) (NEM NUONG).....	\$ 3.70
	<i>Char-grilled ground imitation meat, fresh herbs, cucumber, and pineapple wrapped in rice paper.</i>	
V5	VEGAN WINTER ROLLS (2) (BO BIA).....	\$ 3.70
	<i>Mixture of fresh jicama root, carrots, herbs, and peanuts wrapped in a rice paper.</i>	
V6	VEGAN STEAMED BUNS (2) (BANH BAO).....	\$ 3.60
	<i>Rice dumplings stuffed with imitation meat, onion, and potato.</i>	
V7	GROUND TOFU LOAF (DAU HU NHOI)	\$ 4.99
	<i>Seasoned tofu steamed and topped with lemon grass or tomato sauce.</i>	
V8	VEGAN SESAME BEEF (BO TAM ME)	\$ 4.99
	<i>Imitation beef sautéed with sesame seeds</i>	
V9	VEGAN GYOZA (HA CAO CHAY)	\$ 4.75
	<i>Imitation ham, chives, and cabbage wrapped in a flour shell, then steamed and lightly fried.</i>	
V10	VEGAN FOUR SEASONS PLATTER (8) (BON MUA).....	\$ 14.50
	<i>Platter includes 2 spring, 2 summer, 2 autumn, and 2 winter rolls.</i>	
V11	VEGAN CRESCENT DUMPLING (BANH CROISANT CHAY).....	\$ 3.70
	<i>Delicious fried pastry stuffed with cabbage, onion, and imitation meat.</i>	

SALADS

V12	VEGAN SUMMER SALAD (DUA GIA)	\$ 3.99
	<i>Fresh bean sprouts, shredded carrots, and chives in Vietnamese vinaigrette.</i>	
V13	VEGAN WATERCRESS SALAD (XA LACH XON).....	\$ 4.50
	<i>Fresh, crisp watercress tossed in Vietnamese vinaigrette.</i>	
V14	VEGAN CABBAGE SALAD (GOI SU).....	\$ 4.99
	<i>Imitation jerky tossed with cabbage and fresh herbs in a special house sauce.</i>	
V15	VEGAN PAPAYA SALAD (GOI DU DU).....	\$ 4.99
	<i>Fresh, crisp green papaya tossed with fresh herbs and a sour sauce, topped with imitation jerky.</i>	
V16	VEGAN CUCUMBER SALAD (GOI DUA LED).....	\$ 4.99
	<i>Cucumber tossed with imitation jerky and fresh herbs in a special soy sauce.</i>	
V17	VEGAN SALAD (GOI)	\$ 4.99
	<i>Fresh white radishes, cucumber, and carrots thinly shredded; then tossed with fresh herbs.</i>	
V18	VEGAN BEAN THREAD SALAD (GOI BUN TAU).....	\$ 5.99
	<i>Ground tofu and imitation meat tossed with bean thread noodles in a sour, spicy sauce; placed on a bed of cabbage.</i>	
V19	TOFU SALAD (GOI DAU HU)	\$ 5.99
	<i>Crushed tofu and imitation meat simmered in spices, then sautéed with peanuts, ginger, and sauce.</i>	

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SOUPS

- V20 VEGAN SOUR SOUP (CANH CHUA)(S) \$ 3.40 (M) \$ 8.99 (L) \$ 12.99
Bean sprouts, fresh herbs, tofu, and vegetables simmered in a tamarind stock.
- V21 VEGETABLE SOUP (CANH RAU)(S) \$ 3.40 (M) \$ 8.99 (L) \$ 12.99
Watercress, mushroom, and tofu in fresh vegetable stock.
- V22 VEGAN CURRY STEW (CANH CA RI)(S) \$ 3.70 (M) \$ 9.25 (L) \$ 12.99
Tofu, carrots, sweet potatoes, and potatoes simmered in coconut milk, curry and lemongrass.
- V23 VEGAN RICE NOODLE SOUP (PHO) \$ 7.75
A medium bowl of traditional vegetarian noodle soup with fresh mixed vegetables and tofu.
- V24 VEGAN SUPREME COMBINATION (LAU) (M) \$ 13.75 (L) \$ 17.50
Fresh tofu and assorted imitation meat accompanied with fresh vegetables served in a hot pot.
- V25 VEGAN SOUTHERN VN SOUP (KIEM)(S) \$ 3.70 (M) \$ 9.25 (L) \$ 12.99
Sweet potato, pumpkin, green beans, and peanuts simmered in coconut milk.
- V26 MUSHROOM VARIETY SOUP (CANH NAM) ... (S) \$ 3.70 (M) \$ 8.99 (L) \$ 12.50
Three types of mushrooms in vegetable broth with carrots, tofu, soy sheets, and green beans.
- V27 VEGAN WONTON SOUP(S) \$ 3.70 (M) \$ 9.50 (L) \$ 12.99
Wontons stuffed with ground tofu and imitation chicken in vegetable broth.
- V28 VEGAN CRAB MEAT AND GROUND SHRIMP SOUP (BUN RIEU CHAY) \$ 7.75
A medium bowl of rice noodle soup with ground tofu and imitation meat served with fresh herbs, bean sprouts, and lime on the side.

