



## Tradition Elegantly Reimagined.

Our menu blends time-honored recipes with innovative reinterpretation through a distinctly Viet-American lens. Each dish is an expression of cultural heritage, re-envisioned with contemporary creativity and flair.

### *A Lunar New Year Welcome From Our Founder*


*Welcome to our Year of the Dragon celebration, a homage to the vivid, immersive festivities of my childhood. Tet seasons were a tapestry of traditions that started with temple mornings with my mom followed by the warmth of visiting each of my uncles and aunts, eagerly collecting li xi then indulging in rich, homemade festive cuisine and finally playing gambling games with my grandparents late into the night.*

*In creating this experience, we've enveloped NUE with Tet's all-encompassing spirit. Beyond Executive Chef Daniel's culinary masterpiece, Dragon Red Snapper, we've crafted each of our five elemental dragon cocktails to embody the spirit of fire, water, earth, metal and wood. We've carefully curated each detail of our decor, incorporated the tradition of giving lavish gifts, receiving lucky li xi and playing gambling games to capture the full grandeur, generosity and excitement of Lunar New Year.*

*We invite you to immerse yourself in not just a meal but the very soul of Tet - a homage to culture, legacy and the collective embrace of new beginnings.*

*Wishing you a healthy and prosperous 2024,*

A handwritten signature in red ink, appearing to read 'Tuyet Nhi Le'.

*Tuyet Nhi Le*  
*Founder of NUE and 1988* 

Please inform your server of allergies. Many of our dishes contain peanuts and may contain 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.

## Soup and Salad

### Fennel Salad (gf)

herbs, peppers, spicy vinaigrette - available vegan upon request, 14  
+ grilled shrimp 9

### Snow Crab Asparagus Soup (n)

hand-pulled Canadian snow crab, organic bone broth, fresh quail eggs 22

## Small Plates

### Raw Oyster Kusshi\* (gf)

British Columbia, nước chấm-yuzu mignonette granita 19

### Grilled Oyster (gf, n)

Chesapeake Bay, buttermilk vinaigrette, peanuts 16

### Wild Spanish Octopus (gf)

chargrilled, curried shrimp paste, dill, fresno chile emulsion 22

### Raw Hamachi Crudo\* (gf)

Japanese Yellowtail, passion fruit nước chấm, watermelon radish, crispy shallots 17

### 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)

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

## Luxury Supplements

Elevate any plate. Ask server for pairing recommendations.

+Perigord Black Truffle 5g, 15

+Caviar 7g, 16

## Shareable Mains

### Crispy Whole Fish (n)

Wild-caught fluke, deboned, herbs, lettuce wraps, pineapple nước chấm  
4 lb (serves 4-5) 99; 3 lb (serves 3-4) 89; 2 lb (serves 2-3) 72

### Surf 'n Turf Board\* (n)

40 oz Tomahawk ribeye, Hokkaido scallops, roasted Maitake Mushrooms  
& Shishito peppers, Viet chimichurri, garlic jasmine rice (serves 2-3) 109

## Entrees

### Bò Kho Pappardelle

braised short ribs, ragu, fresh pappardelle 39

### Coconut Curry Risotto (vg, gf)

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

### Pan-Seared Ribeye\*

16 oz, bell peppers, soy black pepper glaze, garlic jasmine rice 54

### Grilled Live Lobster (n)

Eastern North Atlantic Shore, Thai basil butter, garlic jasmine rice 52

Chloe Ming  
Mimi

## Year of the Dragon Celebration

### Dragon Red Snapper (n)

Wild-caught American Red Snapper, expertly deboned then crisped with hot-oil ladling technique, draped with fiery glaze and served with roasted vegetables & exotic mushrooms. Accompanied with a fresh Uni & Crab Miso claypot Hokkaido rice. Limited availability, serves 3-4 149

### Our Inspiration

Chef Daniel's latest masterpiece pays homage to Vietnam's Elephant Ear Fish, a classic delicacy from the Vinh Long River region. It is reimagined at NUE with an elegant blend of tradition, texture and taste to set the stage for a prosperous 2024.

## Dessert

### Yuca Cake with Ice Cream (vg, gf)

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

### Tropical Chè (v, gf)

lychee, mango, pineapple, sage 11

### Coffee + sea salt cream 1

### Cà Phê Đen Đá

black, bold, iced 9

### Ca Phê Sữa Đá

traditional iced, condensed milk 9

### Cà Phê Sữa Nóng

phin dripped hot, condensed milk 9

vg vegetarian v vegan gf gluten free n contains nuts

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