



DOWNTOWN

STARTERS . . .

FRESH SPRING ROLLS \$14.95 (GF)
Shrimp, Pork, Mint, Rice Vermicelli, Lettuce, Peanut Sauce

AVOCADO ROLLS \$14.25 (GF)(VG)
Tofu, Avocado, Mango, Mint, Lettuce, Soy Vinaigrette

CRISPY ROLLS \$14.95
Rice Paper, Chicken, Shrimp, Taro, Carrot, Mushroom, Glass Noodle, Lettuce, Mint, Pickles, Nuoc Cham

VEGETARIAN CRISPY ROLLS \$14.95 (VG)
Rice Paper, Tofu, Taro, Carrot, Mushroom, Glass Noodles, Lettuce, Mint, Pickles, Nuoc Cham

CRAB PUFFS \$14.95
Wonton Wrappers, Crab, Shrimp, Basil, Scallion, Cream Cheese, Goat Cheese, Sweet Chili Sauce

SAIGON CHICKEN WINGS \$17.95
Crispy Chicken Wings Glazed with Spicy Fish Sauce, Garlic, Green Onion, Pickled Cabbage

SEAFOOD POTSTICKERS \$17.50
Shrimp, Fish, Scallops, Water Chestnut, Scallion, Soy Vinaigrette

VEGETARIAN POTSTICKERS \$16.95 (VG)
Taro, Tofu, Carrot, Water Chestnut, Scallion, Soy Vinaigrette

TAMARIND RIBS \$17.95
Baby Back Ribs, Tamarind Sauce, Pickled Cabbage

VIETNAMESE TACOS \$17.50 (GF)
Corn Tortilla, BBQ Pork, Slaw, Cilantro, Sriracha Aioli, Sambal

SALADS . . .

VIETNAMESE CHICKEN SALAD \$16.95 (GF)
Shredded Cabbage, Chicken, Carrot, Cucumber, Basil, Peanuts, Crispy Shallots, House Vinaigrette

MANGO PAPAYA SALAD \$17.50 (GF)
Shredded Green Papaya, Mango, Poached Shrimp, Peanuts, Basil, Crispy Shallots, House Vinaigrette

COOL BOWL \$19.95 (GF)
CHOICE OF: ☐ Rice Vermicelli OR ☐ White Rice
☐ BBQ Pork OR ☐ Lemongrass Tofu

Lettuce, Cucumber, Bean Sprouts, Corn, Mint, Pickles, Roasted Peanuts, Crispy Shallot, Nuoc Cham

ADD ON +\$4.50: ☐ Crispy Rolls or ☐ Veg. Crispy Rolls (2)

VEGETABLES & SIDES . . .

GARLIC NOODLES \$13.50
Caramelized Fish Sauce, Garlic Butter, Crispy Shallots, Scallions

BLUE LAKE GREEN BEANS \$13.95 (GF)(VG)
Shiitake Mushrooms, Garlic, Soy Caramel Sauce

☐ White Rice - \$2.50

☐ Garlic Rice \$4

Jasmine rice steamed with garlic, ginger, and chicken broth

☐ Housemade Pickles - \$6

Assortment of our housemade pickled cabbages, carrots, and daikon

SOUPS . . .

BEEF PHO \$19.75 (GF)
Rice Noodles, Brisket, Tenderloin, Beef Broth, Scallion, Onion, Cilantro ☐ Add Beef Rib +\$5

CHICKEN PHO \$18.95 (GF)
Rice Noodles, Chicken Broth, Scallion, Onion, Cilantro, Crispy Shallots
☐ White Meat OR ☐ Dark Meat

VEGETABLE PHO \$18.95 (GF)(VG)
Rice Noodles, Organic Tofu, Steamed Vegetables, Vegetable Broth, Scallion, Onion, Cilantro

WONTON NOODLE SOUP \$18.25
Egg Noodles, Chicken & Shrimp Wontons, Bokchoy, Mushroom, Scallion, Crispy Shallots

VIETNAMESE DUCK NOODLE SOUP \$24.95
Egg Noodles, Five-Spice Duck Leg Confit, Bokchoy, Mushroom, Scallion, Crispy Shallots

TONKOTSU PORK BELLY RAMEN \$19.25
Ramen Noodles, Pork Belly, Tonkotsu Pork Broth, Bok Choy, Corn, Wood Ear Mushrooms, Soft-Boiled Egg, Scallions, Nori

EXTRA TOPPINGS FOR YOUR SOUP . . .

