



HOURS
 SUN-THU 4:30-9:30P
 FRI 4:30-10P
 SAT 7-10P

HAPPY HOUR
 SUN-FRI 4:30-6:30P
 SAT 3-5P

SNACKS + SMALLS

GREEN CHILI RANGOONS 12
 shishitos, goat cheese, furikake ranch [four]

RED CURRY PORK DUMPLINGS 13
 cilantro lime sauce, thai chili peanuts [five]

ITALIAN HOAGIE EGGROLL 12
 italian meats, provolone, pepper relish

BLACK GARLIC WINGS 14
 lime, scallion, sesame [six]

SPICY TUNA RICE CRACKER 14
 yuzu avocado puree [four]

THAI CABBAGE SALAD 12
 coconut milk dressing, pickled jalapeño,
 thai basil, peanut crunch

PERSIAN CUCUMBER SALAD 13
 watercress, tahini, tamari shoyu

ROASTED BABY CARROTS 13
 tofu hummus, tofu XO, pickled celery, cilantro



1416 Frankford Ave, Philadelphia
 267-758-2269 | cheufishtown.com

spicy brothy vegetarian gluten free

We've added a 3% Back of House service charge. This will go directly to the hourly cooking staff involved in producing your meal. Please let us know if you have any questions about this charge.

LARGE PLATES

MAPO TOFU NOODLES 18
 thick wheat noodles, bok choy, cilantro,
 sichuan chili oil

AHI TUNA POKE BOWL 24
 wasabi avocado, tobiko, pickled ginger,
 horseradish, short grain rice [sub tofu 18]

TWICE COOKED PORK BELLY + STEAMED BUNS 32
 chili garlic sauce, apple cabbage kimchi

SOMETHING SWEET 11

yuzu cheesecake, ube blueberry compote,
 graham cracker cardamom crumble



BROTHY NOODLES

MISO RAMEN 19
 pork shoulder, soy egg, black garlic,
 watercress, scallion

BRISKET RAMEN 19
 matzo ball, kimchi, sesame red chili broth

COCONUT CURRY RAMEN 17
 spicy carrot pickles, cilantro,
 basil, peanut sambal
 [sub rice noodles]

ADD ONS

pork shoulder 4
 fried chicken 5
 soy marinated egg 2
 bok choy 3
 tofu 4
 kimchi 4



GOOD FOR KIDS

SIDE FRIED CHICKEN 5
 STEAMED BUNS [TWO] 4
 STEAMED TOFU 4
 SIDE OF RICE 3
 NOODLES W/ BUTTER 5

