

# Vegetarian Selections

## APPETIZERS

V1	VEGAN SOUTHERN VIETNAMESE ROLLS (2) (BI CUON) .....	\$ 3.50
	<i>Roasted, shredded tofu &amp; 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 lightly 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 and lemongrass..</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 lightly fried pastry stuffed with cabbage, onion, and imitation meat.</i>	

## SALADS

V11	VEGAN SUMMER SALAD (DUA GIA) .....	\$ 3.99
	<i>Fresh bean sprouts, shredded carrots, and chives in Vietnamese vinaigrette.</i>	
V12	VEGAN WATERCRESS SALAD (XA LACH XON) .....	\$ 4.50
	<i>Fresh, crisp watercress tossed in Vietnamese vinaigrette.</i>	
V13	VEGAN CABBAGE SALAD (GOI SU) .....	\$ 4.99
	<i>Imitation jerky tossed with cabbage and fresh herbs in a special house sauce.</i>	
V14	VEGAN PAPAYA SALAD (GOI DU DU) .....	\$ 4.99
	<i>Fresh, crisp green papaya tossed with fresh herbs and a spicy sour sauce, topped with imitation jerky.</i>	
V15	VEGAN CUCUMBER SALAD (GOI DUA LEO) .....	\$ 4.99
	<i>Cucumber tossed with imitation jerky and fresh herbs in a special soy sauce.</i>	
V16	VEGAN SALAD (GOI) .....	\$ 4.99
	<i>Fresh white radishes and carrots thinly shredded; then tossed with fresh herbs.</i>	
V17	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 red cabbage.</i>	
V18	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, and vegetables simmered in a tamarind stock.*
- V21 VEGETABLE SOUP (CANH RAU) .....(S) \$ 3.40 ..... (M) \$ 8.99 ..... (L) \$ 12.99  
*Seasonal vegetable simmered in a fresh vegetable stock.*
- V22 VEGAN CURRY STEW (CANH CA RI) .....(S) \$ 3.70 ..... (M) \$ 9.25 ..... (L) \$ 12.99  
*Imitation chicken, tofu, carrots, and potatoes simmered in coconut milk, curry and lemongrass.*
- V23 VEGAN RICE NOODLE SOUP (PHO) ..... \$ 7.75  
*A medium bowl of traditional vegetarian soup with fresh mixed vegetables and rice noodles.*
- V24 VEGAN SUPREME COMBINATION (LAU) ..... (M) \$ 13.50 ..... (L) \$ 21.50  
*An assortment of seafood tofus and assorted meat tofus accompanied with fresh vegetables served in a simmering hot pot.*
- V25 VEGAN SOUTHERN VN SOUP (KIEM) .....(S) \$ 3.70 ..... (M) \$ 8.99 ..... (L) \$ 12.99  
*Sweet potato, pumpkin, green beans, and peanuts simmered in fresh coconut juice.*
- V26 MUSHROOM VARIETY SOUP (CANH NAM) ... (S) \$ 3.70 ..... (M) \$ 8.99 ..... (L) \$ 12.99 .....  
*Three types of mushrooms simmered in vegetable broth with young bamboo shoots, carrots, tofu, soy sheets, and green beans.*
- V27 VEGAN WONTON SOUP .....(S) \$ 3.70 ..... (M) \$ 9.25 ..... (L) \$ 12.99  
*Wontons stuffed with carrots, cabbage, 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; garnished with fresh herbs, bean sprouts, and lime.*

