



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.

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.

Small Plates

Fennel Salad (gf)

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

Phở Pâté (n)

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

Wild Mushroom & Tofu Vermicelli Rolls (n, vg)

wild mushroom, tofu, herbs, chili crisps, thai chilies, nước chấm available vegan upon request, 12

Grilled Viet Sausage Vermicelli Rolls (n)

sweet pork patties, herbs, chili crisps, thai chilies, nước chấm 13

Chili Oil Wontons (n)

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

Baby Clams with Sesame Crackers

spicy lemongrass, pork belly - available mild upon request 18

Seafood Cha Gio (n)

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

Mains

Traditional Viet Breakfast*

fried eggs, Viet sausage, pâté toast, grape tomatoes 17

Soft Scrambled Egg with Snow Crab*

hand-pulled snow crab, pan de cristal glass toast 21
 + Perigord Black Truffle 5g, 15
 + Caviar 7g, 16

Bò Né*

beef ribeye tips, cage-free eggs, pâté toast, grape tomatoes 29

Viet Loco Moco*

grilled viet sausage, garlic rice, phở gravy, fried eggs, herbs 22

Mushroom Congee* (vg)

Hokkaido rice, wild mushroom medley, sous vide egg, cruller 19

Snow Crab Fried Rice* (gf)

hand-pulled snow crab, shrimp, shallots, eggs, oyster mushrooms 23

Stir Fried Wide Noodles (vg)

fresh noodle, garlic, seasonal vegetables, dark soy, black pepper, Thai basil 15
 + Hokkaido scallops 19
 + grilled shrimp 9

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

Desserts

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

Add Ons

Cage Free Eggs*

two eggs any style 6

Grilled Viet Sausage (gf)

sweet pork patties 7

Pan de Cristal

glass toast, honey butter 3

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.