+\$1.00 ☐ Spicy Lemongrass Paste
☐ Miso Paste
☐ Sub Egg Noodles
☐ Sub Ramen Noodles

+\$2.50 ☐ Soft-Boiled Egg
☐ Extra Noodles

+\$4.00 ☐ Steamed Vegetables
☐ Shrimp
☐ Wontons
☐ Organic Fried Tofu

+\$5.00 ☐ Beef Brisket
☐ Beef Tenderloin
☐ Beef Rib
☐ Chicken Breast
☐ Chicken Thigh
☐ Roasted Pork Belly

A LA CARTE . . .

YELLOW CURRY \$22.95 (GF)
Potato, Taro, Mushroom, Carrot, Seasonal Vegetables
CHOICE OF: ☐ Tofu ☐ Chicken ☐ Shrimp (+\$3)
☐ Ramen Noodles (+\$2)

LEMONGRASS CHICKEN \$22.95 (GF)
Sliced Chicken Breast, Red Bell Pepper, Mushroom, Red Onion, Lemongrass, Caramelized Fish Sauce

SHAKING BEEF “BO LUC LAC” \$30.95 (GF)
Cubed Beef Tenderloin Wok-Tossed in Caramelized Fish Sauce, Grape Tomato, Onion

TAMARIND PRAWNS \$26.95 (GF)
Pineapple, Jalapeno, Red Bell Peppers, Red Onion

LEMONGRASS SEABASS \$38.95 (GF)
Baked Chilean Seabass, Seasonal Vegetables, Yellow Curry

PAD VIETNAM \$22.95 (GF)
Rice Noodles, Carrot, Mushroom, Beansprout, Peanut, Egg, Crispy Shallots. CHOICE OF:
☐ Tofu ☐ Chicken ☐ Shrimp (+\$3) ☐ Beef (+\$3)

STIR-FRIED NOODLES \$22.95
Lo-Mein Noodles, Seasonal Vegetables, Mushroom, Bean Sprout, Scallion, Crispy Shallots. CHOICE OF:
☐ Tofu ☐ Chicken ☐ Shrimp (+\$3) ☐ Beef (+\$3)

(GF) = Gluten Free / (VG) = Vegan

We will try our best to accommodate our guests, but we cannot guarantee that any menu item will be completely free of nuts, shellfish or any other allergen because HANNA uses shared cooking and preparation areas.

COCKTAILS

Oh My Goddess	Ichiko Seirin Shochu, Lychee Rose Syrup, Elderflower, Lemon	\$16
East Wind	Soju “Gin”, Yuzu-Lemongrass Cordial, Vietnamese Peppercorn	\$16
Princess Jellyfish	Wakatake ‘Demon Slayer’ Junmai Daiginjo, Shiro Kirishima, Sakura-Infused Vermouth	\$17
ZERO-PROOF COCKTAILS:		
Summer in Saigon	Tamarind Juice, Thai Chili, Lime, Club Soda, Chili Salt	\$14
Shiso Spritz	Shiso Tea, Ume (Sour Plum) Syrup, Club Soda	\$14

