| RICE & NOODLES | | DRINKS | | 2900 N Classen Blvd, Ste G, Oklahoma City, OK 731 | .06 |
|--|----------|--|------|---|----------|
| Fried Rice – Wok-fried rice tossed with egg, soy, carrots, | | Bubble Tea with Tapioca | 3.29 | Phone: 405 604 2939 Web: www.VIIAsianBistro.co | om |
| bean sprouts and scallions | | - CREAM TEA - MANGO | | | |
| - Chicken, beef or shrimp | 7.99 | - GREEN TEA w/ CREAM - STRAWBERRY | | | |
| - Combo | 8.99 | - HONEYDEW - PASSION FRUIT | | | |
| Pan-Fried Noodles – Crisp egg noodles stir-fried with | 6.55 | - LYCHEEF - THAI TEA | | | |
| mushrooms, bok choy, carrots, celery and onions | | Smoothies | 3.29 | | |
| - Chicken, beef or shrimp | 0.00 | - TARO - JACKFRUIT | 0.25 | | |
| - Combo | 9.99 | - STRAWBERRY - SOUR SOP | | | |
| Lo Mein – Stir-fried egg noodles and vegetables | 10.99 | - AVOCADO | | | |
| | | Iced Tea | 2.49 | | |
| - Chicken, beef or shrimp | 8.99 | Sodas | 2.49 | | |
| - Combo | 10.99 | | 2.43 | | |
| Dan Dan Noodles – Scallions, garlic and chili peppers | 9.99 | Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, | | | |
| wok-fired with ground white chicken served with | | Orange, Fruit Punch, Diet Pepsi, Diet Dr. Pepper | | | |
| cucumber and bean sprouts | | | | | |
| Garlic Noodles – Egg noodles tossed with garlic and chili | 5.99 | DESERTS | | | |
| pepper flakes | | | | and the same of the | |
| Beef Flat Noodles – Flank steak tossed with egg, onion, | 9.99 | Chocolate Mouse | 3.99 | ASIAN BISTRO | |
| green onions and bean sprouts | | Cheesecake | 3.99 | AJIANDIJINO | |
| | | Chè Ba Màu – Three layer sweet Vietnamese desert | 3.29 | | |
| VEGETABLES | | Chè Đậu Đỏ – Sweet red bean | 3.29 | | |
| Stir-Fried Eggplant – Eggplant fried in a spicy sauce with | 6.99 | Chè Đậu Xanh – Sweet green mung bean | 3.29 | | |
| chili paste and scallions | 0.55 | Chè Thái Lan – Thai Lan mixed fruits | 3.29 | STARTERS | |
| Vegetable Delight – Broccoli, carrots, green beans and | 6.99 | Chè Nhãn Nhục – Longon desert | 3.29 | Chicken Lettuce Wraps - Wok-seared minced chicken, | 6.99 |
| baked tofu | 0.55 | | | mushrooms, scallions and water chestnuts over crispy | |
| Spinach Stir-Fried with Garlic | (6) 2.00 | | | rice sticks, served with cool, crisp lettuce | |
| Spinach still fried with darine | (S) 2.99 | LUNCH MENU | | Crab Wontons – Crispy wontons filled with a creamy | 5.99 |
| Ma Po Tofu – Tofu tossed with ginger and chili paste | (L) 4.99 | Available Monday – Friday from 11 – 3 pm. | 7.99 | mixture of crabmeat, bell peppers and scallions served | |
| with steamed broccoli | 7.99 | VII Asian Spicy Chicken – Diced chicken breast stir-fried | | with sweet & sour sauce | |
| | (-) | • • | | Salt & Pepper Calamari – Tender strips of calamari | 6.99 |
| Spicy Green Bean – Green bean in a spicy Sichuan sauce | (S) 2.99 | with a tangy sauce of sweet and spice | | lightly dusted and tossed with salt and pepper, scallions | 0.00 |
| Ci-b A A | (L) 4.99 | Sesame Chicken – Diced chicken breast, broccoli, red | | and served with a chili bean sauce | |
| Sichuan Asparagus – Asparagus wok-fired in a spicy | (S) 2.99 | bell peppers and onions in a spicy sesame sauce | | Vietnamese Egg Rolls – Fried hand-rolled marinate with | (2) 2.99 |
