



303-775-0611

<http://www.wedeliverdouglascounty.com>

Vy Sushi -Parker

Pho

Pho was born in Northern Vietnam during the mid-1880's. The dish was heavily influenced by both Chinese and French cooking. In fact, it is believed that "Pho" is derived from "pot au feu" a French soup.

Vietnamese cooks blended the Chinese, French and native

*influences to make a dish that is uniquely Vietnamese.*Each extra*

topping is \$3.00 additional Tai - Rare Steak, Nam - Flank, Chin - Brisket, Bo Vien - Meatball, Sach - Tripe, Gan -

Tendon

1P. Tai	\$10.50
<i>Rare Steak</i>	
2P. Chin Nam	\$10.50
<i>Brisket and Flank</i>	
3P. Tai Chi Nam	\$10.50
<i>Rare steak, brisket and flank</i>	
4P. Tai Bo Vien	\$10.50
<i>Rare steak and Meatballs</i>	
5P. Bo Vien	\$10.50
<i>Beef Meatballs</i>	
6P. Tai Chin	\$10.50
<i>Rare steak and brisket</i>	
7P. Tai Bam	\$10.50
<i>Rare steak in salt, pepper and a squeeze of lime?</i>	
8P. Dac Biet	\$10.50
<i>Combination of rare steak, brisket, tendon and tripe?</i>	
9P. Pho Ga	\$10.50
<i>Shredded Chicken, served with ginger sauce?</i>	
10P. Pho Seafood	\$11.55
<i>Shrimp or Seafood Combination</i>	
11P. Bun Bo Hue GF * (Spicy Item)	\$10.50
<i>An authentic spicy beef soup in a lemon grass broth</i>	
12P. Vegetarian Pho	\$10.50
<i>Fried Tofu and assorted vegetables in a vegetable broth</i>	

Extras

Extra Noodles	\$3.15
Extra Meat	\$3.15
Extra Chicken	\$3.15
Extra Tendon	\$3.15

Appetizers

Tempura Shrimp	\$9.45
Tempura Vegetables	\$8.40
Jalapeno Bomba	\$10.50
<i>Deep fried with jalapeno with cream cheese, spicy tuna, crab meat, eel sauce, masago on top ** Medium Spicy Level</i>	
Soft Shell Crab	\$8.40
<i>Tempura soft shell crab, momiji, scallion, and ponzu sauce</i>	

SUSHI A LA CART (2 PCS PER ORDER)

(R) These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Shrimp 2pcs	\$5.25
Eel 2pcs	\$6.83
Red Tobiko 2pcs	\$6.30
Salmon Roe 2pcs	\$7.35
Smelt Egg 2pcs	\$5.25
Yellowtail 2pcs	\$6.83
Albacore Tuna 2pcs	\$6.30
Cajun Salmon 2 pcs	\$6.83
Tuna 2 pcs	\$6.83
Scallop 2pcs	\$6.83
White Tuna 2pcs	\$6.30
Crab Stick 2pcs	\$5.25
Tuna Tataki 2pcs	\$6.83
Octopus 2pcs	\$6.83
Salmon 2pcs	\$6.30
Sweet Shrimp 2pcs	\$12.60

SASHIMI (3 PCS PER ORDER)

(R) These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Scallop Sashimi	\$10.50
White Tuna Sashimi	\$9.45
Octopus Sashimi	\$9.45
Salmon Sashimi	\$9.45
Tuna Sashimi	\$10.50
Tuna Tataki Sashimi	\$10.50
Yellowtail Sashimi	\$10.50
Albacore Tuna Sashimi	\$9.45
Surf Clam Sashimi	\$9.45

ROLLS & HAND ROLLS

(R) These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Salmon Roll	\$6.30
Tuna Roll	\$6.30
California Roll	\$6.30
<i>Imitation crab, avocado, cucumber</i>	
California Hand Roll	\$4.20
Spicy Tuna Roll	\$6.83
<i>Tuna, cucumber, avocado, spicy sauce. ** Medium Spicy Level (R)</i>	
Spicy Tuna Hand Roll	\$4.73
<i>(R) Medium Spicy level **</i>	
Spicy Salmon Roll	\$7.35
<i>Salmon, cucumber, avocado, spicy mayo. * Mild Spicy Level (R)</i>	
Spicy Salmon Hand Roll	\$5.25
<i>(R) Spicy level *</i>	
Spicy Yellowtail Roll	\$7.35
<i>Yellowtail, cucumber, avocado, scallions, sriracha. *Mild Spicy Level (R)</i>	

