



Pho 95
Vietnamese Cuisine

Rolls

1. Cha Gio–Fried Egg Rolls 3.50

Ground pork, shrimp, and chicken combined with mushrooms, carrots, noodles, and onions. Wrapped in wonton wrap and deep-fried.

2. Goi Cuon–Shrimp Spring Rolls 3.50

Shrimp, pork, rice noodles, lettuce, and bean sprouts wrapped in rice paper. Served with peanut sauce.

2a. Goi Cuon Thit Nuong–Grilled Pork Spring Rolls 4.25

Grilled pork, rice noodles, lettuce, bean sprouts, carrots, and peanuts wrapped in rice paper. Served with fish sauce.

2b. Goi Cuon Ga Nuong–Grilled Chicken Spring Rolls 4.25

Grilled chicken, rice noodles, lettuce, bean sprouts, carrots, and peanuts wrapped in rice paper. Served with fish sauce.

2c. Goi Cuon Nem Nuong–Grilled Pork Patty Spring Rolls 4.95

Sweet ground pork patties rolled with rice noodles, lettuce, bean sprouts, and peanuts wrapped in rice paper. Served with our house sauce.

2d. Bi Cuon–Pork Skin Spring Rolls 4.25

Pork skin, rice noodles, lettuce, and bean sprouts served with fish sauce.

2e. Goi Cuon Chao Tom–Shrimp Mousse Spring Rolls 4.95

Tasty shrimp mousse, rice noodles, lettuce, bean sprouts, carrots, and peanuts wrapped in rice paper. Served with our house sauce.

3. Goi Cuon Chat–Fried Tofu Spring Rolls 3.50

Fried tofu rolls served with peanut sauce.

Banh Mi

Bánh Mì Thịt Nướng–Grilled Pork Sandwich \$4.25

Grilled pork, daikon, carrot, cucumber, cilantro, and Vietnamese homemade mayonnaise

Bánh Mì Gà Nướng–Grilled Chicken Sandwich \$4.25

Grilled chicken, daikon, carrot, cucumber, cilantro, and Vietnamese homemade mayonnaise

Bánh Mì Bò Nướng–Lemongrass Beef Sandwich \$4.25

Grilled lemongrass beef, daikon, carrot, cucumber, cilantro, and Vietnamese homemade mayonnaise

Bánh Mì Tôm Nướng—Grilled shrimp sandwich \$4.25

Grilled shrimp, daikon, carrot, cucumber, cilantro, and Vietnamese homemade mayonnaise

Pho

Phở is a delicate broth infused with herbs, onions, and beef bones. It is usually served with rice noodles with bean sprouts, basil, limes, and jalapeños on the side.

In our culture, Pho is our anytime meal. In Vietnam it is served day or night. Though the 16-hour cooking process is tedious, we serve it fast and boiling hot. So sit back, relax, and enjoy.

Small: \$7.50 Large: \$7.95

Tái—Eye Round

Nạm—Flank

Chín—Brisket

Gầu—Fatty brisket

Sách—Tripe

Vè Dòn—Crunchy flank

Gân—Tendon

Bò Viên—Meatballs

10. Tái—Eye-round steak

11. Tái Gầu—Eye-round steak and fatty brisket

12. Tái Chín—Eye-round steak and brisket

13. Tái Nạm—Eye-round steak and flank

14. Tái Gân—Eye-round steak and tendon

15. Tái Bò Viên—Eye-round steak and meatballs

16. Tái Nạm Gầu—Eye-round steak, flank, and fatty brisket

17. Tái Nạm Gân–Eye-round steak, flank, and tendon
18. Tái Nạm Gầu Gân–Eye-round steak, flank, fatty Brisket, and tendon
19. Đặc Biệt (Tái Nạm Gầu Gân Sách)–Combination of eye-round, flank, fatty brisket, tendon, and tripe
20. Tái Vè Dòn–Eye-round and crunchy flank
21. Nạm Gầu–Flank and fatty brisket
22. Nạm Gân–Flank and tendon
23. Nạm Gầu Gân–Flank, fatty brisket, and tendon
24. Nạm Gầu Gân Sách–Flank, fatty brisket, tendon, and tripe
25. Chín–Brisket
26. Chín Bò Viên–Brisket and meatballs
27. Chín Nạm–Brisket and flank
28. Chín Gân–Brisket and tendon
29. Chín Gầu Gân–Brisket, fatty brisket, and tendon
30. Chín Nạm Gầu Gân Sách–Brisket, flank, fatty brisket, tendon, and tripe
31. Phở Không Thịt–Phở without meat
Small: \$6.95 Large: \$7.50
32. Phở Bò Viên–Meatballs
- 32A. Phở Tôm–Phở with shrimp
Small: \$8.50 Large: \$8.95
- 32B. Phở Đồ Biển–Phở with calamari, shrimp, fish balls, and imitation crab
Small: \$8.95 Large: \$9.50

