

# **PHO-MEN on Troy**

## **STARTERS AND AD-ONS:**

**EDAMAME** (STEAMED; TOGARASHI SEA SALT)

**PULLED BEEF SPRING ROLLS** (DEEP FRIED; HONEY-UMEBOSHI (SALT-CURED PLUM) SAUCE AND HOT MUSTARD ON THE SIDE)

**KRAB SUMMER ROLLS** (COLD RICE PAPER, CELOPHANE RICE NOODLES, BEAN SPROUTS, FRESH HERBS); MILD SAMBAL (VIETNAMESE CHILI-GARLIC PASTE)-PEANUT DIPPING SAUCE ON THE SIDE)

**JAPANESE GREEN SALAD** (TENDER GREENS, SHREDDED CARROTS AND SHREDDED DAIKON WITH CARROT-GINGER DRESSING)

**SUNOMONO** (TRADITIONAL HIJIKI SEAWEEED, CUCUMBER AND GRILLED SURIMI SALAD)

**GREEN PAPAYA SALAD** WITH KRAB AND CITRUS DRESSING

BONELESS **WAGYU BEEF SHORTRIB SUSHI** TOPPED WITH SUNNY SIDE UP QUAIL EGG AND CRISPY FRIED GARLIC; WITH A SIDE OF HOUSE-MADE JAPANESE PICKLES

**FRIED CHICKEN LOLLIPOPS** WITH YUZU KOSHO PONZU DIPPING SAUCE

**JAPANESE SLOPPY JOE SLIDER** (SOFT SWEET POTATO BUN FILLED WITH NIKUMISO (MISO, SAKE AND GARLIC-FLAVORED GROUND BEEF) AND SCALLIONS)

**GRILLED SUSHI RICE CAKE** TOPPED WITH SPICY NIKUMISO (MISO, SAKE, GARLIC AND CHILE FLAKE-FLAVORED GROUND BEEF), SCALLIONS, AND TOASTED SESAME SEEDS

**VIETNAMESE CRISPY CREPE** WITH KRAB, FISH AND FRESH BEAN SPROUTS (CRISPY DELICATE CREPE IS MADE WITH MUNG BEAN AND RICE FLOURS AND SWEETENED WITH COCONUT MILK; FRESH LETTUCE CUPS, CORIANDER AND MINT LEAVES ALONG WITH VIETNAMESE PICKLES AND DIPPING SOUCE ARE SERVED ON THE SIDE)

TRIO OF **CHINESE STEAMED BUNS** WITH YOUR CHOICE OF 72-HOUR SHORTRIBS, FISH OR PICKLED TOFU

## **MORE SUBSTANTIAL:**

**VIETNAMESE TONGUE BAHN MI (COLD)** ON A FRENCH BAGUETTE WITH HOUSE-PICKLED CARROTS AND DAIKON, FRESH CORIANDER AND BASIL LEAVES, HOUSE GARLIC AIOLI

**VIETNAMESE GRILLED PASTRAMI AND TONGUE BAHN MI (WARM)** ON A FRENCH BAGUETTE WITH HOUSE-PICKLED CARROTS AND DAIKON, FRESH CORIANDER AND MINT LEAVES, HOUSE SAMBAL OLEK MAYO

**VIETNAMESE POACHED CHICKEN & NOODLE DINNER SALAD** (TENDER GREENS, CARROT AND DAIKON "NOODLES", BROAD RICE NOODLES, DICED BELL PEPPERS, AND CUCUMBER, TOSSED WITH FRESH BASIL AND MINT AND TOPPED WITH HAND-TORN POACHED CHICKEN, TOASTED CHOPPED PEANUTS AND DRIZZLED WITH LIME JUICE, LEMON GRASS, GARLIC, GINGER AND SAMBAL DRESSING)

## **UDON:**

### **NABEYAKI:**

CHICKEN AND MUSHROOM BROTH, THICK AND SUBSTANTIAL UDON NOODLES, DELICATE CHICKEN, CODDLED CHICKEN EGG, INARI AGE (FRIED AND BOILED TOFU), SHIITAKE MUSHROOMS, SHIMEJI MUSHROOMS, SPINACH, CARROT, LEEK, TEMPURA GREEN BEANS AND SHICHIMI TOGARASHI (JAPANESE SEVEN SPICE) SERVED IN A DONABE (HAND-MADE CLAY POT)

### **VEGETARIAN NABEYAKI:**

SHIITAKE MUSHROOM AND KOMBU DASH (BROTH) FORTIFIED WITH VEGETABLES, THICK AND SUBSTANTIAL UDON NOODLES, DELICATE SHIRATAKE NOODLES, RUNNY CODDLED CHICKEN EGG, INARI AGE (FRIED AND BOILED TOFU), SHIITAKE MUSHROOMS, BABY BOK CHOY, MENMA (SOY MARINATED BAMBOO SHOOTS), CARROT, SHIRAGA NEGI (LEEK), SCALLIONS AND SHICHIMI TOGARASHI (JAPANESE SEVEN SPICE) SERVED IN A DONABE (HAND-MADE CLAY POT)