WINE

SPARKLING:		
Brut Rosé, Domaine Rosier 'Cuvée Ma Maison' NV, Limoux, Languedoc-Roussillon, FR		\$13/\$50
Brut Rosé, Billecart-Salmon NV, Champagne, France (375ml)		\$85
Brut, Lambert de Seyssel 'Petit Royal' NV, Savoie, France		\$16/\$62
ROSE:		
Rosé, Trinquedel 2021, Tavel, France		\$15/\$58
LIGHT, DRY WHITES:		
Bordeaux Blanc, Château Ducasse 2023, Bordeaux, France		\$13/\$50
Sauvignon Blanc, Régis Minet ‘Vielles Vignes’ 2022, Pouilly-Fumé, France		\$55
Sauvignon Blanc, Daniel Chotard 2023, Sancerre, France		\$65
Chardonnay, Roland Lavantureux 1er Cru “Veu de Vay” 2017, Chablis, France		\$70
BOLD, RICH WHITES:		
Chardonnay, Dutton Estate 'Kyndall's Reserve' 2019, Russian River Valley, Sonoma		\$14/\$54
Chardonnay, Ramey 2018, Russian River Valley, CA		\$70
Chardonnay, Mindego Ridge 2019, Santa Cruz Mtns, CA		\$80
Marsanne, Domaine Jean-Claude 2019, Saint-Joseph, France		\$85
AROMATIC WHITES:		
Riesling, Wittmann (Trocken) 2022, Rheinhessen, Germany		\$16/\$62
Riesling, Egon Müller ‘Kanta’ 2014, Adelaide Hills, Australia		\$60
Dry Gewürztraminer, Husch 2021, Anderson Valley, CA		\$36
Pinot Gris, Hugel 2018, Alsace, France		\$50
DELICATE REDS:		
Pinot Noir, Villa Wolf 2023, Pfalz, Germany		\$14/\$54
Pinot Noir, Foxen 2018, Santa Maria Valley, CA		\$60
Pinot Noir, Flowers 2021, Sonoma Coast, CA		\$90
FULL, BOLD REDS:		
Cabernet Sauvignon, Martin Ranch 'JD Hurley' 2018, Santa Cruz Mtns, CA		\$14/\$54
Syrah, Margerum 2021, Santa Barbara County, CA		\$42
Cabernet Sauvignon, Silverado 2018, Napa Valley, CA		\$110
INTERESTING REDS:		
Rhône Blend, Birichino ‘Scylla’ 2019, California		\$13/\$50
Mourvèdre, Domaine du Gros ‘Noré 2018, Bandol, France		\$75

BEERS

DRAFT:		
Cellarmaker Brewing ‘Zero Complaints’ 7% Hazy West Coast IPA, notes of tropical fruit, earthy, dry & crisp		\$10
Calicraft ‘Tiki Time’ (San Francisco) 6.5% Tropical wheat with guava, passionfruit, & orange		\$8
BOTTLE/CAN:		
Young Master Jade Scorpion (Hong Kong) 5.1% Pilsner brewed with green peppercorn		\$10
Kizakura ‘Lucky Cat’ (Japan) 5% Belgian white ale with notes of orange & spice		\$12
Kizakura Matcha IPA (Kyoto) 8.5% Japanese fusion IPA brewed with Uji matcha, rich body		\$12
Hitachino Red Rice Ale (Japan) 7.0% strong pale ale brewed w/ barley, red rice, & sake yeast		\$12
Hitachino Yuzu Non-Ale Yuzu Ginger (Japan) 0.2% NA beer brewed w/ wheat malt, coriander, &orange peel		\$10

SAKE

Yaeman ‘Tsukiakari’ (Junmai Nigori) 16.5% rich, sweet, bright, subtle fruitiness (300ml)	\$18
Nagara-Gawa (Junmai Ginjo) 15.0% floral aroma, umami edge, mild aftertaste, light & fresh (300ml)	\$25
Yonetsuru Daiginjo (Junmai Daiginjo) 15.0% fruity aroma, round, silky, bitter finish (500ml)	\$75
Wakatake "Demon Slayer" (Junmai Daiginjo) 17% silky, elegant, fruity, bright (720ml)	\$85

