

Thanh Long

4101 Judah St 94122-1124 · +14156651146 · Updated: Jan 14, 2026

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STARTERS 14

Tempura Style Coconut Prawns	\$10.25
with a tangy orange-mustard sauce	
Salmon Carpaccio	\$11.50
lemon-cured atlantic salmon, thinly sliced and marinated with a touch of extra-virgin olive oil, aged balsamic vinegar and chilli-soya	
Soft Shell Crab	\$11.75
in a light salt and pepper batter, flash-fried and served on a bed of our traditional vietnamese salad with a tamarind-chili sauce	
Grilled Calamari	\$9.75
lightly marinated with asian basil and a mustard-peanut sauce	
Thanh Long Mussels	\$10.95
new zealand green-lip mussels broiled with asian pesto, served with seasoned crostini	
Salt And Pepper Calamari	\$10.50
in a light salt and pepper batter, seasoned with scallions and red peppers	
Jumbo Prawn Wontons	\$10.50
wrapped with pancetta & scallions in a wonton shell, served with a tamarind dipping sauce	
Shrimp Toast	\$11.25
broiled bay shrimp pate on a french baguette, lightly glazed and broiled	
Rice Paper Roll	\$7.50
filled with poached shrimp and green mango served with a bean puree	
Lemongrass Beef Or Chicken Satay	\$8.95
skewers of marinated beef or chicken, charbroiled and garnished with asian pickles	
Dungeness Crab Puffs	\$10.50
minced dungeness crab, peanuts, and herb cheese wrapped in a light and crispy wonton shell, served with a peanut-mustard dipping sauce	
Seafood Dumplings	\$9.95
filled with minced crab, prawns and cod, gently steamed and served with a tamarind-ginger sauce	
Buddha Roll	\$7.50
a delicious blend of tofu, daikon, black mushrooms, carrots and sweet basil wrapped in thin rice paper, served with a peanut dipping sauce	
Crispy Rice Paper Roll	\$7.50
filled with chicken, button mushrooms, daikon and vermicelli, served with nuoc man, a traditional vietnamese dipping sauce	

SOUPS 4

Asian Bouillabaisse **\$7.95**

of lemongrass, prawns, tomatoes, pineapple and vegetables in fragrant tamarind broth

Asparagus Soup **\$7.50**

consomme with chicken or crab

Vermicelli Noodle Consomme **\$5.25**

of chicken, green onions and cilantro

Vegetable Soup

with broccoli, button mushrooms, cauliflower & green onions

AVAILABLE OPTIONS

\$4.25

With Seafood Dumplings: \$7.25

SALADS 2

Traditional Vietnamese Salad **\$10.50**

of cucumbers, cabbage, carrots, shrimp and chicken in a vietnamese, topped with roasted peanuts

Mango Salad **\$11.25**

sauteed with bell peppers, seared scallops and shrimp over mixed greens in a raspberry vinaigrette

LARGE PLATES 15

Steamed Sea Bass **\$24.95**

a buttery ten-ounce filet that is lightly grilled and then steamed in chef helene's favorite ginger, scallion and citrus infusion, topped with onions and ginger slivers

Thanh Long Fish **\$19.50**

red snapper pan-broiled with a dill-turmeric essence and red onions, served with garlic noodles

Sizzling Claypot **\$20.95**

catch of the day' simmered in a caramelized reduction of onions, asian five-spice and herbs, served with pickled bean sprouts and slivered carrots (ask for today's selection)

Catch In Citrus **\$21.95**

a sea bass filet in a grand marnier citrus sauce of lemon and orange juices

Spicy Ginger Calamari **\$13.95**

sauteed with ginger, pineapple, tomatoes and chili soya

Stuffed Calamari **\$15.95**

filled with minced shrimp, chicken, pork and mushrooms, sauteed with tomatoes and herbs

Thanh Long Spicy Eggplant **\$16.95**

sauteed with jumbo prawns, chicken, fresh basil, baby corn, shitake mushrooms and fiery red chillies in a tamarind and chilli-soya

Curry Lotus Prawns

lotus root simmered in mildly spiced coconut milk with jumbo prawns, baby corn, green beans and water chestnuts

AVAILABLE OPTIONS

\$15.50

Or Chicken: \$13.95

Villager's Favorite	\$17.95
pacific prawns and pork medallions simmered in a caramelized reduction of soy and herbs	
Shaken Beef	\$20.95
tender cubes of marinated new york steak flambeed in chardonnay, served with potatoes, mixed green and cherry tomatoes	
Saigon Beef	\$20.95
grilled roulades of filet mignon filled with pancetta and onions, served with mixed greens	
Lemongrass Chicken	\$17.95
slices of chicken sauteed with seasonal vegetables, garlic and chili	
Broiled Chicken	\$14.95
sliced chicken marinated in asian five spice, served with lettuce and tomatoes	
Wok Egg Noodles	AVAILABLE OPTIONS
sauteed with chicken or prawns, vegetables and chilli soya combination	
	\$13.95
	\$15.95
Vegetarian Delight	\$12.50
tofu sauteed with assorted vegetables & shitake mushrooms	

SECRET KITCHEN DISHES 5

Colossal Royal Tiger Prawns	
butterflied and grilled with secret spices, served on a bed of garlic noodles	
Roast Crab	
a whole dungeness crab roasted with thanh's garlic sauce and secret spices	
Drunken Crab	
a whole dungeness crab simmered in chardonnay, sake and brandy, seasoned with scallions, chives and cracked black pepper	
Tamarind Crab	
a whole dungeness crab simmered in a melange of roma tomatoes and tamarind, seasoned with fresh dill and green onions and flambeed with cognac	
Garlic Noodles	\$9.50
an's famous noodles made with our special garlic sauce and secret spices	

ACCOMPANIMENTS 6

Seasonal Vegetable Saute	\$10.50
ask for today's selection	
Garlic Rice	\$7.25
fragrant jasmine rice sauteed with fresh garlic and spices	
Fried Rice	AVAILABLE OPTIONS
with shrimp or chicken	
	Per Plate: \$7.50
	Combination: \$10.95

A Seafood Combination**\$13.95**

with scallops, prawns and dungeness crab meat

Garlic Toast**\$3.50**

slices of french baguette roasted with garlic butter

Steamed Jasmine Rice**AVAILABLE OPTIONS**

Cup: \$1.50

Bowl: \$3.50