

Starters

1. Edamame

Blanched soybeans with sea salt

801. Edamame Chua Ngot

Sweet & sour edamame

2. Ba Loai Cha Gio

Selection of three different crispy spring rolls (3 pieces)

3. Crispy Tofu

Crispy tofu cubes with spring onions, chili flakes, and sea salt

803. Wantan Chien

Crispy wontons filled with shrimp and chicken

4. Tom Oc Cun

Crispy shrimp with chili flakes and walnuts

5. Tom Chien Com 🌶️

Shrimp in crispy rice coating with mango chili sauce

6. Suon Nuong

Marinated spare ribs with lemongrass

7. Ga Popcorn

Breaded chicken bites with chili mayo

8. Cua Lot Rang Muoi 🌶️

Crispy soft-shell crab with shallots and spring onions

9. Muc Chien Gion 🌶️

Tempura calamari with chili and lime

10. Ga Xien

Marinated chicken skewers with teriyaki sauce

11. Bach Tuoc Chien

Fried octopus with wasabi mayo

12. Rau Chien

Mixed vegetables in tempura batter

13. Fresh Summer Rolls (Goi Cuon)

Rice noodles, salad, and fresh herbs with:

- a. **Chicken**
- b. **Tofu**
- c. **Avocado**
- d. **Shrimp**
- e. **Salmon**

14. Crispy Rice

Served with tuna tartare and salmon tartare

15. Tuna Tartare 🌶️

Tuna tartare with avocado, sesame, and rice crackers (slightly spicy)

16. Sake (Salmon) Tartare 🌶️

Salmon tartare with avocado, sesame, and rice crackers (slightly spicy)

Soups

17. Sup Rau Tofu

Vegetable soup with tofu

18. Sup Ga Nuoc Dua

Coconut milk soup with chicken, oyster mushrooms, coriander, and lemongrass

19. Sup Tom Chua Cay 🌶️

Shrimp, oyster mushrooms, coriander, lime, galangal, and chili

20. Pho Bo Nho

Aromatic braised beef with rice noodles in a flavorful broth

820. Sup Wantan

Clear broth with wontons and pak choi

Salads

21. Goi Vit

Mango strips with crispy duck, lime, and shallots

22. Goi Du Du 🌶️

Green papaya salad with shrimp, Thai basil, fried onions, peanuts, and chili

23. Goi Rong Bien

Seaweed salad

24. Goi Spinat

Baby spinach salad with crispy tofu, shallots, and sesame dressing

25. Goi Bo

Tender beef salad with shallots and fresh herbs in homemade dressing

Dumplings

26. Banh Bao Vit

Steamed bun with grilled duck, leek, and cucumber strips

27. Banh Bao Tofu

Steamed bun with tofu, leek, and cucumber strips

828. Banh Bao Ga

Steamed bun with crispy chicken, pickled vegetables, and cucumber

28. Ha Cao Tom

Rice flour dumplings filled with shrimp

29. Xiu Mai Tom

Wonton-style dumplings filled with shrimp

30. Ha Cao Heo

Dumplings filled with pork and vegetables

31. Ha Cao Tofu

Dumplings filled with tofu

32. Ha Cao Rau Den

Spinach dumplings filled with spinach and taro

33. Kimchi Dumplings

Gyoza filled with pork, kimchi, and vegetables

34. BBQ Dumplings

Gyoza filled with BBQ pork and vegetables

35. Dumplings Variation

Selection of 5 different dumplings

Rice Noodle Bowls (Bún)

Large lukewarm rice noodle bowls served with fresh herbs, peanuts, spring onions, salad, fish sauce, and:

36. Bun Ga

Stir-fried chicken

37. Bun Bo Cha Gio

Stir-fried beef with lemongrass and spring roll

38. Bun Vit

Crispy duck

39. Bun Tom

Stir-fried shrimp

40. Bun Ga Gion

Crispy chicken leg

41. Bun Tofu
Stir-fried tofu

Pho (Vietnamese Noodle Soup)

Pho is a Vietnamese national dish enjoyed at any time of the day. At SAKAI, we serve it with fresh Asian herbs such as mint, coriander, Thai basil, bean sprouts, lime, and chili.

42. Pho Bo
With beef

43. Pho Ga
With chicken

Chicken Dishes

44. Ga Curry 🌶️
Chicken with vegetables in coconut curry sauce (slightly spicy)

45. Ga Sate
Chicken with vegetables in peanut sauce

46. Ga Gion Thap Cam
Crispy chicken with vegetables and soy sauce

47. Ga Xao Ot Kho
Caramelized chicken with dried chili and garlic

825. Ga Chua Ngot
Crispy chicken breast with snow peas and asparagus in tamarind sauce

826. Ga Rau Que
Chicken with vegetables, Thai basil, and chili peppers

Beef Dishes

48. Bo Xao Sa Ot
Beef with vegetables, chili peppers, and lemongrass

49. Bo Chua Ngot
Crispy beef with asparagus, snow peas, and tamarind sauce

50. Bo Mang Tay
Stir-fried beef with green asparagus, snow peas, and shallots

Duck Dishes

51. Vit Curry 🌶️

Crispy duck with vegetables in coconut curry sauce (slightly spicy)

52. Vit Pak Choi

Crispy duck with pak choi in soy sauce

53. Com Rang Vit

Crispy duck with fried rice and vegetables, served with hoisin sauce

853. Vit Xao Gung

Crispy duck with ginger vegetables

854. Vit Chua Ngot

Crispy duck with vegetables in tamarind sauce

Fish & Seafood Dishes

54. Tom Chua Ngot

King prawns in tempura batter with asparagus, snow peas, and tamarind sauce

55. Tom Rau Que

King prawns with seasonal vegetables, Thai basil, and chili

56. Tom Curry 🌶️

King prawns with vegetables in coconut curry sauce (spicy)

57. Ca Hoi Curry

Grilled salmon steak with vegetables in curry sauce

58. Ca Hoi Nuong

Grilled salmon steak with vegetables

855. Ca Thu Nuong

Grilled tuna steak with vegetables in teriyaki sauce

856. Cha Ca La Vong

Marinated monkfish with dill and onions, served with rice noodles, salad, herbs, and two different dressings

857. Ca Xao Rau Que 🌶️

Stir-fried monkfish with vegetables, Thai basil, and chili (slightly spicy)

858. Muc Xao Can Tay

Wok-fried squid with vegetables, celery, tomatoes, and pineapple

859. Muc Xao Gung

Squid with shallots, red onions, and ginger sauce

59. Com Chien Hai San

Fried egg rice with seafood

Vegetarian Dishes

60. Rau Xao Tofu

Fresh seasonal vegetables with tofu in soy sauce

61. Tofu Xa Ot 🌶️

Tofu with vegetables, lemongrass, and chili

62. Tofu Curry 🌶️

Tofu with vegetables in coconut curry sauce (spicy)

63. Pak Choi (Wok-Fried)

Pak choi with ginger strips in soy sauce

64. Nam Rösti

Caramelized mushrooms

65. Udon Xao Tofu

Stir-fried udon noodles with vegetables and tofu

Desserts

90. Chuoi Chien

Crispy banana with honey, peanuts, coconut flakes, and vanilla ice cream

91. Mochi Ice Cream Variation

Three different sweet Japanese rice cakes

92. 2 Scoops of Ice Cream

Choice of: black sesame, matcha, yuzu sorbet, ginger, vanilla

94. Sticky Rice with Coconut

Served in pandan leaf with rice and caramelized coconut

97. Affogato

Espresso poured over vanilla ice cream

98. Chocolate Soufflé

With vanilla ice cream and whipped cream