BEVERAGES

ICED TEA:			WATER:		
Lychee Black (+milk tea +\$1)	\$5		Sparkling Mineral Water		\$7
Jasmine Green (+milk tea +\$1)	\$5		Still Mineral Water		\$7
Thai Tea	\$6		SODA:		
Matcha Latte	\$7		Soda Chanh fresh lime, brown sugar, soda		\$6
....Add Boba +\$0.75			Mexican Coca-Cola		\$5
HOT TEA: \$6/per serving (+\$1/share glass)			Diet Coke / Sprite		\$4
Lychee Black	Jasmine Green		Fentimans Rose Lemonade		\$5
Chrysanthemum	Peppermint		Fever Tree Ginger Beer		\$6
			Moshi White Peach & Yuzu		\$6

THERE WILL BE A 5% SERVICE FEE ON ALL TAKE OUT ORDERS TO
OFFSET HIGH RISING COSTS OF TAKE OUT SUPPLIES.
SALES TAX ALSO APPLIES.

THANK YOU FOR YOUR UNDERSTANDING.

Corkage Fee: \$30 per 750ml (maximum 2 bottles per party)
Cake Cutting Fee: \$2 per person. Split Plate Fee: \$2 per plate
We reserve the right to refuse service.

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COFFEE:	
Vietnamese Iced Coffee	\$6
Saigonese Coffee (Cafe Bac Xiu)	\$6
A lighter version of our classic Vietnamese iced coffee	
Espresso/Americano	\$4

CATERING PLATTERS

Fresh Spring Rolls **\$1.65 each** (minimum order of 40 pcs.)
Rice Paper, Shrimp, Pork, Lettuce, Shiso, Mint, Rice Vermicelli & Peanut Sauce

Vegetarian Spring Rolls **\$1.65 each** (minimum order of 40 pcs.)
Rice Paper, Jicama, Carrot, Tofu, Lettuce, Mint, Basil & Soy Vinaigrette

Crispy Rolls **\$2.75 each** (minimum order of 25 pcs.)
Rice Paper, Shrimp, Chicken, Carrot, Cellophane Noodle, Taro, Mushroom, Lettuce, Pickles & "Nuoc Cham"

Vegetarian Crispy Rolls **\$2.75 each** (minimum order of 25 pcs.)
Rice Paper, Tofu, Carrot, Taro, Mushroom, Cellophane Noodle, Onion, Lettuce, Pickles, Soy Vinaigrette

Chicken Satay **\$3.75 each** (minimum order of 25 skewers)
Grilled Marinated Chicken, or Grilled Lemongrass Pork

Seafood Pot Stickers **\$3.25 each** (minimum order of 25 pcs.)
Dumpling Wrappers, Scallop, Fish, Shrimp, Water Chestnut, Scallion, Soy Vinaigrette

Vegetarian Pot Stickers **\$3.00 each** (minimum order of 25 pcs.)
Spinach Dumpling Wrappers, Taro, Tofu, Carrot, Water Chestnut, Mushroom, Soy Vinaigrette

Crab Puffs **\$1.75 each** (minimum order of 40 pcs.)
Wonton Wrappers, Crab, Shrimp, Basil, Scallion, Cream Cheese, Sriracha Aioli

Grilled Beef Onion Rolls **\$3.00 each** (minimum order of 25 pcs.)
Grilled Beef Wrapped With Onion, "Nuoc Cham"

Grilled Lamb Skewers **\$4.00 each** (minimum order of 25 pcs.)
Umami Marinade, Slaw, Scallions

SaiGon Chicken Wings **\$2.75 each** (minimum order of 25 pcs.)
Crispy Chicken Wings Glazed with Spicy Fish Sauce, Garlic, Pickled Cabbage

Tamarind Baby Back Ribs **\$3.75 each** (minimum order of 25 pcs.)
Baby Back Ribs, Tamarind Sauce, Pickled Cabbage