Extras:

- Plate of Eye Round \$3.95
- Eye Round Served Separately \$.50
- Extra Meatballs \$3.95
- Bowl of Meatballs \$5.00
- Bowl of Pho Noodles \$1.95
- Bowl of Steamed Rice \$1.95
- Banh Mi \$2.00

Extra Limes \$1.00
Extra Vegetables \$1.00
Side of Broth
Small: \$3.95 Large: \$4.95

Bo Kho–Beef Stew

Our braised beef stew is a delicate blend of lemongrass, star anise, cinnamon, and clove. Served with bean sprouts, basil, shredded cabbage, jalapeños, and limes on the side.

33. Phở Bò Kho
served with fresh rice noodles
Small: \$8.50 Large: \$9.50

34. Bánh Mì Bò Kho \$7.95
Served with a toasted French baguette

35. Cơm Bò Kho \$8.50
Served with steamed rice

36. Bún Bò Kho
Served with rice vermicelli
Small: \$8.50 Large: \$9.50

37. Mì Bò Kho
Served with egg noodles
Small: \$8.50 Large: \$9.50

Phở Gà–Chicken
Small: \$7.50 Large: \$7.95

40. Phở Gà Trắng–White Chicken Breast
Chicken noodle soup with white chicken breast

41. Phở Gà Đen–Dark Thigh Meat
Chicken noodle soup with dark thigh meat

42. Phở Gà Classic–White and Dark Meat
Chicken noodle soup with white and dark thigh meat

Cơm–Rice

If you're not feeling like soup today, try one of our fabulous rice plates. Served with tomatoes and cucumbers and a light fish sauce on the side. Don't forget to order a fried egg with your plate!

50. Cơm Sườn Nướng \$7.95

Grilled pork chop with steamed rice

51. Cơm Bì Sườn \$7.95

Grilled pork chop and shredded pork skin with steamed rice

52. Cơm Thịt Nướng \$7.95

Grilled bbq pork with steamed rice

53. Cơm Bì Thịt Nướng \$7.95

Grilled BBQ pork and shredded pork skin with steamed rice

54. Cơm Gà Nướng \$7.95

Grilled chicken with steamed rice

55. Cơm Bì Gà Nướng \$7.95

Grilled chicken and shredded pork skin with steamed rice

56. Cơm Gà Nướng Chả Giò \$8.50

Grilled chicken and egg roll with steamed rice

57. Cơm Tôm Nướng \$8.50

Charbroiled shrimp with steamed rice

58. Cơm Tấm Bì Sườn Chả \$8.95

Broken rice served with shredded pork skin, egg cake, and pork chop

59. Cơm Tấm Bì Sườn \$8.50

Broken rice served with shredded pork skin and pork chop

59A. Teriyaki Chicken \$8.50

Grilled teriyaki chicken served with steamed rice, steamed vegetables, and a Japanese Teriyaki sauce

59B. Cơm Xào Đồ Biển The Seafood Plate \$8.95

A combination of calamari, shrimp, imitation crab, and fish balls sautéed in a secret sauce and served with steamed rice.

59C. Teriyaki Chicken and Shrimp Combo \$8.95

Grilled teriyaki chicken with charbroiled shrimp served with steamed rice, steamed vegetables, and a Japanese Teriyaki sauce

Specialty

If you want to take a walk on the wild side and try something a little different, check out our specialty items. These unique dishes are very popular in our culture, and we hope you will try every one of them.

S-1. Cơm Gà Xối Mỡ \$10.95

The Roasted Five Spice Chicken is marinated and roasted til crisp. Served with our flavored yellow rice and special orange sauce.

