

Bamboo

Chinese

SOUPS

MISO	\$5 CUP
<i>Miso paste with seaweed, tofu & scallion</i>	
B HOT & SOUR 🌶.....	\$6 CUP
<i>Tofu, mushroom, golden & wood ear mushroom, lily flower, & egg velvet</i>	
B WONTON*	\$6 CUP
<i>Spinach & scallion *Wontons contain ground shrimp & pork</i>	
EGG DROP ^{GF}	\$6 CUP
<i>Tomato, jicama, baby corn & egg velvet</i>	
SPINACH & TOFU ^{GF}	\$13 BOWL
<i>Spinach, tofu & egg velvet 🍷 KRIS PINOT GRIGIO</i>	
B CHICKEN & RICE	\$14 BOWL
<i>White meat chicken, asparagus, pea pod, carrot, napa, mushroom, jicama & rice krispies 🍷 CLEAN SLATE RIESLING</i>	
CHICKEN NOODLE	\$15 BOWL
B DEEP OCEAN ^{GF}	\$19 BOWL
<i>Shrimp, scallop, lobster meat, napa, pea pod, carrot, straw mushroom & baby corn 🍷 LA CREMA MONTEREY CHARDONNAY</i>	

APPETIZERS

VEGETABLE SPRING ROLLS (2)	\$7
<i>Homemade & fried</i>	
B EGG ROLLS (2)	\$8
<i>Homemade & fried with shrimp, ground pork & vegetable</i>	
FRESH SUMMER ROLLS* ^{GF}	\$9
<i>Shrimp, asparagus, cucumber, cilantro & lettuce rolled in rice paper. Served chilled with hoisin sauce 🍷 VILLA MARIA SAUVIGNON BLANC</i>	
<i>* ^{GF} Gluten Free excluding the hoisin sauce</i>	
SCALLION PANCAKE	\$10
B SHAO MAI	\$12
<i>Homemade steamed egg flour dumpling stuffed with ground pork, shrimp & vegetable 🍷 CLEAN SLATE RIESLING</i>	
CRYSTAL SHRIMP DUMPLING	\$12
<i>Steamed shrimp dumpling</i>	
B CRAB RANGOON	\$12
<i>Homemade deep fried dumpling stuffed with crab stick & cream cheese 🍷 CLEAN SLATE RIESLING</i>	
EDAMAME RAVIOLI	\$12
<i>Homemade pan fried vegetable ravioli. Steamed available upon request</i>	
B BEIJING RAVIOLI	\$13
<i>Homemade pan fried pork ravioli Steamed available upon request 🍷 CASALINI PINOT GRIGIO</i>	
CHICKEN SKEWER (4)	\$12
CHICKEN FINGER	\$13
B BONELESS SPARE RIB	\$13
B BEEF SKEWER (4)	\$16
B BBQ SPARE RIB (BONE IN)	\$17
B CHICKEN WING	\$15
B SALT & PEPPER CHICKEN WING 🌶	\$19
B SALT & PEPPER AVOCADO 🌶	\$16
SALT & PEPPER SOFT SHELL CRAB 🌶.....	\$17
B STUFFED PANCAKE WITH BEEF & SCALLION 🌶	\$19
<i>Stir fried beef with jalapeno, cilantro & scallion rolled inside a scallion pancake</i>	
B BO BO (FOR 2)	\$32
<i>Spring roll, chicken finger, chicken wing, beef skewer, boneless spare rib, crab rangoon & shrimp tempura</i>	
ADDITIONAL SERVING	\$17
FRENCH FRIES	\$7

🌶 Spicy Item | 🍷 Wine Pairing | B Bamboo Signature Item | ^{GF} Gluten Free Item

Before placing your order, please inform your server if a person in your party has a food allergy

