Applying family culinary secrets and experience in satisfying hosts of indigenous and foreign customers of every nationality in over three generations of service developed the exceptional cuisine of Nam-Viet Restaurant. French and Southern Mekong Delta flavors and exceptionally fine quality of ingredients are evident in our very own "Can-Tho-nese" style cooking. Can Tho, Vietnam a lush, bountiful, bustling, tropical area of the southernmost part of Vietnam, is frequently referred to as the "Bread Basket of Southeast Asia."

The demands of its people for high energy, non-filling, non-fattening nourishment to sustain them through a tropical workday resulted in the evolution of wholesome, savory culinary dishes of unique distinction, now finding great appeal and high favor in Western diets. We hope you enjoy and thank you for choosing Nam-Viet for your dining experience.

Appetizers

1. Nam-Viet Appetizer Combo Platter (For Two) $12.95
A Vietnamese Sampler consisting of one crispy roll, one shrimp garden roll, one shrimp toast, one grilled shrimp on a sugarcane and lemongrass beef. An ideal combination of appetizers for those that can't decide or just want a little bit of everything.

2. Nam-Viet Crispy Spring Rolls (2) (Cha Gio) $5.25
Two of our famous deep-fried crispy rolls filled with pork, chicken, crabmeat, carrots, and vermicelli served with romaine lettuce, watercress, and Nuoc Mam (homemade fish sauce), Or Our Vegetarian version with tofu, carrots, vermicelli, and special herbs and spices.

3. Nam-Viet Fresh Garden Rolls (2) (Goi Cuon Tom) $5.25
Clear rice paper rolls, hand rolled with shredded lettuce, vermicelli, and your choice of shrimp, Pork, Combination of Shrimp and Pork, or Tofu served with a homemade peanut sauce.

4. Nam-Viet Fried Quail (Chim Cut Roti) $7.50
Fried Quail, and sauteed in a house sweet glaze sauce with onions and served on fresh lettuce.

5. Nam-Viet Shrimp Toast (2) (Banh Mi Chien Tom) $6.50
Deep Fried ground shrimp with onions, special seasonings and sauce spread on a piece of French baguette served with fresh romaine lettuce, watercress, and Nuoc Mam (homemade fish sauce).

6. Nam-Viet Fried Squid or Scallops $12.95
Your choice of deep fried scallops, calamari, or a combination of both sauteed with scallions, onions, garlic and ginger served over fresh salad, and with Nam-Viet's lemon pepper dipping sauce. Perfect for seafood aficionados!

Specialty Salads

7. Nam-Viet Grilled Lemon Peel Chicken or Lemongrass Beef (2) $9.95
Your choice of either grilled lemon peel chicken or lemongrass beef skewers served over fresh romaine lettuce with Nuoc Mam (homemade fish sauce).

8. Nam-Viet Shrimp Salad (Goi Thom) $10.95
A Vietnamese traditional salad consisting of a mixture of shredded cabbage, celery, bell peppers, onions, mint, and pickled daikon & carrots topped off with fresh shrimp, red scallions, chopped peanuts, and our homemade nuoc mam dressing (homemade fish sauce) Perfect for a low fat and nutritious meal.

9. Nam-Viet Chicken Salad (Goi Ga) $10.95
Prepared in similar fashion to the Shrimp Salad above, but this time we use chunks of tender, juicy chicken breast. Ideal for the health conscious individuals yearning for a low fat and nutritious meal.

10. Nam-Viet Green Papaya Beef Jerky, or Shrimp Salad (Goi Du Do Bo/Tom) $11.50
Freshly julienne green papaya topped off with your choice of beef jerky, or shrimp with a special in house wine dressing. A great introduction to those who want try a very traditional Vietnamese Salad.

11. Nam-Viet's Mixed Shrimp and Chicken Salad (Goi Tom Thit) $11.50
Having a hard time choosing either the Shrimp or Chicken salads? This Nam-Viet Salad has both. A mixture of shredded cabbage, celery, bell peppers, onions, mint, and pickled daikon & carrots topped off with fresh shrimp, chunks of chicken breast, fried red scallions, chopped peanuts, and our homemade nuoc mam dressing (homemade fish sauce)

12. Nam-Viet's Special Seafood Salad $12.95
Perfect for the seafood lover and health aficionado. A mixture of shredded cabbage, celery, bell peppers, onions, mint, and pickled daikon & carrots topped off with fresh shrimp, calamari, and scallops with fried red onions, and chopped peanuts our homemade nuoc mam dressing (homemade fish sauce).

