

RICE

All cooked in house pork lard

Xin Chào Krapow 115

Vietnamese Krapow same same but different

Choose your Protein (comes with fried egg):

*Pork *Chicken

Choose: No Spicy / Little Spicy / Spicy / Very Spicy

Green Fried Rice 130

Served with popped rice & pickled melon

Choose your Protein:

*Garlic Prawn *Char Siu

*Lemongrass Beef *Turmeric Salmon



BAOGER

Veg Baoger 85

Forest mushrooms, turmeric onions, tofu & carrot fried panko patty, topped with sriracha chilli jam mayo, viet hollandaise and pickles

Pork Baoger 85

Char Siu slowcooked pork, lettuce, tomato, cucumber, starfruit, pickled papaya & carrot all topped with viet hollandaise

Breakfast Baoger 85

Flashed seared beef, fried eggs, Viet hollandaise, pickled onion in between bao bun



Choose your base

Sushi Rice | Brown Rice | Mixed Greens
| Half & Half



= veggie

Veggie Bowl

Same same but different, poke without the fish...
A little bit of this ... little bit of that ... the key
to life is balance



Tofu Panda 60/110/150

Feature: Fried tofu | Sesame shoyu + roasted sesame sauce
Toppings: Guacamole, corn, cucumber, radish, edamame, scallions, pickled onions, pickled papaya & carrot, pico-de-gallo, gari ginger, nori seaweed, crispy shallots
602 kcal / 795 kcal

Shroom Bros 110

Feature: Broccoli + mushroom | Black pepper sauce
The Rest: Brown rice, corn, cucumber, radish, edamame, scallions, pineapple, pickled onions, pico-de-gallo, gari ginger, nori seaweed, crispy shallots
Sauce: Sesame shoyu
378 kcal

Miso Hungie 110

Feature: Fried tofu + eggplant | Miso stir-fried
The Rest: Sushi rice, mixed greens, corn, cucumber, radish, edamame, scallions, pickled onions, pickled papaya & carrot, pico-de-gallo, gari ginger, nori seaweed, crispy shallots
Sauce: Roasted sesame
615 kcal

Californication 110

Feature: Cauliflower + sweet potato | Tempura
The Rest: Sushi rice, mixed greens, corn, radish, pickled onions, pickled jalapenos, kimchi, pico-de-gallo, mango cabbage slaw, nori seaweed, crispy shallots
Sauce: Teriyaki, sesame shoyu
580 kcal

Add or swap protein:
Prawn / Salmon / Tuna (+60)

Gourmet Salads

All our salads are tossed to order with our premium dressings. We don't fluff our salads. We pack them!

Miso Salmon 150

Our mix: Garlic seared salmon, diced avocado, purple cabbage, edamame, cucumber, roasted sweet potato, sesame seeds, fried shallots, mixed greens.
Sauce: Miso ginger dressing 610 kcal

Tamari Town 110

Our mix: Quinoa, lentil, carrot, cherry tomatoes, roasted walnut pieces, parmesan flakes, mixed greens
Sauce: Tamari dressing 540 kcal

Suuuperfood 110

Our mix: Quinoa, lentil, avocado, apple, cherry tomato, raw broccoli, roasted sweet potato, mint, parsley, mix greens
Sauce: Rainbowl salad dressing 628 kcal

Poké Bowl



S / M / L

Rainbowl Poké 70/150/200

Feature: Salmon or Tuna | Secret marinade + roasted sesame sauce
Toppings: Tobiko, wakame salad, edamame, tamago, cucumber, corn, radish, pickled onions, pico-de-gallo, shoyu quail egg, guacamole, gari ginger
Crunchies: Roasted sesame, crispy shallots & garlic, nori seaweed
598 kcal / 852 kcal

Big in Japan 70/150/200

Feature: Salmon | Secret marinade, wasabi mayo, teriyaki
Toppings: Tobiko, tamago, wakame salad, edamame, scallions, corn, radish, gari ginger, onsen egg, mango
Crunchies: Roasted sesame, fried shallots, fried garlic, nori seaweed
692 kcal / 852 kcal