POULTRY

B CHICKEN LETTUCE WRAP* ^{GF}	\$18
<i>Diced chicken, mushroom, onion, celery, pine nut & fried vermicelli rice noodle with fresh lettuce cups & hoisin sauce</i>	
* ^{GF} Gluten Free excluding the hoisin sauce	
SWEET & SOUR CHICKEN	\$16
<i>Chicken finger served with warm sweet & sour sauce</i>	
B CHICKEN WITH BROCCOLI ^{GF}	\$17
<i>White meat chicken with carrot slices in a white sauce</i>	
CHICKEN WITH PEA POD ^{GF}	\$17
<i>White meat chicken with carrot slices & jicama in a white sauce</i>	
CHICKEN WITH ASPARAGUS ^{GF}	\$19
<i>White meat chicken with red & green pepper in a white sauce</i>	
🍷 KENDALL JACKSON CHARDONNAY	
B SAUTÉED CHICKEN WITH VEGETABLE ^{GF}	\$18
<i>White meat chicken, asparagus, jicama, pea pod, napa, carrot, broccoli, baby corn & mushroom in a white sauce</i>	
MOO GOO GAI PAN ^{GF}	\$18
<i>White meat chicken, asparagus, mushroom, napa, pea pod, carrot & jicama in a white sauce</i>	
TROPICAL TASTE CHICKEN ^{GF}	\$18
<i>White meat chicken, red & green pepper & pineapple garnished with black pepper</i>	
B CHICKEN WITH CASHEW NUT	\$17
<i>Celery, red & green pepper in a delicate brown sauce</i>	
B YUEN YANG SPICED CHICKEN 🌶️	\$20
<i>Stir fried with jalapeno pepper. Served on a bed of string beans</i>	
🍷 CLEAN SLATE RIESLING	
CHICKEN IN BLACK BEAN SAUCE	\$18
<i>Asparagus, onion, pea pod, red & green pepper, baby corn & black mushroom 🍷 CATENA MALBEC</i>	
HUNAN CHICKEN 🌶️	\$18
<i>White meat chicken, broccoli, baby corn, red & green peppers, black & straw mushroom in a spicy brown sauce</i>	
LEMON CHICKEN	\$20
<i>Panko crusted & fried. Served with warm lemon sauce</i>	
BASIL CURRY CHICKEN 🌶️	\$19
<i>White meat chicken, onion, celery & basil</i>	
B KUNG PAO CHICKEN WITH PEANUT 🌶️	\$17
<i>Celery, red & green pepper in a spicy brown sauce</i>	
CHICKEN WITH CHINESE EGGPLANT 🌶️	\$18
<i>Red & green pepper, scallion, wood ear mushroom in a spicy garlic sauce 🍷 181 MERLOT</i>	
CHICKEN IN GARLIC SAUCE 🌶️	\$17
<i>Red & green pepper, scallion, jicama & wood ear mushroom</i>	
B GENERAL GAU’S CHICKEN ^{GF} 🌶️	\$17
<i>Chunks of deep fried chicken sautéed in a spicy sauce</i>	
🍷 CLEAN SLATE RIESLING	
B SEASAME CHICKEN 🌶️	\$18
<i>Deep fried white meat chicken sautéed in a spicy orange sauce with sesame seeds</i>	
B ORANGE FLAVORED CHICKEN 🌶️	\$18
<i>Deep fried chunks of chicken tossed with fresh orange peel in a spicy sauce</i>	
BASIL TREASURE ^{GF}	\$22
<i>White meat chicken, jumbo shrimp, scallop, pea pod, garlic & ginger in a white sauce on a bed of vermicelli 🍷 CHASING LIONS PINOT NOIR</i>	
SHANGHAI DUCK	\$25
<i>Boneless roasted duck with asparagus, pea pod, napa, carrot, black mushroom, celery & jicama in a brown sauce 🍷 CLEAN SLATE RIESLING</i>	
HUNAN DUCK 🌶️	\$25
<i>Boneless roasted duck with broccoli, red & green pepper, baby corn, straw & black mushroom in a spicy brown sauce</i>	
B BEIJING DUCK	HALF \$35 WHOLE \$65
<i>Tender, marinated & roasted, expertly deboned & skinned. Served with pancakes, scallion, cucumber & hoisin sauce</i>	
🍷 PETER MICHAEL CHARDONNAY	