CHEF'S SIGNATURE

(R) These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Vy Sushi Boat	\$68.25
<i>(R) selection of 8 assorted sashimi and 6 sushi, 2 basic rolls, 2 specialty rolls. Served with 2 miso soup and 2 salad</i>	
Love Boat	\$44.10
<i>(R) 6 sashimi, 6 sushi, 1 basic roll, 1 specialty roll. Served with 2 miso soup, 2 salad</i>	
Deluxe	\$27.30
<i>(R) Sushi 1 each: Salmon, tuna, yellowtail, Ono, white fish, albacore, ebi, Ikura and Tuna roll. Served with 1 miso soup, 1 salad</i>	
Sushi & Sashimi Combo	\$37.80
<i>(R) Chef selection of 8 sashimi, 6 sushi and spicy tuna roll. Served with 1 miso soup, 1 salad</i>	
Sashimi Combination	\$42.00
<i>(R) Sashimi 3 each: Salmon, Yellowtail, Tuna, Octopus, White fish, Albacore, sushi rice. Served with 1 miso soup, 1 salad</i>	
Poke Bowl	\$21.00
<i>Assorted fish over sushi rice in poke sauce with 1 miso soup and 1 salad</i>	
Chirashi	\$29.40
<i>(R) Chef s selection of 10pcs assorted sashimi served over sushi rice, 1 miso soup, 1 salad</i>	
Unagi Don	\$25.20
<i>8 pcs grilled eel served over sushi rice. Served with 1 miso soup, 1 salad</i>	
Salmon Lover	\$35.70
<i>(R) 5 pcs salmon sashimi, 2 salmon sushi, 2 Cajun salmon sushi, 2 onion salmon sushi and spicy salmon roll. Served with 1 miso soup, 1 salad</i>	

Entree

Served with 1 salad, 1 onion soup, hibachi vegetable and homemade dipping sauce

Hibachi Chicken	\$18.90
<i>Grilled chicken breast, mushroom with butter lemon and sesame. Serve with steamed rice.</i>	
Spicy Hibachi Chicken	\$18.90
<i>Chicken breast grilled with green onion and mushroom in a special spicy homemade sauce. Serve with steamed rice. ** Medium Spicy Level</i>	
HIBACHI TUNA STEAK	\$21.00
<i>Sesame crusted tuna steak with grilled tomato, edmame in a white balsamic sauce. Served medium rare with steamed rice.</i>	
HIBACHI SHRIMP	\$21.00
<i>Shrimp grilled to perfection with butter and lemon. Serve with steamed rice.</i>	

Tuna Tataki App	\$12.60
<i>Seared tuna sashimi, onion and ponzu sauce</i>	
TUNA TARTARE	\$15.75
<i>Fresh Tuna, avocado, sesame seeds, scallions, ponzu sauce, spicy sauce.</i>	
Crispy Spicy Tuna	\$10.50
<i>(R) Crunchy sesame rice balls, jalapeno, cilantro, drizzled with spicy sauce *** Really Spicy Level</i>	
Chili Ponzu Yellowtail	\$12.60
<i>(R) Yellowtail, jalapeno, masago, cilantro, and chili ponzu sauce * Mild Spicy Level</i>	
Spicy Sashimi	\$15.75
<i>(R) Assorted fish mixed with chef's special spicy sauce *** Really Spicy Level</i>	
Edamame	\$4.20
<i>Served warm sprinkle with sea salt</i>	
Garlic Edamame	\$5.25
<i>Served warm sprinkle with sea salt</i>	
Gyoza Dumplings	\$6.30
<i>Served with spicy sesame soy dipping sauce</i>	
Spring Rolls (2) GF	\$5.25
<i>Rice paper wrap filled with steamed Shrimp, Pork, lettuce, bean sprout and Rice noodles. Served with peanut sauce.</i>	
Summer Rolls (2)	\$6.30
<i>Rice paper wrap filled with choice of Grilled Pork, Beef, Chicken, or Shrimp, lettuce bean sprout and Rice.</i>	
Eggrolls Appetizer	\$8.40
<i>Pork, Shrimp, carrot, onion, mushroom, and vermicelli wrap and fried. Served with lettuce, cucumber, bean sprout, rice noodles and fish sauce.</i>	
Vegetarian Eggrolls	\$7.35
<i>Seasonal vegetables, tofu, and vermicelli wrapped and fried. Served with lettuce, cucumber, bean sprout, rice noodles and fish sauce.</i>	
Cheese Wontons	\$5.25
<i>Cream cheese blended with crab meat and green onion.</i>	
Appetizer Trio	\$7.35
<i>Combination of Eggrolls (2), Chicken Wings (2), and Cheese Wonton(2)</i>	
Chicken Wings (6)	\$10.50
<i>"the chicken wings are crunchy outside, juicy inside and comes with perfect sweet chili sauce."</i>	
Grilled Mussels (6)	\$10.50
<i>New Zealand green mussels topped with Japanese mayo, Russian Masago, green onion and peanut grilled to perfection.</i>	
Pho Vy Special Platter	\$31.50
<i>An excellent dish appetizer for 2 people that come with grilled shrimps, eggrolls, and grill pork. Served with a side cart of vegetables, rice papers, rice noodles and fish sauce</i>	

