



SAIGON SAIGON

A TASTE OF VIETNAM

**WESTPOST at National Landing**  
**1101 South Joyce Street | Arlington VA 22202 | 703 412 0822**  
**[www.saigon-saigon.com](http://www.saigon-saigon.com)**

# LUNCH MENU

**11AM - 3PM Daily**

# New flavors to savor: crave-worthy creations

## SUSHI & SPECIAL MAKI ROLLS (a la carte menu available)

### Tokyo Sun Roll

Delicious special maki roll filled with spicy sushi-grade fresh salmon\*, avocado, cucumber and crunchy tempura on the outside; stuffed in the middle of the sushi roll is a fusion of hot oven-broiled crabsticks, crunchy shrimp, spicy Japanese mayo. This is must try !!! | 25

### Kyoto Maki Roll

Maki roll stuffed with crispy shrimp tempura, cream cheese, avocado, and cucumber; topped with ahi tuna, tobiko, garlic aioli, and eel sauce | 18

### Spicy Lava Roll

Maki roll stuffed with shrimp tempura, avocado, and cucumber inside; topped with crabsticks mixed with spicy chipotle chili aioli sauce and BBQ eel sauce. Sprinkled with sesame seeds and scallion | 18

### Captain Crunch Roll

Crispy shrimp tempura roll, topped with steamed tiger shrimp, crunchy bit of tempura flakes, avocado, cucumber, sesame seeds, and sweet chili sauce | 18

### Salmon Lover

Combo: 1 Scottish Salmon Maki Roll, 1 California Maki Roll, 4 pcs Salmon\* Nigiri Sushi | 24

### Tuna Lover

Combo: 1 Tuna Maki Roll, 1 California Maki Roll, 4 pcs Tuna\* Nigiri Sushi | 24



## POKE BOWL

Poke is a delicious, healthy raw **A-grade sashimi** based food from Hawaii. We craft our poke with the freshest **sushi-grade fish**, mixed greens and various toppings on top of warm sushi rice- \$16-20

### Beet "Poke" Bowl

Beets, sweet onion, scallion, roasted seaweed, edamame, cucumber, sesame seeds, sesame sauce, scallion, wonton crisp | 16

### Ahi Tuna Bowl

Tuna\*, sweet onion, scallion, roasted seaweed, edamame, cucumber, sesame seeds, mustard shoyu (soy) sauce, scallion, wonton crisp

### Spicy Ponzu Tuna Bowl

Tuna\*, sweet onion, scallion, roasted seaweed, edamame, cucumber, sesame seeds, Sriracha Ponzu sauce, scallion, wonton crisp

### Sesame Salmon Bowl

Scottish Salmon\*, sweet onion, scallion, roasted seaweed, edamame, cucumber, sesame seeds, sesame sauce, scallion, wonton crisp

### Spicy Salmon Bowl

Scottish salmon\*, sweet onion, scallion, roasted seaweed, edamame, cucumber, sesame seeds, mustard shoyu (soy) sauce, wonton crisp

### Aloha Bowl

Tuna\*, Salmon\*, White tuna\*, sweet onion, scallion, roasted seaweed, edamame, cucumber, pineapple, sesame seeds, sesame sauce, scallion, wonton crisp | 20



**NEW** **JAPANESE RAMEN NOODLE SOUP**

A steaming bowl of ramen noodle soup is a comforting Japanese classic - slowly simmer the bone broth for a rich depth of flavor. Our Sapporo-style ramen is topped with roasted chashu pork belly, grilled chicken or tofu; served w/beansprouts, bamboo shoots spinach, scallion, egg, red ginger, and nori (seaweed) | \$16-18



**Please choose your broth base:**

- **Shoyu** (soy sauce base) Ramen
- **Spicy MISO** (base) Ramen
- **Tonkotsu Ramen** : Rich, velvety base, flavored with house pork chashu & pork bone base)
- **The "Buddha" Ramen**: True vegetarian broth base; topped with mixed vegetables, tofu, and egg. Egg can be omitted upon request

**Please choose your topping:**

**Chashu (pork belly) | Grilled Chicken | Veggie & Tofu | Shrimps**

**Ramen extra toppings:**

Japanese Chashu pork (2) - \$6	Grilled chicken - \$5	Shrimps - \$5
Spinach - \$1.5      Tofu - \$1.5	Bamboo shoots - \$1.5	Red Ginger - \$1
Extra Noodles - \$2.5	Extra Broth - \$4	Egg - \$2.5

**BÁNH MÌ SAIGON SAIGON**

French baguette filled with your choice of protein, cilantro, cucumber, jalapeño, Vietnamese mayo, and pickled carrots & daikon radish | paired with shrimp chips. We are proud to use only fresh meat, marinated in-house by us, not processed food.

