

Pho Hut

Glendale, CA

Allergen Advisory Chart

Important Notice to Our Guests:

We strive to provide you with as much information as possible by carefully gathering details on all the ingredients used in our kitchen. Please be aware of the information below when ordering, and always inform your server of any food allergies so we can accommodate you safely.

Allergen Name	Advisory / Restaurant Policy
Peanuts	Whole peanuts are not used in our kitchen. The only item containing peanuts is our peanut dipping sauce, which is made from peanut butter. Please inform your server of any allergies.
Fish	Fish sauce (Nuoc Mam) is used for marinating meat and as a dipping sauce. We do not put fish sauce in our broths.
Shellfish	Shrimp is used in select appetizers and dipping sauces. Fryers and woks are shared; cross-contact risk is high.
Soy	Soy sauce, hoisin sauce, and tofu are used extensively in our kitchen. Present in marinades and dipping sauces. Our vegan broth does not contain soy sauce or tofu, though tofu is added as a topping for veggie pho.
Gluten / Wheat	French baguettes (used for Banh Mi), hoisin sauce, soy sauce, egg rolls, and egg noodles contain gluten. While our Pho (rice noodle) is naturally gluten-free, cross-contact is possible.
Dairy	Rarely used in our savory dishes, but present in some beverages (e.g., condensed milk in Vietnamese Iced Coffee) and select desserts. Our Thai Tea uses a non-dairy creamer as a milk substitute.
Eggs	Present in mayonnaise (used for Banh Mi), egg rolls, egg noodles, and fried rice. Items may be fried in shared oil.
Sesame	Sesame oil and toasted sesame seeds are common garnishes and marinade ingredients across our menu.
Garlic / Alliums	Garlic, onions, and scallions are foundational aromatics in almost all our broths, marinades, and wok-fired dishes. Cannot be removed from most traditional items.