### **TSUKUMI:**

BONITO AND MUSHROOM DASHI (BROTH), THICK AND SUBSTANTIAL UDON NOODLES, POACHED CHICKEN EGG, SOY-SIMMERED TOFU, BOK CHOY CABBAGE AND KAMABOKO (STEAMED FISH), TOPPED WITH CRISPY FRIED GARLIC CHIPS; TOGARASHI AND FRESH WASABI SERVED ON THE SIDE

## **SOBA:**

### **“ROYAL” SOBA:**

DELICATE BUCKWHEAT OR GREEN TEA NOODLES SERVED COLD WITH THE “ROYAL” MENTSUYU (DELICATELY-FLAVORED MUSHROOM, SOY SAUCE AND MIRIN BROTH), CHARRED LONG ONIONS (LEEK), WARM CRISPY-SKINNED CHICKEN THIGH AND SCALLIONS AND TOPPED WITH A RUNNY POACHED EGG AND WASABI

### **ZARU SOBA:**

GREEN TEA NOODLES WITH HOT YUZU-GINGER MENTSUYU SERVED ON THE SIDE (FOR DIPPING OR POURING OVER THE NOODLES) IN ADDITION TO WASABI, NORI, SCALLIONS, CHILE SLICES AND GRATED DAIKON; SOBA-YU (NUTRITIOUS COOKING WATER) SERVED UPON REQUEST

## **SUKIYAKI:**

(SUNDAY ONLY)

### **BEEF, CHICKEN OR GRILLED TOFU:**

TRADITIONAL STEW OF WARISHITA (A SLIGHTLY SWEET YET VERY SAVORY MUSHROOM DASHI FLAVORED WITH SOY SAUCE, MIRIN AND SAKÉ), THINLY SLICED TENDER CHICKEN OR STEAK, FIRM TOFU, SHIITAKE AND/OR INOKI MUSHROOMS, NEGI (SIMMERED AND CHARRED LEEKS), BABY BOK CHOY OR SLICED SAVOY CABBAGE, AND KONNYAKU AND/OR SHIRATAKI NOODLES (BOTH ARE CONSIDERED BY MANY TO BE MIRACLE HEALTH FOOD, BOTH ARE GLUTEN-FREE AND ARE MADE OF KOJAK YAMS), SERVED NABEMONO-STYLE IN A SUKIYAKI NABE (TRADITIONAL CAST IRON HOT POT); CUSTOMARY WHISKED RAW CHICKEN EGG FOR DIPPING OR STIRRING INTO THE BROTH CAN BE SERVED ON THE SIDE AS AN OPTION

## **RAMEN:**

### **BEEF, SPICY BEEF, CHICKEN, SPICY CHICKEN:**

EACH BOWL COMES WITH: HOUSE-MADE AND HAND-CUT RAMEN NOODLES, CHASHU, SILKY TOFU, SEASONED POACHED EGG, MENMA (MARINATED BAMBOO SHOOTS), YAKI-NORI (SEAWEED) AND SCALLIONS

EXTRAS: CHASHU CHICKEN, GROUND NIKUMISO (BEEF OR CHICKEN SEASONED WITH MISO), CHARRED TOFU, CORN, TAGARASHI, EXTRA GARLIC, EXTRA SCALLION

### **TSUKEMEN:**

THIS IS A "DIPPING RAMEN", MEANING THICKER THAN USUAL NOODLES ARE SERVED SEPARATELY FROM THE THICK DIPPING BROTH TO PRESERVE "NOODLE INTEGRITY". BROTH HAS SILKY EGG SUSPENDED IN IT SIMILAR TO CHINESE EGG DROP SOUP AND COMES WITH TRADITIONAL TOPPINGS OF CHASHU, GRILLED FIRM TOFU, SEASONED POACHED EGG, MENMA, YAKI-NORI AND SCALLIONS

### **TANTANMEN:**

TATANMEN HAS ITS ROOTS IN CHINA. TANTANMEN CAN BE ORDERED WITH AND WITHOUT BROTH. THICK RAMEN NOODLES ARE TOPPED WITH COARSLY-CHOPPED BEEF OR CHICKEN THAT HAS BEEN FLAVORED WITH FRESH GARLIC, GINGER, SCALLIONS, TOBAJAN (CHILI BEAN SOUCE), SESAME OIL, RAYU (SPICY CHILI OIL) NERI GOMA (SESAME SEED PASTE SIMILAR TO TAHINI) AND SOY SAUCE