Funky Town 70/150/200

Feature: Salmon or Tuna | Flame seared + Rainbowl sauce
Toppings: Tobiko, tamago, wakame salad, scallions, cucumber, pickled papaya & carrot, pico-de-gallo, kimchi
Crunchies: Roasted sesame, crispy shallots & garlic, nori seaweed
512 kcal / 710 kcal

Double Rainbowl 80/160/210

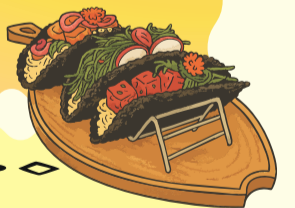
Feature: Salmon and Tuna | Secret marinade + sriracha mayo
Toppings: Tobiko, onsen egg, guacamole, edamame, corn, cucumber, radish, scallions, pickled onions, gari ginger, pico-de-gallo
Crunchies: Roasted sesame, crispy shallots, nori seaweed
708 kcal / 910 kcal

Spicy Caycay 70/150/200

Feature: Tuna | Spicy marinade + sriracha mayo
Toppings: Tobiko, avocado, edamame, cucumber, scallions, nori seaweed, wakame, sesame oil, sesame seeds
Crunchies: Popped brown rice, nori seaweed
730 kcal / 942 kcal

Maui Wowie 70/150/200

Feature: Tuna | Shoyu + wasabi mayo
Toppings: Tobiko, shoyu quail eggs, wakame salad, corn, pineapple, pickled onions, pickled jalapenos, pico-de-gallo
Crunchies: Roasted sesame, nori seaweed, wasabi peas
490 kcal / 650 kcal



