

## KHAI VỊ - APPETIZERS

### A1. CHẢ GIÒ - SPRING ROLLS

2 FOR \$4 | 4 FOR \$7 | 6 FOR \$10

House-made fried spring rolls served with fish sauce. Choice of pork or chicken.

### A2. GỎI ĐU ĐỦ XANH - GREEN PAPAYA SALAD \$7

Shredded green papaya topped with beef, house tangerine sauce, and sweet basil. 

### A3. GỎI CUỐN - SUMMER ROLLS

2 FOR \$5 | 4 FOR \$9.50 | 6 FOR \$12.5

Shrimp, romaine lettuce, cucumber, mint, chive, and tempura wrapped in rice paper. Served with house peanut sauce.

### A4. BÁNH HÀNH - GREEN ONION PANCAKE \$5.5

Green onion pancake made with wheat & rice flour, served with satay and peanut sauce.

## PHỞ - SOUP

House stock, slowly simmered for over 8 hours. Each bowl is served with gluten free rice noodles and a side of bean sprouts, sweet basil, and lime. Add beef flank, beef balls, chicken, or chicken-shrimp balls for \$3.

### P1. PHỞ BÒ - BEEF NOODLE SOUP \$13.5

Beef bones slow simmered in various spices. Choice of medium-rare or well-done flank steak.

### P2. PHỞ GÀ - CHICKEN NOODLE SOUP \$13.5

Organic chicken slow simmered with lemongrass and lime leaves.

### P3. CANH CHUA - SWEET & SOUR SOUP \$14.5

Tamarind based sweet and sour soup served with celery, tomato, pineapple, and taro root stems. Choice of steamed rice or rice noodles.

### P4. PHỞ BÒ ĐẶC BIỆT - BEEF NOODLE SOUP COMBO \$16.5

Served with flank steak, chicken breast, chicken-shrimp balls, and beef balls.

## BÚN NƯỚC - SPECIALTY SOUPS

### B1. BÚN BÒ HUẾ - SPICY BEEF NOODLE SOUP \$13.5

A Central Vietnamese beef noodle soup with a hint of lemongrass and lots of spice.

### B1A. BÚN BÒ HUẾ ĐẶC BIỆT - SPICY BEEF NOODLE SOUP \$16.5

Beef flank, pork, chicken & shrimp balls, beef balls in a rich, spicy beef soup.

## BÚN NƯỚC - SPECIALTY SOUPS

### B2. HỦ TIẾU MỸ THO - MY THO NOODLE SOUP \$14.5

A Southern Vietnamese specialty. Shrimp, chicken-shrimp balls, chicken or pork in chicken broth.

### B2A. HỦ TIẾU MỸ THO KHÔNG THỊT - VEGETABLE MY THO \$14.5

Lettuce, mushrooms and fresh or fried tofu served in a wholesome chicken broth.

### B2B. HỦ TIẾU KHÔ - DRY NOODLES \$14.5

Southern Vietnamese speciality served with a small bowl of broth on the side.

### B3. HỦ TIẾU BÒ SATẾ - SPICY BEEF SATAY SOUP \$13.5

A hearty, thick peanut base stock flavored with garlic, lemongrass, and chili. Served with noodles.

### B3A. HỦ TIẾU BÒ KHO - BRAISED BEEF STEW \$15.5

Beef brisket and carrot simmered in a stew until tender. Served with noodles.

## BÚN - VERMICELLI

Served with a fried shrimp spring roll, garnished with roasted peanuts and green onions. Add extra meat for \$3.

### B4 - BÚN CHẢ GIÒ - SPRING ROLL VERMICELLI \$13.5

Choice of homemade pork or chicken rolls.

### B5. BÚN THỊT HEO NƯỚNG - GRILLED PORK VERMICELLI \$14.5

Grilled pork seasoned with lemongrass and garlic.

### B6. BÚN THỊT BÒ NƯỚNG - GRILLED BEEF VERMICELLI \$15.5

Grilled beef seasoned with lemongrass & garlic.

### B7. BÚN THỊT GÀ NƯỚNG - GRILLED CHICKEN VERMICELLI BOWL \$14.5

### B8. BÚN TÔM NƯỚNG - GRILLED SHRIMP VERMICELLI BOWL \$15.5

### B9. BÚN ĐẶC BIỆT - THE SUPER BOWL \$17

The Super Bowl! A hearty serving of pork, beef, and chicken.

## CƠM - RICE DISHES

Served with jasmine rice, roasted vegetables and topped with green onions and a side of house fish sauce.

### C1. CƠM HEO NƯỚNG SẢ - GRILLED LEMONGRASS PORK CHOP \$14.5

### C2. CƠM BÒ NƯỚNG SẢ - GRILLED LEMONGRASS BEEF SHORT RIB \$15.5

### C3. CƠM GÀ NƯỚNG SẢ - GRILLED LEMONGRASS CHICKEN \$14.5

### C3A. CƠM ĐẶC BIỆT - THE SUPER PLATE \$17

The Super Plate! A hearty serving of grilled pork, beef and chicken on rice.



