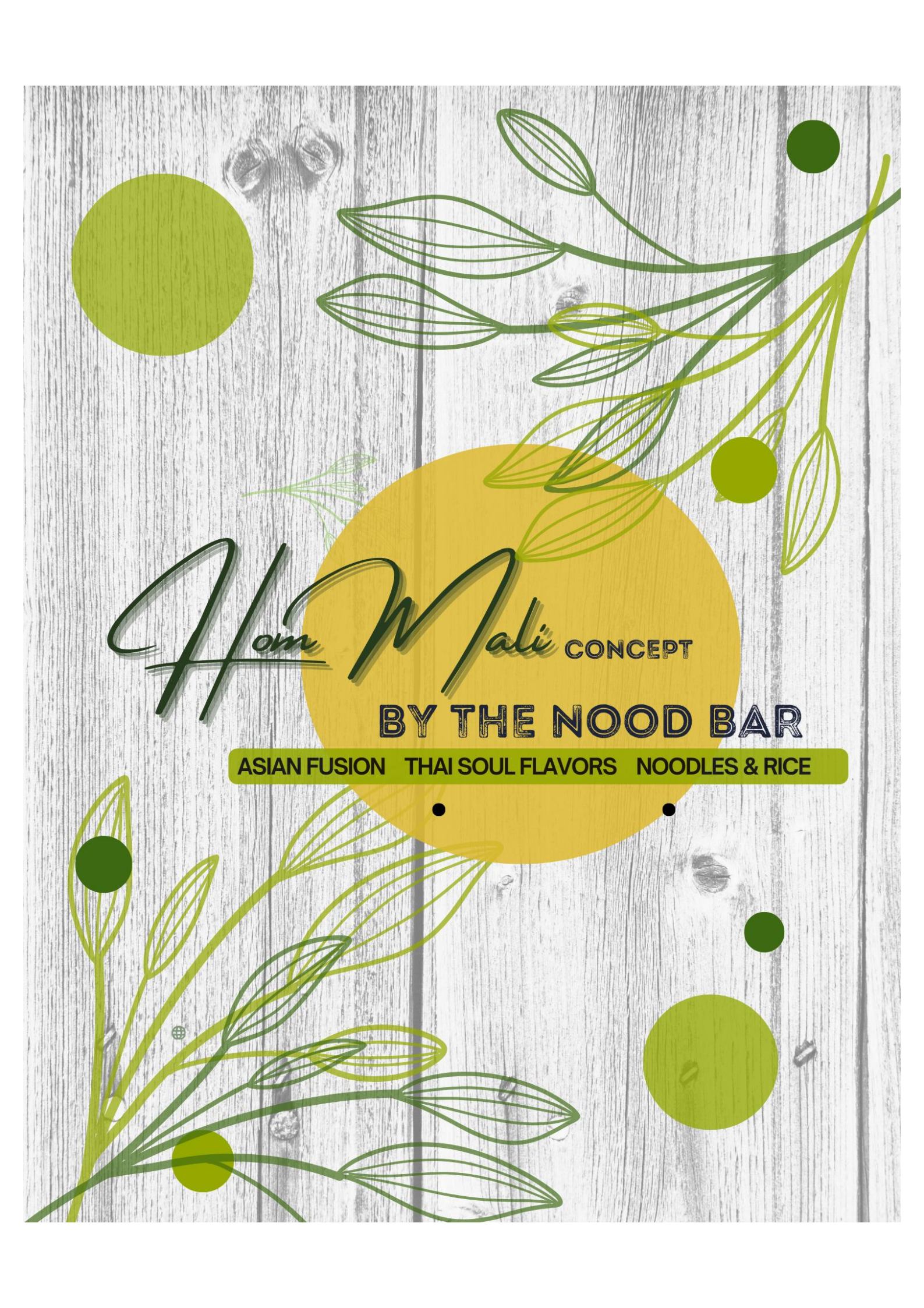




Hom Mali CONCEPT

BY THE NOOD BAR

ASIAN FUSION THAI SOUL FLAVORS NOODLES & RICE

Our Stories

Welcome to Hom Mali BY **THE NOOD BAR**

ASIAN FUSION ● THAI SOUL FLAVORS ● NOODLES & RICE

The Nood Bar has always been a place for creativity, comfort, and the Asian flavors we love.