| Sichuan sauce | (L) 4.99 | Moo Goo Gai Pan – Sliced chicken breast and tender | | pork and vegetables, served with nước mấm | (4) 4.99 |
| Garlic Snap Peas | (S) 2.99 | shrimp served with mushrooms and vegetables | | Vietnamese Spring Rolls – Hand-rolled with sliced pork | (2) 3.99 |
| 01:00 | (L) 4.99 | Sweet & Sour Chicken – Stir-fried with pineapple, bell | | and shrimp with fresh vegetables, served with peanut | (2) 3.33 |
| Salt & Pepper Tofu | 7.99 | peppers and onions in a sweet & sour sauce | | sauce | |
| | | Almond & Cashew Chicken – Stir-fried with bell | | | 5.99 |
| DRINKS | | peppers, onions, mushrooms, celery, bamboo shoots | | Crispy Green Beans – Fresh green beans, lightly | 3.33 |
| Iced/Hot Vietnamese Coffee – With or without | 2.99 | and water chestnuts in a garlic soy sauce | | battered and served crispy with a spicy, tangy dipping | |
| condensed milk | | Lemon Chicken – Diced chicken breast with broccoli in a | | Sauce | 7.00 |
| Fresh Squeeze Orange Juice | 2.99 | tart citrus sauce | | VII Asian Spare Ribs – Wok-seared with an Asian | 7.99 |
| Fresh Limeade | 2.99 | Pepper Steak – Sliced flank steak stir-fried with onion, | | barbecue sauce | c 20 |
| Homemade Soy Bean Milk | 2.99 | red and green bell peppers in a garlic and black pepper | | Dumplings – Marinated pork and vegetables served | 6.29 |
| Premium Full-Leaf Hot Tea | 2.79 | sauce | | with pot sticker sauce | |
| TROPICAL GREEN – Dragonwell green tea with | 2.73 | Beef with Broccoli – Sliced flank steak stir-fried with | | Edamame – Steamed to order and lightly sprinkling of | 3.99 |
| pineapple | | ginger, scallions, garlic with broccoli | | Kosher salt | |
| ORGANIC GREEN – Three Asian Organic green teas | | Shanghai Shrimp with Garlic Sauce – Shrimp, broccoli | | | |
| combined | | and snow peas stir-fried in garlic, white win sauce | | SOUPS | |
| WHITE PEAR – Delicate and fresh, highest in | | Shrimp with Lobster Sauce – Garlic white wine sauce | | Miso Soup – Tofu, seaweed and scallions | 2.99 |
| antioxidants | | with Chinese black beans, mushrooms, scallions and egg | | Hot & Sour Soup – Chicken, tofu, bamboo shoots, egg | 2.99 |
| SWEET GINGER PEACH – Fresh peach with ginger | | Vegetable Delight – Broccoli carrots, green beans and | | and mushrooms | |
| | | baked tofu | | Crab Asparagus Soup – Crabmeat and asparagus served | 2.99 |
| root DRAGON EYE OOLONG — Blends with safflower, | | Ma Po Tofu – Tofu tossed with a ginger and chili paste | | with scallions | |
| • | | with steamed broccoli | | | |
| apricot and peach | | | | | |

| 7 | | | | | |
|---|------|--|-------|--|-----------|
| PHỞ (Vietnamese Noodles) | 7.99 | MÌ (Egg Noodles) | 7.99 | CHICKEN | 11.00 |
| P1. Đặc Biệt – Combination of eye round steak, brisket, | | M7. Mì Tôm Thịt Khô – Shrimp and barbecue pork in a | | Moo Goo Gai Pan - Sliced chicken breast and tender | 11.99 |
| flank, tendon and tripe | | house sauce with soup on the side M8. Mì Tôm Cua Khô – Shrimp and crab in a house | | shrimp served with mushrooms and vegetables Chicken Eggplant – Ground white chicken with | 9.99 |
