



MENU

HOURS

Mon: closed

Sun-Thur

11:30am-9pm

Fri-Sat

11:30am-9:30pm

SMALL PLATES

- MUC CHIEN DON (GF) ★** 13
crispy calamari tossed in spicy garlic sauce with peppers, scallion and cilantro and lime wedge
-
- SPICY SATE DUMPLING ★** 10
steamed pork gyoza in house-made spicy ginger sauce, scallion and fried shallots
-
- OKONOMIYAKI FRIES** 11
nori, scallions, bonito, okonomiyaki sauce, and kewpie mayo. Add on crispy chicken (+5)
-
- GOI CUOM (GF)** 12
fresh rice paper salad roll with poached shrimp, wrapped with carrot, herbs, lettuce and peanut sauce
-
- CHA GIO (V)** 9
deep fried veggies spring roll with glass noodle, carrot, cabbage, mushrooms and herbs with house vinaigrette
-
- GYOZA (V)** 8
choice of pork dumpling or veggie dumpling fried. Served with ginger sauce
-
- CRAB RANGOON EGGROLL** 9
two hand roll of crispy crab rangoon stuffed with creamy cheese and crab stick
-
- SEARED BOK CHOY** 9
seared bok choy with butter garlic
-
- CRISPY FRIED CHICKEN** 10
spicy aioli and asian pickles
-
- KICKIN' KRUNCH SHRIMP** 13
lightly coated with cornstarch, deep-fried, and served with sweet and spicy aioli and scallion



STEAMED BAOS

PORK BELLY

pickled carrot & daikon, cilantro, cucumber, and hoisin glaze
Single 7 | Double 13 | Trio 19

FRIED CHICKEN ★

house slaw, jalapeño, and spicy aioli
Single 7 | Double 13 | Trio 19

CRISPY TOFU (V)

house slaw, cilantro, and worcestershire aioli
Single 7 | Double 13 | Trio 19

BRAISED SHORT RIB

caramelized onion & cabbage, cilantro, and gochujang aioli
Single 8 | Double 15 | Trio 22

SALAD

GOI GA (GF)

crunchy salad with green and red cabbage, pulled chicken pickles and herbs, with tamarind dressing
12

BO TAI CHANH *★

raw beef salad with tamarind and lime, sriracha, cilantro, onions, shallots, and jalapenos
14

RAMEN

SPICY MISO ★

spicy miso tare, bone broth, bok-choy, kimchi, soft boiled egg, and scallions (pork char-su, soy-glazed chicken, or tofu) 17

SHOYU

soy tare, ramen broth, bulgogi beef, buttered corn, green cabbage and onion, soft boiled egg, and scallions 19

TANTANMEN ★

spicy sesame tare, bone broth, bamboo, scallions, soft boiled egg, bok-choy, and marinated ground chicken 17

ADD ONS:

- mixed veggies +5, tofu +5
- ramen or rice noodle +3, soft egg +3
- ★ bone marrow sate +3, homemade sate +1
- corn, mushroom, kimchi, bok choy +3
- char-su pork, soy glazed chicken +5

GF: gluten free / V: vegetarian
★ Spicy

PHO

BUBA PHO

(24 hours bone broth)

Recommend add on: Bone Marrow Sate
garnished with onion, scallion & cilantro

RARE STEAK PHO (GF) 16

RARE STEAK & BRISKET (GF) +2

RARE STEAK & BEEF MEATBALL +2

COMBINATION OF RARE STEAK, BRISKET & BEEF MEATBALL (GF) +3

PHO GA (CHICKEN NOODLE SOUP)

recommend add on: mixed veggies (+5) 15

VEGGIE PHO (GF,V)

veggie broth with rice noodle, bok choy, peppers, carrots, broccoli, and mushroom
Recommend add on: tofu (+5) 15

SEAFOOD PHO (GF)

shrimp, calamari, rice noodles, chicken broth & shallots 19

ENTREES

SHORT RIB GARLIC NOODLE

braised short rib, stir-fry with garlic noodle, seared bok-choy, mixed veggies of carrots, peppers, and onion with oyster sauce, topped with cilantros and shallots 28

BUBA NOODLE

Dry egg noodles with ground chicken, pork belly, crisp bok-choy, fresh beansprouts, lettuce, a soft-boiled egg, pickles, cilantro, fried onions and house-made sauce 18

BULGOGI YAKI UDOM

stir fried udon noodle with bulgogi beef, bean sprouts, green cabbage, carrot, mushroom, scallion, cilantro & fried onion 20

BUBA FRIED RICE

Shrimp and five-spice chicken fried rice mixed diced carrots, peppers and scallions, topped with fried shallot and cucumber 20

DESSERTS

MILK CREPE CAKE

GREEN TEA OR STAWBERRY

7

GREEN TEA OR COCONUT FRIED ICE CREAM

7