

# STARTERS

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**Phuket Oyster Shooter** GF: Willapa Bay oyster◊, French sorrel, garlic, bird’s eye chili, cilantro, fried shallots, homemade sweet chili paste (4 per order) 12

**Pickles Tempura** GF: house style fried pickles (dill chips) 8

**Fried Tofu** GF: fresh tofu, crushed peanut with sweet& spicy dipping 8

**Crab Rangoon:** Dungeness crab meat, wonton skins, cream cheese, sweet& spicy dipping 8

**Calamari** GF: fried calamari, sweet& spicy dipping 12

**Vegan Samosa** GF: sweet rice mochi, mixed organic vegetables, potato 8

**Chocolate Ribs** GF: sweet rice mochi, mixed organic dark chocolate 85%, cacao, sweet Osmanthus plum, house chili sauce 13

**Garlic Frog Legs** GF: fried frog’s legs caramelized with fish sauce, palm sugar, cilantro, garlic, and black pepper 14

**Devil Wings** GF: fried free range chicken wings, spicy roasted rice powder, limes, onion, mint, cilantro, house hot sauce 14 **Served in a paper bag with a pile of lime, cilantro and chili, to be tossed to your taste, The Oregonian**

## KIDS MENU

**Noodles Bowl (chicken, tofu)** GF: rice noodles, broccoli, carrot 8

**Rice Bowl (chicken, tofu)** GF: jasmine rice, broccoli, carrot, 8

# GARDEN RECIPE

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**Roasted Beet Salad** GF: organic spring mix bed, grape tomato, red cabbage, carrot, onion, cilantro, chili-citrus sauce 15

**Angry Birds** GF: tempura prawns, crispy rice noodles, sweet potato, organic spring mix, grape tomato, cilantro, red onion, sesame citrus dressing 15 **Our signature salad**

**Coco-Cauliflower** GF, V: Roasted cauliflower, toasted coconut, kelp noodles, baby Arugula, fried shallot, spring mix, grape tomato ginger tamarind citrus dressing 20

**Rose Gold Branzino** GF: Beet tempura batter, hibiscus chamoy, crispy crisp chili, mango guacamole, coconut quinoa, date, almond, spring mix, turmeric coconut oil 24

# WELL KNOWN

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Choice of: veggie| tofu| chicken| pork| beef 15  
prawns 17

sea food (prawns, squid, black mussels, Dungeness crab, and sole fillets) 20

[add any extra: egg +2, veggie +3, pork +3, chicken +3, beef +3, prawns +4]

**Pad Thai** GF: rice noodles, egg, sprouts, leeks, red onion, crushed peanut

**Pad Kee Mao** GF: flat rice noodles, chili, basil, onion, red bell, garlic

**Pad See Iew** GF: flat rice noodles, egg, broccoli, See-Iew sauce (sweet black sauce)

# NUDI'S SIGNATURE

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### Soup Bowl

**Lak Sa** GF **(vegetarian, vegan available):** rice noodles, sliced pork, prawns, Onsen poached egg◊, napa cabbage, sprouts, fried shallots, onion, cilantro, peanut sauce 16 **#1 Customer favorite noodles dish**

**Yen-Ta-Fo** GF **(vegan available):** rice noodles, tempura salmon, prawns, calamari, cod patty, fried tofu, white coral mushroom, water spinach, garlic oil, red vinaigrette 19

**Spicy Brisket Ramen:** homemade fresh ramen, roasted beef brisket, Onsen poached egg◊, sprouts, spinach, Enoki mushroom 18

**Seven Spice Duck Ramen:** homemade fresh ramen, quarter leg, collard greens , sprouts, shitake mushroom, palm sugar, star anise, cinnamon, clove, nutmeg, dry dates, ginger, black pepper 18

**Miso Ramen:** homemade fresh ramen, prawns, sliced pork, Onsen poached egg◊, napa cabbage, sprouts, seaweed, miso paste 16