As we grew, we wanted our food to tell a little more of who we are — not only the dishes we create today, but also the flavors that shaped us from the beginning. Some of our strongest food memories come from our mother's kitchen: the Thai dishes we grew up with, the familiar aromas, and the simple meals that still feel like home.

Those memories inspired **Hom Mali, a Thai soul food concept within The Nood Bar**, bringing the warmth of home-style Thai cooking into our menu alongside the noodles and Asian-inspired dishes that have always been part of our story.

Today, these two sides come together naturally — one shaped by creativity, the other by memory.

Two stories, one table — connected by the food we love and the memories we carry with us.

With Love,

The Nood Bar Family

Follow us : @ThenoodbarSD

 www.Ordernoodbar.com

Email: Noodbarasianeatery@gmail.com

Tag us in your photos! | #Thenoodbarsd |
| #Hommalisd |

BUSINESS HOUR

**MON - SUN : 11:30 AM - 3:30 PM
4:30 PM - 9:30 PM**



SOULFUL STORIES

Scan the QR code to explore our Instagram — where we share the heart, heritage, and inspiration behind each dish.

CALL : (619) - 269 - 2117

Hom Mali

CONCEPT
BY THE NOOD BAR

Let's Start

(V) = Vegetarian
(GF) = Gluten-Free
(🌶️) = Spicy

\$24

Hom Mali Soul Sampler

Five classic appetizers inspired by flavors from home
2 crispy spring rolls, 2 satay chicken skewers, 3 cream cheese avocado wontons, 3 Shu mai, 4 fresh salad rolls. Served with a homemade plum sauce, sweet & savory peanut sauce, and refreshing cucumber salad topped with a sweet vinegar dressing

\$8.5

Shu Mai & Memories

Steamed dumplings with pork, shrimp, and chicken, garnished with fried garlic. Served with homemade sweet vinegar soy sauce and sriracha

\$9.5

Crispy Spring Rolls

Golden-fried spring rolls with seasoned minced chicken, cabbage, carrots, elephant ear mushrooms, and glass noodles. Served with homemade plum sauce

\$11.5

Beer Buddy Fried Chicken

Golden-fried breaded chicken cutlet, juicy inside, crunchy outside. Served with homemade sweet and savory peanut sauce

\$12.95

Oppa Chicken Wings

Korean Style Golden Fried chicken wings, coated in Sweet Honey & Spicy Gochujang Sauce, Finished with toasted sesame seeds and Green onions. (5pcs) 🌶️

** Images shown are for advertising purposes only. Actual dishes may vary

Hom Mali

CONCEPT

BY THE NOOD BAR

Let's Start

After school Dumpling

\$ 8.95

Steamed dumplings with pork, vegetables, green onion, and glass noodles, garnished with fried garlic, green onion, and toasted sesame seeds. Served with soy sauce vinegar dipping sauce 5pcs

Cream Cheese Avocado Wonton \$9.95

Deep-fried wontons with cream cheese and mashed avocado. Served with homemade plum sauce 5pcs

V

Crispy Fried Tofu

\$9.95

Golden Fried Firm Tofu, Sweet Plum Sauce, Toasted Ground Peanut, Chopped Cilantro

V

Shrimp Tempura

Lightly battered, crispy deep-fried shrimp served hot with sweet plum dipping sauce. 5pcs

Satay Chicken GF

\$12.95

Grilled chicken skewers marinated in coconut milk with herbs and spices. Served with sweet and savory peanut sauce and cucumber salad with a sweet vinegar dressing 4 skewers

Lay me Down

\$11.95

Whole shrimp wrapped in wonton skin, fried until golden and crispy. Served with homemade plum sauce 5 pcs