SOUP & SALAD

(R) These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Miso Soup	\$3.15
<i>Traditional, Japanese soup.</i>	
<i>Soybean broth with soft tofu, dried seaweed & scallions</i>	
Onion Soup	\$3.15
<i>Served with mushroom, fried onion scallions</i>	
House Salad	\$4.20

Spicy Yellowtail Hand Roll	\$5.25
<i>(R) Spicy level *</i>	
Salmon, Avocado & Tobiko Roll	\$8.40
<i>Salmon, avocado, tobiko (R)</i>	
Salmon Skin Roll	\$7.35
<i>Salmon skin, cucumber, yamagobo bonito flake, unagi sauce</i>	
Salmon Skin Hand Roll	\$5.25
Vegetable Roll	\$6.30
<i>Lettuce, cucumber, avocado, yamagobo, asparagus, carrot, tomato</i>	
Vegetable Hand Roll	\$4.20
<i>Gluten Free</i>	
Philadelphia Roll	\$7.35
<i>Salmon, cream cheese, avocado (R)</i>	
Philadelphia Hand Roll	\$5.25
Smoked Salmon Roll	\$7.35
<i>Smoked salmon, cream cheese, cucumber, scallions</i>	
Smoked Salmon Hand Roll	\$5.25
<i>Gluten Free</i>	
Eel Roll	\$8.40
<i>Eel, avocado, cucumber, unagi sauce</i>	
Eel Hand Roll	\$6.30
Diamond Hand Roll	\$6.30
<i>Spicy tuna, imitation crab, salmon & avocado, spicy mayo, rapped white rice in soy pepper. ** Medium Spicy Level (R)</i>	

TEMPURA ROLLS

Spider Roll	\$12.60
<i>Soft shell crab, imitation crab, avocado, cucumber, unagi sauce</i>	
Shrimp Crunchy Roll	\$10.50
<i>Shrimp tempura, imitation crab, avocado, cucumber, crunchy flakes, unagi sauce</i>	
Popcorn Roll	\$12.60
<i>California roll topped with lobster tempura, unagi & spicy mayo sauce * Mild Spicy Level</i>	
Las Vegas Roll	\$12.60
<i>Salmon, avocado, cream cheese deep fried, jalapeno on top, unagi & spicy mayo sauce. ** Medium Spicy Level</i>	
Philadelphia Tempura Roll	\$12.60
<i>Deep fried salmon, cream cheese, avocado, cucumber, crunchy, unagi sauce</i>	
Lobster Combo Roll	\$31.50
<i>Lobster tempura, imitation crab, avocado, cucumber. Come with one lobster roll and 2 lobster hand rolls in soy paper</i>	
Chili Shrimp Roll	\$16.80
<i>Deep fried crab meat, cream cheese roll. Topped with spicy crab and shrimp, chili sauce *** Really Spicy Level</i>	

