



appetizers

Shishito\$5
with unagi sauce sesame seeds and
bonito flakes

Edamame\$5
traditional with sea salt or oven roasted
with shichimi, sea salt, and garlic chips

Spicy Tuna Dip\$8
spicy tuna mixed with avocado,
wasabizuke, red onions, tomatoes,
and wonton chips



salads

Field Green Salad\$6
with thinly sliced root veg
(baby watermelon radish, easter radishes,
baby carrots, candy stripe beets)
with a yuzu dressing

Garden Fresh Salad Mesclin Mix..\$6
with thinly sliced celery and cucumber,
avocado, baby carrots, daikon sprouts,
bell peppers with a wasabi aioli dressing

Monday–Friday • 11am–7pm

Saturday–Sunday • Closed

*Food is available for To-Go order only.
Not available for delivery or room service.

SaiSaiNoodleBar.com

(213) 624-1100

501 South Olive St.

Los Angeles, CA 90071



NOODLE
BAR

at the Millennium Biltmore Hotel


SaiSaiNoodleBar.com



noodles


BEEF

Pho \$11
beef broth, thin slices of ribeye,
jalapenos, bean sprouts, thai basil,
key limes, and cilantro

 Galbi Ramen \$11
beef broth, galbi marinated skirt steak,
grilled onions, soy bean paste, bean sprouts,
marinated odeng, sesame seeds,
and green onions


PORK

Tonkotsu Ramen \$11
pork broth, wood ear mushrooms,
bamboo shoots, green onions, slow roasted
pork belly, grilled corn, and black garlic oil

 Kimchee Ramen \$11
spicy pork broth, stir-fried slices of pork
belly and kimchee, bean sprouts,
green onions, and black garlic oil

Banh Mi Ramen \$11
grilled corn and vegetable broth,
slow roasted pork belly, pickled carrots
and daikon, cilantro oil, jalapenos,
grilled ciabatta, grilled corn

SEAFOOD

 Lobster Miso Ramen \$14
lobster miso-dashi broth, edamame, lobster,
wakame, green onions, and grilled corn

Tempura Udon \$11
soy-dashi broth, shrimp and vegetable
tempura, odeng, green onions, and spinach

*Soba \$8
soy-dashi broth, enoki mushrooms,
shitake mushrooms, oyster mushrooms,
green onions, furikake, and kaiware
*add shrimp \$3

CHICKEN

Curry Udon \$11
curry dashi broth, potatoes, carrots,
green onions, grilled chicken, grilled
asparagus, and shimeji mushrooms

*Soba \$8
soy-dashi broth, enoki mushrooms,
shitake mushrooms, oyster mushrooms,
green onions, furikake, and kaiware
*add grilled chicken \$3



House Specialties



desserts

Mochi Ice Cream 4 pieces / \$6
From Bubbies in Hawaii, these are amazing.
Flavors change with the season.



beverages

Glass Bottled Sodas \$3
Fiji Water \$2.50

Please see our special selection of
wines, beers and special sake on our
Spirits & Wine menu.