Pot Stickers

\$8.95

Deep-fried Pork Dumplings with plum sauce 5pcs

Oppa Chicken Wings

\$12.95

Korean Style Golden Fried chicken wings, coated in Sweet Honey & Spicy Gochujang Sauce, Finished with a sprinkle of toasted sesame and Green onions. (5pcs)

Garlic Chicken Wings

\$12.95

Golden chicken wings, deep-fried and topped with fried garlic and green onion. Served with sweet chili sauce



\$12.95

Dirty Wings



Golden fried chicken wings with homemade spicy & tangy dry rub, garnished with green onion. Served with sweet chili sauce



\$9.95

Street Fried Wontons

Golden fried chicken wontons, crispy on the outside and tender inside, with Sweet Plum Sauce. Simple, crunchy, and perfect for sharing.

THE WONTON SERIES

Szechuan Spicy Chicken Wontons

Steamed Chicken Wonton in Spicy Szechuan Sauce, Chopped Green Onions

\$8.95



Home Style
Handmade Wontons

V = Vegetarian

GF = Gluten-Free

= Spicy

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Garden Mood



Fresh Salad Rolls

Green leaf lettuce, cucumber, carrots, purple cabbage, tofu, and Thai basil wrapped in rice paper. Served with sweet and savory peanut sauce

\$11.95

V

GF

Madarin Asian Salad

Mix Green, Purple Cabbage, Carrots, Lettuce, Mandarin Orange Wedges, Edamame, Crispy Noodles, Toasted Sliced Almond, Sesame Dressing

V

\$10.95

Zucchini Noodles Salad

GF

Crisp zucchini noodles tossed with shrimp and minced chicken, carrots, red onion Bird's - eye chili in a sweet & zesty coconut dressing. Topped with crispy fried shallots and toasted cashew nuts

A Uniquely Hom Mali Salad

\$15.95



Green Papaya Salad \$11.95, Shrimp \$13.95

Shredded green papaya, green beans, grape tomatoes, carrots, ground peanuts, garlic, and crushed bird's-eye chili. Tossed in tangy tamarind and lime dressing

GF



\$16.95

Spicy Thai beef Salad

GF



Grilled marinated steak, cucumber, grapes, tomatoes, red onions, carrots, cilantro. Tossed in spicy lime dressing

fresh

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Hom Mali

CONCEPT

the best seller

Backyard BBQ Platter

Grilled tender lemongrass-marinated pork shoulder served with green papaya salad and warm sticky rice (contains peanuts)

\$24



\$22.5

Black Magic Noodles

Rice vermicelli noodles tossed in our chef's dark soy sauce blend, fried garlic, garlic oil, and crisp bean sprouts. Topped with a tender, juicy, grilled marinated flap meat steak



\$26

Hom Mali Grilled Flap Steak

Tender and juicy Thai-style grilled flap meat steak served with green papaya salad and Jasmine Sticky Rice (contains peanuts).



Every Day Hero (Kraprow Kai)

\$21

A beloved Thai street comfort dish with stir-fried minced chicken, green beans, bell pepper, garlic, bird's-eye chili, and Thai basil in a bold, savory, spicy sauce. Served with a fried egg on top of jasmine rice



\$21

Golden Chicken Curry

Golden breaded chicken cutlet in Thai yellow coconut curry with carrots, potato, and onion, finished with green onion and toasted sesame seeds — your choice of **jasmine rice** or **udon noodles**

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oldies but goodies



\$18.95 Dan Dan Noodles

Freshly Boiled Soba Noodles, Savory Szechuan Chili Soy Sauce, White Sesame Paste, Ground Pork, Cha Shu Pork, Steamed Bok Choy, Cucumber, Carrots, Green onions, Crushed peanuts.