Soups

13. Nam-Viet's Chicken Noodle Soup (Pho Ga) $5.35
A staple in Vietnamese culture for over many centuries, a traditional soup with tender chunks of chicken served with thin and flat rice noodles, and a flavorful broth, garnished with green and white onions, cilantro, and parsley.

14. Nam-Viet Crab Meat and Asparagus Soup (Sup Mang Cua) $5.35
One of Nam-Viet's many traditional soups served with crabmeat, egg whites and white asparagus In a consistent texture that will always please your appetite and your palate.

15. Nam-Viet Wonton Soup (Sup Hoanh Thanh) $5.95
Homemade Vietnamese wontons filled with grounded shrimp and pork served with homemade Vietnamese style barbecue pork and jumbo shrimp garnished with green onions, cilantro, and chives.

16. Nam-Viet Saigon Pork and Shrimp Clear Noodle Soup (Hu Tieu) $5.95
A soup that spans many generations, this soup consists of clear rice noodles, homemade Vietnamese barbecue pork, and jumbo shrimp served in an extremely flavorful broth, garnished with green onions, cilantro, and chives.

17. Nam-Viet Beef Noodle Soup (Pho Bo) $5.95
A staple in Vietnamese culture for many centuries, a Pho soup with tender eye round beef served with thin and flat rice noodles, and a flavorful broth, garnished with green and white onions, cilantro, and parsley.

18. Nam-Viet Hue Spicy Beef Noodle Soup (Bun Bo Hue) $5.35
One of our more spicier soups on the menu served with thick round rice noodles, tender eye round beef, and a spicier broth. The Hue spicy beef soup welcomes any fan of spicy entrees seeking a soup that is not only filling, but offers a nice degree of spice.

19. Nam-Viet Saigon Pork and Shrimp Yellow Noodle Soup (Mi Xa Xiu) $5.35
Similar to our Saigon pork and shrimp clear noodle soup, only this soup contains flat yellow egg noodles instead of clear rice noodles.

20. Nam-Viet Vegetable Noodle Soup (Sup Chay) $5.95
A soup that pairs fresh baby shanghai bok choy, napa cabbage, shiitake mushrooms, sugar peas, carrots, broccoli, cauliflower, vegetables, tofu, and our homemade broth. This soup can be served with your choice of either steamed or fried tofu.

21. Nam-Viet Seafood Rice Noodle Soup (Pho Seafood) $5.95
Perfect for any seafood aficionado. Our flavorful broth teamed with succulent shrimp, scallops, and calamari served with thin flat rice noodles.

22. Nam-Viet Seafood Yellow Noodle Soup (Mi Seafood) $5.95
Similar to the seafood rice noodle soup, but this soup dish is served with flat yellow egg noodles instead of the rice noodles.

23. Nam-Viet Spicy Sweet and Sour Shrimp Soup (Canh Chua Tom) $6.25
An authentic Vietnamese tamarind based soup served with fresh white Asian cabbage, bean sprouts, pineapple, shiitake mushrooms, and with jumbo shrimp served with steamed rice.

24. Nam-Viet Spicy Sweet and Sour Salmon Soup (Canh Chua Ca) $6.25
An authentic Vietnamese tamarind based soup served with fresh white Asian cabbage, bean sprouts, pineapple, shiitake mushrooms, and with juicy chunks of fresh water Salmon served with steamed rice.

Grilled Entrees

25. Nam-Viet Grilled Pork on Skewer served with Rice or Rice Vermicelli (Bun/Com Thi Heo Nuong) $13.55

26. Nam-Viet Grilled Jumbo Shrimp with Rice Vermicelli (Bun Tom S) $15.95

27. Nam-Viet Grilled Chicken w/Crispy Roll over Rice Vermicelli (Bun Ga Chanh Cha Gio) $13.55

28. Nam-Viet Hanoi Grilled Pork with Rice Noodles (Bun Hanoi) $13.55
Nam Viet's variation of the Bun Cha from Hanoi, this dish offers grilled pork served in a bowl of our homemade made fish sauce served with rice vermicelli and shredded lettuce, bean sprouts, mint, and cucumber.

