

# STARTERS

## FRESH

- Spring Rolls | *Gỏi Cuốn Rau Cải* 5  
Wrapped with leaf lettuce, vermicelli noodles, bean sprouts, and mint in rice paper.  
*Choose tofu, mock duck or veggies. Choose shrimp for \$1 extra*
- Huê Style Rolls | *Gỏi Cuốn Huế* 7  
Vermicelli noodles and vegetables wrapped in rice paper. Served "sushi-style" in quarter rolls topped with grilled shrimp.
- Lettuce Rolls | *Gỏi Cuốn Xà Lách* 7  
Shrimp, eggs, noodles, lettuce, mints, cucumber, and bean sprouts wrapped in Boston lettuce and tied with cilantro.

## CRISPY

- Pork Egg Rolls | *Chả Giò Heo* 6  
Traditional Vietnamese egg roll with shredded taro, carrots, cellophane noodles, ground pork wrapped in a thin, crispy wheat wrap.
- Shrimp Egg Rolls | *Chả Giò Tôm* 7  
Traditional Vietnamese egg roll with whole shrimp, shredded taro, carrots, cellophane noodles, wrapped in a thin, crispy wheat wrap.
- Veggie Egg Rolls with Tofu | *Chả Giò Tofu* 6  
Traditional Vietnamese egg roll with shredded taro, onions, carrots, cellophane noodles, wrapped in a thin, crispy wheat wrap.
- Sweet Potato Shrimp Toast | *Bánh Khoai Lang Chiên Tôm* 7  
Deep fried, battered, shredded sweet potato and shrimp on french baguette. Served with leaf lettuce and herbs for wrapping and dipping in house vinaigrette.
- Taro Turnover | *Bánh Khoai Môn Chiên Thịt* 6  
Handmade dough, fried to a crisp shell. Filled with ground pork, onion and taro.
- Spicy Chicken Wings | *Cánh Gà Chiên Cay* 6  
Crispy wings tossed in a sweet and salty fish sauce.
- Sea Salt & Pepper Tofu Cube | *Tofu Chiên Muối Hột* 6  
Fried tofu coated with natural sea salt and chili peppers.
- Tiger Shrimp | *Tôm Lăn Cốm Đẹp* 7  
Shrimp coated in pounded sticky rice flakes and fried to a crisp.
- Crispy Calamari | *Mực Chiên Giòn* 7  
Calamari lightly battered served with a fresh ginger sauce.
- Coconut Cream Cheese Wonton | *Wonton Chiên Với Dừa Và Cream Cheese* 5  
Rich, crispy, served with homemade pineapple sauce
- Grilled Chicken Satay | *Gà Nướng Satay* 6  
Chicken laced on wood skewers served with peanut and cucumber sauce.
- Pork Satay | *Heo Nướng Satay* 6  
Pork laced on wood skewers served with our house hoisin sauce.
- Chicken Lollipops | *Chả Gà* 7  
Grilled ground chicken wrapped around sugarcane. Served with lettuce, pickled carrots, cucumber, herbs and house dipping sauce.

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## SALAD

- Banana Blossom Salad | *Gỏi Bắp Chuối* 7  
Thinly sliced banana blossom, cabbage, onions, carrots and chicken tossed in a sweet and tangy vinaigrette topped with fresh herbs and roasted peanuts.
- Vietnamese "Ceviche" Salad | *Gỏi Cá* 8  
Fresh, sashimi-grade red snapper tossed with fresh citrus juices, bell peppers, thinly shaved onions, and herbs topped with crushed roasted peanuts.
- Green Papaya Salad | *Gỏi Đu Đủ* 7  
Crisp shredded green papaya, shrimp, carrot, fresh herbs tossed with fresh citrus juice, roasted peanut and vinaigrette sauce.
- Lotus Root Salad | *Gỏi Ngó Sen* 8  
Shredded lotus root, carrot, daikon, and shrimps mixed in citrus juice, fresh herbs, crushed peanut and vinaigrette sauce.
- Spicy Beef Salad | *Gỏi Bò Cay* 8  
Thinly sliced beef mixed in a spicy red sauce, cilantro, onion, lime juice over a bed of lettuce, tomato, and cucumber.
- Sweet Apple Salad 7  
Shredded fresh green apple mixed with toasted coconut, red onion, crispy shallots, cashew nut and cilantro. Choice of chicken or veggie.
- Mango Salad | *Gỏi Xoài Xanh* 8  
Shredded green mango with green papaya in a citrus vinaigrette
- Most salads can be prepared vegetarian. Please ask your server for options.*