\$18.95

Jungle Noodles

Stir-fried soba noodles with chicken, shrimp, cabbage, carrots, bell peppers, fingerroot, kaffir lime leaves, garlic, bird's-eye chili, and Thai basil. Herbal, aromatic, and fiery flavor inspired by rustic Thai cooking

Sumo Rice

Japanese-Style Braised Pork Belly, Jasmine Rice, Soy sauce boiled egg, Braising Juice, Bok Choy, Pickled ginger, Chopped green onions, Sesame Seeds



\$17.95



\$17.95

Thai Grilled Chicken Over Rice

Grilled Turmeric Coconut-Marinaded Chicken Breast, Steamed White Jasmine Rice, Mixed Green Salad, Dressing, Peanut Dipping Sauce.

GF



Laksa Curry Noodle Soup

\$21

Thin Rice Noodles, Chicken, Shrimp, Fried Tofu, Soft Boiled Egg, Bean Sprouts, Fried Shallots, Cilantro, Coconut Curry Broth, Lime Wedge



\$22

Garlic Butter Noodles

Grilled lemongrass-marinated pork shoulder served over steamed soba noodles tossed with soy sauce, fried garlic, garlic oil, and butter, alongside steamed bok choy. Finished with cilantro and a side of plum sauce

Mi Goreng

Indonesian-style stir-fried soba noodles with chicken, shrimp, Chinese sausage, cabbage, carrots, onion, bok choy, green onion, and bean sprouts in a sweet-savory soy sauce blend. A Nood bar all-time favorite



\$18.95

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noodles & fried rice

Gochujang Udon Noodles

Japanese Udon Noodles, Spicy Korean Chili Paste, Carrots, Cabbage, White onions, Green Onions, Soy Sauce, Sesame Oil. (Select Your choice of Protein)

Pad Thai

Thai stir-fried noodles with a bold tamarind sauce, rice noodles, egg, shallots, radish, green onion, and bean sprouts. Served with peanut and lime

Drunken Noodles

Spicy and fragrant Thai stir-fry with wide rice noodles, tomatoes, carrots, onion, green onion, garlic, bird's-eye chili, and Thai basil

Pad See Ew

Stir-fried wide rice noodles with egg and Chinese broccoli in a balanced soy sauce blend

Yakisoba

Japanese Home-Style Stir-Fried Soba Noodles With Carrots, Cabbage, White Onions, Green Onions, Dried Seaweed Strips, Pickled Ginger, Toasted Sesame Seeds

Chow Mein

Home Style Stir-Fried Soba Noodles with Carrots, Cabbage, Shitake Mushroom, White onions, Green Onions, Sesame Oil.

Rad Nah

A Classic Thai-Chinese Street Food Dish with Pan-Fried Flat Rice Noodles and Chinese Broccoli, Topped with Savory Thai Gravy Sauce

Choice of Protein

TOFU	16.95	VEGGIES	15.95
CHICKEN	16.95	PORK	16.95
BEEF	17.95	SHRIMP	17.95
COMBINATION (CH+PK+BF)			19.95
SEAFOOD Shrimp+Squid+ Mussel			21.95

Old School Fried Rice

Fried jasmine rice with egg, your choice of protein, Chinese broccoli, tomatoes, onion, and green onion, seasoned with a special blend of sweet and salty dark soy sauce for a deep, rich flavor

Spicy Basil Fried Rice

Fried jasmine rice with egg, your choice of protein, carrots, bell peppers, onion, green onion, garlic, bird's-eye chili, and Thai basil with a bold aroma of Thai herbs

Thai Chili Jam Fried Rice

Fried jasmine rice with your choice of protein, egg, carrots, bell pepper, cabbage, onions, green onion, garlic, bird's-eye chili, kaffir lime leaves, and Thai basil

Classic Fried Rice

Fried jasmine rice with egg, your choice of protein, carrots, bell pepper, onion, green onion, curry powder, cilantro, and crispy shallots

Hong Kong Fried Rice \$19.5

Jasmine Rice, Egg, Chicken, Chinese Sausage, Carrots, White Onion, Bean Sprouts, Green Onion.