| P2. Chín Nạm Gầu Gân Sách – Flank, brisket, tendon and tripe | | sauce with soup on the side | | eggplant tossed in a spicy sauce with chili paste and | 3.33 |
| P3. Tái Chín Gầu Gân Sách – Eye round steak, lean and | | sauce with soup on the side | | scallions | |
| fatty brisket, tendon and tripe | | , | | Crispy Honey Chicken – Lightly battered and served | 12.99 |
| P4. Tái Chín Nạm Gân Sách – Eye round steak, lean | | BÚN (Vermicelli Noodles) | 7.99 | in a sweet sauce | |
| brisket, flank, tendon and tripe | | B1. Bún Chả Giò – Vietnamese egg rolls | | | |
| P5. Tái Nam Gân Sách – Eye round steak, flank, tendon | | B2. Bún Thịt Nướng – Grilled shredded pork | | | |
| and tripe | | B3. Bún Thịt Nướng Chả Giò – Grilled shredded pork | | BEEF & PORK | |
| P6. Tái Nạm Gân – Eye round steak, flank and tendon | | with Vietnamese egg rolls | | Beef with Broccoli – Sliced flank steak stir-fried with | 11.99 |
| P7. Tái Nam Sách – Eye round steak, flank and tripe | | B4. Bún Nem Nướng – Barbecue meatballs | | ginger, scallions, garlic and broccoli | |
| P8. Tái Nam Gầu – Eye round steak, flank and fatty | | B5. Bún Bò Huế - Spicy beef soup, pork hock, pork | | Pepper Steak – Sliced flank steak stir-fried with onion, | 12.99 |
| brisket | | bologna, pork blood and sliced beef served with thick | | red and green bell peppers in a garlic and black pepper | |
| P9. Nam Vè Dòn – Crunchy flank steak | | vermicelli | | sauce | 42.00 |
| P10. Chín Nạm Vè Dòn – Lean brisket and crunchy flank | | | | Sichuan Beef – Strips of flank steak fried until crispy and tossed with julienne carrots and celery | 13.99 |
| steak | | CO'M (Rice Platter) | 7.99 | Mongolian Beef – Sliced flank steak stir-fried with | 14.99 |
| P11. Tái Chín Nạc – Eye round steak and lean brisket | | C1. Cơm Bì Thịt Nướng (Sườn Nướng) – Grilled pork (or | 7.55 | scallions and garlic | 14.55 |
| P12. Tái Nạm – Eye round steak and flank | | pork chop), thinly shredded pork skin and egg cake | | Orange Peel Beef – Sliced flank steak stir-fried with | 13.99 |
| P13. Tái Gân – Eye round steak and tendon | | C2. Cơm Sườn Nướng – Grilled pork chop | | a mild chili sauce and fresh orange peel | 13.33 |
| P14. Tái Gầu – Eye round steak and fatty brisket | | C3. Cơm Thịt Nướng – Grilled pork | | Salt & Pepper Pork Chops - Sliced pork chops stir- | 9.99 |
| P15. Tái Sách – Eye round steak and tripe | | C4. Cơm Bì Thịt Nướng (Sườn Nướng) – Grilled pork (or | | fried with scallions, onions and jalapeno in salt and | 3.33 |
| P16. Bò Viên – Beef and tendon meatballs | | pork chop), thinly shredded pork skin with a sunny-side | | pepper | |
| P17. Gà – Dark and white chicken | | up egg | | | |
| P18. Tái –Eye round steak | | C5. Cơm Gà Quay – Roasted Cornish hen | | GT 1 TO 6 T | |
| HŮ TIẾH (Class No odlos) | | C6. Cơm Gà Xối Mỡ - Crispy Cornish hen | | SEAFOOD | |
| HŮ TIẾU (Glass Noodles) | 7.99 | C7. Cơm Tôm Nướng – Grilled Shrimp | | Kung Pao – Stir-fried with peanuts, chili peppers and | |
| H1. Hủ Tiếu Tôm Cua Thịt – Shrimp, crab and barbecue | | C8. Cơm Gà Nướng Sả - Grilled lemon grass chicken | | scallions | |
| pork H2. Hủ Tiếu Tôm Cua – Shrimp and crab | | | | - Shrimp | 14.99 |
