

KHAI VỊ - APPETIZERS

A1. CHẢ GIÒ - FRIED SPRING ROLLS

2 FOR \$5 | 4 FOR \$9 | 6 FOR \$11

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

A2. GỎI ĐU ĐỦ XANH - GREEN PAPAYA SALAD \$8

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

A3. GỎI CUỐN - FRESH SUMMER ROLLS

2 FOR \$5.5 | 4 FOR \$10 | 6 FOR \$13.5

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

A4. BÁNH HÀNH - GREEN ONION PANCAKE \$6

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 \$3.5

P1. PHỞ BÒ - BEEF NOODLE SOUP \$15

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

P2. PHỞ GÀ - CHICKEN NOODLE SOUP \$15

Chicken bone broth slow simmered with lemongrass and key lime leaves, a light but hearty soup. Served with fresh chicken breast, raised without antibiotics.

P3. CANH CHUA - SWEET & SOUR SOUP \$16.50

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

P4. PHỞ BÒ ĐẶC BIỆT - BEEF NOODLE SOUP COMBO \$18

Our classic rich beef broth served with flank steak, chicken breast, chicken-shrimp balls, and beef balls.

BÚN NƯỚC - SPECIALTY SOUPS

B1. BÚN BÒ HUẾ - SPICY BEEF NOODLE SOUP \$15

A Central Vietnamese beef noodle soup with a touch of shrimp paste, lemongrass and lots of spice.

B1A. BÚN BÒ HUẾ ĐẶC BIỆT -

SPICY BEEF NOODLE SOUP COMBO \$18

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

B2. HỦ TIẾU MỸ THO - MY THO NOODLE SOUP \$17

A Southern Vietnamese specialty. Shrimp, chicken-shrimp balls, & chicken breast in a light chicken broth.

B3. HỦ TIẾU BÒ SATẾ -

SPICY BEEF SATAY SOUP \$16

A hearty, thick beef & peanut base stock flavored with garlic, lemongrass, and chili. Served with noodles, on a bed of fresh greens, cucumber, and bean sprouts.

B3A. HỦ TIẾU BÒ KHO - BRAISED BEEF STEW \$17

Beef brisket and carrots simmered in a stew until rich and tender. Served with noodles, garnished with green onions and basil.

BÚN - VERMICELLI

Enjoy a delicious bowl of vermicelli noodles with your choice protein over a bed of fresh vegetables. Also available in a no-carb option, replacing the noodles with more fresh vegetables.

Add a portion of meat for \$4. Double the portion for \$9.

B4 - BÚN CHẢ GIÒ - SPRING ROLL VERMICELLI BOWL \$15

Your choice of pork, chicken, or shrimp fried spring roll.

B5. BÚN THỊT HEO NƯỚNG -

GRILLED PORK VERMICELLI BOWL \$16

B6. BÚN THỊT BÒ NƯỚNG -

GRILLED BEEF VERMICELLI BOWL \$17

Grilled beef seasoned with lemongrass & garlic.

B7. BÚN THỊT GÀ NƯỚNG -

GRILLED CHICKEN VERMICELLI BOWL \$16

B8. BÚN TÔM NƯỚNG -

GRILLED SHRIMP VERMICELLI BOWL \$17

B9. BÚN ĐẶC BIỆT - THE SUPER BOWL \$18.5

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. Add rice \$2.

Add vegetables \$3. Add meat \$4.

C1. CƠM HEO NƯỚNG SẴ -

GRILLED LEMONGRASS PORK CHOP \$16

C2. CƠM BÒ NƯỚNG SẴ - GRILLED LEMONGRASS

BEEF SHORT RIB \$17 *contains sesame seeds

C3. CƠM GÀ NƯỚNG SẴ -

GRILLED LEMONGRASS CHICKEN \$16

C3A. CƠM ĐẶC BIỆT - THE SUPER PLATE \$18.5

The Super Plate! A hearty serving of grilled pork, beef and chicken on rice. Double portion of meat for \$9

C4. ỨC GÀ GÓI LÁ CHUỐI NƯỚNG -

GRILLED CHICKEN BREAST IN BANANA LEAF \$16

Chicken breast with shallots & sweet basil, wrapped in a banana leaf. Served with rice or rice noodles. Side of ginger fish sauce. Add chicken wrap for \$5



C5. SALMON GÓI LÁ CHUỐI NƯỚNG -

GRILLED SALMON IN BANANA LEAF \$16

Grilled salmon wrapped in a banana leaf. Served with rice or rice noodles. Side of ginger fish sauce. Add salmon wrap for \$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 comes with 3 rolls.  

R1. NEM NƯỚNG - GRILLED SEASONED GROUND PORK ROLL \$16

R2. CHẠO TÔM - GRILLED SEASONED GROUND SHRIMP ROLL \$16

R3. BÒ NƯỚNG - GRILLED SEASONED BEEF ROLL \$16

R4. GÀ NƯỚNG - GRILLED SEASONED CHICKEN ROLL \$16

R5. GỎI CUỐN 4 MÀU - COMBO ROLL \$18

Four rolls comes with one of each pork, beef, chicken, and shrimp; or choose your combination of rolls.

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. **Add tofu for \$4.**

V1. GỎI CUỐN CHAY - VEGAN FRESH SUMMER ROLLS

2 FOR \$5.5 | 4 FOR \$10 | 6 FOR \$13.5

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

V1A. CHẢ GIÒ CHAY - VEGETARIAN FRIED SPRING ROLLS

2 FOR \$5 | 4 FOR \$9 | 6 FOR \$11

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 \$15

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

V3. BÚN XÀO CHAY -

VEGETABLE STIR FRY NOODLES \$16

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 \$16.50

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 \$15

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 \$15

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 \$15

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 \$6

Served with or without condensed milk

CÀ PHÊ SỮA NÓNG - VIETNAMESE HOT COFFEE \$7

Served with or without condensed milk

NƯỚC CAM TƯỚI - FRESH ORANGE JUICE \$6

Can be served without ice for an added \$1

NƯỚC CHANH- FRESH SQUEEZED LIMEADE \$6

Add basil seeds for .5

NƯỚC CHANH DÂY- PASSION FRUIT JUICE \$6

Tangy and refreshing!

NƯỚC DỪA - FRESH COCONUT JUICE \$6

Served with slices of coconut meat.

NƯỚC TRÁI CÂY - CANNED TROPICAL JUICES \$4

Choose from lychee, pineapple or mango.

NƯỚC NGỌT - SOFT DRINKS \$4

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

TRÁNG MIỆNG - DESSERT

CHÈ BA MÀU - TRI-COLOR DESSERT \$8

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

CHUỐI CHIÊN - DEEP FRIED BANANA \$8WW

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

Vietnamese Noodle House
Vivi's

Sun - Thurs: 11AM - 7PM

Fri & Sat: 11AM - 8PM

vivisnoodle.com

503-648-2300

2401 NE Cornell Rd.

Unit E

Hillsboro, OR

Help us reduce food waste!
Please inform us if you prefer any
ingredients removed from your dish.

 gluten free option available

 spicy dish

 contains peanuts

sub brown rice for \$2

add sauce for .75 each