

# Authentic Vietnamese

Los Angeles · Hunt down under-the-radar regional Vietnamese dishes

## Insider Guidebook

Curated by [Cathy Chaplin](#), Food writer



### About Cathy

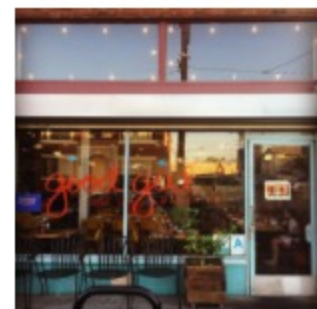
Cultured in Saigon, Vietnam, I now live in L.A., where I launched my own food blog, *Gastronomy*, in 2006. My writing and photography have appeared in numerous publications including *Saveur* and *Bon Appétit*.

### My favorite places



**Xoia Vietnamese Eats** 🍴🍴  
Vietnamese Restaurant in Los Angeles

Owners Jose Sarinana and Thien Ho are married —he's Mexican, she's Vietnamese—and they do a mash-up of traditional Vietnamese dishes. I love the Mi Quang, a specialty from Hoi An, Vietnam.



**Good Girl Dnette** 🍴🍴  
Vietnamese Restaurant in Los Angeles

The whole idea behind the restaurant is Vietnamese comfort food meets an American diner. Try the gloriously comforting Chicken Porridge, made using the chef's grandfather's recipe.



**Summer Rolls** 🍴🍴  
Vietnamese Restaurant in Rosemead

A very popular place, so the lines can get crazy long, but it's a good-sized dining room so you won't wait long. The Nem Nuong Cuon rolls are a quintessential Vietnamese DIY dining experience.



**Little Sister Downtown** 🍴🍴  
Vietnamese Restaurant in LA

The downtown location of this modern Vietnamese restaurant has a very cool urban vibe. The lime-cooked Rare Beef Salad, or Bo Tai Chanh, is so fresh, so light, and so satisfying.



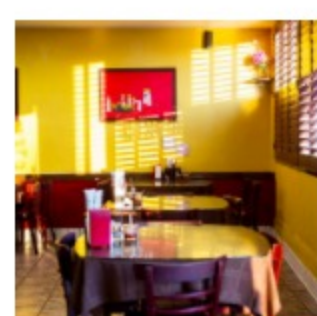
**Phong Dinh Restaurant** 🍴🍴  
Vietnamese Restaurant in San Gabriel

Basically, you're here to eat a giant grilled catfish. It's a very fun, communal, do-it-yourself, and get-your-hands-in-there eating experience. If you're short on time, call ahead to reserve yours.



**Pho Ngoon** 🍴🍴  
Vietnamese Restaurant in San Gabriel

The specialties here are from Northern Vietnam. The egg rolls, or Nem Cua Be, are filled with crab and pork, deep fried until they're beautifully blistered, and served over cool rice noodles.



**Kim Hoa Hue Food To Go** 🍴🍴  
Vietnamese Restaurant in El Monte

A great place to try a lot of Central Vietnamese food. The Baby Clam Rice, or Com Hen, is a spectacular bowl of steamed rice with a light clam broth that ties it all together.



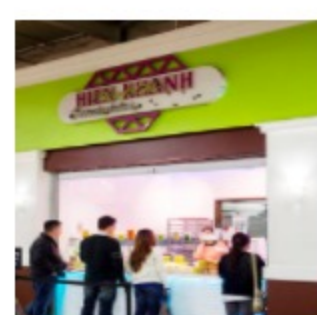
**Banh Xeo Quan** 🍴🍴  
Vietnamese Restaurant in Rosemead

Banh Xeo literally means "sizzling cake," earning its name from the sound the batter makes when this savory pancake hits the scorching pan. Get the Dac Biet, which has all the bells and whistles.