| H3. Hủ Tiếu Tôm – Shrimp | | CHICKEN | | - Scallops | 16.99 |
| H4. Hủ Tiếu Nam Vang – Shrimp, barbecue pork, liver | | VII Asian Spicy Chicken – Diced chicken breast stir-fried | 12.00 | Shanghai Shrimp with Garlic Sauce – Shrimp, broccoli | 9.99 |
| and Chinese celery | | with a tangy sauce of sweet and spice | 12.99 | and snow peas stir-fried in garlic, white wine sauce | 14.00 |
| H5. Hủ Tiế Mỷ Tho – Shrimp, barbecue pork and | | Chicken Vegetables – Sliced chicken breast, snow peas, | 10.99 | Crispy Honey Shrimp – Lightly battered and fried in a sweet and tangy honey sauce with scallions | 14.99 |
| Chinese celery | | carrots, bok choy, broccoli and black beans in a spicy | 10.55 | Shrimp with Lobster Sauce – Garlic white wine sauce | 12.99 |
| H6. Hủ Tiếu Chợ Lớn – Shrimp, barbecue pork with rice | | sauce | | with Chinese black beans, mushrooms, scallions and egg | 12.55 |
| noodles | | Ginger Chicken with Broccoli – Sliced chicken breast | 12.99 | Orange Peel Shrimp – Stir-fried with a mild chili sauce | 14.99 |
| H7. Hủ Tiếu Tôm Cua Thịt Khô – Shrimp, crab, and | | with scallions, ginger and broccoli | | and fresh orange peel | |
| barbecue pork in a house sauce with soup on the side | | Almond & Cashew Chicken – Stir-fried with bell | 11.99 | Salt & Pepper Shrimp – Crispy shrimp stir-fried in a salt | 14.99 |
| H8. Hủ Tiếu Tôm Thịt Khô – Shrimp and barbecue pork | | peppers, onions, mushrooms, celery, bamboo shoots | | and pepper with chili peppers, black beans, ginger and | |
| in a house sauce with soup on the side | | and water chestnuts in a garlic soy sauce | | scallions | |
| H9. Hủ Tiếu Tôm Cua Khô – Shrimp and crab in a house | | Sesame Chicken – Diced chicken breast, broccoli, red | 12.99 | | |
| sauce with soup on the side | | bell peppers and onions in a spicy sesame sauce | | - All entrees are served with a choice of steamed w | hite rice |
| | | Chicken with Black Bean Sauce – Diced chicken | 11.99 | or brown rice. Substitution of fried rice, add \$1.00. | |
| MÌ (Egg Noodles) | 7.99 | breast, scallions, garlic and black beans | | , | |
| M1. Mì Tôm Cua Thịt – Shrimp, crab and barbecue pork | | Kung Pao Chicken – Diced chicken breast stir-fried | 12.99 | - Consuming raw or undercooked meats, poultry, s | eafood. |
| M2. Mì Tôm Cua – Shrimp and crab | | with peanuts, chili peppers and scallions Sweet & Sour Chicken – Stir-fried with pineapple, | | shellfish or eggs may increase your risk of foodbor | |
| M3. Mì Tôm – Shrimp | | bell peppers and onions in a sweet & sour sauce | 12.99 | illness. | - |
| M4. Mì Tôm Thịt – Shrimp and barbecue pork | | Orange Peel Chicken – Stir-fried with a mild chili | | | |
| M5. Mì Bò Viên – Beef and tendon meatballs | | sauce and fresh orange peel | 12.99 | - Because routine food preparation techniques, suc | rh as |
| M6. Mì Tôm Cua Thịt Khô – Shrimp, crab and barbecue | | O. r | | common oil fruing may allow contact among varie | |

common oil frying, may allow contact among various food

items, we cannot guarantee any food items to be

completely allergen-free.

M6. Mì Tôm Cua Thịt Khô – Shrimp, crab and barbecue

pork in a house sauce with soup on the side