BEEF

B MONGOLIAN BEEF	\$23
<i>Tender beef, onion & scallion served on a sizzling hot plate</i>	
BEEF WITH SCALLOP	\$25
<i>Asparagus, napa, pea pod, carrot, jicama, celery & black mushroom served on a sizzling hot plate</i>	
BEEF & MUSHROOM	\$18
<i>Asparagus, pea pod, mushroom, napa, celery, carrot & jicama in oyster sauce</i>	
B BEEF WITH PEPPER & ONION	\$18
B BEEF WITH BROCCOLI	\$18
<i>With carrot slices</i>	
BEEF WITH PEA POD	\$18
<i>With carrot slices & jicama</i>	
BEEF WITH ASPARAGUS	\$20
<i>With red & green pepper</i>	
SAUTÉED BEEF WITH VEGETABLE	\$19
<i>Broccoli, mushroom, napa, pea pod, carrot, baby corn, jicama, asparagus & broccoli</i>	
B SPICY SATAY BEEF 🌶️	\$20
<i>Red & green pepper & pineapple in a spicy peanut oyster sauce</i>	
🍷 CLEAN SLATE RIESLING	
B CRISPY BEEF WITH SESAME 🌶️	\$21
<i>Deep fried sliced beef in a spicy brown sauce with sesame seeds over a bed of pea pods.</i>	
HUNAN BEEF 🌶️	\$18
<i>Broccoli, baby corn, red & green pepper, black & straw mushroom in a spicy brown sauce</i>	
B YUEN YANG SPICED BEEF 🌶️	\$21
<i>Stir fried with jalapeno pepper. Served on a bed of string beans</i>	
B HAPPY FAMILY	\$23
<i>Jumbo shrimp, beef, chicken, broccoli, napa, carrot & pea pod in a delicate brown sauce</i>	
🍷 YALUMBA SHIRAZ	
B KUNG PAO BEEF WITH PEANUT 🌶️	\$18
<i>Asparagus, celery, red & green pepper</i>	
B ORANGE FLAVORED BEEF 🌶️	\$20
<i>Tossed with fresh orange peel in a spicy sauce</i>	
🍷 VILLA MARIA SAUVIGNON BLANC	
KIMCHI BEEF 🌶️	\$20
<i>Onion, scallion, red & green pepper</i>	
BASIL CURRY BEEF 🌶️	\$20
<i>Onion, celery & basil</i>	

PORK

BEIJING PORK TENDERLOIN	\$17
<i>Red & green pepper & pineapple in a warm sweet & sour sauce</i>	
B SALT & PEPPER PORK TENDERLOIN 🌶️	\$17
🍷 CLEAN SLATE RIESLING	
B CHUNG KING PORK 🌶️	\$17
<i>Asparagus, red & green pepper, napa, onion & black mushroom in a spicy brown sauce</i>	
PORK IN GARLIC SAUCE 🌶️	\$17
<i>Asparagus, pea pod, onion, red & green pepper, black mushroom & baby corn</i>	
PORK WITH BROCCOLI	\$17
<i>With carrot slices in a brown sauce</i>	

🌶️ Spicy Item | 🍷 Wine Pairing | B Bamboo Signature Item | ^{GF} Gluten Free Item

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OLD TIME FAVORITE

MOO-SHI\$16

A classic Mandarin dish with sautéed cabbage, wood ear, mushroom, lily flower, scallion & scrambled egg. Served with 4 pancakes & hoisin sauce. Choice of pork, chicken, beef, shrimp or vegetable || ADDITIONAL PANCAKE \$1

B EGG FOO YOUNG\$16

Chinese style egg omelet with onion, bean sprout & side of gravy. Choice of roast pork, chicken, beef, shrimp or mushroom || T KRIS PINOT GRIGIO

B CHOW MEIN* GF\$16

Celery, onion, bean sprout, napa & crispy wonton chip. Choice of roast pork, chicken, beef, shrimp or vegetable || T CHASING LIONS PINOT NOIR
* GF Gluten Free excluding the pork choice & wonton chip