## SOUP

- Hue Spicy Beef Soup | *Bún Bò Huế* 9  
Spicy beef and lemongrass broth, thin slices of beef and chicken, vermicelli rice noodle, garnished with cilantro and onion. Served with a side of shredded cabbage, celery, bean sprouts, basil, and wedge of lime.
- Ha noi Beef Soup | *Phở* 9  
Clear herbal beef broth, rice noodle, rare beef, well done beef, meat balls, garnished with cilantro and onion. Served with a side of bean sprouts, basil, and wedge of lime.
- Vegetarian Pho | *Phở Chay* 9  
Clear herbal vegetable broth with rice noodle, tofu and mock duck garnished with cilantro and onion. Served with a side of bean sprouts, basil, and wedge of lime.
- Freshwater Crab Cake Soup | *Bún Riêu* 10  
Rice noodles with freshwater crab cake, round pork, tofu, a side of bean sprouts, mint, cabbage, and wedge of lime.
- Chicken Curry Rice Noodle Soup | *Bún Cà Ri* 10  
Curried rice noodles with chicken, asian yams, onion, a side of bean sprouts, basil, and wedge of lime.
- Fresh Salmon Rice Noodle Soup | *Bún Cá* 15  
Rice noodle soup with poached salmon and sauteed shrimp in a clear broth combination of fish and chicken stock. Served with a side of bean sprouts, mint, and wedge of lime.
- Egg Noodle Wonton Soup | *Mì Wonton* 10  
Egg noodle soup with homemade pork and shrimp wontons, a side of bean sprouts, basil, and wedge of lime.

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# NOODLES

- Stir-Fried Egg Noodles | *Mì Xào* 12  
Choice of meat, tofu or mock duck stir-fried with vegetables in garlic sauce.  
*Add tofu or mock duck \$2 Add shrimp \$3 Add chicken \$2 Add beef \$3*
- Vietnamese-Style Pad Thai | *Hu Tiều Xào* 12  
Rice stick noodles stir-fried with eggs, bean sprouts, green onions with crushed peanuts.  
*Add tofu or mock duck \$2 Add shrimp \$3 Add chicken \$2 Add beef \$3*
- Basil Noodles | *Bánh Phở Xào* 12  
Wide soft rice noodles stir-fried with pea pods, shredded carrots, green onions, eggs, chili sauce, basil leaves, and your choice of meat, seafood, or veggies.  
*Add tofu or mock duck \$2 Add shrimp \$3 Add chicken \$2 Add beef \$3*
- Grilled Vermicelli Noodle Salad | *Bún Thịt Gà Nướng* 10  
Grilled white meat chicken breast and vermicelli rice noodles garnished with shredded lettuce, cucumber, herbs, cilantro, and a sprinkle of roasted peanuts. Served with house vinaigrette sauce.  
*Choose grilled shrimp - add \$5*
- Jasmine 26 Noodle Salad | *Bún Chả Gà Và Chả Giò* 12  
Grilled chicken patties, fried egg roll and vermicelli rice noodles garnished with shredded lettuce, cucumber, herbs, cilantro, and a sprinkle of roasted peanuts. Served with house vinaigrette sauce.
- Sautéed Chicken Noodle Salad | *Bún Gà Xả ốt* 12  
Chicken sautéed with lemongrass and chili pepper on vermicelli rice noodles, garnished with shredded lettuce, cucumber, herbs, cilantro, and a sprinkle of roasted peanuts. Served with house vinaigrette sauce.
- Lemongrass Noodle Salad 10  
Shiitake mushrooms and vegetables sautéed with lemongrass and chili pepper, vermicelli rice noodles, garnished with shredded lettuce, cucumber, herbs, cilantro, and a sprinkle of roasted peanuts and house vinaigrette sauce.  
*Add tofu or mock duck \$2 Add shrimp \$5 Add beef \$3*
- Grilled Shrimp Coconut Milk Noodle Salad | *Bánh Tằm* 12  
Grilled shrimp tossed in coconut milk with thick "udon-style" rice noodles, garnished with shredded lettuce, cucumber, herbs, cilantro, and a sprinkle of roasted peanuts. Served with house vinaigrette sauce.

