

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)

\$22.95 STIR-FRIED NOODLES 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, Add Beef Rib +\$5.00 Onion, Cilantro

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 ...

Spicy Lemongrass Paste

161	^	
+21	.00	-

- +\$2.50 -Soft-Boiled Egg Extra Noodles
- \square Miso Paste Sub Egg Noodles

Sub Ramen Noodles

+\$4.00

Steamed Vegetables Shrimp Wontons **Organic Fried Tofu**

\$5.00 ————
Beef Brisket
Beef Tenderloin
Beef Rib
Chicken Breast
Chickon Thigh

Chicken Thigh Roasted Pork Belly

VIETNAMESE DUCK NOODLE SOUP

"Mì Vịt Tiềm" \$24.95

+ 9

Egg Noodles, Five-Spice Duck Leg Confit, Bokchoy, Snow Peas, Mushroom, Scallion, Crispy Shallots

THE COOL BOWL \$19.95 (GF)

🗌 Rice Vermicelli CHOICE OF: White Rice

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 Chicken

Grilled Shrimp (+\$2) (GF) Grilled Beef Onion Roll (GF)

Turmeric-Dill Fish (GF)

Lemongrass Tofu (GF)(VG)

- **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

LEMONGRASS TOFU ADD ON +\$2.50: FRIED EGG

ROASTED CHICKEN w/ ONION PORK BELLY

SIDES

GARLIC NOODLES \$13.50

Carmelized Fish Sauce, Garlic Butter, Crispy Shallot, Scallions

White Rice - \$2.50 Housemade Pickles - \$6.00 (GF)

- Peanut Sauce
 - Nuoc Cham
- Soy Vinaigrette
 - \$3 (4 oz.) (GF)
- - \$1 (2 oz.)
 - \$2 (4 oz.) (GF)
 - \$2 (4 oz.) (GF)(VG)
- Peanut Curry



SPARKLING: Prosecco, Sommariva 'Superiore Brut' NV, Veneto, Italy Brut, Lambert de Seyssel 'Petit Royal' NV, Savoie, France	\$11/\$42 \$50
ROSE: Rosé, Domaine de Fontsainte Corbières 'Gris de Gris' 2022, Languedoc-Roussillon, France	\$11/\$42
LIGHT, DRY WHITES: Bordeaux Blanc, Château Ducasse 2023, Bordeaux, France Grüner Veltliner, Fifth Moon 2019, Edna Valley, CA	\$13/\$50 \$40
BOLD, RICH WHITES: Chardonnay, Dutton Estate 'Kyndall's Reserve' 2022, Russian River Valley, Sonoma Chardonnay, Mindego Ridge 2019, Santa Cruz Mtns, CA Viognier, Preston 2018, Dry Creek Valley, CA	\$14/\$54 \$80 \$50
AROMATIC WHITES: Riesling, Wittmann (Trocken) 2022, Rheinhessen, Germany Gewürztraminer, Albert Boxler 2016, Alsace, France	\$50 \$50
DELICATE REDS: Pinot Noir, Villa Wolf 2022, Pfalz, Germany	\$14/\$54
FULL, BOLD REDS: Cabernet Sauvignon, Vina Robles 2021, Paso Robles, CA Rhône Blend, Birichino 'Scylla' 2019, California	\$14/\$54 \$40

BEERS

BOTTLE/CAN:

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

BEVERAGES

TEA: Iced: Jasmine Milk Tea Thai Iced Tea Iced Matcha Latte Add Boba +\$0.75	\$5 \$6 \$7	\$6 \$6 ~
Sub Coconut Milk +\$0.75 Hot: Jasmine, Green, Genmaicha, Peppermint	\$3	

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\$1.50 each (minimum order of 40 pcs.)Rice Paper, Shrimp, Pork, Lettuce, Shiso, Mint, Rice Vermicelli & Peanut Sauce

Vegetarian Spring Rolls\$1.50 each (minimum order of 40 pcs.)Rice Paper, Jicama, Carrot, Tofu, Mushroom, Scallion,Cellophane Noodles, Lettuce, 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 \$3.50 each (minimum order of 25 skewers) Grilled Marinated Chicken, or Grilled Lemongrass Pork

