

A stylized, light gray illustration of bamboo stalks and leaves, positioned on the left side of the page. The bamboo stalks are vertical and segmented, with several thin branches extending from them, each bearing several pointed leaves.

Emoi!

RESTAURANT










Vietnamese with a twist

542 Upper Wellington Street
Hamilton, ON


www.emoirestaurant.ca

905-387-4582

APPETIZERS


- A1. Chả Giò Chay** 7
Vegetarian Spring Rolls  V
 Vermicelli, shiitake mushrooms, sweet potato, carrots, taro, onions, green beans, sesame seed served with house sweet & sour sauce
- A2. Gỏi Cuốn** 7
Fresh Rolls 
 Vermicelli, leaf lettuce, pickled carrots & daikon, wrapped in rice paper served with peanut sauce or house vegan sauce
 a. Gà - Chicken
 b. Bò - Beef
 c. Thịt Heo, Tôm - Pork and Shrimp
 d. Nem Nướng - Caramelized Pork Sausage
 e. Đậu Hũ - Tofu  VGN*
- A3. Gỏi Xoài** 15
Mango Salad with Shrimp Crackers 
 Mango, red onions, pickled carrots & daikon, basil, crushed peanuts, fried shallots, and spicy house dressing
- A4. Gỏi Bưởi** 18
Pomelo Salad with Grilled Prawns 
 Pickled carrots & daikon, basil, red onion, peanuts, friend shallots, bell peppers, fish sauce, served with shrimp crackers
- A5. Gỏi Bò Tái Chanh** 20
Lemon Beef Salad 
 Mint, red & white onions, peanuts, lemon, ginger, and fish sauce
- A6. Đậu Hũ Chiên** 7
Deep Fried Tofu   VGN
 Cucumber, crushed peanuts served with house sweet & sour sauce
- A7. Bò Lá Lốt** 12
Grilled Lemongrass Beef in Betal Leaf 
 Contains pork, white onions, crushed peanuts, with fish sauce
- A8. Cánh Gà Chiên Nước Mắm** 15
Fried Chicken Wings
 Non-breaded chicken wings tossed in fish sauce, with bell peppers, onions and mint

SOUP





- S1. Canh Chua Thái**
Tom Yum Soup with Jasmine Rice
 Hot and sour soup with mushrooms, tomatoes, galangal, lemongrass, kaffir lime leaves
 a. Gà - Chicken 15
 b. Tôm - Shrimp 17
- S2. Tôm Kha**
Coconut Soup with Jasmine Rice
 Coconut base soup with mushrooms, tomatoes, galangal, lemongrass, kaffir lime leaves
 a. Gà - Chicken 15
 b. Tôm - Shrimp 17
- S3. Bò Kho** 17
Braised Beef & Carrot Stew
 a. Mì - Egg Noodles
 b. Bún - Vermicelli
 c. Bánh Mì - French Baguette
 d. Cơm - Jasmine White Rice
- S4. Bún Bò Huế** 17
Hue Beef & Pork Soup 
 Hot pepper spices, chả lụa (Vietnamese ham), pork, vermicelli noodles

PHỞ

With side of fresh bean sprouts, herbs, lime

- P1. Gà - Chicken** S L 14/16
- P2. Bò - Beef** S L 14/16
 a. Tái - Rare Beef 14/16
 b. Tái, Nạm - Rare Beef, Flank 14/16
 c. Tái, Nạm, Bò Viên - Rare Beef, Flank, Beef Balls 14/16
 d. Phở Đặc Biệt - Rare Beef, Flank, Beef Balls, Tendon, Tripe 16/18
- P3. Chay - Vegan**  VGN 16
 Vegetable broth, soy beef, tofu, fried bean curd, carrots, mushrooms
- P4. Sườn Bò - Short-Rib in a Hot Rock Bowl** 24

Please let us know if you have any food allergies or special dietary needs.

 V (Vegetarian)  VGN (Vegan) *Vegan sauce available upon request.
 Contains peanuts  Spicy

BÚN - VERMICELLI NOODLE DISH

With bean sprouts, shredded lettuce, pickled carrots & daikon, cucumber, basil, green onions, crushed peanuts & fish sauce

 All Bún - Vermicelli Noodle Dishes are served with crushed peanuts

| | | |
|-----|---|----|
| V1. | Gà Nướng Xả Lemongrass Chicken with Spring Roll | 17 |
| V2. | Thịt Nướng Grilled Seasoned Pork with Spring Roll | 17 |
| V3. | Tôm Nướng Satay Grilled Satay Shrimp with Spring Roll | 18 |
| V4. | Nem Nướng Caramelized Pork Sausage with Spring Roll | 16 |
| V5. | Sườn Bò Nướng Grilled Lemongrass Short Rib with Spring Roll | 20 |
| V6. | Bò Lá Lốt Grilled Beef in Betal Leaf with Spring Roll | 16 |
| V7. | Chay Vegetarian  v* | 15 |
| | Stir fried tofu, carrots, jicama, onions, spring roll and house sauce | |


CƠM ĐĨA - RICE PLATES

With tomato, cucumber, pickled carrots & daikon, green onions served with fish sauce







| | | |
|-----|--|----|
| R1. | Gà Nướng Xả Lemongrass Chicken with Egg | 17 |
| R2. | Thịt Nướng Grilled Seasoned Pork with Egg | 17 |
| R3. | Bò "Lúc Lắc" Shaking Beef | 18 |
| R4. | Sườn Bò Nướng Grilled Lemongrass Short Rib with Egg | 20 |
| R5. | Cá Salmon Grilled Salmon | 20 |
| R6. | Cá Kho Tộ Caramelized Fish cooked in Pork Fat | 18 |
| | Add Egg | 2 |

