

Sa Nguyen

Owner

Soall Viet Kitchen



Founder Sa Nguyen created Soall Viet Kitchen inspired by her love of fresh Vietnamese cuisine and desire to create community through the sharing of food and culture. Using only the highest quality, authentic ingredients, Soall offers refreshing Vietnamese traditions with a menu of tasty snacks, a range of delicious banh mi, and a variety of hearty noodle and rice bowls. Locations include Marblehead, Beverly, and a cafe in Beverly's Cummings Center. It is in our DNA (and our souls) to share our deep love for Vietnamese food to nourish our community.

Sa would tell you her food isn't fancy fare, but instead, comes from a place of comfort. "I am not a chef," she would tell you. She grew up eating many of these dishes in one form or another. The restaurant is an homage to her mother, who made sacrifices for the well-being of her family. Her mom showed great strength and resilience in the face of hardship and prevailed many times over.

Sa came to the United States at the age of nine, in a boat made by her father to escape a war-torn country. He wanted a better life for his family, and courageously took steps to navigate his family to a new world, hoping for a better life. As she was growing up, Sa wanted to be "fully American", wanting to fit in as a teen in a new culture and life, and for many years tried to push aside her parents' old ways, while they attempted to preserve their heritage. Sa eventually would attend Boston College, and head into corporate life. However, upon the passing of her mother, she found herself drawn back to her Vietnamese culture, finding comfort and grounding making the food on which she was raised.

Soall Viet Kitchen stands a testament to the love that is embraced by sharing a meal and family traditions.

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