***Most Noodle Salads can be prepared vegetarian. Please ask your server.***

# FRIED RICE

- Curry Fried Rice | *Cơm Chiên Cà Ri* 12  
Yellow curried rice, shrimp, onion, raisin, and cashew nuts.
- Seafood Fried Rice | *Cơm Chiên Đồ Biển* 15  
Stir-fried rice with onion, green peas, diced carrots, eggs, shrimp, calamari, mussels, and scallops.
- Empress Fried Rice | *Cơm Chiên Hoàng Châu* 15  
Stir-fried rice with chinese sausage, strips of fried egg, barbequed pork, onion, and fish sauce.
- Vegetable Fried Rice | *Cơm Chiên Chay* 12  
Stir-fried rice with onion, green peas, diced carrots, eggs, broccoli, cauliflower, napa cabbage, and bell pepper. *Tofu added upon request.*

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## SPECIALTY DISHES

Jasmine Crepe   <i>Bánh Xèo</i>	10
Crispy turmeric rice coconut crepe, filled with stir-fried pork and shrimp, bean sprouts, onion and yellow mung beans. Served with a side of crisp lettuce, cucumber, pickled carrot, mint and vinaigrette sauce. <i>Vegetarian crepe available with stir-fried tofu and mock duck prepared as above with soy vinaigrette.</i>	
"Shaken Beef"   <i>Bò Lức Lắc</i>	15
Cubed, wok-tossed beef with onions, black pepper, and fresh garlic. Served on a bed of fresh watercress.	
Grilled Lemongrass Ribs   <i>Sườn Nướng</i>	12
Marinated baby back ribs grilled with lemongrass and chili pepper over steamed white rice. Served with lettuce, bean sprouts, cucumber, tomato, and vinaigrette sauce.	
Ginger Cornish Hen   <i>Cơm Gà Khìa</i>	15
Cornish hen and rice slow-roasted in seasoned chicken broth served on a bed of Asian vegetables.	
Salt and Pepper Shrimp   <i>Tôm Muối ớt</i>	15
Crispy fried whole shrimp dusted in sea salt and pepper, and tossed with hot peppers and vegetables.	
Crispy Tilapia in Fresh Tomato Sauce   <i>Cá Chiên Xốt Cà</i>	15
Lightly battered tilapia filet served over steamed Asian vegetables in a fresh tomato sauce.	
Seafood Crispy Noodles   <i>Mì Chiên Giòn Đồ Biển</i>	18
Shrimp, scallops, squid, and mussels stir-fried with assorted veggies in a light garlic sauce served in a large bowl made of crispy noodles.	
Caramelized Claypot Catfish   <i>Cá Kho Tộ</i>	15
Rich, caramelized, braised catfish cooked in clay pot. <i>Traditionally eaten with Canh Chua Hotpot (see below).</i>	
Caramelized Lemongrass Shrimp   <i>Tôm Sauté</i>	15
Sautéed fresh garlic, onion, lemongrass and shrimp glazed in a rich, caramelized sauce.	
Green Curry with Chicken	12
Green coconut milk curry with chicken, peapods, bamboo shoots, eggplant, and sweet potato.	
Red Peanut Curry with Roasted Duck	15
Red peanut curry with roasted duck, eggplant, bamboo shoots, bell peppers and sweet potato.	
Spicy Eggplant Stir Fry	12
Stir-fried eggplant with chicken, fresh garlic, fresh chili, and sweet basil.	
Fresh Ginger Chicken in Yellow Bean Sauce   <i>Gà Xào Tương Gừng</i>	12
Chicken sautéed with fresh ginger, black mushroom, bell pepper and onion in a yellow bean sauce.	
Canh Chua Hotpot   <i>Lẩu Canh Chua</i>	15
Tamarind soup base with tomato, okra, bean sprouts, pineapple and fresh Vietnamese herbs, garnished with hot chili pepper and fried garlic. <i>Choice of chicken, pork, beef or vegetarian. Add shrimp for \$3.</i>	
Seafood Hotpot   <i>Lẩu Thập Cẩm</i>	18
Chicken broth base with shrimp, mussels, calamari, fish balls, shiitake mushrooms, napa cabbage, and cellophane noodles.	
Vietnamese Beef Stew   <i>Bò Kho</i>	10
Vietnamese-style beef stew in a hearty, aromatic broth with carrot, potato, and a combination of rice and egg noodles. Served with a side of bean sprouts, basil, and wedge of lime.	
Coconut Hot Pot	12
A tangy and spicy coconut broth soup with chicken, lemongrass, galangal, and dry chili. <i>Add tofu or mock duck \$2 Add seafood \$5 Add beef \$3</i>	

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