

SIGNATURE POKE BOWLS

★ Chef recommended

 Vegan

 Spicy

All Signature Bowls are served with sushi rice, mixed greens, edamame, sweet corn, marinated wakame, cucumber, avocado, grape tomatoes, purple cabbage, fresh mango, toasted sesame seeds, and Annam's Signature House Dressing.



Chef's Signature Bowl

A seasonal creation featuring premium ingredients selected by our chef.

\$25

S1

S2



Ocean Fusion Bowl

Crab salad and crispy tempura shrimp with fresh vegetables and sushi rice

\$25

S3



General Tso's Chicken Bowl

Crispy chicken glazed with our house-made General Tso's sauce

\$24

S4



Surf & Crunch Bowl

Fresh salmon paired with crispy tempura shrimp.

\$24

S5



Annam Salmon Bowl

Fresh sashimi-grade salmon, seasoned with our signature poke sauce.

\$20.95

+ Add-on

Extra Salmon	+\$5
Extra Tuna	+\$2
Tempura Shrimp (2 pcs)	+\$2
Avocado	+\$2
Extra Crab Salad	+\$2
Extra Mango	+\$2
Extra Wakame	+\$2

S6



Ahi Tuna Bowl

Premium ahi tuna with cucumber, avocado, and Annam's signature poke dressing.

\$22

S7



Tempura Shrimp Bowl

Golden tempura shrimp served over our signature poke vegetables and rice.

\$22

AN NAM VERMICELLI BOWLS

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 Vegan

 Spicy

Each bowl is served with rice vermicelli, fresh lettuce, cucumber, bean sprouts, house-pickled vegetables, fresh cilantro, roasted peanuts, crispy shallots, and our Annam Signature Fish Sauce

V1



\$18⁹⁵

Garden Tofu Vermicelli
Crispy tofu.

\$18⁹⁵



V2



\$18⁹⁵

Vietnamese Grilled Chicken Vermicelli

Grilled marinated chicken

\$18⁹⁵

V3



\$18⁹⁵

Vietnamese Grilled Pork Vermicelli

Grilled marinated pork

\$18⁹⁵



\$21⁹⁵

V4

SaiGon Duo Chicken & Pork Vermicelli

Signature Vietnamese Grilled meat, fresh lettuce, and cucumber. Finished with our Signature Garlic Soy Sauce.



\$21⁹⁵



V4

Saigon Garlic Shrimp Vermicelli

Garlic butter shrimp.

K1 **KOREAN BBQ
SHORT RIB BOWL**

\$24

Tender marinated Korean BBQ short ribs served with your choice of Garlic Butter Noodles or Steamed Jasmine Rice, sweet corn, and our House Kimchi Salad



+ Add-on

BBQ Short Rib

+\$7

Kimchi Salad

+\$3

Garlic Butter Noodles

+\$4

AN NAM RICE BOWLS

★ Chef recommended

 Vegan

 Spicy

Each bowl is served with jasmine rice, cucumber, house-pickled vegetables, fresh cilantro, and jalapeños. Finished with our Annam Signature Garlic Soy Sauce and Annam Signature Sriracha Aioli, unless otherwise noted.

R1 Saigonese
Garlic Shrimp Bowl

\$21⁹⁵

\$18⁹⁵

R2 Vietnamese
Grilled Pork Bowl

R3

**Vietnamese
Grilled Chicken Bowl**

Grilled marinated chicken

\$18⁹⁵

R4

**Vietnamese ★
Shaking Beef Bowl**

Signature Vietnamese shaking beef
with our Annam Garlic Soy Sauce

\$21⁹⁵

R5

Garden Tofu Bowl

Crispy tofu.

\$18⁹⁵

SMALL BITES

★ Chef recommended

 Vegan

 Spicy

B1 - Steamed Bao Buns

\$14/ 2pcs

Your choice of Japanese Karaage Chicken or Slow-Braised Pork Belly, topped with house-pickled vegetables, pickled red onion, fresh cilantro, and finished with our Annam Signature Sauce

B2 - Chef's Signature Dumplings



\$12/ 6 Pcs

\$20/ 12 Pcs

Delicate shrimp and pork dumplings served with our Signature Garlic Soy Dipping Sauce.

(Veggie option available) 

B3 - Garden Summer Rolls

\$8/ 1 roll

\$14⁹⁵/ 2 rolls

Fresh rice paper rolls filled with mixed greens, rice vermicelli, house-pickled carrots, cucumber, fresh pineapple, mint, cilantro, and your choice of shrimp or tofu. Served with our Creamy Peanut Dipping Sauce.

(Veggie option available) 

B4 - Golden Fried Crispy Spring Rolls

\$8⁹⁵/ 6 rolls

\$15⁹⁵/ 12 rolls

Crispy Vietnamese spring rolls filled with shrimp, pork, taro, mushrooms, carrots, clear noodles, red onion, and green onion. Served with our Traditional Vietnamese Fish Sauce.

(Veggie option available) 

B5 - Taiwanese Karaage Chicken Bites

\$12

Golden crispy marinated chicken served with your choice of Sriracha Aioli or House Ranch.

B6 - Crispy Tempura Shrimp

\$14

Four lightly battered shrimp served with our Signature Garlic Soy Dipping Sauce.

B7 - Ahi Tuna Poke Nachos

\$15⁹⁵

Crispy wonton chips topped with fresh ahi tuna, avocado, cucumber, mango, marinated wakame seaweed, grape tomatoes, purple cabbage, toasted sesame seeds, scallions, and our House Sesame Poke

B8 - Ahi Tuna Poke Tower

\$16⁹⁵

Fresh ahi tuna and creamy avocado layered with cucumber, mango, marinated wakame seaweed, scallions, and toasted sesame seeds, finished with our House Sesame Poke Vinaigrette. Served with crispy shrimp crackers.

B9 - Garlic Herb Fries

\$10⁹⁵

Golden crispy fries tossed with roasted garlic and herbs, served with your choice of Sriracha Aioli or House Ranch.

ANAM DRINKS



\$9⁵⁰



**D1 - Banana
matcha latte**



\$8⁵⁰

**D2 - Strawberry
matcha latte**



\$8

**D3 - Tiffany
matcha latte**

Tea & Soda

D4 - Butterfly Pea Flower Lemonade Tea ★ \$7

D5 - Blue Lychee Soda \$7

D6 - AnNam Italian Soda \$7

Café

D7 - Vietnamese Milk Café (Café sua da) ★ \$8⁵⁰

D8 - Latte (Hot/Cold) \$6⁷⁵

D9 - Americano (Hot/Cold) \$6⁷⁵

D10 - Cappuccino (Hot only) \$6⁷⁵

D11 - Vietnamese Avocado Café \$8⁵⁰

D12 - Caramel Café Frappe \$8⁵⁰

D13 - Salted Cheese Caramel Latte \$8⁵⁰

D14 - Dalgona Café ★ \$8