29. Nam-Viet Grilled Pork with bean thread rice vermicelli (Banh Hoi Thit Nuong) $13.55

30. Nam-Viet Grilled Pork w/Crispy Spring Roll over Rice Vermicelli (Bun Thit Nuong Chao Gio) $14.95

31. Nam-Viet Grilled Pork and Shrimp Yellow Noodle Soup (Mi Xa Xiu) $13.95

32. Nam-Viet Grilled Lemon Peel Chicken over Rice Vermicelli (Bun Ga Chanh) $13.55

33. Nam-Viet Grilled Lemon Peel Chicken over steam rice (Com Ga Chanh) $13.55

34. Nam-Viet Grilled Lemongrass Beef w/Rice Vermicelli (Bun Bo Xa) $13.95

35. Nam-Viet Grilled Lemongrass Beef w/Rice Vermicelli (Bun Bo Xa) $13.95
36. Nam-Viet Bo Dun on Skewer (Bo Dun)  
One of our famous beef dishes on the menu featuring tender flank steak marinated in our homemade house marinades with special house seasonings wrapped with onions, and celery served with thin rice vermicelli.  
$16.95

37. Nam-Viet Barbequed Shrimp Paste on Sugar Cane (Chao Tom)  
Three Ground Shrimp with onions, and house seasonings wrapped on sugarcane and grilled to perfection served with thin rice vermicelli, and rice paper.  
$16.95

38. Nam-Viet Grilled Shrimp and Scallops on Skewer (Tom Nuong)  
Two Jumbo Grilled Shrimp and Scallops skewers marinated and charbroiled and served with thin rice vermicelli and rice paper.  
$17.95

39. Nam-Viet Vietnamese Style Grilled Salmon (Ca Salmon Nuong)  
Juicy, moist, and succulent fresh water salmon grilled served with an array of mixed vegetables, and steamed rice.  
$17.95

40. Nam-Viet Grilled Combo with Rice Vermicelli (Bun Bo, Heo, Ga + Tom)  
Having a difficult time selecting a choice of meat for dinner? Try our Grilled combo which pairs our Lemongrass Beef, Grilled Pork, Grilled Chicken, and Grilled Jumbo Shrimp with rice vermicelli.  
$17.95

41. Nam-Viet Grilled Shrimp & Scallops Combo(Bun Tom Nuong + Bo, Ga, Heo)  
Nam-Viet’s “Surf & Turf” pairs Grilled Shrimp & Scallops with your choice of Beef, Chicken, or Pork served with Rice Vermicelli.  
$18.95

Vegetarian Entrées

42. Nam-Viet's Buddha’s Delight with Mixed Vegetables (Mi Don, Mem, or Rau Chay)  
A Vegetarian Specialty that blends our deep fried tofu sautéed in brown garlic sauce together with broccoli, cauliflower, baby corn, shitake mushrooms, celery, bell peppers, and carrots served alongside your choice of steam rice, crispy yellow egg noodles, or soft egg noodles.  
$13.50

43. Nam-Viet Yellow Curried Mixed Vegetables with Tofu (Cari Chay)  
Our mild homemade yellow coconut curry served with tofu sautéed together with broccoli, cauliflower, baby corn, shitake mushrooms, bell peppers, and carrots served with steamed jasmine rice.  
$13.50

44. Nam-Viet Red Curried Mixed Vegetables with Tofu (Cari Chay Do)  
Our delectably sweet, savory and spicy dish served with deep fried tofu sautéed together with broccoli, cauliflower, baby corn, shitake mushrooms, bell peppers, and carrots served with steamed jasmine rice.  
$13.50

45. Nam-Viet Lemongrass Tofu with Mixed Vegetables (Rau Kho Xa)  
Our delectably sweet, savory and spicy dish served with deep fried tofu sautéed together with lemongrass, broccoli, cauliflower, baby corn, shitake mushrooms, bell peppers, and carrots served with steamed rice.  
$13.50

46. Nam-Viet Stir Fried Noodles with Mixed Vegetables and Tofu (Pho Xao Chay)  
One of our most popular vegetarian stir fried dishes. Stir-fried rice noodles sautéed with house seasonings, deep fried tofu sautéed with broccoli, cauliflower, baby corn, shitake mushrooms, carrots, and egg.  
$13.50

47. Nam-Viet Tofu with Five Spices and Coconut Milk (Dau Hu Hao Lan)  
Our homemade yellow or red coconut curry seasoned with our blend of five spices with deep fried tofu sautéed together with broccoli, cauliflower, baby corn, shitake mushrooms, bell peppers, and carrots served with steamed jasmine rice.  
$13.50

48. Nam-Viet Deep Fried Tofu with Rice Vermicelli (Bun Dau Hu)  
Our Deep Fried Seasoned Tofu served with rice vermicelli and shredded lettuce, bean sprouts, mini, and cucumber with a soy garlic dipping sauce.  
$13.50