Sushi Tacos

Crispy double fried nori shells stuffed with flavor goodness

2 OF YOUR CHOICE
and 1 WAKAME

170

Tuna 70

Sriracha Mayo, Sushi Rice, Wakame, Tobiko, Cucumber, Sesame, Shoyu

Salmon 70

Wasabi Mayo, Sushi Rice, Tobiko, Pickled Onions, Cucumber, Sesame, Shoyu

Wakame

Sushi Rice, Guacamole, Pickled Carrot and Papaya, Wakame, Edamame, Sesame, Shoyu

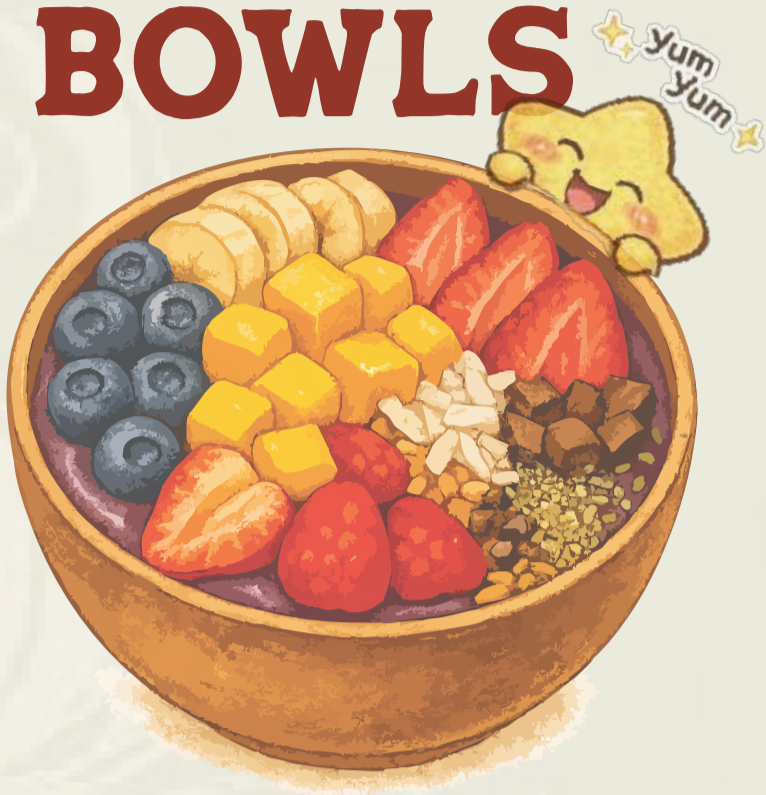
NEW Salmon Trimmings Cup 85

Crispy seasoned fish skin with in house salmon jerky. Served with two dipping sauces.

Tartare Dipping Nachos 160

Crispy Nori Tempura chips to dip into our salmon, tuna and avocado tartare bowl.

SMOOTHIE BOWLS



AVOCOCONUT 90
Base: Avocado, Kale, Coconut Cream, Frozen Yogurt
Toppings: Kiwi, Mango, Banana, Coconut Flakes, Chia Seed

RAINBOWL 120
Base: Blueberry, Raspberry, Strawberry, Banana, Acai & Protein Powder, Frozen Yogurt
Toppings: Banana, Mango, Grape, Muesli, Coconut Flakes, Chocolate Chunks, Hemp Seed

BLUE OCEAN 120
Base: Banana, Blueberry, Coconut Cream, Butterfly Pea, Amla & Protein Powder, Frozen Yogurt
Toppings: Strawberry, Kiwi, Muesli, Coconut Flake, Pumpkin Seed, Goji Berry

CHOCO BERRY 120
Base: Banana, Strawberry, Chocolate Chunks, Cacao, MSM & Collagen Cowder with Frozen Yogurt
Toppings: Strawberry, Granola, Coconut Flake, Cashew, Almond

KING KONG 90
Base: Banana, Mango, Pineapple, Turmeric, Frozen Yogurt
Toppings: Dragon Fruit, Strawberry, Aloe Vera, Muesli, Coconut Flake, Chia Seeds

NUTJOB (Vegan) 120
Base: Banana, Medjool Dates, Peanut Butter, Cocoa Powder, Almond Milk, Baobab & Vegan Protein Powder
Toppings: Banana, Muesli, Chocolate Chunks, Chia Seed, Almond, Walnut

TROPICAL TANGO 90
Base: Mango, Strawberry, Frozen Yogurt
Toppings: Strawberry, Dragon Fruit, Granola, Coconut Flake, Chia Seed.

POWER BOWL (UNBLENDED) 90
Including: Banana, Mango, Dragon Fruit, Pear, Granola, Almond, Cashew, Coconut Flakes, Chia Seeds, Soft- Serve Yogurt

Dessert

BANH XEO CHURRO 65
 Rice Flour Based Fried Custard Dough, a bit softer than og version but carry it's own charming soul (+gluten free), with a side of dipping caramelized Ong Tho milk & chocolate

HOMEMADE FROYO 50
 In house froyo topped with your choice of toppings: Mango, Choco Chunks, Strawberry, Coconut Flakes, Avocado, Chia Seeds, Granola

BANANA STICKY RICE 85
 Sticky rice wrapped with sweet banana in banana leaf, topped with creamy coconut sauce and toasted sesame, Viet version of famous mango sticky rice

HOMEMADE COCONUT AFFOGATO 75
 Few scoops of homemade coconut creamy ice cream topped with Espresso/Decaf

BOUNTY BANANA FREEZE 55
 As in the old days, no machine needed. Coconut milk combined with soft grilled chubby bananas (yes in vietnam it is a thing). Dipped in milky dark chocolate. Topped with knia seed and shredded coconut.
Vegan version: just the ice cream no chocolate

NAUGHTY DRINKS

For naughty moments, just in case you need one.
 2x Stronger than usual (at least)
 ** Can cause naughty behavior after 5 of these **

CUTECUMBER TEQUILEAN 125
 Tequila, Cucumber, Triple Sec, Lime

VIETNOM THUNDER 125
 Tamarin Margarita, Chili Salt Rim

BEER

GUINNESS(440ML) 140
 Irish Stout, low calories, rich in iron, healthy-ish beer option. A bit pricey as imported but definitely worth a try <3

HUDA 35
 Brewed in Hue, the old capital of Vietnam. Most of us believe the name stands for a blend of "Hue" and "Da Nang." Smooth, light, refreshing lager.

