



**UPTOWN**

**HANNA SIGNATURES**

**FRESH SPRING ROLLS \$14.95 (GF)**

Rice Paper, Shrimp, Pork, Mint, Rice Vermicelli, Peanut Sauce

**VEGETARIAN SPRING ROLLS \$14.25 (GF)(VG)**

Rice Paper, Jicama, Carrot, Tofu, Lettuce, Mint, Soy Vinaigrette

**CRISPY ROLLS \$14.95**

Rice Paper, Chicken, Shrimp, Taro, Carrot, Mushroom, Glass Noodles, Lettuce, Mint, Pickles, Nuoc Cham

**VEGETARIAN CRISPY ROLLS \$14.95 (VG)**

Rice Paper, Tofu, Taro, Carrot, Mushroom, Mung Bean, Glass Noodles, Lettuce, Mint, Pickles, Soy Vinaigrette

**CHICKEN SATAY \$14.95**

Marinated Chicken Breast Skewers, Pickles, Peanut Curry Sauce

**GRILLED BEEF ONION ROLLS \$14.95 (GF)**

Grilled Beef Wrapped with Sweet Onions, Peanuts, Nuoc Cham

**CRAB PUFFS \$14.95**

Wonton Wrappers, Crab, Shrimp, Basil, Scallion, Cream Cheese, Goat Cheese, Sweet Chili Sauce

**SAIGON CHICKEN WINGS \$17.95**

Glazed with Spicy Fish Sauce, Garlic, Green Onion, Pickled Cabbage

**TAMARIND RIBS \$17.95**

Baby Back Ribs, Tamarind Sauce, Pickled Cabbage

**GRILLED KOREAN SHORT RIBS \$18.95**

Korean-Style Marinated Short Ribs, 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

**VIETNAMESE TACOS \$17.50 (GF)**

Local's Favorite! BBQ Pork, Slaw, Cilantro, Sriracha, Aioli, Sambal

**BLUE LAKE GREEN BEANS \$13.95 (GF)(VG)**

Shiitake Mushrooms, Soy Caramel Sauce

**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

**PAD VIETNAM \$22.95 (GF)**

Rice Noodles, Carrot, Mushroom, Bean Sprout, Peanut, Egg, Tamarind, Crispy Shallots

CHOICE OF:  Tofu  Chicken  Shrimp (+\$3)  
 Beef Tenderloin (+\$3)

**STIR-FRIED NOODLES \$22.95**

Seasonal Vegetables, Mushroom, Bean Sprout, Scallion, Crispy Shallots

CHOICE OF:  Tofu  Chicken  Shrimp (+\$3)  
 Beef Tenderloin (+\$3)

**CURRY NOODLES \$22.95 (VG)**

Ramen Noodles, Asian Greens, Yellow Curry

CHOICE OF:  Tofu  Chicken  Shrimp (+\$3)  
 Beef Tenderloin (+\$3)

**SIGNATURE BOWLS**

**BEEF PHO \$19.75 (GF)**

Rice Noodles, Brisket, Beef Tenderloin, Savory Beef Broth, Scallion, Onion, Cilantro  Add Beef Rib +\$5.00

**CHICKEN PHO \$18.95 (GF)**

Rice Noodles, Savory 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, Snow Peas, 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

**VIETNAMESE DUCK NOODLE SOUP**  
**"Mi Vịt Tiềm" \$24.95**  
 Egg Noodles, Five-Spice Duck Leg Confit, Bokchoy, Snow Peas, Mushroom, Scallion, Crispy Shallots

**THE COOL BOWL \$19.95 (GF)**

CHOICE OF:  White Rice  Rice Vermicelli

Lettuce, Cucumber, Bean Sprouts, Corn, Fresh Herbs, Pickles, Roasted Peanuts, Crispy Shallot, Scallion Oil

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

**CHOICE OF PROTEINS:**

- Grilled Pork (GF)  Grilled Shrimp (+\$2) (GF)
- Grilled Chicken  Grilled Beef Onion Roll (GF)
- Lemongrass Tofu (GF)(VG)  Turmeric-Dill Fish (GF)

**CHOICE OF SAUCES:**

- Nuoc Cham/Fish Sauce Vinaigrette (GF)
- Soy Vinaigrette (GF)(VG)
- Peanut Curry (Spicy) (GF)

**BANH MI SANDWICHES \$14.50**

Cilantro, Cucumber, Pickled Carrots, Jalapeno, Sriracha Aioli, Vietnamese Baguette

- GRILLED PORK  ROASTED CHICKEN w/ ONION
- LEMONGRASS TOFU  PORK BELLY

ADD ON +\$2.50: FRIED EGG

**SIDES**

**GARLIC NOODLES \$13.50**

Carmelized Fish Sauce, Garlic Butter, Crispy Shallot, Scallions

- White Rice - \$2.50  Housemade Pickles - \$6.00 (GF)
- Peanut Sauce \$1 (2 oz.)
- Nuoc Cham \$2 (4 oz.) (GF)
- Soy Vinaigrette \$2 (4 oz.) (GF)(VG)
- Peanut Curry \$3 (4 oz.) (GF)