S1-A. Mì Gà Xoi Mỡ \$10.95

The Roasted Five Spice Chicken is served with egg noodles and our special orange sauce.

S-2. Cơm Bò Nướng \$8.50

Lemongrass beef served with tomatoes, cucumbers, and steamed rice

S-3. Bún Bò Nướng \$8.50

Lemongrass beef served with vermicelli noodles, bean sprouts, lettuce, cucumbers, cilantro, peanuts, carrot and daikon, and tuna fish sauce

S-4. Cơm Chiên Dương Châu \$8.95

The House Fried Rice —A combination of Chinese sausage, pork, chicken, eggs, shrimp, rice, and vegetables

S-5. Cơm Chiên Tôm \$8.95

Shrimp Fried Rice

S-6. Cơm Chiên Gà \$8.95

Chicken Fried Rice

S-7. Mì Xào Đồ Biển \$9.95

Stir-fried egg noodles with a seafood combination of calamari, shrimp, imitation crab, and fish balls in a special sauce.

S-8. Hủ Tiếu Đồ Biển \$9.95

Seafood combination of calamari, shrimp, imitation crab, and fish balls served in a hot broth with rice noodles.

S-8a. Hủ Tiếu Xào Đồ Biển \$9.95

Stir-fried flat rice noodle with a seafood combination of calamari, shrimp, imitation crab, and fish balls served in a special sauce.

S-9. Cơm Sườn Bò Đại Hàn \$10.95

Korean BBQ beef ribs. Served with steamed rice, cucumbers, and tomatoes. Served with fish sauce.

S-10. Cơm Bò Lúc Lắc—The Shaken Beef \$10.95

Cubes of sirloin stir-fried in a secret sauce and served with steamed rice, tomatoes, and cucumbers. Served with a lemon pepper sauce.

S-11. Hủ Tiếu Nam Vang \$8.50

A combination of liver, pork, shrimp, and fish balls served in a hot broth with rice noodles

S-12. Cơm Đặc Biệt — The House Rice Plate \$10.95

Grilled pork chop, shredded pork skin, cha (egg cake), bean curd, and a fried egg. Served with tomatoes, cucumbers, and fish sauce.

S-13. Chạo Tôm \$10.95

Deep fried shrimp mousse on sugarcane served with bánh hoi (rice vermicelli noodle), rice paper, lettuce, and a homemade sauce.

S-14. Cơm Tàu Hủ Ky \$9.95

Shrimp mousse prepared in a thin bean curd skin served with steamed rice, tomatoes, and cucumbers.

S-15. Nem Nướng \$9.95

Vietnamese grilled pork patties served with vermicelli noodles, rice paper, lettuce, and a homemade sauce

S-16. Bánh Cuốn Thịt Nướng \$8.95

Soft, thin rolls made from a batter of rice flour and filled with marinated grilled pork and Vietnamese herbs. Served with fish sauce.

S-17. Bánh Cuốn Chả Lụa \$8.95

Soft, thin rolls made from a batter of rice flour and filled with slices of Chả Lụa (pork mousse) and Vietnamese herbs. Served with fish sauce.

S-18. Bánh Ướt Chả Lụa \$8.95

Soft rice noodle sheets topped with slices of Chả Lụa (pork mousse), bean sprouts, cucumbers, basil, and fried onions. Served with fish sauce.

Bún—Cool Noodles

Each noodle bowl is served with your choice of grilled meat over a bed of vermicelli, lettuce, and bean sprouts and topped with pickled daikon, carrots, peanuts, sautéed green onions and cilantro. Served with a tuna fish sauce (nước mắm). Light and delicious!

60. Bún Chả Giò \$7.95

Vermicelli with egg roll

61. Bún Bì Thịt Nướng \$8.50

Vermicelli with BBQ pork and shredded pork skin

62. Bún Tôm Nướng \$8.50

Vermicelli with charbroiled shrimp

63. Bún Tôm Thịt Nướng \$8.50

Vermicelli with BBQ pork and charbroiled shrimp

64. Bún Tôm Nướng Chả Giò \$8.50
Vermicelli with charbroiled shrimp with egg roll

65. Bún Thịt Nướng \$7.95
Vermicelli with BBQ Pork

66. Bún Thịt Nướng Chả Giò \$8.50
Vermicelli with BBQ pork with egg roll

67. Bún Gà Nướng \$7.95
Vermicelli with grilled chicken

68. Bún Gà Nướng Chả Giò \$8.50
Vermicelli with grilled chicken with egg roll

Vietnamese Soups

70. Bún Bo Hue
A spicy broth made of pork and beef bones with lemongrass, shrimp paste, and chilies. Served with rice noodles, cha lua (pork patty), pork knuckles, and herbs. Bean sprouts, basil, jalapenos, and limes are on the side.
Small \$8.50 Large \$9.50