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ENTREES (We serve brown rice upon request, add \$1.00)

- V30 TOFU WITH TOMATOES SAUCE (DAU HU XOT CA) \$ 8.99
Pieces of tofu sautéed in a chopped fresh tomatoes sauce.
- V31 CHAR-GRILLED TOFU (DAU HU SA OT) \$ 8.99
Pieces of tofu char-grilled then sautéed in lemon grass, fresh chile peppers, and soy sauce.
- V32 VEGAN SPRING ROLLS OVER RICE NOODLES (BUN CHA GIO) \$ 7.75
Sliced spring rolls over rice noodles and fresh herbs served with a special soy sauce.
- V33 ROASTED TOFU OVER RICE NOODLES (BUN BI) \$ 8.25
Shredded tofu, potatoes & imitation pork served with rice noodles, fresh herbs, lettuce, cucumber, and a special sauce.
- V34 FRIED TOFU OVER RICE NOODLES (BUN DAU HU CHIEN) \$ 7.75
Fried tofu served over rice noodles with fresh herbs and a special house sauce.
- V35 VEGAN LEMONGRASS BEEF NOODLES (BUN BO SA OT) \$ 9.50
Imitation beef sautéed with lemongrass and onions served over rice or rice noodles and fresh herbs.(spicy)
- V36 VEGAN HAPPY PAN CAKE (BANH XEO) \$ 8.25
A large rice flour crepe stuffed with fresh herbs, bean sprouts, and tofu
- V37 STIR-FRY VEGETABLES (RAU XAO) \$ 8.25
Fresh mixed vegetables and tofu lightly sautéed and served with jasmine rice.
- V38 STIR-FRIED POLE BEANS (DAU VE XAO GIA) \$ 8.25
Fresh pole beans stir-fried with bean sprouts and a special blend of seasonings.
- V39 VEGAN FRIED RICE (COM CHIEN) \$ 8.25
Fried rice with chopped mixed vegetables, mushroom, and tofu.
- V40 VEGAN STEW (BO KHO) \$ 8.25
Marinated tofu, fresh vegetables, and imitation meat simmered with a special blend of seasonings, served with rice noodles.
- V41 VEGAN CUCUMBER SALAD (GOI DUA LED) \$ 8.25
Cucumber tossed with imitation jerky and fresh herbs in a special soy sauce served with jasmine rice.
- V42 VEGAN NOODLE STIR-FRY (MI, PHO, MIEN, XAO) \$ 8.25
A blend of fresh mixed vegetables and tofu then seasonings with choice of rice noodles, yellow noodles, or bean thread, lightly stir-fried.
- V43 VEGAN IMITATION CURRY CHICKEN (GA CA RI) \$ 8.25
Imitation chicken and tofu sautéed with curry served over jasmine rice.
- V44 VEGAN CLAY POT (KHO TO) \$ 8.99
Imitation chicken and pole beans simmered in a clay pot, served with jasmine rice.
- V45 VEGAN SAUCE OVER RICE NOODLES (BANH PHO XOT CHAY) \$ 8.99
Imitation meat simmered in a diced fresh tomatoes sauce served over a bed of rice noodles.

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- V46 GROUND TOFU LOAF (DAU HU NHOI) \$ 8.25
Seasoned tofu, steamed and topped with lemon grass or tomatoes sauce served with rice.
- V47 SMOKED IMITATION PORK (GIA CAY) \$ 8.99
Lightly smoked imitation pork seasoned with curry, simmered in coconut milk and topped with peanuts served with jasmine rice
- V48 VEGAN CENTRAL VIETNAMESE NOODLES (MI QUANG) \$ 9.25
An assortment of sautéed imitation meats served over yellow rice noodles, fresh herbs, and lettuce.
- V49 VEGAN BEEF OVER WATERCRESS (BO XA LACH XON) \$ 10.50
Imitation beef sautéed with sesame and special house sauce over a bed of watercress; served with jasmine rice.
- V50 VEGAN FISH WITH TOMATO OR NINE SPICE SAUCE (CA CHIEN) \$ 10.50
Fried imitation fish topped with choice of sauce; served with jasmine rice.
- V51 VEGAN ROTISSERIE CHICKEN DRUMSTICKS (DUI GA CHAY) \$ 9.99
- V52 VEGAN LEMON GRASS CHICKEN (GA SA OT CHAY) \$ 8.25
Imitation chicken and tofu sautéed with fresh lemongrass and hot pepper served over a choice of rice noodles or rice.
- V53 STUFFED MELON SQUASH (BI DAO NHOI) \$ 8.99
Squash stuffed with imitation meat, bean thread, and tofu; topped with tomato sauce served with jasmine rice.
- V54 VEGAN BEEF WITH GINGER (BO CHAY XAO GUNG HANH) \$ 9.50
Imitation beef sautéed with ginger and scallions over jasmine rice.
- V55 TOFU WITH GINGER AND MUSHROOM (DAU HU HAP GUNG NAM) \$ 9.50
Steamed tofu topped with imitation meat, mushrooms, ginger served with jasmine rice.
- V56 VEGAN GINGER CHICKEN (GA GUNG CHAY) \$ 9.99
Served with fresh salads and rice.
- V57 VEGAN BLACK PEPPER STEAK (BO TIEU DEN CHAY) \$ 9.99
Served with fresh salads and rice.
- V58 VEGAN NOODLE PANCAKE (PHO AP CHAO CHAY) \$ 9.50
Crispy fried pressed noodles topped with mixed vegetables, imitation meat, and a savory sauce.
- V59 CURRY VEGAN CHICKEN STEW (GA HAM KHOAI TAY CHAY) \$ 9.50
Vegan chicken, carrot, and malanga edo simmered in coconut milk, curry, and lemon grass.