

## A Modern Celebration of Vietnamese Traditions

*In celebration of the 50th anniversary of our shared history, NUE's Spring 2025 menu embraces fresh beginnings with lighter, vibrant dishes. We're excited to highlight unique ingredients like banana blossom and introduce contemporary twists to classic favorites.*

*Our culinary inspiration comes from the visionary artist Lê Phô, a pioneer of modern Vietnamese art whose innovative spirit blended traditional Vietnamese aesthetics with European influences. Like Lê Phô, we bridge tradition and creativity, crafting dishes and cocktails that showcase bold, exotic flavors, bright florals, and indulgent accents.*

*Honoring cultural resilience and spring's lively energy, our menu combines a deep respect for heritage with fresh ideas. We invite you to experience a taste of renewal, as inspiring and vibrant as the art that first sparked our vision.*



*a modern  
celebration  
of Vietnamese  
tradition*

**SPRING 2025**

# Classic Family Style Set

Share a curated selection of our most-loved dishes for 299  
Designed to serve 4 but appetites may vary.

## Soup & Salad Course

### Green Papaya 'Caesar' Salad (gf)

Bitter greens, black sesame rice croutons, parmesan

### Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs

## Appetizer Course

### Hamachi Crudo\* (gfa)

Yellowtail, passionfruit nước chấm, celery, radish, green oil

### 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 with Hokkaido Scallops (vg, gf)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables

### Crispy Whole Fish (n)

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

Upgrade to large fluke (3lb) +10

## 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



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.

## DINNER MENU



Spring 2025  
Seasonal items in pink

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

### Green Papaya 'Caesar' Salad (gfa)

Bitter greens, black sesame rice croutons, parmesan 19

### Cherry Blossom Salad (gf)

Shaved fennel, banana blossom, cherries, radicchio, herbs 19

### Heirloom Tomato Salad (gfa, v)

Tofu coconut mousse, cucumbers, peanuts, Thai chili strawberry vinaigrette, herbs 18

### Lump Crab Asparagus Soup (n)

Jumbo lump crab, organic bone broth, fresh quail eggs 21

### Raw Oyster Fanny Bay\* (gf)

British Columbia, nước chấm-yuzu mignonette granita 17

### Hamachi Crudo\* (gfa)

Yellowtail, passion fruit nước chấm, celery, radish, green oil 21

## Small Bites

### Grilled Oysters (gf, n)

Chesapeake Bay, buttermilk vinaigrette, peanuts 17

### Wild Spanish Octopus (gf)

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

### Chili Oil Wontons (n)

Wild gulf shrimp, pork, spicy chili oil with light sweet soy 18

### Phở Pâté (n)

Chicken liver mousse, lime zest, Thai chilies, peanuts, cruller 16

### "Lobster Roll"

Grilled lobster tail, black garlic, fresh herbs, spicy peanut 25

### 'Chạo Tôm' Nuggets

Vietnamese shrimp croquettes, yuca fries, house ranch, smoked trout roe, herb bouquet 24

### Seafood Chả Giò (n, gfa)

Wild gulf shrimp, lump crab, pork, taro, carrots, fresh herbs 19

### Vegetarian Chả Giò (n, v, gfa)

Taro, mung bean, wood ear mushroom, carrot, glass noodles, fresh herbs, chili crisps, sweet chili 16

## Iconic & Shareable

### Crispy Whole Fish (n)

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

Large (3 lb, serves 2-3) 89; Medium (2 lb, serves 1-2) 79

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

24 oz Bone-In Ribeye, Black Tiger Prawns, Hokkaido Scallops, roasted maitake mushrooms & broccolini, Viet Chimichurri, garlic jasmine rice; serves 2; 119

### Lobster Garlic Noodles

Two 6oz lobster tails, thick cut noodles, garlic & black pepper sauce, parmesan, crispy shallots 79

## Our Beloved Entrees

### Bò Kho Pappardelle (dfa)

Braised short ribs, ragu, shaved parmesan, fresh pappardelle 39

### Coconut Curry Risotto (vg, gf, va)

Hokkaido rice, coconut curry, organic tofu, seasonal vegetables 29

+Hokkaido scallops\* 19

### Crispy Xôi Gà (dfa, gfa)

Bobo Farms organic chicken, Szechuan peppercorn, honey lemongrass-soy, coconut rice, herb salad 36

### Pan-Roasted Ribeye\*

16 oz black pepper soy, courgettes, blistered shishito peppers 52

### Bún Cá Nướng

Grilled whole Branzino, sweet potato noodle, ginger soy, yu choy 49

## Sides

### Grilled Broccolini (vg, gfa, va)

Fermented soybean, cream cheese, lemon, cornbread crumble 9

### Sauteed Yu Choy (v, gf)

Crispy garlic, lemon 9

### Viet Street Corn (vg, gfa, va)

Scallion, parmesan, crispy shallots, garlic 9

### Garlic Rice (gf)

Beef tallow, garlic crisps 4

## 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

### "Blossoming" Pavlova (vg, gf)

Coconut sago, raspberries, lychee 14

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

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## Suggested Cocktail Pairings