Pineapple Fried Rice \$21.5

Jasmine Rice, Egg, Chicken, Shrimp, Chinese Sausage, Pineapple Chunks, Carrots, Green Onion, Raisins, Toasted Cashew Nuts, Curry Powder, Cilantro



\$19.95

Gochujang Udon Noodles



That Pink Noodles

Stir-fried rice vermicelli noodles with shrimp and tofu in Thailand's signature Yentafo sauce, made from aged tofu with a bold, sweet, tangy flavor and its distinctive pink color. Served with green onion, bean sprouts, topped with thinly sliced omelet strips



\$21.5

Lunar Silken Noodles

Stir-fried glass noodles with shrimp, cabbage, bamboo shoots, shiitake mushrooms, celery, and green onion in our house-made brown sauce



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Choice of Protein

TOFU	16.95	VEGGIES	15.95
CHICKEN	16.95	PORK	16.95
BEEF	17.95	SHRIMP	17.95
COMBINATION (CH+PK+BF)	19.95		
FISH	20.95		
SEAFOOD Shrimp+Squid+ Mussel	21.95		

CURRY collection

Panang Curry GF

Rich, creamy, and slightly sweet with coconut milk, Panang curry paste, bell peppers, and kaffir lime leaves. Served with jasmine rice.

Green Curry GF

Fragrant and spicy with coconut milk, green curry paste, bamboo shoots, bell peppers, carrots, zucchini, and Thai basil. Served with jasmine rice.

Yellow Curry GF

Mild and comforting with coconut milk, yellow curry paste, carrots, potatoes, and onions. Served with jasmine rice.

Pineapple Curry GF

Tangy and sweet red curry with coconut milk, pineapple, bell peppers, and kaffir lime leaves. Served with jasmine rice.

The Wok Creation

Cashew

Stir-fried carrots, zucchini, bell pepper, onion, green onion, and crunchy cashew nuts in a bold sweet-savory sauce. Served with jasmine rice

Basil Eggplant

Stir-fried Chinese eggplant, carrots, bell peppers, onion, garlic, and Thai basil in a savory, slightly sweet, soybean paste sauce. Served with jasmine rice

Garden Delight

A combination of mixed vegetables, shiitake mushroom, and garlic in a savory, bold brown sauce. Served with jasmine rice

Sweet and Sour

Stir-fried pineapple, tomatoes, onion, zucchini, and bell peppers in a tangy and slightly sweet Thai sauce. Served with jasmine rice

Add-Ons to Your Dish

Mixed vegetables.....	3.00
Chicken/ pork/ beef/ Tofu.....	4.00
Shrimp (3 pcs.).....	5.00
Char Sui Pork (3 pcs)	4.00
Chicken Wontons(5 pcs)	4.00

Side Order

Plum sauce.....	2.50
Sweet vinegar soy sauce.....	3.00
Peanut sauce.....	3.00
White rice.....	2.00
Brown rice.....	3.00
Sticky rice.....	3.00
Soft boiled egg.....	2.50
Fried egg.....	3.00

Spicy level : 1 to 5



Golden Chicken Curry

Golden breaded chicken cutlet in Thai yellow coconut curry with carrots, potato, and onion, finished with green onions and toasted sesame seeds — your choice of **jasmine rice** or **udon noodles**

\$21

Hom Mali

THE NOOD BAR

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hom mali specialty

Thai Soul Flavor



\$26

Lychee Duck Curry GF

Roasted duck in creamy red  curry with coconut milk, lychee, grape tomatoes, bell peppers, and Thai basil



\$24

Thai Roasted Chili Seafood

Stir-fried mixed seafood (shrimps, Squids, mussels, and fish) with onion, bell pepper, garlic, bird's-eye chili, and Thai basil in a sweet and savory creamy Thai roasted chili sauce (contains dairy)



\$22

Tropical Flavors Fish

Lightly battered and fried sole fish fillet topped with a bold blend of savory, sweet, and sour tamarind sauce with tropical notes, a gentle touch of heat, and vibrant flavor

GF



\$26

Hom Mali Grilled Flap Steak

Tender and juicy Thai-style grilled flap steak served with green papaya salad and Jasmine Sticky Rice (contains peanuts).