SEAFOOD

B SHRIMP LETTUCE WRAP* GF\$20

Diced shrimp, mushroom, onion, celery, pine nut & fried vermicelli rice noodle with fresh lettuce cups & hoisin sauce
* GF Gluten Free excluding the hoisin sauce

B SHRIMP WITH ASPARAGUS GF\$21

Jumbo shrimp with red & green pepper in a white sauce || T VILLA MARIA SAUVIGNON BLANC

B SHRIMP WITH BROCCOLI GF\$21

Jumbo shrimp with carrot slices in a white sauce

SHRIMP WITH PEA POD GF\$21

Jumbo shrimp with carrot slices & jicama in a white sauce

SAUTÉED SHRIMP WITH VEGETABLE GF\$22

Jumbo shrimp, napa, carrot, pea pod, asparagus, baby corn, broccoli, straw mushroom & jicama in a white sauce

B SHRIMP WITH PEA POD STEM (DOU MIAO) GF.....\$25

Jumbo shrimp with a traditional green leafy vegetable AKA snow pea leaves stir fried with fresh garlic

TROPICAL TASTE SHRIMP GF\$21

Jumbo shrimp, red & green pepper, pineapple garnished with black pepper

SHRIMP IN LOBSTER SAUCE.....\$22

Jumbo shrimp, ground pork, green pea, jicama, mushroom in a dark gravy topped with an egg

B MERMAID SHRIMP\$22

Crispy jumbo shrimp, napa, carrot, baby corn, pea pod, straw mushroom, sesame & ground peanut with a spicy, sweet & sour sauce || T LACREMA MONTEREY CHARDONNAY

B SHRIMP WITH GINGER & SCALLION GF\$22

Jumbo shrimp with napa, carrot, baby corn, pea pod & straw mushroom

SHRIMP IN GARLIC SAUCE\$21

Jumbo shrimp, asparagus, red & green pepper, onion, baby corn, pea pod & black mushroom

BASIL CURRY SHRIMP\$22

Jumbo shrimp, onion, celery & basil

B KUNG PAO SHRIMP WITH PEANUT\$21

Jumbo shrimp, asparagus, celery, red & green pepper in a spicy brown sauce

B SALT & PEPPER SHRIMP\$21

B MAYONNAISE SHRIMP\$22

Shrimp lightly fried with pineapples, red & green peppers tossed in chef's special mayonnaise sauce

B SEAFOOD FESTIVAL GF\$28

Jumbo shrimp, lobster meat, scallop, napa, pea pod, carrot, baby corn, straw mushroom & asparagus in a white sauce on a sizzling hot plate || T PETER MICHAEL CHARDONNAY

B IMPERIAL COUPLE\$27

Jumbo shrimp & scallop sautéed in a Szechuan peppercorn sauce with scallion & a ring of broccoli || T YALUMBA SHIRAZ

CRYSTAL SCALLOP GF\$24

Pea pod, carrot, jicama, straw mushroom, ginger & garlic in a white sauce

SCALLOP IN GARLIC SAUCE\$24

Asparagus, red & green pepper, onion, baby corn, black mushroom & pea pod

SALT & PEPPER SCALLOP\$26

SALT & PEPPER CALAMARI\$21

B HUNAN CHILEAN SEA BASS\$35

Diced mushroom, wood ear mushroom, celery, onion, scallion, pea pod, red & green pepper in a spicy sauce

PAN FRIED CHILEAN SEA BASS\$35

Pan fried with soy sauce, scallion & ginger || T LA CREMA MONTEREY CHARDONNAY

B SCALLION GINGER LOBSTER.....MKT

Traditional Chinese style with the shell on, lightly coated & fried, then tossed with fresh scallion & ginger

