

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)

### **Swiss Chard Tempura**

Stuffed with pork and prawn, Viet herbs 16

### **Ginger Lemongrass Grilled Octopus**

Fingerling potatoes, cucumber, 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, lime leaf, lime 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 32

### **Leek Rigatoni**

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

### **Shaking Beef**

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

### **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, 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, 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 untill caramelized then topped with Tx wagyu ribeye and finished table side with a drop of sizzling and perfumy beef pho tallow 36

## salads & seasonal

### **Stuffed Pepper**

Coal roasted & pickled wax peppers, filled with scallion-orange duck, lightly fried in curry spiced dredge, finished with bonito sauce and mint balm oil 16

### **Blue Crab Salad**

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

### **Pear & Grilled Lettuce Salad**

Chili whipped ricotta, lemongrass Bartlett pears , grilled baby lettuce, marinated cucumbers, mint balm oil, fresh mint balm, roasted hazlenuts, finished with charred ginger honey syrup and maldon salt 18

### **Fried Avocado Salad**

Crunchy and refreshing salad of bartlet 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

## accompaniments

jasmine rice 3

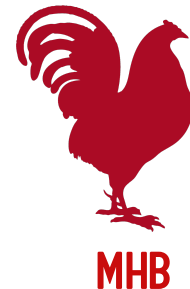
vermicelli rice noodles 3

garlic noodles 9

grilled mixed mushrooms 10

chili bok choy 8

grilled broccolini 9



# BAR

## COCKTAILS

### Le Sang 13

Gin, turmeric, celery, lime

### In Stereo 16

Apple, pear, local honey infused sake. Cinnamon, citrus, egg white

### Shanghai Rye 15

Few Immortal Oolong Rye, Laird's Applejack Brandy, grapefruit, lime, anise syrup

### Dua Dua 15

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

### Hen+Hive 14

Gin, chili liqueur, citrus, honey

### 5 Spice Old Fashioned 15

Suntori Whiskey Toki, 5 spice cane syrup, bitters

### Exit Stage Left 17

Stellum bourbon, Campari, creme de cacao, banana, absinthe, plum bitters

### Big Big Energy 17

Townes vodka, Vietnamese cold brew, warm spiced sugar syrup, Tempus Fugit Creme de Cacao

## BEER

Kirin Ichiban - Pilsner 7

Kronenbourg - 1664 Lager 6

Eggenberg - Helle Weizen Wheat Beer 9

Friends & Allies - Noisy Cricket Session IPA 6

Fair State - Big Doinks IPA 6

Champion - Family Recipe Vienna Style Lager 10

Untitled Art - Florida Seltzer, Blood Orange-Pomegranite 8

Stone Brewing - Delicious IPA 7

Jester King - Audio Palette 30

Fair State - Side Pull Czech-style Pale Lager 9

Odell - 90 Shilling, Amber Ale 7

Fair State - Serious Leisure Guava Lime Sour (16oz) 12

Athletic Brewing - Run Wild IPA (NA) 6

Untitled Art - Italian Pilsner (NA) 8

Buy a round of beer for the kitchen 12



## WINE BY THE GLASS

### sparkling

**Bonnamy Cremant de Loire Brut Rose 15 60**  
Loire, France NV

**Comte de Galeran Blanc, Mauzac 14 56**  
Limoux, France

### white

5oz 12oz Bttl

**Corbielleres, Sauvignon Blanc 13 28 59**  
Touraine, France 2019

**Geyerhof, Gruner Veltliner 15 32 64**  
Kremstal, Austria 2019

**Toreta, Posip 15 33 66**  
Dalmatia, Croatia 2020

**Trathen Hall, Chardonnay 17 38 76**  
Willamette Valley, Oregon 2018

### rose

5oz 12oz Bttl

**Philippe et Sylvain Ravier, Gamay 12 26 52**  
Savoie, France 2021

### red

5oz 12oz Bttl

**Domaine Lebrueil, Pinot Noir 16 36 72**  
Burgundy, France 2019

**Geyerhof, Zweigelt 15 32 64**  
Kremstal, Austria 2019

**I Lauri, Montepulciano 12 26 52**  
Abruzzo, Italy 2019

**Pied A Terre, Cabernet Sauvignon 18 40 80**  
Sonoma, California 2016

### sake

**Shirataki Shuzo, Junmai Ginjo (720ml) 12 90**

**Uka Sparkling Junmai Daiginjo 300ml 58**