Spicy level : 1 to 5

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**THE
NOOD
BAR**

Noodle Soups

CREATE YOUR BOWL YOU CHOOSE ● WE COOK

CHOOSE YOUR NOODLES

**UDON
RAMEN
THIN RICE
FLAT RICE
EGG NOODLES**

\$14.99

Bowl of Comfort



\$17.99

CHOOSE YOUR BROTH

Miso Noodle Soup

Tofu 6 pcs, Carrots, Bok Choy, Miso Broth, Fried Garlic, Green Onions

Pork Broth Noodles Soup

Slow-Cooked Pork Belly 2 pcs, Bok Choy, Milky Pork Bone Broth, Bok Choy, Fried Garlic, Green Onions

Spicy Miso Noodle Soup

Slow-Cooked Pork Belly 2 pcs, Bok Choy, Spicy Miso Broth, Bok Choy, Carrots, Fried Garlic, Green Onions

Creamy Tom Yum Noodle Soup

Slow-Cooked Cha Shu Pork 2 pcs, Bok Choy, Carrots, Tomatoes, Cilantro, Creamy Herbal Lime Broth

Hong Kong Style Noodle Soup

Egg Noodles, Cha Shu Pork, Cantonese -Style Broth, Garlic Oil, Bok Choy, Green onions.

Add On to Your Bowl

Mixed vegetables.....	3.00
Chicken/ pork/ beef/ Tofu.....	4.00
Shrimps (3 pcs.).....	5.00
Char Sui Pork (3 pcs)	4.00
Chicken Wontons (5 pcs)	4.00

Side Order

Plum sauce.....	2.50
Sweet vinegar soy sauce.....	3.00
Peanut sauce.....	3.00
White rice.....	2.00
Brown rice.....	3.00
Sticky rice.....	3.00
Soft boiled egg.....	2.50
Fried egg.....	3.00

Spicy level : 1 to 5

Hand Made WonTon Soup **\$12.99**

Hand-made chicken wontons 6 psc, slow-cooked pork belly, Cha siu, Bok Choy, Carrots, Green Onions, Cantonese-style broth, Fried Garlic.

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Hom Mali

SIGNATURE

Noodle Soups



Home Style Chicken Leg Noodle Soup

Slow-cooked chicken leg with yellow egg noodles and bok choy, Cilantro finished with aromatic fried garlic oil in our specially crafted house broth.

17.99

Bowl of Comfort



Roasted Duck Leg Noodle Soup

Egg noodles in a fragrant five-spice broth, topped with tender braised duck leg, bean sprouts, celery, fried garlic, and cilantro

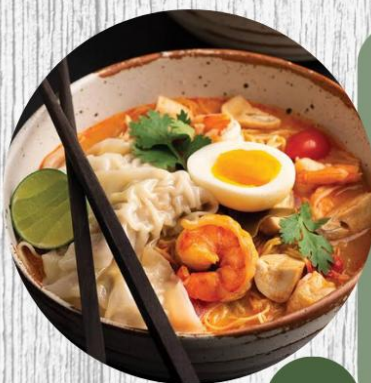
\$19



Sen Lek Chicken Noodle Soup

A warm and comforting bowl of thin rice noodles in a clear, aromatic chicken broth, topped with tender chicken breast, crisp bean sprouts, fried garlic, green onion and cilantro

\$16.99



Sab Yum Talay Noodle Soup

A vibrant mix of spicy, sour, salty, and slightly sweet flavors. Thin rice noodles in a spicy, zesty broth with minced chicken, shrimp, Squid, Boiled egg, bean sprouts, fried garlic, toasted chili flakes, green onion, cilantro, and crushed peanuts

\$19.95



Laksa Curry Noodle Soup

Thin Rice Noodles, Chicken, Shrimp, Fried Tofu, Soft Boiled Egg, Bean Sprouts, Fried Shallots, Cilantro, Coconut Curry Broth, Lime Wedge

