



 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

Monday–Friday • 11am–7pm

Saturday–Sunday • Closed

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

[SaiSaiNoodleBar.com](http://SaiSaiNoodleBar.com)



Sai Sai

NOODLE  
BAR

at the Millennium Biltmore Hotel



 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

(213) 624-1100

501 South Olive St.

Los Angeles, CA 90071


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## 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.



Sai Sai



NOODLE  
BAR



## Wine by the glass

Glass    Bottle

### White Wine

Riesling, Su Yuen, Monterey County, Ca	\$6	\$21
White Sustainable, Parducci, Mendocino, Ca	\$7	\$25
Pinot Grigio, A Mano, Veneto, Italy	\$7	\$25
Chardonnay, Dreaming Tree, Mendocino, Ca	\$8	\$30

### Red Wines

Sustainable Red, Parducci, Mendocino, Ca	\$7	\$25
Malbec, Diseno, Mendoza, Argentina	\$7	\$25
Red Crush, Dreaming Tree, Mendocino, Ca	\$8	\$30
Cabernet Sauvignon, 1805, Columbia Valley, Wa	\$8	\$30

### Sake

Sho Chiku Bai Tokubetsu Junmai	\$8
Sho Chiku Bai Crème de Nigori	\$9
Sho Chiku Bai Ginjo Sake	\$13
Sho Chiku Bai Organic Junmai	\$14
Kikusui Junmai Ginjo	\$18

### Beer

Mojave Red	\$5
Lobotomy Bock	\$5
Amnesia IPA	\$5
Death Valley Pale Ale	\$5
Chang	\$5
Toña Cervesa	\$5