## WINE

### SPARKLING:

Prosecco, Sommariva 'Superiore Brut' NV, Veneto, Italy \$11/\$42  
Brut, Lambert de Seyssel 'Petit Royal' NV, Savoie, France \$50

### ROSE:

Rosé, Domaine de Fontaine Corbières 'Gris de Gris' 2022, Languedoc-Roussillon, France \$11/\$42

### LIGHT, DRY WHITES:

Bordeaux Blanc, Château Ducasse 2023, Bordeaux, France \$13/\$50  
Grüner Veltliner, Fifth Moon 2019, Edna Valley, CA \$40

### BOLD, RICH WHITES:

Chardonnay, Dutton Estate 'Kyndall's Reserve' 2022, Russian River Valley, Sonoma \$14/\$54  
Chardonnay, Mindego Ridge 2019, Santa Cruz Mtns, CA \$80  
Viognier, Preston 2018, Dry Creek Valley, CA \$50

### AROMATIC WHITES:

Riesling, Wittmann (Trocken) 2022, Rheinhessen, Germany \$50  
Gewürztraminer, Albert Boxler 2016, Alsace, France \$50

### DELICATE REDS:

Pinot Noir, Villa Wolf 2022, Pfalz, Germany \$14/\$54

### FULL, BOLD REDS:

Cabernet Sauvignon, Vina Robles 2021, Paso Robles, CA \$14/\$54  
Rhône Blend, Birichino 'Scylla' 2019, California \$40

## BEERS

### BOTTLE/CAN:

Calicraft 'Cool Kidz Juicy IPA' 7.2% (San Francisco) Bright citrus and ripe tropical aromatics \$8  
Lagunitas 'Maximus Colossal' DIPA 9% (Petaluma) Piney, citrusy, floral, dank notes, hoppy burst \$9  
Young Master Jade Scorpion 5.1% (Hong Kong) Pilsner brewed with green peppercorn \$10  
Master Gao 'Baby Jasmine Tea Lager' 5.4% (China) Pale lager brewed with jasmine tea \$10  
Kizakura Matcha IPA 8.5% (Kyoto) Japanese fusion IPA brewed with Uji matcha, rich body \$12  
Schilling 'Grapefruit And Chill' 6.0% (Seattle) Northwest sessional summer radler style cider \$8  
Heineken 0.0 (Amsterdam) Non-alcoholic lager \$7

## BEVERAGES

### TEA:

Iced:  
Jasmine Milk Tea \$5  
Thai Iced Tea \$6  
Iced Matcha Latte \$7  
...Add Boba +\$0.75  
...Sub Coconut Milk +\$0.75

Hot: \$3

Jasmine, Green, Genmaicha, Peppermint

### COFFEE (Iced):

Vietnamese Iced Coffee \$6  
Saigon Coffee (Cafe Bac Xiu) \$6  
*A lighter version of our classic Vietnamese iced coffee*  
...Add Boba +\$0.75

Please see merchandiser for additional bottled drinks offered!

**THERE WILL BE A 5% SERVICE FEE ON ALL TAKE OUT ORDERS TO OFFSET  
HIGH RISING COST OF TAKE OUT SUPPLIES. SALE TAX ALSO APPLIES.  
THANK YOU FOR YOUR UNDERSTANDING.**

**(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.*

*Corkage Fee: \$30 per 750ml / Cake Cutting Fee: \$2 per person  
Split Plate Fee: \$2 per plate*

*We are not responsible for lost or stolen articles. We reserve the right to refuse service.*

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## 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

<b>"HANNA" Fried Rice</b> <i>Chinese Sausage, Pineapple, Edamame, Red Bell Peppers, Scallion, Egg</i>	<b>half tray \$75</b>	<b>full tray \$145</b>
<b>Garlic Noodle</b> <i>Crispy Shallots, Parmesan Cheese, Scallions</i>	<b>half tray \$60</b>	<b>full tray \$115</b> <i>(Vegetarian available)</i>
<b>Curry Noodle</b> <i>Ramen Noodle, Asian Greens, Yellow Curry (Choice of Chicken or Tofu)</i>	<b>half tray \$110</b>	<b>full tray \$215</b>
<b>Shanghai Noodle</b> <i>Lo Mein Noodle Sautéed with Chicken or Tofu &amp; Seasonal Vegetables</i>	<b>half tray \$110</b>	<b>full tray \$215</b>
<b>Steamed Jasmine Rice</b>	<b>half tray \$20</b>	<b>full tray \$40</b>
<b>Garlic Rice</b>	<b>half tray \$40</b>	<b>full tray \$80</b>

### 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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