You will definitely taste the difference!!! \$11



**PROTEIN CHOICE**

- Grilled chicken | +3
- Grilled Hanoi pork | +3
- Grilled lemongrass flank steak | +4
- Roasted BBQ pork belly | +3
- Tofu sauteed w/onion



**ADD-ONS**

Single fried egg | +2.5  
Double fried eggs | +5  
Extra pickled carrots/daikon radish | \$1

Spicy Sriracha mayo | +0.7  
Extra shrimp chips | +1



## APPETIZER

### **Crispy Shrimp Toast**

Crispy baguette topped with minced shrimp and sesame seed; served with greens and pickled radish

10

### **Shu-Mai Dumpling**

Handmade shu-mai dumpling stuffed with chicken, shrimp, and vegetables; topped with crabmeat; steamed to perfection & served with light soy

8

### **Crispy Thai Curry Puffs (3)**

Stuffed with chicken, potato, and veggies; dip with Thai chili sauce

9

### **Crispy Spring Rolls**

Stuffed with shrimp, crabmeat, pork, and vegetables

7.5

### **Vegetarian Crispy Spring Rolls**

Stuffed with carrot, mushroom, onion, and vermicelli

7

### **Garden Rolls (Soft rice paper rolls)**

Rice paper roll filled with shrimp + pork, vermicelli, and vegetables; served with peanut sauce (**pork can be omitted upon request**)

7

### **Vegetarian Garden Rolls**

Stuffed with tofu salad, cilantro, and vermicelli; served with peanut sauce

6.5

### **Grilled Chicken Satay**

Marinated chicken on skewer, grilled and served with homemade peanut sauce

8.5

### **Grilled Lemongrass Beef on Skewer**

Flank steak marinated with lemongrass and herbs; grilled to perfection

10.5

### **Crispy Golden tofu**

Crispy silk tofu with Thai chili sauce

8.5

### **Crispy Crab Wontons**

Crispy wonton wrapper stuffed with crab meat, cream cheese, ginger, green onions; served w/special house pineapple-mayo

9

### **Chicken & Veggie Potstickers**

**Crispy** 7.5 | **Steamed** w/ soy ginger & scallion sauce 8.5

7.5

### **Crispy Saigon Calamari**

Shaken in hot wok with light salt & pepper

17

### **Thai Chili Wings**

Crispy chicken wings tossed in your favorite sauce with lots of garlic; paired with carrots, and celeries

15

### **Saigon Super Combo Platter**

Combination of spring roll, garden roll, potstickers, lemongrass beef, and chicken satay

19

### **Green Papaya Salad** (Vietnamese style):

Shredded green papaya, cilantro, mint, and special garlic soy sauce

**Grilled Beef** 15.5 | **Grilled Shrimp** 19 | **Steamed Chicken** 14 | **Tofu** 13



Price may change without notice \*\*\* curry sauces may contain traces of peanut and/or peanut oil. Eating undercooked food may be hazardous to your health. Please let us know if you have any food allergies. Price online may change without notice\*\*\*

20% gratuities will be added for party 6+

# HANOI NOODLE SOUP-PHO

Hanoi beef noodle soup is by far the most famous Vietnamese noodle dish. It is served as a bowl of white rice noodles in clear beef broth with thin cuts of beef. It's served with assorted toppings, bean sprout, lime, and basil leaves. **Saigon Saigon** proudly uses only **FRESH** rice noodles; never pre-dried or preserved. Please choose one of the following topping: **15 Small | 17 Large**



- **Tai** ( Beef: Slide of eye-of-round meat )
- **Nam** ( Beef: Slide of flank )
- **Tai Nam** ( Beef: Slide of eye-of-round + flank )
- **Bo Vien** ( Beef: Tendon Meatballs )
- **Dac Biet** (Beef: Flank + eye round + tendon meatballs) +2
- **Shrimp** +3
- **Seafood** (Shrimp, calamari, scallops) +3
- **Hanoi Chicken Noodle Soup**
- **Hanoi Veggies & Tofu Noodle Soup** (veggie broth available upon request)

**Extra soup broth: 3 (cup) 6 (bowl) | Extra noodles 2 | Vinegar onion 2**  
**Extra Tai (eye of round) 3 | Extra Nam (Flank) 3 | Extra Meatball 3**  
**Extra Veggie & Tofu 3 | Extra Chili Satay sauce 1.5**

## CHEF LOAN'S SPECIAL OF THE DAY

### - **Bún Bò Huế** -

#### Vietnamese spicy Huế Noodle Soup

**Bún Bò Huế** is a spicy Vietnamese beef and pork noodle soup originated from old Imperial Huế city, located in central Vietnam, also a former capital of Vietnam. It consists of thick noodles in a spicy hot beef broth, topped with thin slices of beef shank, Huế-style ham, pork hock, and lemongrass herbs. Chef Loan simmered beef bones with tons of lemongrass for straight 12 hours overnight creating a deep, delicious spicy broth.

