Tapas & Rolls

LEMONGRASS BEEF OR CHICKEN SKEWERS 10
grilled, asian herbs, pickled vegetables

CRISPY CHICKEN ROLL 10
rice paper, organic chicken, black mushrooms, jicama, vermicelli, lemon chili oil

ROCK SHRIMP TEMPURA 13*
tempura battered, butter lettuce, honey spicy aioli

STEAMED DUMPLING TRIO 9
chicken, beef, seafood, balsamic soy tamarind

TURMERIC GRILLED CALAMARI 12*
saffron, orange zest, peanut mustard sauce

SWEET & SPICY CHICKEN MEATBALLS 13*
basil, tofu, tempura flakes, gochujang sauce

TUNA ARUGULA ROLL 16
avocados, edamame-eel sauce

DUNGENESS CRAB SALMON ROLL 17
tobiko, asparagus, soy turmeric paper, eel sauce

SURF & TURF ROLL 14
grilled steak, coconut prawn, asparagus, cucumbers, avocados, roasted seaweed, eel aioli sauce

BEEF SUMMER ROLL 13*
grilled steak, napa cabbage, rice noodles, asian herbs, eel sauce

TIATO ROLL 11
seaweed, grilled eggplant, tofu, soy turmeric paper, wasabi lime sauce

BUDDHA ROLL 10
black mushrooms, cabbage, carrots, jicama, rice paper, roasted bean curd, sweet chili bean sauce

Soups & Entrée Salads

MAMA AN'S FAMOUS VIETNAMESE PHO 10
rice noodle, onions, scallion, choice of beef or chicken

SEAFOOD WONTON SOUP 10
shiitake mushrooms, napa cabbage, broccoli, carrot

RED QUINOA SALAD 17*
grilled beets, carrot, zucchini, red onion, cilantro lemongrass vinaigrette

KALE SALAD 15*
kale, red onions, carrot, dried cranberries, pistachios, garlic lemon dressing

WARM SPINACH SALAD 16
spinach, watercress, mushrooms, shallots, shaved parmesan cheese, balsamic vinaigrette

HAMACHI SALAD 17
daikon radish, mixed greens, citrus soy ponzu

SEARED AHI TUNA SALAD 17
coriander encrusted, arugula, spinach, cranberry vinaigrette

GRILLED CALAMARI SALAD 16*
arugula, green beans, potatoes, tempura, eel sauce, pesto

...continued

YUZU CHOPPED SALAD 16
chicken, sweet corn, avocados, tomatoes, caramelized walnuts, bacon, crispy rice noodles, yuzu dressing

WARM CHICKEN SALAD 16
organic chicken, onions, mesclun greens, raspberries vinaigrette

BEEF CARPACCIO SALAD 15*
arugula, mixed greens, red onions, capers, lemongrass dressing

Light Fares

GOJI BERRY BROWN RICE 16*
swiss chard, baby bok choy, kale, edamame, garlic & herbs

BAKED TOFU PASTA 15
julienned snow peas, trumpet oyster, shiitake mushrooms

RAGOUT EGGPLANT 16
tomatoes, tofu, zucchini, mushrooms, carrot, Vietnamese herbs

BUDDHA'S DELIGHT 15
sugar snap peas, tofu, asparagus, shiitake mushrooms, oyster mushrooms, carrot, bok choy, vegetable au jus

Large Plates

MAMA'S NO CARB KOBE BURGER 15*
spicy aioli, cracked pepper over green beans, cheddar cheese

HANOI-STYLE VERMICELLI 16*
chilled rice noodles, turkey meatballs, herb salad, lime dressing

GINGER CHICKEN RAVIOLI 19*
light porcini mushroom miso broth

VIETNAMESE CREPE 16*
crispy rice flour, turmeric, shrimp, chicken, mushrooms, bean sprouts, squash, bean sauce

KUNG PAO CHICKEN 16
cashews, red & yellow bell peppers, onions, chili

ORANGE CHICKEN 16
chicken, orange, ginger, shallot, asian herb, broccoli

ANGEL HAIR PASTA WITH LOBSTER SAUSAGE 20*
tamarind tomato lobster au jus

AN'S FAMOUS GARLIC NOODLE™ with prawns 20
seasoned & sauteed in light AN's secret garlic sauce

CLASSIC WOK EGG NOODLE
cabbage, bean sprouts, carrot, mushrooms, broccoli
Choice of: Chicken 15 Beef 16 Shrimp 17

STEAMED FILET OF SOLE 17
shiitake mushrooms, roasted corn, baby bok choy, sesame miso viniagrette

WOK FILET MIGNON 18
shredded green beans, red onions, sesame seeds

CRUSTACEAN SHAKEN BEEF 25
cubed filet mignon, red onions, tomatoes, watercress salad

DRAGON FRIED RICE 19
scallops, scallions, egg whites, jasmine rice

indicates light, with immunity enhancing ingredients

*** Indicates NEW additions • Please inform your server of any food allergies • Gluten free options available •**

• 18% gratuity added to tables of 6+ • Maximum of 2 forms of payment per check • No personal checks • $35.00/$50.00 Corkage Fee

6/5/14