

BAR



COCKTAILS

Pear It With Basil 14

Pear and basil infused sake, pear liqueur, lime

Fair Weather Friend 15

Apple infused bourbon, allspice dram, oolong tea, honey, lemon

Le Sang 13

Gin, turmeric, celery, lime

Dua Dua 15

Lime leaf rum, ginger, lime, pineapple, coconut milk

Rootberry 15

Strawberry mint vodka, ginger beer, lime

Hen+Hive 14

Gin, Chili Liqueur, citrus, honey, Thai chili

Wheytni 17

Cassia bark & orange infused mezcal, house made whey, honey, lemon, egg white

5 Spice Old Fashioned 15

Japanese Whiskey, 5 spice, cane syrup, bitters

BEER

Kirin Ichiban - Pilsner 7

Kronenbourg 1664 - Pale Lager 6

Brauerei Schloss Eggenberg - Hopfenkonig, Pilsner 8

Fair State - Big Doinks IPA 6

Champion Brewing - Family Recipe Vienna Style Lager 10

Jester King 30

Fair State - BBRR, Blueberry, Blackberry, Raspberry Roselle (16oz) 12

Neff - Ignition Switch Belgian Pale Ale (GF) 10

Odell - 90 Shilling, Amber Ale 7

Friends & Allies - Noisy Cricket IPA 6

Untitled Art - Italian Pilsner (NA) 8

Athletic Brewing - Run Wild IPA (NA) 6

Buy a round of beer for the kitchen 12

WINE BY THE GLASS

sparkling

Domaine Carrel, Rose Brut Tradition, Gamay 14
Savoie, France NV

Comte de Galeran Blanc, Mauzac 13
Limoux, France

white

5oz 12oz Bttl

Corbielleres, Sauvignon Blanc 13 28 59
Touraine, France 2019

Geyerhof, Gruner Veltliner 16 36 72
Kremstal, Austria 2019

Monte Del Fra, Pinot Grigio 13 28 59
Verona, Italy 2020

Rubia 'Oakless', Chardonnay 16 36 72
Napa, California 2019

rose

5oz 12oz Bttl

Cochon Volant, Grenach-Cinsault 12 26 52
Languedoc, France 2020

red

5oz 12oz Bttl

Robert Schatzle, Pinot Noir 15 33 66
Baden, Germany 2017

Piquentum, Teran 17 38 76
Istria, Croatia 2019

I Lauri, Montepulciano 12 26 52
Abruzzo, Italy

Chateau Gerons, Cabernet-Merlot 15 33 66
Bordeaux, France 2018

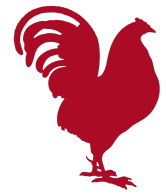
sake

Shirataki, Jozen White, Junmai Ginjo (720ml) 10 65
Niigata, Japan

Shirataki, Jozen Jukusei 'Rose', Junmai Ginjo (720ml) 11 70
Kiigata, Japan

một hai ba 6047 lewis street, dallas, texas 75206

Dinner



starters

Crispy Vietnamese Rice Cake

Shitake, sprout, scallion, lettuce, herbs, nuoc cham sauce. choice of shrimp (\$17) or tofu (\$16)

Ginger Lemongrass Grilled Octopus

Fingerling potatoes, cucumber, peppers, green tomato nuoc cham, toum 19

Bánh Bao

Steamed buns filled with braised brisket, topped with shallot marmalade and crispy shallots 17

Tuna & Cucumber

Yellowfin tuna from the coast of New Jersey and beautiful crunchy cucumbers are tossed in a la minute mortar and pestle dressing of ginger, garlic, kefir lime and lemon juice with a hint of Asian herbs and toasted sesame 20

Kimchi and Gruyère Rice Fritters

Confit garlic humus, lemon, toasted sesame 14

Market Fresh Oysters

Grilled lightly over charcoal with brown butter cham and crispy shallots 4ea

entrées

Day Boat Scallops

New Bedford, Ma scallops with seared golden crust, Texas corn chowder, la ratte potatoes, celery, zucchini, red peppers, with dill and lemon zest 28

Shaking Beef

Angus tenderloin, soy vinaigrette, pickled red onion, charred tomatoes, watercress 39

Leek Rigatoni

Spinach brown butter sauce, roast ginger seasoned crab in confit garlic vinaigrette, coriander schmaltz, crispy garlic 25

Vietnamese Chicken Curry

Crispy skin chicken ballotine, seasoned rice, roasted beet slaw 28

Sakura Pork Rib

Japanese Sakura pork short rib grilled slow over charcoal then smoked with apple wood, set over roasted honey crisp apples and paired with apple and radish salad 29

Whole Branzino

Grilled branzino with ginger and lemongrass nuoc cham served with celery, scallion and peppers 38

Eggplant curry

Charcoal roasted Japanese eggplant, mushrooms, cauliflower, bok choy, sweet potato, pickled mustard leaves, taro root, tofu, lime, chili 24

Kimchi and Foie Gras Dumplings

House made kimchi and foie gras dumplings with warm compote of D'anjou pears cooked in pear vinaigrette until caramelized then topped with A5 wagyu ribeye and finished table side with a drop of sizzling and perfumy beef pho tallow 36

Oven Roasted Bass

La ratte potatoes, Swiss chard, corn beurre blanc 28

salads & seasonal

Squash Blossoms

Pork and prawn, Viet herbs, tempura fried 16

Fried Avocado Salad

Crunchy and refreshing salad of bartlett pears, green mango and jicama is tossed in a lemon nuoc cham and toasted sesame then topped with fried Tx avocado half glazed in spicy honey-cham glaze 14

Barbecued Beets

House made ricotta with lime leaf and Chinese cinnamon, roasted ginger-honey glaze 16

Blue Crab Salad

English cucumber, baby bok choy and lime tossed in lime vinaigrette and topped with crab 20

Grilled Zucchini

Tossed with fresh lemon juice and dill, served over bonito and roasted garlic cream 16

Green Papaya Salad

Carrot, sprout, house beef jerky, herbs 14

accompaniments

jasmine rice 3

vermicelli rice noodles 3

garlic noodles 9

grilled mixed mushrooms 10

chili bok choy 8

grilled broccolini 9

dessert

Buttermilk Beignets

Spiced sugar, chocolate ganache, coconut crème 9

Coconut Lemongrass Panna Cotta

Coconut milk, orange marmalade, chocolate peanut crumble 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

June 2022