### C4. ỨC GÀ GÓI LÁ CHUỐI NƯỚNG - GRILLED CHICKEN BREAST IN BANANA LEAF \$14.5

Chicken breast with shallots & sweet basil, wrapped in a banana leaf. Served with rice or rice noodles. Side of ginger fish sauce. Add chicken for \$4.5

### C5. SALMON GÓI LÁ CHUỐI NƯỚNG - GRILLED SALMON IN BANANA LEAF \$14.5

Grilled salmon wrapped in a banana leaf. Served with rice or rice noodles. Side of ginger fish sauce. Add salmon for \$4.5

## GỎI CUỐN - RICE ROLLS

Your choice of grilled meat wrapped in rice paper with mint, chives, cucumbers, lettuce and crispy tempura. Served with house peanut sauce. Gluten free option available. Each order has 3 rolls. Add a roll for \$3.5  

### R1. NEM NƯỚNG - GRILLED SEASONED GROUND PORK ROLL \$12

### R2. CHẠO TÔM - GRILLED SEASONED GROUND SHRIMP ROLL \$12

### R3. BÒ NƯỚNG - GRILLED SEASONED BEEF ROLL \$12

### R4. GÀ NƯỚNG - GRILLED SEASONED CHICKEN ROLL \$12

### R5. GỎI CUỐN 4 MÀU - COMBO ROLL \$14.5

Four rolls with your choice of any pork, chicken, shrimp, or chicken roll.

# MÓN CHAY - VEGETARIAN

We use the freshest vegetables and our tofu is made daily by a local producer with no preservatives.  
Tofu can be served fresh or fried.

## V1. GỎI CUỐN CHAY - VEGAN SUMMER ROLLS

2 FOR \$5 | 4 FOR \$9.50 | 6 FOR \$12.5

Tofu, lettuce, cucumbers, mint, crunchy tempura and chives wrapped in rice paper.

## V1A. CHẢ GIÒ CHAY - VEGETARIAN SPRING ROLLS

2 FOR \$4 | 4 FOR \$7 | 6 FOR \$10

House-made fried spring rolls with tofu, carrots, leeks, taro and cellophane noodles.

## V1B. GỎI ĐU ĐỦ XANH - GREEN PAPAYA SALAD

Shredded green papaya topped with tofu, house tamarind sauce, and sweet basil.

## V2. CƠM ĐẬU HŨ ỚT SẢ -

### LEMONGRASS TOFU ON RICE \$13.5

Tofu sautéed with red and green bell peppers, onions and spicy lemongrass. Served over jasmine rice.

## V3. BÚN XÀO CHAY -

### VEGETABLE STIR FRY NOODLES \$14.5

Chayote, green beans, carrots, bean sprouts and broccoli stir fried with rice noodles. Topped with tofu and roasted peanuts.

## V4. CANH CHUA CHAY - VEGETARIAN

### SWEET & SOUR TAMARIND SOUP \$14.5

Celery, tomatoes, pineapples, taro stems, bean sprouts and fresh or fried tofu in an irresistible tamarind based broth. Garnished with green onions and Vietnamese oregano. Choice of rice or noodles.

## V5. BÚN CHẢ GIÒ CHAY - VEGETARIAN SPRING ROLL

### VERMICELLI \$13.5

Vegetarian fried spring rolls served over vermicelli and a bed of fresh vegetables. Garnished with roasted peanuts and green onions.

## V6. BÚN ĐẬU HŨ CHIÊN ỚT SẢ - LEMONGRASS

### TOFU VERMICELLI \$13.5

Fresh or fried tofu tossed with lemongrass. Served over rice noodles, fresh vegetables. Topped with roasted peanuts and green onions.

## V7. ĐẬU HŨ SỐT CÀ CHUA - TOFU IN TOMATO SAUCE \$13.5

Fresh or fried tofu simmered in a unique Vietnamese tomato and onion sauce. Choice of rice or noodles.

# GIẢI KHÁT - DRINKS

## TRÀ XANH - GREEN TEA \$2

Served hot or cold

## CÀ PHÊ SỮA ĐÁ - VIETNAMESE ICED COFFEE \$5

Served with or without condensed milk

## CÀ PHÊ SỮA NÓNG - VIETNAMESE HOT COFFEE \$5

Served with or without condensed milk

## NƯỚC CAM TƯỚI - FRESH ORANGE JUICE \$5

Can be served without ice for an added \$1

## NƯỚC CHANH- FRESH SQUEEZED LIMEADE \$5

Add basil seeds for .5

## NƯỚC CHANH DÂY- PASSION FRUIT JUICE \$5

Tangy and refreshing!

## NƯỚC DỪA - FRESH COCONUT JUICE \$5

Served with slices of coconut meat.

## NƯỚC TRÁI CÂY - CANNED TROPICAL JUICES \$3

Choose from lychee, pineapple or mango.

## NƯỚC NGỌT - SOFT DRINKS \$3

Choose from Coke, Diet Coke, Sprite or Root Beer.

# TRÁNG MIỆNG - DESSERT

## CHÈ BA MÀU - TRI-COLOR DESSERT \$6

A popular Vietnamese dessert! Red, white and mung beans, pandan tapioca, coconut milk, and shaved ice.

## CHUỐI CHIÊN - DEEP FRIED BANANA \$5

Banana wrapped in rice paper, fried, and served with ice cream. Drizzled in a salted caramel syrup.

Vietnamese Noodle House  
*Vivi's*

Open Mon - Sat  
11AM to 7PM  
vivisnoodle.com

2401 NE Cornell Rd.  
Unit E  
Hillsboro, OR  
503-648-2300

 gluten free option available  
 spicy dish  
 contains peanuts

sub brown rice for \$2  
add sauce for .75 each