FRUITY BOOZE

Healthy-ish cocktails. A bit of this, a bit of that every now and then. The key to life is balance ^^

APRICOT ALLEY 90
 Vietnam Plum Peach Liquor, Gin, Lime

MOJICHA 90
 Classic Mojito with Honey and Kombucha

DAIQUIRI OII 90
 Rum based classic Daiquiri with Guava

Beer Snacks

Crispy Salmon Skin served with Salmon Mayo

(M: 60k | L: 110k)



JUICE

FIVE ELEMENTS APPEARS IN EVEN FOOD AND INSIDE OUR BODY. EASTERN MEDICINE BELIEVES FOOD IS CAPABLE OF HEALING, NOURISHING AND IMPROVING GENERAL HEALTH. FIVE ELEMENTS TRIES TO FIND HARMONY AND BALANCE, THE YIN AND YANG, MAKES US HEALTHY FROM WITHIN. EMBRACE THE KNOWLEDGE, SOMETHING WE GREW UP WITH. WE INTRODUCE THE NEW WAY TO SEE HOW NATURE CAN HELP US, THE LEARNING OF US STILL CONTINUES...

If any drinks have this symbol it means they have a little natural raw cane sugar inside to enhance flavor + health benefits with moderate consumption



WATER ELEMENT

BLUE/ BLACK color: salty flavor. Nourishes the kidneys, balances hydration, improves memory, and relieves fatigue. The Water element restores inner calm and emotional depth.

Pineapple Salt Ginger 55
Pineapple, ginger, natural sea salt crystal simple but effective

Grape Blueberries 65
Grape, blueberries, coconut water, chia seed, natural sea salt crystal

Apple Coconut 65
Celery, Cucumber, Apple, Coconut, Lime

METAL ELEMENT

WHITE color : carries a hint of spice. Supports lung and respiratory health, Detoxifies through breath, soothes the skin, and balances hormonal breakouts. Metal brings clarity, purity, and focus to your mind and body.

Pear cantaloupe 50
Pear, cantaloupe, ginger, lime, chia seeds

Apple Pear Ginger 50
Apple, pear, ginger, natural sea salt crystal

Coconut Lemon Basil 55
Coconut water, lemon, basil

Pear Lemon Garlic 55
Pear, lemon, honey, black garlic

WATER

WOOD ELEMENT

GREEN color - sour taste. Detoxifies the liver, good for eyes , and balances emotions. Wood symbolizes growth and renewal. Helping your body regenerate, release tension, rest better.

Popeye 65
Spinach, Green apple, Pineapple, Cucumber, Lime, Ginger

Pear Pineapple 50
Pear, Pineapple, Kale, Celery, Ginger, Apple Cider

Spinach Cucumber 55
Spinach, kale, cucumber, apple, lime

Grape Pear Kale 55
Pear, Kale, Grape, Lime, Cucumber



EARTH ELEMENT

BROWN color - slightly sweet flavor. Strengthens the stomach and spleen, Improves digestion, nutrient absorption, and supports immunity. The Earth element grounds and nourishes you with comfort and stability.

Guava passion 50
Guava, pineapple, passion fruit, mint

Carrot orange 55
Carrot, Orange, Pineapple, Ginger, Turmeric

Mandarin cantaloupe 50
Mandarin, cantaloupe, apple, ginger

Mango Apple 50
Mango, apple, passion fruit

FIRE ELEMENT

RED color - slightly bitter. Supports heart health, enhances blood circulation, boosts positive energy. Fire warms your body, sparks joy, love, and connection.