It's absolutely fulfilling & mouthwatering | \$18 🌶️



# LUNCH BENTO BOXES

All Lunch Bento Boxes come with an entrée of your choice, 1 crispy spring roll, small house salad, and steamed jasmine rice.  
No substitution please

**\$17-18 (Veggies/Tofu) \$18-19 (Chicken/Pork) \$19-20 (Beef) \$19-23 (Shrimp/Salmon)**

## ON THE GRILL

### Grilled Chicken

Chicken marinated with lemon peel, lemongrass, and herb, grilled to perfection

### Grilled Beef

Sliced flank beef marinated with lemongrass herb; grilled to perfection

### Grilled Hanoi Pork

Tenderloin pork strips marinated in Northern Vietnamese style, grilled to perfection

### Grilled Jumbo Shrimp

Marinated jumbo gulf shrimps on skewer; grilled perfection | \$23

## GINGER

### Ginger Salmon

Fresh Atlantic Salmon filet sautéed with country-style ginger and lemongrass sauce | \$23

### Ginger Lemongrass Jumbo Shrimp

Large gulf shrimp sautéed in light ginger sauce with onion and scallion | \$23

### Ginger Lemongrass Chicken

Chicken sautéed with country-style ginger and lemongrass sauce

### Ginger Tofu

Tofu sautéed with country-style ginger sauce with onion and scallion

## STIR-FRY

### Chicken with mixed Vegetables

Chicken with mixed vegetables in light brown sauce

### Beef with mixed Vegetables

Flank steak sautéed with mixed vegetables in light sauce brown sauce

### Large Shrimp with Vegetables

Shrimp sautéed with mixed vegetables in light brown sauce

### Stir-fried mixed Vegetables

Stir-fried mixed vegetables/tofu in light brown

## PENANG (Spicy Thai red curry sauce)

### Chicken Penang

Chicken sautéed in spicy red curry sauce with basil leaves & kraffir lime leaves

### Beef Penang

Beef sautéed in spicy red curry sauce with curry basil leaves & kraffir lime leaves

### Shrimp Penang

Large gulf shrimps sautéed in spicy red curry with basil leaves & kraffir lime leaves

### Veggie Penang

Tofu & assorted vegetables sautéed in spicy red basil leaves & kraffir lime leaves

## CURRY (Yellow curry sauce)

### Curry Shrimp

Large shrimp sautéed in spicy yellow curry sauce with onion and scallion

### Curry Chicken

Chicken sautéed in spicy yellow curry sauce with onion and scallion

### Curry Tofu

Tofu sautéed in spicy yellow curry sauce with onion and scallion

### Curry mixed vegetables

Tofu & mixed vegetables sautéed in spicy yellow with onion and scallion

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### Soft Shell Crab Salad (not a bento box)

Crispy fresh jumbo soft shell crab sautéed with garlic and lemongrass; served on a bed of fresh green salad with light lemon/vinaigrette dressing **\$15**



## VERMICELLI

This is a traditional Vietnamese-style rice stick noodle topped with assorted toppings; served with shredded vegetables, pickled carrots & radish, onion, scallion, **peanuts** & fish sauce. It is customary that rice stick noodles are served at lukewarm temperature. **Please choose from the following toppings:**

- |  |           |  |           |
|--|-----------|--|-----------|
| • <b>Grilled Hanoi Pork</b> with vermicelli  | <b>15</b> | • <b>Grilled Lemon Chicken</b> with vermicelli               | <b>15</b> |
| • <b>Grilled Pork + Crispy Spring Roll</b>   | <b>18</b> | • <b>Grilled Lemon Chicken + Spring Roll</b> with vermicelli | <b>18</b> |
| • <b>Lemongrass Beef Sautéed with onion and scallion</b> with vermicelli (add spring roll +3)        | <b>16</b> | • <b>Grilled Lemongrass Beef</b> with vermicelli             | <b>16</b> |
| • <b>Lemongrass Chicken Sautéed with onion and scallion</b> with vermicelli (add spring roll +3)     | <b>16</b> | • <b>Grilled Lemongrass Beef + Spring Roll</b>               | <b>19</b> |
| • <b>Lemongrass Tofu sautéed with onion and scallion</b> with vermicelli (add veggie spring roll +3) | <b>13</b> | • <b>Grilled Jumbo Shrimps</b> with vermicelli               | <b>20</b> |
|  |           | • <b>Grilled Shrimps + Spring Rolls</b> with vermicelli      | <b>23</b> |