71. Bún Cha Ha Noi \$9.50
Vietnamese-styled BBQ pork patties seasoned with herbs and grilled. Served with vermicelli, bean sprouts, lettuce, pickled daikon and carrot, cucumbers, and cilantro.

72. Bún Rieu
A rich tomato broth with shrimp and crab paste. Served with rice vermicelli noodles, tofu, and cha lua (pork patty). Bean sprouts, basil, jalapenos, and lime are on the side.
Small \$8.50 Large \$9.50

Sides

Pan Fried Egg \$.95

Fried Rice \$3.50

Bowl of White Rice \$1.95

Bowl of Yellow Rice \$2.50

Extra Grilled Chicken or Pork \$4.95

French Baguette \$1.50

Dồ Chay–Vegetarian

201. Bún Đậu Hủ \$8.50

Golden Crisp Tofu with vermicelli, bean sprouts, and lettuce. Topped with peanuts, cilantro, cucumber, and pickled veggies. Served with soy sauce.

202. Mì Xào Chay \$8.50

Savory egg noodles stir-fried with crispy tofu, broccoli, cauliflower, baby bok choy, baby corn, and mushrooms.

203. Bánh Mì Đậu Hủ \$4.25

Golden crisp tofu, daikon, carrot, cucumber, cilantro, and Vietnamese homemade mayonnaise

204. Bánh Ướt Đậu Hủ \$8.50

Soft rice noodle sheets topped with golden crisp tofu, bean sprouts, cucumbers, basil, and fried onions. Served with fish sauce.

205. Cơm Chiên Chay \$8.50

Tofu fried rice with golden crisp tofu, and vegetables

206. Cơm Đậu Hủ \$8.50

Crispy golden tofu served with rice, tomatoes, cucumbers and a soy sauce

Drinks

Nước Cam Tươi - fresh squeezed orange juice \$3.95

Nước Dừa - fresh coconut juice \$3.50

Đá Chanh - fresh squeezed lemonade \$2.95

Soda Chanh - fresh squeezed sparkling lemonade \$2.95

Sữa Đậu Nành - fresh soy bean milk \$2.95

Soda Sữa Hột Gà - sparkling egg yolk shake with Milk \$3.50

Xí Muội - salty plum drink \$2.95

Chanh Muối - salty lemonade \$2.95

Soft Drinks—\$1.95

Coke, Diet Coke, Dr. Pepper, Sunkist, Sprite

Coffee

Café Sữa Đá \$3.95
Vietnamese iced drip coffee with condensed Milk

Café Đen Đá \$3.95
Vietnamese iced drip coffee

Café Đen \$3.95
Vietnamese hot drip coffee

Café Sữa \$3.95
Vietnamese hot drip coffee with condensed Milk

Tea

Trà Đá Chanh \$2.95
Iced jasmine tea lemonade

Trà Đá \$1.95
Iced jasmine tea

Trà Nóng
Pot of jasmine tea
Small: \$1.95 Large: \$2.25

Chè

Chè Đặc Biệt \$3.50

Combination of sweetened beans with jellies and coconut milk

Chè Đậu Trắng \$3.50

Sweetened white bean with jellies and coconut milk

Chè Đậu Đỏ \$3.50

Sweetened red beans with jellies and coconut milk

Chè Thái \$3.75

Combination of tropical fruits, and
tapioca chestnuts

Sâm Bồ Lượng \$3.75

Lotus nuts and seaweed topped with shaved ice

Sương Sa Hột Lựu \$3.75

Sweetened tapioca water chest nuts with jellies, mung bean, and coconut milk

Nhãn Nhục \$3.75

Logan fruit in a light syrup topped with shaved ice

Xương Xáo Nước Dừa \$3.75

Sweetened black jellies with coconut milk