\$21

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Hom Mali

BY THE NOOD BAR

beverage

cold milk tea

THAI ICE TEA 5.95

THAI ICE COFFEE 5.95

iced tea refresher

UNSWEETENED ICED TEA (REFILLABLE) 3.75

LAMONADE 5.95

STAWBERRY LEMONADE 5.95

ARNOLD PALMER ICED TEA 5.95

MANGO ICED TEA 5.95

LYCHEE ICED TEA 5.95

RED GUAVA ICED TEA 5.95

PINEAPPLE ICED TEA 5.95

STRAWBERRY ICED TEA 5.95

POMEGRANATE ICED TEA 5.95

* NON-REFILLABLE FOR FLAVORED TEA *



tropical fizz

LEMON MINT FIZZ

6.95

Refreshing Lemon syrup with a splash of Fresh Lime, Mint leaves, and fizzy soda- a crisp, herbal cooler from the tropics.

MANGO SUNSET

6.95

A Tropical Mango syrup and fresh orange juice, topped with soda and a splash of Lime - Like a golden sunset in a glass.

GUAVA CHILL

6.95

Sweet and mellow red guava Syrup, chilled with Fresh Lemon, a smooth and tropical escape

PINEAPPLE BREEZE

6.95

Pineapple Syrup with a hint of lemon, fizzy and refreshing like a Thai beach breeze.

LYCHEE BLOOM

6.95

Fragrant lychee Syrup, brightened with Lime and topped with soda - a floral, refreshing twist.



WWW.ORDERNOODBAR.COM

* NON-REFILLABLE FOR FLAVORED SODA *

Hom Mali beverage

BY THE NOOD BAR

soda & sparkling water

COCA-COLA	3.00
COKE ZERO	3.00
SPRITE	3.00
DR.PEPPER	3.00
PERRIER MINERAL SPARKLING WATER	3.95

hot tea

JASMINE TEA	2.95
GREEN TEA	2.95
CHRYSANTHEMUM HONEY TEA	3.95
GINGER HONEY DRINK	3.95



Fly me to the Moon

sweet tooth

MANGO ICE CREAM 4.95

COCONUT ICE CREAM 4.95

MANGO ICE CREAM PARFAIT 6.95

Mango ice cream over fruit cocktail, topped with whipped cream and a cherry.

FLY ME TO THE MOON 10.95

mango ice cream, sweet sticky rice infused with butterfly pea flower, coconut milk, whipped cream, crushed peanuts

Hom Mali

BY THE NOOD BAR



draft beer

collection

KIRIN ICHIBAN PREMIUM JAPANESE LAGER	8
SINGHA DRAFT BEER LAGER	8
SAPPORO PREMIUM LAGER	8
ASAHI SUPER DRY PREMIUM LAGER	8
IPA (Relocating Draft Beer Collection)	9

* PLEASE ASK YOUR SERVER FOR AVAILABILITY*

far east bottles

HAPPY BUDDHA, CHINA 6 % ABV	7
TOM YUM BEER 5%ABV AMERICAN WHEAT BEER	8
TOM KHA BEER 5%ABV AMERICAN WHEAT BEER	8
MANGO STICKY RICE 5%ABV KÖLSCH-STYLE ALE	8



WWW.ORDERNOODBAR.COM

PLEASE ASK YOUR SERVER FOR AVAILABILITY

Sips & Spirits

botanical cocktails

Handcrafted highballs made with Japanese chu-hi Korean soju, botanical accents of tropical fruits herbs, and floral notes. Refreshingly soulful only Hom Mali by The Nood Bar

JUNGLE SPRITZ 12.5

Fresh lemon juice, soju, Lemon Chu-Hi, Fresh mint, honey
Garnish with a lemon slice and mint leaves.

A refreshing herbaceous twist with bright citrus and a touch of honey – wild, balanced, and perfect for sipping in the shade.