## RICE & NOODLE BOWL

### Saigon Pad Noodles

Fresh rice noodle stir-fried in high heat with shrimp or chicken, bean sprouts, scallion, Onion, egg, and crushed peanut

**Chicken & Shrimp 17 | Chicken 15 | Shrimp 17 | Veggie & Tofu 14**



### Saigon Seafood Noodle

Combination of shrimp, scallop, and calamari stir-fried with fresh vegetables, and our delicious soft egg noodle in light brown sauce

**21**

### Buddha's Soft Noodles Delight

Stir-fried vegetables and tofu in light brown sauce

**17**

**Saigon Fried Rice** (wok stir fried with peas, carrot, bean sprout, egg, rice and protein of your choice)

**BBQ Pork 15 | Beef 16 | Shrimp 17 | Veggies + Tofu 14 | Chicken 15 | 2 Eggs 12**

**Combination (Pork/Shrimp/Chicken/Beef) 19**

### Spicy Seafood Fried Rice

A festival of shrimps, scallops, and calamari stir fried with rice and bean sprout

**19**

### Grilled Hanoi Pork over Rice

Grilled & served with rice and pickled vegetable ( **Add Egg on top +2** )

**16**

### Grilled lemon Chicken over Rice ( **Add Egg on top +2** )

Chicken marinated with lemon peel and herbs; grilled & served with rice, peanuts, pickled vegetable

**16**

### Grilled lemongrass beef over Rice ( **Add Egg on top +2** )

Grilled lemongrass flank beef (2 skewers), served with rice and pickled vegetable

**17**



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## SPECIAL TEAS/COFFEE



**Mango Tango** Lightly sweetened mango black tea | paired with rainbow jelly

**Lychee Breeze** Lightly sweetened lychee black tea | paired with lychee jelly

**Passion Fruit Tea** Lightly sweetened passion fruit tea | paired with lychee jelly

**Korean Honey + Ginger Iced Tea** Lightly sweetened

**Korean Honey + Jujube Iced Tea** Lightly sweetened honey & Jujube (Korean sweet dates)

### **Brown Sugar Milk Tea**

Black milk tea; paired with black honey boba and special brown sugar blend

### **Original Black Milk Tea**

Back to the basic: freshly brewed black tea with milk | paired with organic honey boba

### **Purple Dream Boba**

Velvety taro milk tea; paired with lightly sweetened honey black boba | No Caffeine

### **Strawberry Blush**

Velvety strawberry milk tea shaken with strawberry puree | paired with honey black boba | No Caffeine

### **Boba Dewey**

Shaken honeydew milk tea | paired with honey black boba | No Caffeine

### **Pistachio Boba**

Shaken Pistachio milk tea | paired with honey black boba | No Caffeine



### **Original Vietnamese Iced Coffee**

Our famous Vietnamese iced coffee (drip-pot café) with condensed milk

### **Vietnamese Iced Coffee w/Coffee Jelly**

Our famous Vietnamese iced coffee (drip-pot café) with condensed milk; topped with coffee jelly

### **Vietnamese Iced Coffee w/Sea Salt + Coffee Jelly**

Coffee (drip-pot café) with condensed milk; topped with homemade sea salt and coffee jelly

### **Vietnamese Iced Coffee w/Sea Salt + Honey Boba**

Coffee (drip-pot café) with condensed milk; topped with homemade sea salt & Honey boba

### **Classic Thai Tea**

Lightly sweetened classic Thai black tea, topped with milk, paired with topping of **your choice**:

**NO TOPPING - CRYSTAL JELLY - LYCHEE JELLY - HONEY BLACK BOBA**

**MILK OPTION: Half&Half** (Standard) | **Oat Milk** +.75 | **Coconut Milk** +.75

### **Thai Green Tea**

Lightly sweetened Thai green tea, topped with milk; paired with topping of **your choice**:

**NO TOPPING - CRYSTAL JELLY - LYCHEE JELLY - HONEY BLACK BOBA**

**MILK OPTION: Half&Half** (Standard) | **Oat Milk** +.75 | **Coconut Milk** +.75

## Chilled Sake by the Bottle

**Hakushika Yamadanishki Junmai:** Premium import, Full-bodied Sake with fragrant aroma, using 100% premium rice "Yamadanishiki". Medium dry. 300ml | 21

**Hakushika Junmai Ginjo:** Premium import, "ginjo" fragrance, rich body, fruity with subtle sweet flavor & smooth finish; medium dry. Origin: Fukushima Japan | 300ml | 21

**Hakushika Nigori Sake "Snow Beauty" – Unfiltered sake.** It is smooth, bold, and has a full body taste with a sharp finish. This sake makes the perfect pairing to spicy food with its slightly sweet finish and aromas of coconut, rice milk, and pineapple | 300ml | 22

**BUNRAKU** Nihonjin No Wasuremono **"Forgotten Japanese Spirit"** Yamahai Junmai Made with native yeasts, it has an intense nose of yellow apple and poached pear, with floral undertones. On the palate, it's rich and lush, with flavors of ripe melon and a hint of nuttiness. | 300ml | 27



## WINE by GLASS

**MASCHIO Prosecco Brut D.O.C.**, Treviso, Italy 187ml  
**Freixenet Sparkling Wine, Cordon Negro Brut, CAVA,**  
Spain 187ml

**Chandon Sparkling Brut Rosé,** California 187ml

**Clos du Bois Chardonnay,** Sonoma, CA

**Kim Crawford Sauvignon Blanc,** New Zealand

**SeaGlass Riesling,** Central Coast, CA  
**Mezzacorona Pinot Grigio,** Delle Venezie, Italy  
**Sokol Blosser Evolution, Pinot Noir,** Oregon  
**Franciscan Estate Cabernet Sauvignon,** CA  
**J Lohr Merlot,** Los Osos, CA  
**Penfolds Shiraz,** Koonunga Hill, South Australia

## BEER

**Saigon Beer** (Euro Pale Lager)  
Vietnam

**Singha** (American style Lager)  
Thailand

**Hanoi Beer** (Lager) - Vietnam  
**Sapporo 22oz** (Lager) - Japan  
**Coors Light** (USA)

**Miller Light** (USA)  
**Amstel Light** (Lager) - NL

## BEER on TAP

**Miller Light – Dogfish 60min IPA – Blue Moon –  
Yuengling - Sam Adams Seasonal**

## SIGNATURE COCKTAIL

### **Café Viet Martini**

Tito's vodka, Vietnamese iced coffee, Kahlua, and Bailey's

### **Blue Hawaiian**

Malibu coconut rum, shaken blue curacao and pineapple

### **Saigon Mai Tai**

A blend of rum, juices, crème de noyaux, topped off with Myer's Dark Rum

### **Island Breeze Cocktail**

Absolut Citron, pineapple juice, cranberry juice, and splash of soda

### **Lychee Martini**

Vodka, lychee juice & a dash of raspberry liquor

### **Original Margarita**

Gold tequila, triple sec, sour, and lime

### **Strawberry Margarita**

Gold tequila, triple sec, muddled strawberries, lime

### **Original Mojito**

Rum, simple syrup muddled with lime and mint...ultra refreshing

### **Strawberry Mojito**

Sip your summer away with rum, lime, mint leaves with fresh muddled strawberries

### **Lychee Mojito**

Revitalizing Lychee juice, rum & a dash of raspberry liquor.  
Topped with Lychee fruit





## SWEET BITES

**Japanese Cheesecake** indulge in the light, fluffy goodness of our mini-homemade Japanese cheesecake! With its soft, cloud-like texture and melt-in-your-mouth sweetness

**FLAN – Crème Caramel** smooth and creamy custard with a rich vanilla flavor, topped with a luscious caramel sauce. Made in-house for an authentic touch.

**Mango Sticky Rice** coconut-infused sticky rice paired with perfectly ripe, juicy mango slices. Topped with a drizzle of coconut cream and a sprinkle of sesame seeds, this sweet and creamy dessert is the perfect balance of flavors and textures in every bite...



## HAPPY HOUR Mon-Fri 4:00 – 6:30 pm Except holidays

**\$4each**

**Beer: Coors Light | Miller Lite |**

**\$5each**

**Crispy Potstickers**

**\$6each**

**Red Sangria**

**Crispy Spring Rolls**

**\$7each**

**Santa Rita Cabernet or Chardonnay**

**Crispy Crab Wontons**

**Steamed Shu-Mai Dumplings**

**\$8each**

**Original Mojito**

**\$9each**

**Thai Chili Wings**