Seafood Pot Stickers\$3.00 each (minimum order of 25 pcs.)Dumpling Wrappers, Scallop, Fish, Shrimp,Water Chestnut, Scallion, Soy Vinaigrette

Vegetarian Pot Stickers\$2.75 each (minimum order of 25 pcs.)Spinach Dumpling Wrappers, Taro, Tofu, Carrot,
Water Chestnut, Mushroom, Soy Vinaigrette

Crab Puffs \$1.50 each (minimum order of 40 pcs.) Wonton Wrappers, Crab, Shrimp, Basil, Scallion, Cream Cheese, Sriracha Aioli

Grilled Beef Onion Rolls \$2.75 each (minimum order of 25 pcs.) Grilled Beef Wrapped With Onion, "Nuoc Cham"

Grilled Lamb Skewers
Umami Marinade, Slaw, Scallions\$4.00 each (minimum order of 25 pcs.)SaiGon Chicken Wings\$2.75 each (minimum order of 25 pcs.)Tamarind Baby Back Ribs\$2.75 each (minimum order of 25 pcs.)Vietnamese Tacos\$2.75 each (minimum order of 25 pcs.)

Corn Tortilla, BBQ Pork, Slaw, Cilantro, Sriracha Aioli, Sambal

SALADS

Green Papaya & Mango Saladhalf tray \$60full tray \$115Poached Shrimp, Basil, Crispy Shallots, Roasted Peanuts, House Vinaigrette

Vietnamese Chicken Saladhalf tray \$55full tray \$105Shredded Chicken Breast, Cabbage, Carrot, Basil, Crispy Shallot,
Roasted Peanut, House Vinaigrettefull tray \$105

CATERING GOURMET FOOD TRAYS

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

Chicken Curry	half tray \$95	full tray \$185
Potato, Yam, Mushrooms,	Seasonal Vegetables, Curry Sauce	
Lawrence Chieles		f

Lemongrass Chickenhalf tray \$95full tray \$185Seasonal Vegetable, Red Bell Peppers, Lemongrass, Mushroom, Red Onion,

Mango Beefhalf tray \$110full tray \$215Beef Tenderloin, Mango, Red Bell Peppers, Snow Peas, Red Onion, Scallion

Grilled Salmonhalf tray \$135full tray \$265Sauteed Choy Sum, Mushroom, Miso Butter Sauce, Sesame Seed

Tamarind Prawnshalf tray \$120full tray \$235Pineapple, Jalapeno, Red Bell Peppers, Scallion, Tamarind Sauce

VEGETABLES

Stir-Fried Bok-Choy Baby Bokchoy, Mushroom, Garlic, Soy Caran	half tray \$45 nel Sauce	full tray \$85
Japanese Eggplant Japanese Eggplant, Red Bell Pepper, Seasona Coconut Milk, Soy Caramel Sauce	half tray \$55 Al Vegetables,	full tray \$105
Blue Lake Green Beans Shitake Mushroom, Soy Caramel Sauce	half tray \$50	full tray \$95
Tofu Curry Locally Made Crispy Tofu, Potato, Yam, Mu Seasonal Vegetables, Curry Sauce	half tray \$70 ushroom,	full tray \$135

FRIED RICE/NOODLE

"HANNA" Fried Rice Chinese Sausage, Pineapple, Edamame, Red	half tray \$65 Bell Peppers, Scallion	full tray \$125 , <i>Egg</i>
Garlic Noodle Crispy Shallots, Parmesan Cheese, Scallions	half tray \$50 (Vegetarian d	-
Curry Noodle Ramen Noodle, Asian Greens, Yellow Curry	half tray \$80 (Choice of Chicken or	full tray \$155 Tofu)
Shanghai Noodle Lo Mein Noodle Sautéed with Chicken පී Se	half tray \$75 easonal Vegetables	full tray \$145
Steamed Jasmine Rice	half tray \$15	full tray \$30
Steamed Jasmine Brown Rice	half tray \$25	full tray \$50





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!

15960 Los Gatos Blvd. Los Gatos, CA 95032 (408) 884-8659 Cell phone: (408) 516-6600 www.hannanoodlebar.com Email: info@hannanoodlebar.com

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. ©2024 East Moon Incorporated.