CÀ RI - CURRY

Coconut curry served with jasmine white rice

| | | |
|-----|---|----|
| C1. | Gà - Chicken Sweet potato, taro, and carrots | 17 |
| C2. | Chay - Vegan  VGN | 16 |
| | Tofu, mushrooms, carrots, sweet potato, taro | |

MÓN CHẢO - WOK DISHES

| | | |
|-----|---|----|
| W1. | Cơm Chiên Em Ơi Em Ơi Special Fried Rice | 16 |
| | Shrimp, chicken, peas, corn, carrots, green onions, egg, garnished with fried onions | |
| W2. | Cơm Chiên Chay Vegetarian Fried Rice  v | 16 |
| | Pineapple, peas, corn, carrots, raisins, egg, green onions, garnished with fried onions | |
| W3. | Pad Thai  | |
| | Rice noodles, egg, carrots, bell peppers, bean sprouts, peanuts, green onions, lime | |
| a. | Gà - Chicken | 18 |
| b. | Bò - Beef | 20 |
| c. | Tôm - Shrimp | 20 |
| d. | Chay - Vegetables & Tofu  v | 18 |
| W4. | Hủ Tiếu Xào Stir Fried Rice Noodles | |
| | Carrots, bean sprouts, snow peas, broccoli, zucchini, bok choy, and mushrooms | |
| a. | Gà - Chicken | 19 |
| b. | Bò - Beef | 19 |
| c. | Tôm - Shrimp | 20 |
| d. | Chay - Vegetables & Tofu  v | 18 |
| W5. | Mì Xào Giòn Stir Fried Crispy Egg Noodles | |
| | Carrots, bean sprouts, snow peas, broccoli, zucchini, bok choy, and mushrooms | |
| a. | Gà - Chicken | 19 |
| b. | Bò - Beef | 19 |
| c. | Tôm - Shrimp | 20 |
| d. | Chay - Vegetables & Tofu  v | 19 |
| W6. | Rau Cải Xào Hạt Điều Vegetable Cashew Nut Stir Fry | |
| | Served with jasmine white rice | |
| a. | Gà - Chicken | 20 |
| b. | Bò - Beef | 20 |
| c. | Tôm - Shrimp | 22 |
| d. | Chay - Vegetables & Tofu  v | 20 |
| W7. | Bò Lúc Lắc Đĩa Nóng Sizzling Plate Shaking Beef | 20 |
| | Onions and bell peppers served with jasmine white rice | |

MỆT CUỐN - HANDHELD PLATTER

Build-your-own fresh rolls. Served with rice paper, vegetables, vermicelli, green onions, crushed peanuts and fish sauce.

Serves 2 guests

- HP1. Bò Lá Lốt, Nem Nướng, Chả Giò, Tôm Nướng** 35
Grilled Beef in Betal Leaf, Caramelized Sausage, Spring Roll, and Grilled Shrimp 🥜

DESSERTS

- DE1. Vietnamese Coffee Affogato** 14
French vanilla ice cream topped with Vietnamese coffee, garnished with a waffle
- DE2. Ice Cream Waffles** 14
- a. Strawberry Caramel
(Vanilla ice cream, fresh strawberries, strawberry syrup, caramel drizzle)
 - b. Funky Monkey
(Chocolate ice cream, chocolate chips, chocolate syrup, bananas)
 - c. Em Oi Waffle
(Taro and coconut ice cream, roasted coconut shavings, whip cream, caramel drizzle)
- DE3. Ice Cream (Two Scoops)** 4
- a. French Vanilla
 - b. Chocolate
 - c. Taro
 - d. Coconut

HOT DRINKS

- H1. Cà Phê Đen Nóng/Sữa Nóng** 6
Hot Vietnamese Coffee
- H2. Trà - Organic Tea** 4
- a. Gunpowder Green
 - b. Aged Earl Gray
 - c. Breakfast Blend
 - d. Chamomile Lemon
 - e. Dry Desert Lime
 - f. Ginger Lemon
 - g. Moroccan Mint
- H3. Latte** S L 5/6
- H4. Cappuccino** 5/6
- H5. Americano** 4/5
- H6. Mocha Latte** 4/5
- H7. Caramel Latte** 6/7
- H8. Hot Chocolate** 5/6
- H9. Matcha Latte** 6/7

COLD DRINKS

- D1. Cà Phê Sữa Đá - Vietnamese Iced Coffee** 6
Made with condensed milk
- D2. Pop** 3
- a. Coke
 - b. Diet Coke
 - c. Sprite
 - d. Ginger Ale
 - e. Iced Tea
- D3. Soda Chanh Tươi - Fresh Lime Soda** 6
- D4. Soda Chanh Dây - Passion Fruit Soda** 6
- D5. Sinh Tố Sầu Riêng - Durian Milkshake** 9
- D6. Sinh Tố Bơ - Avocado Milkshake** 8
- D7. Sinh Tố Chocolate - Chocolate Milkshake** 7
- D8. Sinh Tố Trái Dâu - Strawberry Milkshake** 7
- D9. Sinh Tố Dừa - Coconut Milkshake** 7

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🔥 Spicy