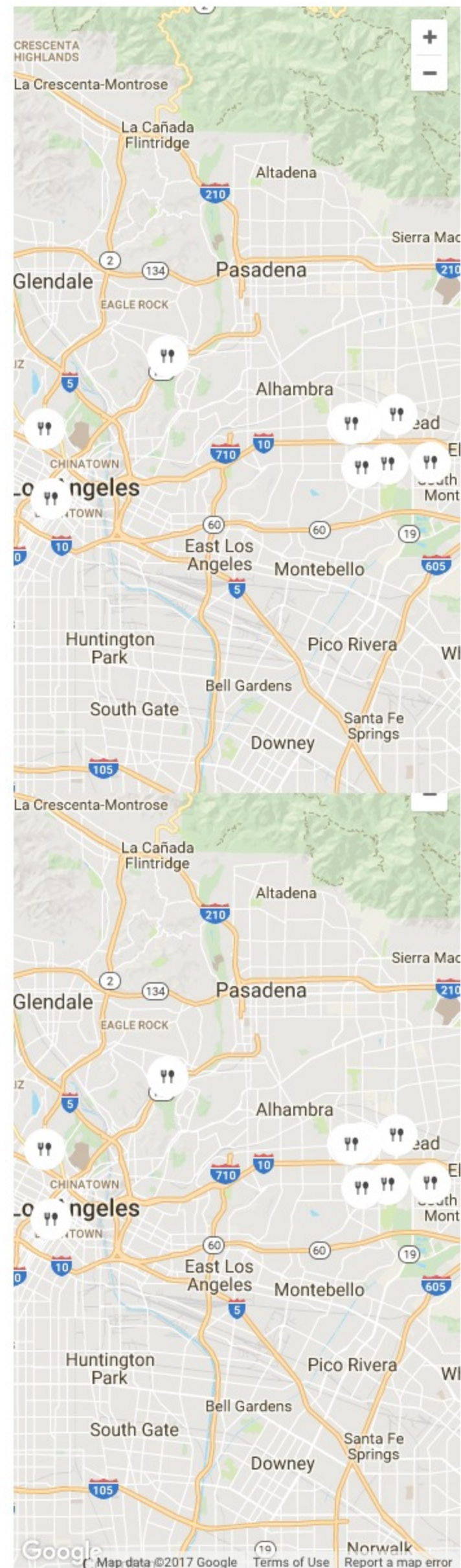
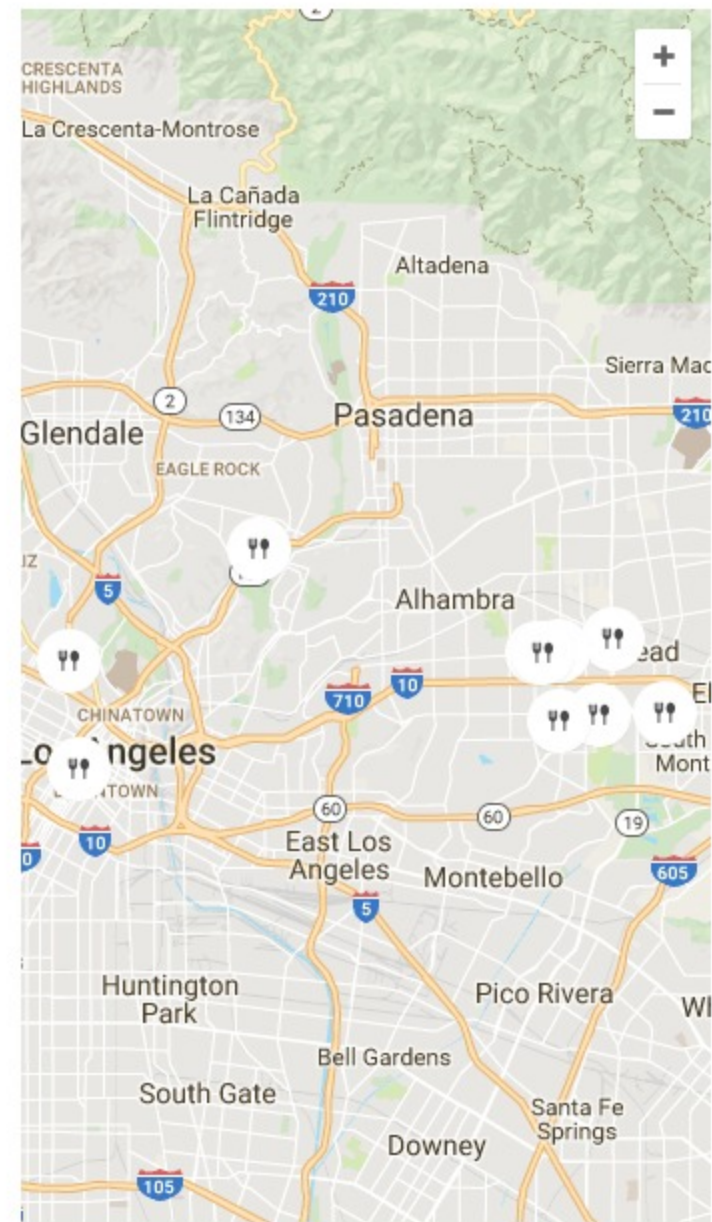
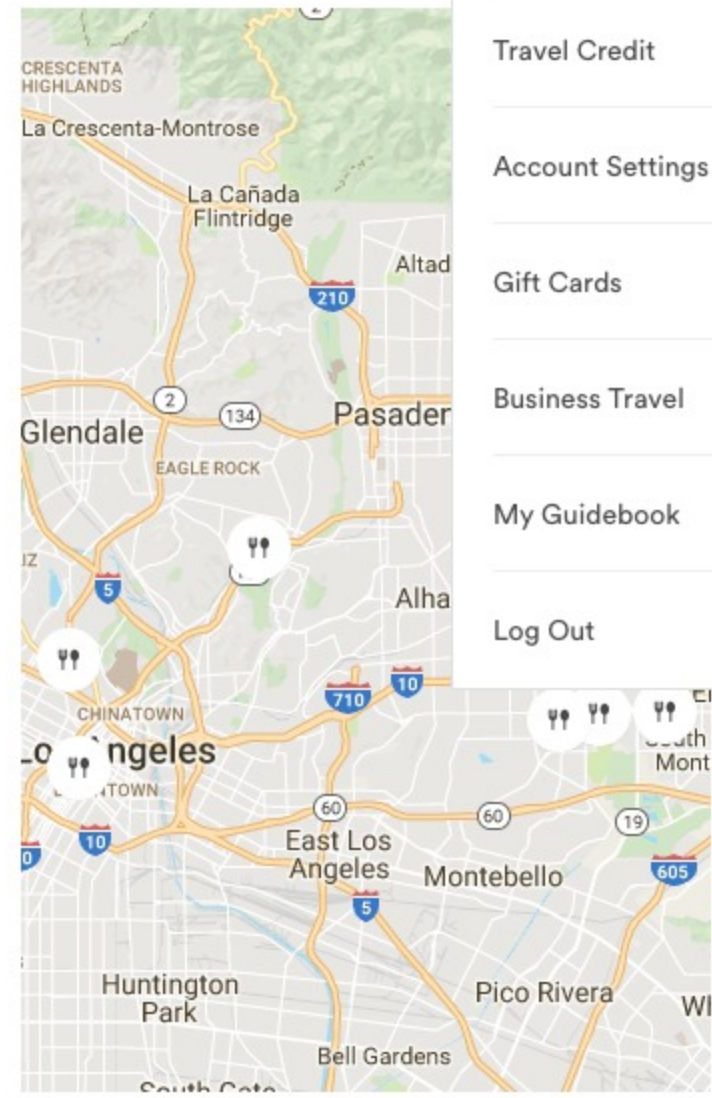
**Nha Trang** 🍴🍴  
Vietnamese Restaurant in San Gabriel

There are maybe five to seven tables, and they do Central Vietnamese noodle soups. Get the Bun Bo Hue, which is thin, slippery noodles in a spicy, aromatic lemongrass broth.



**Hien Khanh Sandwich** 🍴🍴  
Restaurant in Rosemead

It's hidden in The Square Supermarket food court, and they're specialists when it comes to Vietnamese desserts. If you believe in the power of seaweed in your sweets, you're really gonna dig it.



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