SPECIALTY ROLLS

Abacore Special Roll	\$15.75
<i>(R) Shrimp tempura, spicy tuna, topped albacore tuna, onion, cilantro, fried onion, ponzu sauce</i>	
Bombay Roll	\$14.70
<i>(R) Spicy salmon, avocado, cucumber. Topped with fresh salmon, wasabi mayo sauce and spicy mayo sauce, scallions ** Medium Spicy Level</i>	
Kayuzo Roll	\$14.70
<i>Shrimp tempura, cream cheese inside. Topped with smoked salmon, eel sauce, spicy mayo, scallions, masago * Mild Spicy Level</i>	
Massachusetts Roll	\$14.70
<i>Shrimp tempura, avocado roll.</i>	

Hibachi Scallop	\$23.10
<i>Grilled tender sea scallop with butter and lemon. Serve with steamed rice.</i>	
Hibachi Steak (8oz)	\$21.00
<i>USDA choice New York strip steak and mushroom tepanyaki grilled to your specification. Serve with steamed rice.</i>	
Teriyaki Chicken	\$18.90
<i>Chicken breast grilled with mushroom, green onion in a homemade teriyaki sauce. Serve with steamed rice.</i>	
Teriyaki Salmon	\$18.90
<i>Grilled salmon, saute ed mushroom and asparagus in garlic butter. Serve with steamed rice.</i>	
Teriyaki Steak (8oz)	\$22.05
<i>USDA choice New York strip steak, green onion, mushroom grilled in a home-made teriyaki sauce. Serve with steamed rice.</i>	
Steak (8oz) & Chicken	\$26.25
<i>USDA choice New York steak and chicken breast and mushroom grilled to your specification with garlic butter. Serve with steamed rice.</i>	
Steak (8oz) & Colossal Shrimp	\$29.40
<i>USDA choice New York steak, mushroom and colossal shrimp grilled to perfection with lemon and butter. Served with steamed rice.</i>	
Steak (8oz) & Scallop	\$29.40
<i>USDA choice NY steak, mushroom and 5 oz scallops grilled to perfection with lemon and butter. Served with steamed rice.</i>	
Steak (8oz) & Lobster	\$33.60
<i>USDA choice New York steak, mushroom and lobster grilled to perfection with lemon and butter. Serve with steamed rice.</i>	
Ocean Trio	\$36.75
<i>Grilled cold water lobster tail, sea scallop and colossal shrimp with butter and lemon. Serve with steamed rice.</i>	
Oceanside	\$26.25
<i>Grilled colossal shrimp, calamari and sea scallop with butter and lemon. Serve with steamed rice.</i>	
Colossal Shrimp	\$25.20
<i>Colossal shrimp lightly seasoned and grilled with butter and lemon. Serve with steamed rice.</i>	
Filet Mignon (8oz)	\$25.20
<i>USDA choice tenderloin and mushroom lightly seasoned and grilled to perfection. Serve with steamed rice.</i>	
Filet Mignon (8oz) & Lobster	\$36.75
<i>USDA choice Filet mignon, mushroom and cold water lobster tail grilled with butter and lemon. Serve with steamed rice.</i>	
Seafood Diablo	\$23.10
<i>Sea scallop, calamari, shrimp, assorted vegetable and Japanese Udon noodles grilled in a homemade spicy sauce</i>	
Yakisoba Chicken	\$18.90
<i>Japanese sauteed noodles with vegetables in a special sauce</i>	
Yakisoba Steak	\$21.00
<i>Japanese sauteed noodles with vegetables in a special sauce</i>	
Yakisoba Shrimp	\$21.00
<i>Japanese sauteed noodles with vegetables in a special sauce.</i>	

Specialties

1S. Special Rice Plate	\$14.70
<i>Combination of grilled Beef, Pork</i>	

Iceberg lettuce, romaine lettuce, red cabbage, carrot, grape tomatoes. Served with homemade dressing

Seaweed Salad	\$5.25
Calamari Salad	\$7.35
Salmon Skin Salad	\$10.50
Sashimi Salad	\$12.60
Tuna Tataki Salad	\$12.60

