

all-day

nộm (salads)

Add shrimp or lemongrass chicken /6

Sài Gòn Salad N GF /13

Shredded green papaya, peanuts, fresh herbs, shredded carrots, fried shallots, nuoc cham dressing

Asian Pear Salad N /14

Fennel, frisée, watercress, spiced peanuts, soy & sesame vinaigrette

món khai vị (street plates)

Single servings or multiples for sharing

Pork & Shrimp Spring Rolls

2 rolls /9 -or- 4 rolls /14
Mushrooms, noodles, onion, fish sauce, rolled in wheat wrappers and flash-fried, nuoc cham sauce

Summer Rolls N GF 2 rolls /13

Poached shrimp, pork belly, lettuce, mint, noodles, wrapped in rice paper, soy peanut sauce, served chilled

Dumplings (5) N /13

Choice of chicken, pork or vegetable, micro cilantro, soy peanut sauce
Available Fried or Steamed

Steamed Rice Rolls V /12

Crispy turmeric oyster mushroom, flat chives, jicama, thin soy sauce

Scallop Carpaccio GF /14

U10 scallop, fried garlic, chives, micro cilantro, lemongrass, cucumber, chilis, nuoc cham dressing

Crispy Spiced Tofu V /12.5

Five-spice, chili flakes, crispy shallots, nuoc cham sauce

Oyster Mushroom V /12.5

Crispy turmeric batter, tamarind salt, herbs medley, lemongrass, thin soy sauce

Crispy Chicken Wings (8) GF /15

Pickled vegetables, cilantro, red hot soy glaze & ginger dipping sauce

Flash-Fried Beef Jerky GF /16

Marinated striploin steak strips, spicy honey glaze, cilantro, Sriracha-lime dipping sauce

Crispy Brussels Sprouts V /12.5

Crispy shallots, vegan nuoc cham sauce

Wok-tossed Okra V /11

Ginger, sweet soy glaze, crispy garlic

món phụ (sides)

Mushrooms GF V /10

Brussels Sprouts GF V /10

Gai Lan GF V /10

Five-Spice Frites GF /8

Coconut & Lemongrass Rice GF /6

Sticky Rice GF /5



S:G

CHEF DE CUISINE JAIME GUEVARA

món đặc biệt (traditional house favorites)

Mekong-Style Fried Whole

Fish Platter N GF /34.5 for two people.
Catch of the day, scallions, peanuts, kaffir chili salt, ginger sauce, sticky rice

Phở /19

Beef broth, cooked brisket, thinly sliced raw eye-round, noodles, onion, cilantro, bean sprouts, Thai basil, sliced jalapeño & red chili pepper, lime, hoisin, Sriracha

Lemongrass Pork Skewers N /25

Grilled honey-soy pork, chilled rice noodles, herbs, pickled vegetables, bean sprouts, cucumber, lettuce leaves, nem nuong sauce

Grilled Lemongrass

Chicken D GF /24
Lemongrass-chili & soy marinated, fresh herbs, scallions, pickled vegetables, cherry tomatoes, cilantro-chili sauce, rice noodles

bún phở và cơm (noodles & rice)

Drunken Noodles GF V /19.5

Fresh local rice noodles, broccoli, mushrooms, squash, snap peas, Thai basil, ginger, garlic chili paste, sweet Indonesian soy sauce

Stir-Fried Rice Noodles GF /23

Fresh local rice noodles, egg, sausage, shrimp, bean sprouts, onion, black garlic sauce

Viet-Lo N /22.5

Napa cabbage, wood ear mushrooms, bean sprouts, marinated chicken, fresh egg noodles, soy sauce, scallions, peanuts

Sài Gòn Fried Rice GF /22

Coconut jasmine rice, egg, sausage, shrimp, mushroom soy sauce, scallions, cilantro

Basil Fried Rice GF /19

Coconut jasmine rice, egg, Chinese broccoli, mushrooms, squash, snap peas, Thai basil, soy sauce and garlic chili paste

thêm vào (add-ons)

Crispy Spiced Tofu /8.5

Wok-Tossed Lemongrass Chicken /8.5

Stir-Fried Shrimp /8.5

Marinated NY Steak Strips /11

Braised Pork Belly /8.5

tháp mẫu (sampler tower)

Meat D N /36

Chicken dumplings, pork & shrimp spring rolls, flash-fried beef jerky, slow braised pork belly baos

Vegetable D N /34

Vegetable dumplings, Brussels sprouts, crispy spiced tofu cubes, marinated tofu baos

Turmeric Salmon N GF /25

Pan-seared, fish sauce, pineapple, dill, radish, vermicelli noodles, peanuts, fresh herbs, pickled red onion, nuoc cham sauce

Shaken Beef D GF /27

Over a half-pound marinated filet mignon pieces, soy and fish sauce glaze, red onion, watercress, tomato & cucumber salad, lemongrass coconut jasmine rice

Duck Curry /26

Pan seared five-spice marinated duck breast, gai lan, mushrooms, coconut milk, ginger, basil, coconut lemongrass jasmine rice

Ratatouille Curry GF V N /21

Bell pepper, green squash, eggplant, macerated tofu, coconut milk, cilantro, scallions, peanuts, coconut lemongrass jasmine rice

bao buns D

Warm, fluffy treat of stuffing wrapped inside sweet white dough

Choose one flavor, 2 per order, pickled vegetables, red finger peppers, scallions, gochujang aioli, hoisin

Slow Braised Pork Belly /13

Crispy Marinated Tofu /12

Bao Sampler Plate /19

4 buns, 2 of each flavor

bánh mì (baguette sandwich)

Served with cucumber, jalapeño, pickled vegetables and cilantro

Add a side of five-spice fries /6.5

Grilled Chicken /17

Soy & mirin marinated thighs, mayo, red finger pepper

Phở Dip /17

Phở-cooked beef slices, pork pâté, mayo, hoisin, served with phở dipping broth

Braised Tofu V /16

Edamame pâté, Maggi seasoning, crispy braised and seasoned tofu, vegan mayo

món tráng miệng (desserts)

Mango and Sticky Rice GF V /9.5

Fresh mango, toasted coconut, warm sticky rice, butterfly pea flower sauce

Coconut Beignets D /9.5

Coconut sugar, sweetened condensed coconut milk, coconut chips

House-Churned Soft-Serve /6.5

Vietnamese Coffee with Chocolate GF D N
Mango & Banana Sherbet GF D

GF Gluten-Friendly N Contains Nuts
D Contains Dairy V Vegan

In November of 2022, D.C. residents overwhelmingly voted in favor of eliminating the tipped minimum wage credit over a five-year period. This requirement has adversely affected the traditional labor model of all D.C. restaurants. doi moi has reluctantly chosen to implement a 3.75% surcharge to our guest checks. This will help us continue to provide our staff with competitive wages and benefits. Thank you for understanding and for your support of doi moi.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Although the majority of our menu items do not contain nuts, we carry them in our kitchen, and therefore there is possible risk of cross-contamination.