CANTONESE STYLE LOBSTER.....MKT

Shell on tossed with ground pork & gravy

SALT & PEPPER LOBSTERMKT

🔥 Spicy Item | T Wine Pairing | B Bamboo Signature Item | GF Gluten Free Item

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VEGETABLE

B VEGETABLE DELIGHT ^{GF}	\$14
B DRY COOKED STRING BEANS 🌶️.....	\$15
<i>Lightly stir fried with oil & seasoning</i>	
B SAUTÉED STRING BEANS	\$15
<i>In a brown sauce with choice of:</i>	
Chicken	\$19
Beef	\$20
Jumbo Shrimp	\$22
B SAUTÉED SHANGHAI GREEN ^{GF}	\$16
<i>With fresh garlic in a white sauce</i>	
SAUTÉED PEA POD ^{GF}	\$16
<i>With fresh garlic in a white sauce</i>	
SAUTÉED ASPARAGUS ^{GF}	\$18
<i>With fresh garlic in a white sauce</i>	
B SAUTÉED PEA POD STEM (DOU MIAO) ^{GF}	\$20
<i>A traditional green leafy vegetable AKA snow pea leaves stir fried with fresh garlic</i>	
🍷 KRIS PINOT GRIGIO	
B GREEN CHOW MEIN* ^{GF}	\$18
<i>Pea pod stem, onion, bean sprout, celery, napa & crispy wonton chip</i>	
* ^{GF} Gluten Free excluding the wonton chip	
SAUTÉED BROCCOLI ^{GF}	\$13
<i>With fresh garlic in a white sauce</i>	
BROCCOLI IN GARLIC SAUCE 🌶️	\$14
<i>With black mushroom</i>	
B CHINESE EGGPLANT IN GARLIC SAUCE 🌶️.....	\$16
<i>Red & green pepper, scallion & wood ear mushroom</i>	
CHINESE EGGPLANT WITH FRIED TOFU 🌶️	\$18
<i>Garlic sauce</i>	
B BAMBOO TOFU	\$20
<i>Pan fried tofu with asparagus, black mushroom, napa, pea pod & carrot in a black bean sauce</i>	
🍷 KRIS PINOT GRIGIO	
B HOME STYLE TOFU 🌶️.....	\$18
<i>Deep fried tofu with asparagus, pea pod, onion, black mushroom, red & green pepper in a brown sauce</i>	
🍷 CHASING LIONS PINOT NOIR	
SZECHUAN TOFU 🌶️	\$16
<i>Soft cubed tofu in a spicy chili bean peppercorn sauce</i>	

LIGHTER FARE

*Perfect for low calorie diet & gluten free.
Gluten Free soy sauce available*

STEAMED CHICKEN ^{GF}	\$17
<i>With mixed vegetable</i>	
STEAMED SHRIMP ^{GF}	\$21
<i>With mixed vegetable</i>	
BUDDHA'S FEAST ^{GF}	\$13
<i>Assorted mixed vegetable</i>	

RICE & NOODLES

B FRIED RICE	\$14
<i>Onion, bean sprout, scallion & green pea. Choice of roast pork, chicken, beef, or shrimp. Can be made Gluten Free upon request except pork</i>	
🍷 KRIS PINOT GRIGIO	
VEGETABLE FRIED RICE	\$14
<i>Broccoli, baby corn, onion, carrot, jicama, mushroom, green pea, scallion & bean sprout. Can be made Gluten Free upon request</i>	
PINEAPPLE FRIED RICE ^{GF} (WHITE RICE STYLE).....	\$13
<i>Pineapple, onion, green pea, carrot & egg</i>	
B SPINACH FRIED RICE ^{GF} (WHITE RICE STYLE)	\$14
<i>Spinach, mushroom, onion, green pea, carrot scallion & egg</i>	
🍷 YALUMBA SHIRAZ	
B HOUSE FRIED RICE (WHITE RICE STYLE)	\$17
<i>Roast pork, chicken, beef, shrimp, onion, green pea, carrot, egg & scallion. Can be made Gluten Free without pork</i>	
WHITE RICE	\$3 CUP
BROWN RICE	\$4 CUP
SUSHI RICE	\$5
B LO MEIN	\$15
<i>Soft egg noodle with choice of roast pork, chicken, beef, shrimp or vegetable</i>	
B HOUSE LO MEIN	\$18
<i>Soft egg noodle with roast pork, chicken, beef, shrimp & vegetable</i>	
B SHANGHAI PAN FRIED NOODLE	\$22
<i>Pan fried and crispy angel hair egg noodle topped with chicken, beef, shrimp, mushroom, napa, pea pod, carrot, asparagus, celery & jicama in a delicate brown sauce</i>	
🍷 LA CREMA SONOMA COAST CHARDONNAY	
B RICE NOODLE ^{GF}	\$16
<i>Rice noodle, red & green pepper, onion & scrambled egg. Choice of roast pork, chicken, beef, shrimp or vegetable</i>	
Can be made Gluten Free except pork	
SINGAPORE RICE NOODLE	\$16
<i>Curry rice noodle, onion, red & green pepper & scrambled egg. Choice of roast pork, chicken, beef, shrimp or vegetable</i>	
B CLASSIC PAD THAI	\$16
<i>Soft rice noodle with chicken, shrimp, red & green pepper, scallion, onion, bean sprout, scrambled egg & crushed peanut</i>	
CRISPY PAD THAI	\$16
<i>Crispy egg noodle with chicken, shrimp, red & green pepper, scallion, onion, bean sprout, scrambled egg & crushed peanut</i>	
🍷 CLEAN SLATE RIESLING	
STIR FRIED CHOW FOON	\$17
<i>Choice of pork, chicken, beef, shrimp or vegetable</i>	
STIR FRIED UDON NOODLE	\$17
<i>Choice of roast pork, chicken, beef, shrimp or vegetable</i>	