Beetroot apple 50
Beetroot, Apple, Orange, Carrot, Lime

Orange Turmeric 50
Orange, Carrot, Turmeric, natural sea salt crystal

Bell pepper carrot 50
Bell Pepper, Carrot, Pineapple, Orange, Ginger

Strawberry pineapple 55
Strawberry, pineapple, orange

Healthy Shot

Very strong flavors, down the hatch in one...! Recommend one shot per day two week straight

GINGER 45
Kale, Ginger, Turmeric, Lime, Cinnamon

CELERY 45
Celery, Blueberry, Beetroot, MSM Powder

CIDER TURMERIC 45
Apple Cider Vinegar, Black Garlic, Cayenne, Maple Syrup, Turmeric

MORNING SHOT 45

A cooked-down blend of garlic, lime, ginger, apple cider vinegar and honey. Best enjoyed on an empty stomach for a gentle detox and multiple health benefits. Let us know if you have any digestive sensitivities, and we'll water it down for you



SMOOTHIE

Blended with frozen yoghurt. For vegan version please ask our staff.
Never any ice or added sugar!

Men's Health

Avocado, Banana, Macca
Medjool Date, Cashew
Milk & Butter, Ashwagandha
90

Brain Power

Orange, Mango, Chia
seed, blueberry
Pineapple, Turmeric
70

Collagen Star

Mango, Strawberry
Banana, Blueberry,
Raspberry, Collagen
80

Tropical Green

Pineapple, Banana,
Spinach, Coconut cream
65

Choco Protein

Banana, Protein,
Coconut Cream,
Cacao Powder
90

Queen Power

Blueberry, Strawberry,
Passion Fruit, Protein,
Collagen
90

Vitamin Energy

Mango, Pineapple, Orange,
Strawberry
65

Banana Peanut Butter

You can guess what
is inside hihi
55

COFFEE

The fertile land of Vietnam yields exceptional coffee beans, all locally sourced from Dak Lak Province in the Central Highlands. Grown and produced by the Jarai ethnic group, these beans meet export quality standards — a rare achievement for a business run by an ethnic minority in Vietnam.

CLASSIC

ESPRESSO/ AMERICANO	45
LATTE	50
CAPPUCCINO	50
ICED COCONUT AMERICANO	60
BLACK COFFE	30
VIET MILK COFFEE	35
VEGAN VIET MILK COFEE	40
VIET LATTE	40
SALT COFFEE	45
COLD BREW	50

TEA

SIGNATURE FRUIT ICED TEA 	50
TAMARIND ICED TEA 	50
GINGER LEMON HONEY	50
VIETNAM TEA	50
Cordyceps, Longan, Goji berry, Red date, Rose, Jasmine Stevia	
ICED COCONUT MATCHA	65
CLASSIC KOMBUCHA	50
Please choosse: Mango Starfruit Pineapple Turmeric Hibiscus F1 (First Ferment)	40

SPECIAL

EGGPRESSO BRULEE	65
Our version of caphe Trung, egg coffee.	
TIRAMISU COFFEE	65
Ice Americano topped with Mascarpone Tiramisu Creammmmm	
AVOCADO COFFEE	65
Avocado Smoothie with Coffee. Lightly sweet and creamy	
CARAMEL BANANA COFFEE	70
Salted caramel, banana, whipping,milk with espresso, topped with crispy banana skin	
AMERICANO HONEY LEMON	60
HOUSE COCONUT AFFOGATO	75

Change to Arabica bean +5 | Decaf +10 |
Soy Milk +0đ | Almond Milk +15



FIZZ

MANGO OIII	65
Mango, Guava, Lime, Kumquat, Tonic, Basil	
PINKY ORANGE	65
Water melon, Orange, Lime, Kumquat, Tonic	
Vietnom Isotonic Water 	55
Fizzy natural isotonic drink, lime, plum, natural sea salt crystal, sugar cane	