

Family Style Set

Share a curated selection of our most-loved dishes for 229
Designed to serve 4 but appetites may vary.

Soup & Salad Course

Bitter Melon Seafood Salad (gf, va)

crisp Spanish octopus, jumbo shrimp, radish, Vietnamese coriander, apple, Thai chilis

Lump Crab Asparagus Soup (n)

jumbo lump crab, organic bone broth, fresh quail eggs

Appetizer Course

Raw Hamachi Crudo* (gf)

Japanese Yellowtail, passion fruit nước chấm, watermelon radish, crispy shallots

Chili Oil Wontons (n)

wild gulf shrimp, pork, spicy chili oil with light sweet soy

Seafood Chả Giò (n, gfa)

wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs

Phở Pâté (n)

chicken liver mousse, lime zest, Thai chilies, peanuts, cruller

Main Course

Bò Kho Pappardelle (dfa)

braised short ribs, ragu, shaved parmesan, fresh pappardelle

Coconut Curry Risotto (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables

+Hokkaido scallops* +19

Crispy Whole Fish (n)

wild-caught 2 lb fluke, deboned, herbs, lettuce wraps, pineapple nước chấm

Upgrade to large fluke (3lb) +15

Dessert Course

Yuca Cake with Ice Cream (vg)

sweet yuca cake, Dulce de Leche ice cream, feuilletine

Tropical Chè (v, gf)

lychee, mango, pineapple, sago

DINNER MENU

N

Summer 2024

Open at 4PM

Please inform your server of allergies. Many of our dishes contain peanuts and may contact other allergens such as shellfish and dairy.
Service Fee: We have replaced tipping with a 20% service fee because we want to provide year-round stable wages & benefits for our entire team.

Fresh & Lite

Bitter Melon Seafood Salad (gf, va)

crisp Spanish octopus, jumbo shrimp, radish, Vietnamese coriander, apple, Thai chilis 19

Charred Cabbage (vg)

brassicas, fermented soybean, cream cheese, lemon, cornbread crumble 15

Lump Crab Asparagus Soup (n)

jumbo lump crab, organic bone broth, fresh quail eggs 22

Small Bites

Raw Oyster Shigoku* (gf)

Pacific Northwest, nước chấm-yuzu mignonette granita 18

Grilled Oysters (gf, n)

Chesapeake Bay, buttermilk vinaigrette, peanuts 16

Wild Spanish Octopus (gf)

chargrilled, curried shrimp paste, dill, fresno chile emulsion 23

Raw Hamachi Crudo* (gf)

Japanese Yellowtail, passion fruit nước chấm, watermelon radish, crispy shallots 18

Chili Oil Wontons (n)

wild gulf shrimp, pork, spicy chili oil with light sweet soy 16

Phở Pâté (n)

chicken liver mousse, lime zest, Thai chilies, peanuts, cruller 15

Seafood Chả Giò (n, gfa)

wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs 17

Vegetarian Chả Giò (n, v, gfa)

glass noodle, taro, mung bean, wood ear mushroom, carrot, fresh herbs, chili crisps, sweet chili 14

Dessert

Yuca Cake with Ice Cream (vg)

sweet yuca cake, Dulce de Leche ice cream, feuilletine 11

Tropical Chè (v, gf)

lychee, mango, pineapple, sago 11

Grilled Mango (n, v, gf)

coconut sticky rice, brown butter peanuts 14

Iconic & Shareable

Crispy Whole Fish (n)

wild-caught fluke, deboned, herbs, lettuce wraps, pineapple nước chấm

Large (3 lb, serves 2-3) 87; Medium (2 lb, serves 1-2) 68

Surf n' Turf Board* (n, gf)

36-40 oz Bone-In Ribeye, Black Tiger Prawns, Hokkaido Scallops, roasted maitake mushrooms & broccolini, Viet Chimichurri, garlic jasmine rice; serves 2; 139

Grilled Seafood Tower (gf, n)

whole live lobster, Spanish octopus, Chesapeake oysters, green mussels, colossal shrimp served with with fresno chile emulsion, pineapple fish sauce and nước chấm aioli; serves 3-4; 145

Our Beloved Entrees

Bò Kho Pappardelle (dfa)

braised short ribs, ragu, pickled carrot, shaved parmesan 39

Coconut Curry Risotto (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables 26
+Hokkaido scallops* 19

Cơm Gà "Chicken & Rice" (gf)

Bobo Farms, organic free-range half-chicken, ginger scallions, turmeric rice, chicken chicharrones, herb slaw 34

Viet Coffee Ribeye*

16 oz, pan roasted, beef jus, blistered shishito peppers 54

Thịt Kho Ribs (gfa)

Baby back ribs, egg, tamarind coconut glaze, pickled lychee, mustard greens, jasmine rice 39

Jumbo Lump Crab Bánh Khô (n)

Vietnamese udon noodles, yu choy, parmesan, crispy shallots, chili crisps 49

Grilled Whole Branzino (gf)

deboned, wild-caught, lemongrass ginger, Vietnamese herbs 47

Sides

Banh Canh Noodles

sauteed dry noodles, parmesan 9

Sauteed Yu Choy (v, gf)

crispy garlic, lemon 9

Viet Street Corn (vg, gf)

scallion, parmesan, crispy shallots, garlic 7

Garlic Rice (gf)

beef tallow, garlic crisps 4

vg vegetarian v vegan gf gluten free n contains nuts
dfa available dairy-free va available vegan gfa available gluten-free

*May contain raw or undercooked eggs, meat or seafood; consuming may increase your risk of foodborne illness.

vg vegetarian v vegan gf gluten free n contains nuts (nut-free available)
dfa available dairy-free va available vegan gfa available gluten-free

*May contain raw or undercooked eggs, meat or seafood; consuming may increase your risk of foodborne illness.

Suggested Cocktail Pairings



Tradition
Elegantly
Reimagined.

We are so excited to invite you to a truly special event at this summer: Fruit Stories Tasting Event: The Love Language of Cut Fruit.

This event explores Asian American identity and the rich traditions that shape our community. Our summer menu is a collaboration with educator, writer, and artist Thu Anh Nguyen, whose work focuses on equity, justice, and cultural practices.

During the tasting experience, you will savor a five-course menu, a refreshing summer cocktail, and ending the meal with a plate of exotic fruits cut by our founder's mom. Artist Thu Nguyen will also engage us in storytelling and create a painting that each guest can take home as a special gift.

At the heart of this event is the practice of sharing cut fruit as an expression of love and belonging in Vietnamese culture. Through thoughtfully curated dishes and engaging dialogue, we aim to share these traditions with you.

\$95
5 course tasting menu
1 summer cocktail
Gift from Artist Thu
Nguyen

07.31
2024

6:00 PM
109 Founders Avenue,
Falls Church, VA



BOOK THIS EXPERIENCE

Service Fee: We have replaced tipping with a 20% service fee because we want to provide year-round stable wages & benefits for our entire team.

7.19.24

FRUIT STORIES

ARTIST IN COLLABORATION
THU ANH NGUYEN

Summer Menu
Coming Soon



The Stories
We
Bear;
The Fruit
We
Share

NUE ELEGANTLY
VIETNAMESE™