

# HaiSous

VIETNAMESE KITCHEN

## A Tour of Vietnam Enjoy a Special Multi Course Menu

### Celebrating Japanese - Vietnamese Cuisine

March - June '22

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Chef Thai highlights a deeper exploration into the history of Vietnamese Cuisine with his **Grand Tasting Menus**. Rotating seasonally and exploring different regions, time periods and the cultural culinary significance throughout time in Vietnam, expect elevated flavors and techniques that are signature to Chef Thai and close to his heart. At HaiSous, we seek to preserve the cultural heritage of Vietnam through our love of food and hospitality.

### A Brief History

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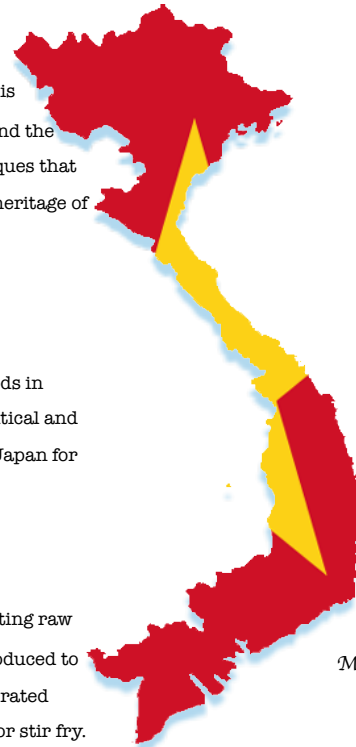
This tasting menu celebrates **Japanese-Vietnamese Cuisine**. During two significant periods in Vietnamese history, 1905-1910 and 1940-45, Japan played a considerable part in shaping political and social developments within Vietnam. Aspiring for independence, many Vietnamese looked to Japan for practical help and guidance in pursuing national recovery from French occupancy.

### Food

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There are cultural similarities within the cuisine. The Japanese introduced Vietnamese to eating raw fish, yet prefer fermented soy sauce to Vietnamese native fermented fish sauce. **Tofu** was introduced to become a staple. The variety of **noodles** that can now be found in Hoi An, a place of concentrated Japanese settlement in Vietnam, incorporates udon, soba & egg noodles for ramen style soups or stir fry. These range significantly from the traditional rice noodle historically found throughout the county.

Enjoy items from our Lo Dat, Vietnamese clay pot grills. These are charcoal grills reflective of the Japanese style grill, the Robata, bring a unique flavor to the **grilled asparagus** and **Robata Pork Stuffed Shiitake Mushrooms**.



## Chef's Grand Tasting Tour

**\$65/PERSON**

OPTIONAL BEVERAGE PAIRING + \$40/PERSON

..... *Món Ăn Chơi (for fun)* .....

*Cá Sống* **tea cured salmon**, crispy rice paper, citrus vinaigrette, Vietnamese shiso, ichimi togarashi \*add caviar \$15/person

*Gỏi Đậu Hủ* **silken tofu**, sweet & spicy miso, yuba noodles, scallion confit, pickled radish

*Nấm Nồi Thịt Nướng* Robata **pork stuffed shiitake mushrooms**, grilled over our clay pot grills

*Le Grand C*, **Brut Rosé**, Cremant D'Alsace FRA NV

..... *Món Ăn Chính (main course)* .....

*Bánh Canh Trộn* Vietnamese **udon noodles**, tương ớt, marinated wakame, carrots, banana blossom, black sesame

*Bò Chiên Kiểu Nhật* **ribeye Katsu**, shredded cabbage salad, lemongrass-chili mayo

*Măng Tây Nướng* grilled **asparagus**, sweet chili tamari, crispy anchovy

*Cơm* Jasmine **rice**

*Domaine Mosnier*, **Petit Chablis**, Burgundy, FRA 2019

..... *Tráng Miệng (palate cleanser)* .....

*Dâu Và Kem Trà Xanh* strawberries & matcha cream, Vietnamese mint

*Itami Onigoroshi*, Junmai **Sake** Hyogo, JAP

• tasting menu contains gluten • minimum of two guests to participate & offered only to the entire table • \$15 will be added to single diners