**We serve Vegan Buffet on the second Saturday of every month  
From 5:30 pm to 7:00 pm**

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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 chilli 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  
*Roasted, shredded tofu & imitation pork served with rice noodles, fresh herbs, lettuce, cucumber, and a special sauce.*
- V34 STIR-FRIED TOFU OVER RICE NOODLES (BUN DAU HU CHIEN) ..... \$ 7.75  
*Lightly sautéed 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.*
- V36 VEGAN HAPPY PAN CAKE (BANH XEO) ..... \$ 8.25  
*A large rice flour crepe stuffed with fresh herbs, bean sprouts, and tofu.*
- V37 VEGAN TINY RICE NOODLES (BANH HOI) ..... \$ 8.25  
*Tiny rice noodles topped with vegetarian fiber.*
- V39 STIR-FRY VEGETABLES (RAU XAO) ..... \$ 8.25  
*Fresh mixed vegetables and tofu lightly sautéed and served with jasmine rice.*
- V40 STIR-FRIED POLE BEANS (DAU VE XAO GIA) ..... \$ 8.25  
*Fresh pole beans stir-fried with bean sprouts and a special blend of seasonings.*
- V41 VEGAN FRIED RICE (COM CHIEN) ..... \$ 8.25  
*Fresh, chopped mixed vegetables and a lightly seasoned rice.*
- V42 VEGAN STEW (BO KHO) ..... \$ 8.25  
*Marinated tofu, fresh vegetables, and imitation meat simmered with a special blend of seasonings, served with rice noodles.*
- V43 VEGAN CUCUMBER SALAD (GOI DUA LEO) ..... \$ 8.25  
*Cucumber tossed with imitation jerky and fresh herbs in a special soy sauce served with jasmine rice.*
- V44 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, egg noodles, or bean thread, lightly stir-fried.*
- V45 VEGAN IMITATION CURRY CHICKEN (GA CA RI) ..... \$ 8.25  
*Imitation chicken and tofu sautéed with curry served over jasmine rice.*
- V46 VEGAN CLAY POT (KHO TO) ..... \$ 8.25  
*Imitation chicken and pole beans simmered in a clay pot, served with jasmine rice.*
- V47 VEGAN SAUCE OVER RICE NOODLES (BANH PHO XOT CHAY) ..... \$ 8.50  
*Imitation meat simmered in a diced fresh tomatoes sauce served over a bed of rice noodles.*

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

- V48 GROUND TOFU LOAF (DAU HU NHOI) ..... \$ 8.25  
*Seasoned tofu, steamed and topped with lemon grass or tomatoes sauce served with rice.*
- V49 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 or rice noodles.*
- V50 VEGAN CENTRAL VIETNAMESE NOODLES (MI QUANG) ..... \$ 8.99  
*An assortment of sautéed imitation meats served over yellow rice noodles, fresh herbs, and lettuce.*
- V51 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.*
- V52 VEGAN FISH WITH TOMATO OR NINE SPICE SAUCE (CA CHIEN) ..... \$ 10.50  
*Fried imitation fish topped with choice of sauce; served with jasmine rice.*
- V53 VEGAN ROTISSERIE CHICKEN DRUMSTICKS (DUI GA CHAY) ..... \$ 9.99
- V56 VEGAN LEMON GRASS CHICKEN (GA SA OT CHAY) ..... \$ 8.25  
*Imitation chicken and tofu sautéed with fresh lemongrass; served over a choice of noodles or rice.*
- V58 STUFFED MELON SQUASH (BI DAO NHOI) ..... \$ 8.99  
*Squash stuffed with imitation meat, bean thread, and tofu; topped with tomato sauce and served with jasmine rice.*
- V60 VEGAN BEEF WITH GINGER (BO CHAY XAO GUNG HANH) ..... \$ 9.50  
*Imitation beef sautéed with ginger and scallions over jasmine rice.*
- V61 TOFU WITH GINGER AND MUSHROOM (DAU HU HAP GUNG NAM) ..... \$ 9.50  
*Steamed tofu topped with imitation meat, mushrooms, ginger, and yellow bean; served with jasmine rice.*
- V62 VEGAN GINGER CHICKEN (GA GUNG CHAY) ..... \$ 9.99  
*Served with fresh vegetable and rice.*
- V63 VEGAN BLACK PEPPER STEAK (BO TIEU DEN CHAY) ..... \$ 9.99  
*Served with fresh vegetable and rice.*
- V64 VEGAN NOODLE PANCAKE (PHO AP CHAO CHAY) ..... \$ 9.50  
*Lightly fried pressed noodles topped with mixed vegetables, imitation meat, and a savory sauce.*
- V65 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.*