49. Nam-Viet Vegetarian Crispy Roll with Rice Vermicelli (Bun Cha Gio Chay)  
Our Deep Fried Seasoned Tofu served with rice vermicelli and shredded lettuce, bean sprouts, mini, and cucumber with a soy garlic dipping sauce.  
$13.50

Fried Rice

50. Nam-Viet Sauteed Eggplant with Tofu and Mixed Vegetables (Ca Xao Chay)  
Our home made soy garlic sauce sautéed with Japanese Eggplant, deep fried tofu, ginger, shitake mushrooms and carrots served with steamed jasmine rice.  
$13.50

51. Nam-Viet Lemongrass Sautéed Tofu with Chili’s (Dau Hu Xao Xa Ot)  
Our deep fried tofu sautéed with lemongrass, chili’s, with ginger, onions, and garlic served with our homemade sweet chili sauce served with steamed rice.  
$13.50

52. Nam-Viet Vegetarian Vietnamese Crepe (Banh Xao Chay)  
A Vietnamese Crepe made with monk beans served with bean sprouts, chives, onions, and tofu served with nuoc mam (homemade Fish Sauce) A dish that resembles “an omelet” but has been a Vietnamese tradition for centuries.  
$13.50

53. Nam-Viet Sautéed Watercress with Tofu in Garlic Sauce (Xa Lach Son Xao Dau Hu)  
Steamed watercress sautéed with deep fried tofu in a garlic sauce with shitake mushrooms served with steamed rice.  
$13.50

Sautéed Entrées

54. Vegetarian Fried Rice  
$11.50

55. Nam-Viet Shrimp Fried Rice  
$11.95

56. Nam-Viet Pork Fried Rice  
$11.95

57. Nam-Viet Chicken Fried Rice  
$11.95

58. Nam-Viet Crabmeat or Beef Fried Rice  
$13.95

59. Nam-Viet Combination Fried Rice (Pork, Chicken, and Shrimp)  
$13.95

60. Nam-Viet Seafood Fried Rice  
Fried Rice with fresh jumbo lump crabmeat, shrimp, calamari, and scallops. Perfect Spicy!  
$15.95

Our Chef Specialties

66. Nam-Viet Lemongrass Chicken (Ga Xa)  
All white meat chicken blended with our sweet homemade marinades and lemongrass served in a clay pot with steam rice.  
$12.95

67. Nam-Viet Caramelized Pork w/ Black Pepper (Heo Kho)  
$12.95

68. Nam-Viet Caramelized Shrimp w/ Ginger  
$14.95

69. Nam-Viet Caramelized Chicken w/ Ginger  
$12.95

70. Nam-Viet Caramelized Catfish w/ Black Pepper  
$12.95

71. Nam-Viet Curried Chicken w/ Coconut Juice  
$12.95

72. Nam-Viet Curried Salmon, Shrimp, Squid, or Mussels (Cari Ca/Tom/Muc/So)  
$14.95

73. Nam-Viet Curried Seafood Medley (Ga Xao Dau/Bong Xanh)  
$17.50

74. Nam-Viet Sweetened and Seasoned Roasted Quail w/ Steam Rice (Chin Cut Ro)  
$13.95

75. Nam-Viet Vietnamese Crepe (Banh Xao)  
A Vietnamese Crepe made with beans served with bean sprouts, chives, onions, and chicken, and shrimp, a dish that resembles “an omelet” but has been a Vietnamese tradition for centuries.  
$13.95

76. Nam-Viet Vietnamese Orange Chicken (Ga Cam)  
Breaded with corn flower and fried then sautéed with ginger and oranges served in a homemade house citrus sauce. This dish comes with your choice of mild or hot flavor. Perfect Spicy!  
$13.50

77. Nam-Viet Vietnamese Orange Shrimp (Tom Cam)  
$14.95

78. Nam-Viet Vietnamese Orange Beef (Bo Cam)  
$14.95

79. Nam-Viet Vietnamese Steak (Bo Luc Lac)  
Marinated chunks of cubed beef tenderloin, sautéed with bell peppers, onions, and potatoes served over a bed of fresh salad.  
$15.95

Side Items

Steak Rice  
$2.50

Steamed Vegetables  
$2.50

Rice Noodles  
$2.50

Grilled Shrimp (4)  
$6.25

Steam Tofu  
$2.50

Extra Takeout Sauces  
$0.35 (each)

Desserts

Banana Flambe & Ice Cream (Vanilla or Strawberry)  
$7.55

Ice Cream Cup (Vanilla or Strawberry)  
$5.15