Bamboo

Japanese

SALAD

- B HOUSE SALAD**
Homemade Ginger Dressing\$6
- B SEAWEED SALAD** Sesame Dressing\$8
- AVOCADO & CRAB STICK SALAD**
Mayonnaise.....\$12
- B SASHIMI SALAD** **Δ** Mustard Sauce..... \$20
Chef's choice of assorted raw fish on house salad
- SALMON SALAD** **Δ** Mustard Sauce.....\$18
- TUNA SALAD** **Δ** Mustard Sauce.....\$19

APPETIZERS

- B EDAMAME** **GF**\$7
Boiled soybeans with sea salt & lime
- B SPICY EDAMAME** **🔥**\$8
- MINI SHUMAI (6)**\$9
Deep fried shrimp dumpling
- B GYOZA (6)**.....\$10
Pan fried pork & vegetable ravioli
|| **🍷** CHASING LIONS PINOT NOIR
- VEGETABLE TEMPURA (7)**.....\$10
- SHRIMP (2) & VEGETABLE TEMPURA (3)**.....\$13
- TAKOYAKI (5)**\$14
Ball shaped wheat flour batter filled with diced octopus, tempura & green onion topped with unagi sauce, mayonaise & bonito flakes
- KARAAGE (5)**.....\$16
Japanese style fried chicken served with mayonaise
- SPICY BAKED SCALLOP** **🔥**.....\$16
Crab stick, mushroom, tobiko & Mexican cheese
- B GRILLED BEEF ROLL**.....\$18
Thinly sliced sirloin rolled with asparagus, Mexican cheese & scallion coated with teriyaki sauce

COLD BAR

- MAGURO AWASE** **🔥 Δ** \$15
Spicy tuna with tobiko, avocado, seaweed salad & tempura crunch
- B CHILI YUZU YELLOWTAIL** **🔥 Δ** \$17
Yellowtail sashimi topped with jalapeno & Chili Yuzu sauce
- B TORCHED SALMON** **🔥 Δ** \$17
Spicy crab stick salad wrapped with torched salmon, topped with tobiko, sesame, mayo & unagi sauce
- B NARUTO** **Δ** \$17
Choice of tuna, salmon, yellowtail or crab stick rolled with avocado & tobiko inside thinly sliced cucumber with miso sauce
- SEARED AHI TUNA** **Δ** Mustard Sauce \$17
- B TUNA TATAKI** **Δ** Ponzu Sauce \$18
- SHELLFISH SUMMER ROLL** \$17
Lobster, shrimp, crab stick, avocado, asparagus, mango & tobiko rolled inside rice paper with wasabi sauce || **🍷** LA CREMA CHARDONNAY
- B SASHIMI SUMMER ROLL** **Δ** \$19
Salmon, tuna, yellowtail, avocado, asparagus, mango & tobiko rolled inside rice paper with wasabi sauce