Vietnamese Tacos **\$3.50 each** (minimum order of 25 pcs.)
Corn Tortilla, BBQ Pork, Slaw, Cilantro, Sriracha Aioli, Sambal

SALADS

Green Papaya & Mango Salad **half tray \$65** **full tray \$125**
Poached Shrimp, Basil, Crispy Shallots, Roasted Peanuts, House Vinaigrette

Vietnamese Chicken Salad **half tray \$60** **full tray \$115**
Shredded Chicken Breast, Cabbage, Carrot, Basil, Crispy Shallot, Roasted Peanut, House Vinaigrette

CATERING GOURMET FOOD TRAYS

All catering gourmet food trays are served on disposable serving trays .

Chicken Curry **half tray \$110** **full tray \$215**
Potato, Taro, Mushrooms, Seasonal Vegetables, Curry Sauce

Lemongrass Chicken **half tray \$110** **full tray \$215**
Seasonal Vegetable, Red Bell Peppers, Lemongrass, Mushroom, Red Onion,

Mango Beef **half tray \$120** **full tray \$235**
Beef Tenderloin, Mango, Red Bell Peppers, Snow Peas, Red Onion, Scallion

Shaken Beef **half tray \$150** **full tray \$295**
Cubed Beef Tenderloin Wok-Tossed in Carmalized Fish Sauce, Red Onion and Grape Tomatoes

Lemongrass Seabass **half tray \$190** **full tray \$375**
Baked Chilean Seabass, Seasonal Vegetables, Yellow Curry

Tamarind Prawns **half tray \$130** **full tray \$255**
Pineapple, Jalapeno, Red Bell Peppers, Scallion, Tamarind Sauce

VEGETABLES

Stir-Fried Bok-Choy **half tray \$60** **full tray \$115**
Baby Bokchoy, Mushroom, Garlic, Soy Caramel Sauce

Japanese Eggplant **half tray \$65** **full tray \$125**
Japanese Eggplant, Red Bell Pepper, Seasonal Vegetables, Coconut Milk, Soy Caramel Sauce

Blue Lake Green Beans **half tray \$65** **full tray \$125**
Shitake Mushroom, Soy Caramel Sauce

Tofu Curry **half tray \$80** **full tray \$155**
Locally Made Crispy Tofu, Potato, Taro, Mushroom, Seasonal Vegetables, Curry Sauce

FRIED RICE/NOODLE

"HANNA" Fried Rice **half tray \$75** **full tray \$145**
Chinese Sausage, Pineapple, Edamame, Red Bell Peppers, Scallion, Egg

Garlic Noodle **half tray \$60** **full tray \$115**
Crispy Shallots, Parmesan Cheese, Scallions *(Vegetarian available)*

Curry Noodle **half tray \$110** **full tray \$215**
Ramen Noodle, Asian Greens, Yellow Curry (Choice of Chicken or Tofu)

Shanghai Noodle **half tray \$110** **full tray \$215**
Lo Mein Noodle Sautéed with Chicken or Tofu & Seasonal Vegetables

Steamed Jasmine Rice **half tray \$20** **full tray \$40**

Garlic Rice **half tray \$40** **full tray \$80**

Notes:

All orders must be received 48 hours in advance.

*Orders may be accepted on shorter notice,
but catering items may be limited if less notice is given.*

The minimum order for catering is \$400.

A 20% surcharge fee will be added to all catering orders.

Local sales tax will be applied.

Cancellations require an advance notice of 24 hours in order to receive a full refund.

VISA, Mastercard, Discover & American Express are accepted.

Prices and menu items are subject to change without notice.

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CATERING MENU

Let us cater your event!

*HANNA is the perfect caterer for your next
business luncheon, special event or private party.
We can craft delicious meals specific to
your desires and vision.*

Contact: Hanna Pham

ON-SITE FULL SERVICE CATERING
ALSO AVAILABLE!

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