SUNSET CLIFF 12.5

Chu-Hi, mango syrup, soju, fresh lemon juice
Garnish with an orange slice & mint leaves. A sunset-hued tropical fizz with notes of peach and mango, kissed with citrus and garden

PARADISE ISLAND 12.5

Soju, Lemon Chu-Hi, Pineapple syrup, Cream of coconut and fresh lemon juice. Garnish with a Lemon Slice & mint leaves.
A creamy island blend with juicy apple, tropical pineapple, and coconut – smooth and dreamy.

TROPICAL GARDEN 12.5

Chu-Hi, guava syrup, soju, fresh lemon juice
Garnish with a Lemon Slice & mint leaves. This Sweet and zesty blend features guava and apple notes, like a stroll through a Thai garden.

FULL MOON PARTY 13.5

Lemon Chu-Hi, fresh lemon juice, soju, lychee syrup, butterfly pea flower, garnished with Lemon & mint leaves
A vibrant blue cocktail full of floral and lychee tones — bright, playful, and perfect for long nights under the moon.

ONE NIGHT IN KYOTO 12.5

Inspired by the timeless night of Kyoto. A Refreshing Japanese cocktail crafted with Takara Plum Wine, Lemon Chu-Hi, Guava Syrup & Sparkling Soda. Garnish with a lemon slice & mint leaves.

Hom Mali

BY THE NOOD BAR

white wine

CHARDONNAY, SEAGLASS, CENTRAL COAST 2022	8 / 32
ROSE, JOSH CELLARS, CALIFORNIA	8 / 32
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH	9 / 36
MOSCATO D' ASTI (375 ML), ITALY	12

red wine

PINOT NOIR, JOEL GOTT, CALIFORNIA 2022	8 / 32
CABERNET SAUVIGNON, BONANZA, CALIFORNIA	8 / 32
SYRAH QUPE, CENTRAL COAST	9 / 36
RED BLEND TAKEN, NAPA VALLEY CALIFORNIA	10 / 40

sake

BY THE BOTTLE

JUNMAI SHU SAKE, GEKKEIKAN NAMA DRAFT SAKE, 300ML	12.95
NIGORI UNFILTERED SAKE, SHO CHIKU BAI 300ML.	12.95
SHO CHIKU BAI HOT SAKE	12.95
HAKUTSURA SAKE DRAFT, 300 ML	12.95

soju

BY THE BOTTLE

JINRO CHAMISUL FRESH SOJU 12% ABV 375 ML.	12.95
JINRO CHAMISUL GRAPEFRUIT 12% ABV 375 ML.	12.95

WWW.ORDERNOODBAR.COM



HOM MALI

THAI SOUL KITCHEN

by The Nood Bar



京都の一夜

ONE
NIGHT
IN
KYOTO



ONE NIGHT

— in —

Kyoto

✿ 京都の一夜 ✿

A SIP OF KYOTO AFTER DARK.

A delicate blend of
plum wine and guava syrup,
floral notes, and a hint of citrus.
Lightly sparkling and
beautifully balanced—
a sip of Kyoto at night.



PLUM WINE
smooth
& fruity



GUAVA SYRUP
sweet
& fragrant



FLORAL NOTES
elegant
& aromatic



HINT OF CITRUS
bright
& refreshing

SIP. SAVOR. ESCAPE.





BITE & BEER

MIX & MATCH \$10.99



CHOOSE YOUR BITE

- 1 STREET FRIED WONTONS
- 2 CRISPY SPRING ROLLS
- 3 SHRIMP TEMPURA
- 4 PORK SHUMAI
- 5 PORK DUMPLINGS (STEAMED)
- 6 POT STICKERS
- 7 FRIED TOFU
- 8 BEER BUDDY CHICKEN

*Crispy
Spring
Rolls*



*Pork
Dumplings
(Steamed)*



*Beer Buddy
Chicken*

MONDAY – THURSDAY | 4:30 – 7:30 PM
DINE IN ONLY