### **HOKKAIDO-STYLE MISO:**

(VEGETARIAN OR VEGAN WITHOUT EGG)

SAPPORO, THE CAPITAL OF HOKKAIDO, IS ESPECIALLY FAMOUS FOR ITS RAMEN. MOST PEOPLE IN JAPAN ASSOCIATE SAPPORRO WITH ITS RICH MISO RAMEN. OUR THICK, SPICY AND SATISFYING TAKE ON MISO RAMEN IS MADE WITH SHIITAKE MUSHROOM AND KOMBU DASHI (BROTH) FORTIFIED WITH VEGETABLES, THICKENED WITH RED MISO, NERI GOMA (GROUND TOASTED SESAME SEED PASTE) AND SPICED WITH LA DOUBANJIANG (SPICY FERMENTED BEAN AND CHILI PASTE), FURTHER FLAVORED WITH A HINT OF JAPANESE BEER, AND FULL OF YELLOW EGG RAMEN NOODLES, SEASONED RAMEN CHICKEN EGG, GRILLED FIRM TOFU, SLICED SHIITAKE MUSHROOMS, WHITE STRAW MUSHROOMS, BABY BOK CHOY, CARROT, SHIRAGA NEGI (LEEK), SWEET YELLOW CORN, YAKI-NORI (SEAWEED), THINLY SLICED SCALLIONS AND TOPPED WITH FRIED SHALLOTS

### **TONKOTSU:**

(MONDAY ONLY)

INSTANTLY RECOGNIZABLE BY ITS WHITE CREAMY BROTH, OUR VERSION OF THIS KYUSHU JEM IS MADE WITH A COMBINATION OF VEAL, CHICKEN AND MUSHROOM BROTHS AND IS SERVED WITH THICKER EGG WHITE FORTIFIED NOODLES, VEAL BREAST CHASHU, SEASONED POACHED EGG, INOKI MUSHROOMS, GRATED DAIKON AND CARAMELIZED SWEET ONION PUREE, MAYU (BLACK GRALIC OIL) AND SLICED SCALLIONS

OPTIONAL AD-ONS: EXTRA VEAL CHASHU, GIANT WHITE CORN, FIRM TOFU, FRESH GARLIC, SHREDDED YAKI-NORI (SEAWEED), TAGARASHI, EXTRA SCALLION

## **PHO:**

### **HOUSE COMBO BEEF:**

RICH YET LIGHT BONE AND BEEF BROTH, THIN RICE NOODLES, BOILED BRISKET, RARE LEAN BEEF, DELICATE BEEF MEATBALL, SLICED ONION, FRESH CORIANDER LEAVES AND SCALLION, AND TOPPED WITH CRISPY FRIED SHALLOTS; FRESH BEAN SPROUTS, MINT AND BASIL LEAVES, LIME WEDGES AND CHILI PEPPER SLICES SERVED ON THE SIDE

### **HOUSE COMBO CHICKEN:**

INTENSELY RICH CHICKEN BROTH, THICK RICE NOODLES, POACHED CHICKEN BREAST, POACHED CHICKEN THIGH ROLL, DELICATE CHICKEN MEATBALL, RUNNY POACHED QUAIL EGGS, SLICED ONION, FRESH CORIANDER LEAVES AND SCALLION, AND TOPPED WITH CRISPY CHICKEN SKIN CHIP AND FRIED SHALLOTS; FRESH BEAN SPROUTS, MINT AND BASIL LEAVES, LIME WEDGES AND CHILI PEPPER SLICES SERVED ON THE SIDE

ADD-ONS: DOUBLE RARE LEAN BEEF, DOUBLE BEEF BRISKET, DOUBLE CHICKEN BREAST, DOUBLE CHICKEN THIGH ROLL, EXTRA BEEF MEATBALL, EXTRA CHICKEN MEATBALL, PICKLED TONGUE, BOILED TONGUE

### **CHICKEN MATZO BALL:**

(THURSDAY ONLY)

INTENSELY RICH CHICKEN BROTH, MATZO BALLS WITH GRIBENES AND SHMALTZ, POACHED CHICKEN BREAST, SLICED ONION, FRESH CORIANDER LEAVES AND SCALLION, AND TOPPED WITH CRISPY FRIED SHALLOTS; FRESH BEAN SPROUTS, MINT AND BASIL LEAVES, LIME WEDGES AND CHILI PEPPER SLICES SERVED ON THE SIDE

### **GREEN CURRY FISH:**

RICH AND CREAMY FISH AND COCONUT MILK BROTH FLAVORED WITH HOUSE-MADE GREEN CURRY, THICK RICE NOODLES, DELICATE AND FLAKY POACHED FISH FILET, SLICED ONION, SCALLIONS, FRESH CORIANDER LEAVES AND FRIED SHALLOTS; LIME WEDGES SERVED ON THE SIDE