**Chicken Noodle Soup** GF: rice noodles, steamed organic chicken breast, onion, napa cabbage, sprouts, cilantro, garlic, house broth 16

**Rice Roti Mussels and Clams** GF: turmeric, garlic butter, grape tomato, basil, lemon 22

**Green Noodle Soup GF (vegetarian, vegan available):**  
rice noodles, fresh tofu, assorted vegetables, sprouts, onion, cilantro, garlic oil, house vegetable broth 16

**Boat Noodles GF:** rice noodles, beef brisket, poached beef, homemade meat ball in five spices beef broth, pork rinds, collard greens, sprouts, roasted chili vinaigrette 18

**Originally served from boats that plied along the river network of Thailand**

## Dry Dishes

**Kimchee Udon (vegetarian, pork | seafood):** stir fried udon noodles, kimchee, red bell, carrot, broccoli, green onion, chili, garlic, sesame seed, sesame oil, Kochukaru sauce 17| 20 **An alternative dish for Pad Kee Mao/ Drunken Noodles fans**

**Coconut Chicken Fettuccini:** airline organic chicken breast, coconut milk, lemongrass, rosemary, garlic, parmesan 17

**Murtabak:** Indian crepe, curry organic chicken breast, sweet potato, blood orange, organic spring mix, carrot, golden potato, yellow onion, green onion, black pepper, dill chips pickles, cilantro, cumin, saffron, sweet& sour sauce plus peanut sauce 17

**Jap Chae GF:** Korean stir fried sweet potato glass noodles, shitake mushroom, yellow squash, napa cabbage, broccoli, carrot, yellow onion, sesame seed, garlic, sesame tapioca cracker 17

**Cumin Lamb Rice Penne GF:** Anderson Valley lamb skewer, Thai green curry, pineapple, virgin coconut oil, coconut milk, basil, red bell, Anaheim pepper, basil balsamic vinaigrette 26

## RICE STYLE RICE STYLE

Choice of: veggie| tofu| chicken| pork| beef 15  
prawns 17  
sea food (prawns, squid, black mussels, Dungeness crab, sole fillets) 20  
[add any extra: egg +2, veggie +3, pork +3, chicken +3, beef +3, prawns +4]

**Pineapple Yellow Curry GF:** red bell, Anaheim pepper, grape tomato, basil, coconut milk

**Kimchee Fried Rice (seafood | vegetarian) GF:** red bell, carrot, broccoli, green onion, chili, garlic, sesame seed, sesame oil, kochukaru sauce, cashew nut, onsen poached egg 25 | 20

**Galbi Jjim (Korean Braised Short Ribs) GF:** Snake River Farms beef short rib, carrot, onion, green onion, sesame seed, ginkgo nuts, goji berry, lotus root, coconut sugar 28  
**The most popular market menu dish**

## SIMPLY SWEETS SIMPLY SWEETS

**Pumpkin Flan Truffle GF:** steamed pumpkin with coconut milk flan, coconut milk 8

**Chef's Creation:** weekly dessert - please ask staff



**Hours:**  
Mon - Fri  
11:00am - 3:00pm  
4:00pm - 9:00pm

Sat-Sun  
12:00pm - 9:00pm

**Phone number:** 503-477-7425

**Fruit, vegetable or meat has its season. When in season the produce just tastes better. Thus, we have to adjust our menu in accordance with seasonality and availability of the produce we use. At Nudi, we buy our produce mainly from local farmers and fishermen to assure our customers the freshness and high quality food.**

- Please Note**
- Please alert the staff of any food allergies, as not all ingredients are listed on the menu.
  - GF indicates gluten-free items
  - Maximum two credit card payment per table.
  - A non-mandatory gratuity of 20% may be added to parties of six or more. 20% Gratuity added to all signed credit slips not left
  - #thelaststraw, paper straws available upon request \$.25
  - ♦ May contain raw eggs, fish or meat. Eating raw or undercooked items may increase your risk of foodborne illness.