Vegetarian

Hibachi Vegetable	\$8.40
Inari Sushi-GF	\$4.73
Tofu Yakisoba	\$14.70
Tamago Sushi-GF	\$4.73
Tofu Vegetables GF	\$9.71
Spicy Tofu	\$14.70
Avocado Roll-GF	\$4.73
Pad Thai Tofu	\$12.60
Tofu Diablo	\$14.70
Asparagus Roll-GF	\$4.73
Sesame Tofu	\$12.60
Osinko Roll-GF	\$4.73
Panang Curry Veggies	\$12.60
Cucumber Roll-GF	\$4.73
Vegetable Roll-GF	\$6.30
Veggies Dragon Roll-GF	\$8.40
Agedashi Tofu-GF	\$6.30

Kid's Meals

Kids Plate	\$7.35
Kids Meal Hibachi Chicken	\$8.40
Kid's Pho	\$6.30
Kids Meal Hibachi Shrimp	\$10.50
Kids meal Hibachi Steak	\$12.60

Topped with spicy tuna, unagi sauce, crunchy wonton

Tuna Takaki Roll	\$15.75
Sumu Roll	\$16.80
Cucumber Special Roll	\$16.80
Caterpillar Roll	\$15.75
Dragon Roll	\$15.75
Diablo Roll	\$14.70
Rainbow Roll	\$15.75
Fire Roll	\$15.75
Scorpion Roll	\$14.70
Louisiana Roll	\$15.75
911 Roll	\$13.65
White Samurai Roll	\$14.70

Boba and Soft Drinks

Boba literally means Big Pearls. Boba, also known as tapioca pearls or tapioca balls, is derived from the starch of the cassava root. When cooked perfectly, Boba becomes a sweet, chewy ball with a gummy-bear-like texture. When combined with the tea, it adds a fun twist to the drink.

Smoothies (with or without Boba)	\$5.25
Soft Drinks and Teas	\$3.15
Arnold Palmer	\$5.25
Vietnamese Coffee	\$5.25
Thai Iced Tea	\$5.25

Chops, Egg Roll, and Fried Egg. Served with rice, lettuce, cucumber, fried onions and fish sauce.

2S. Special Rice Noodles Plate	\$14.70
3S. Diced Steak	\$14.70
4S. Grilled Salmon GF	\$15.75
5S. Grilled Shrimps GF	\$14.70
6S. Chicken Pad Thai	\$12.60
Shrimp or Combo Pad Thai	\$14.70

Noodle Bowls and Rice Plates

7S. Grilled Meat GF	\$12.60
8S. Eggroll Bowl	\$12.60
9S. Spicy Grilled Chicken GF	\$12.60
10S. Spicy Lemongrass Chicken GF	\$12.60
11S. Curry Chicken	\$12.60
11S. Curry Shrimp	\$14.70
12S. Grilled Pork Chops GF	\$15.75
13S. Panang Curry Chicken	\$12.60

and half milk

- 13S. Panang Curry Shrimp \$14.70
Fresh Jumbo Shrimps cooked in rich thick Panang Curry coconut milk along with carrot, sweet potato, onions and bell pepper.
- 14S. Sesame Chicken \$12.60
A perfect tasty combination of crisp, sweet and sour in sesame sauce.
- 14S. Sesame Shrimp \$14.70
A perfect tasty combination of crisp, sweet and sour in sesame sauce.
- 15S. Chicken Fried Rice \$12.60
- 15S. Shrimp Fried Rice \$14.70
- 16S. Chicken Broccoli \$12.60
Chicken breast stir-fried with bamboo shoot and broccoli.

SUSHI PARTY TRAY

- Party Tray A \$52.50
Las Vegas Roll, Spider Roll, Scorpion Roll, Yummy Yummy Roll and Rainbow Roll
- Party Tray B \$52.50
Bombay Roll, Fire Roll, Massachusetts Roll, White Samurai Roll and Salmon Avocado & Tobiko
- Party Tray C \$5.25
Kayuzo Roll, Tuna Takaki Roll, Scorpion Roll, and 10 pieces sushi (2 salmon, 2 tuna, 2 albacore tuna, 2 shrimp ebi, 2 crab stick)
- Deluxe Boat \$7.35
Las Vegas Roll, Bombay Roll, Fire Roll, Scorpion Roll, Albacore Special Roll. 10 pieces sushi (2 salmon, 2 yellowtail, 2 tuna, 2 octopus, 2 white tuna)