SUSHI BAR

- B SPICY MAKI COMBO** **🔥 Δ**\$27
3 maki rolls total: Spicy tuna, salmon & yellowtail
|| **🍷** GEMMA DI LUNA MOSCATO
- SUSHI COUPLE** **Δ** **GF**\$28
7 pieces nigiri & Tuna maki
- SUSHI DELIGHT** **Δ**\$32
10 pieces nigiri & California maki
- B BAMBOO SAMPLER** **Δ** \$40
Chef's choice of fish: 5 pieces nigiri, 9 pieces sashimi & Red Sox maki
|| **🍷** CLEAN SLATE RIESLING
- B SASHIMI SAMPLER** **Δ** **GF**\$43
Chef's choice of fish: 18 pieces sashimi with sushi rice
- B BAMBOO GREEN** **Δ** \$90
Chef's choice of fish: 10 pieces nigiri, 20 pieces sashimi & Snow Mountain maki
- B LOVE BOAT** **Δ**\$130
Chef's choice of fish: 15 pieces nigiri, 30 pieces sashimi, Snow Mountain & Spider maki || **🍷** PETER MICHAEL CHARDONNAY

🔥 Spicy Item | **🍷** Wine Pairing | **B** Bamboo Signature Item | **GF** Gluten Free Item

Δ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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MAKI ROLL

BROWN RICE AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE
|| 🍷 CHIANTI, CHAMPAGNE & RIESLING

- AVOCADO MAKI ^{GF}\$6
- CUCUMBER MAKI ^{GF}\$6
- AVOCADO & CUCUMBER MAKI ^{GF}\$7
- IDAHO MAKI\$7
Sweet potato tempura
- VEGETABLE MAKI ^{GF}\$8
Asparagus, avocado, cucumber & oshinko
- YELLOWTAIL WITH SCALLION MAKI ^{GF}\$9
- TUNA MAKI ^{GF}\$9
- SALMON MAKI ^{GF}\$9
- 🔥 SPICY MAKI 🔥\$10
Choice of Tuna, salmon, yellowtail, scallop or crab stick
- ALASKAN MAKI ^{GF}\$10
Salmon, avocado & cucumber
- 🔥 CALIFORNIA MAKI\$10
Crab stick, avocado, cucumber & tobiko
- SHRIMP & AVOCADO MAKI ^{GF}\$10
Cooked shrimp
- SHRIMP & CUCUMBER MAKI ^{GF}\$10
Cooked shrimp
- PHILADELPHIA MAKI\$11
Smoked salmon, cream cheese & cucumber
- EEL & AVOCADO MAKI\$12
- EEL & CUCUMBER MAKI\$12
- CRAZY MAKI 🔥\$12
Shrimp tempura, avocado, cucumber, tobiko, unagi sauce & spicy mayo
- SHRIMP TEMPURA MAKI\$13
Tobiko & Unagi sauce
- SPIDER MAKI 🔥\$17
Crispy soft shell crab, avocado, cucumber, tobiko, unagi sauce & spicy mayo
- RAINBOW MAKI 🔥\$18
California maki topped with a variety of fish & tobiko
- CATERPILLAR MAKI\$18
Eel, cucumber, tobiko topped with avocado & unagi sauce
- GREEN DRAGON MAKI 🔥\$18
Spicy shrimp & mango topped with avocado & unagi sauce
- 🔥 BOMBER 52 MAKI 🔥\$18
Spicy crab stick salad, spicy tuna, cucumber & avocado, topped with spicy mayo, unagi sauce & fried onion
- DRAGON MAKI\$20
Shrimp tempura & crab stick topped with eel, avocado, tobiko & unagi sauce

- VOLCANO MAKI 🔥 🔥\$20
Eel, shrimp, avocado & cucumber, topped with spicy tuna & tobiko
- 🔥 RED LION MAKI 🔥\$20
Shrimp tempura topped with spicy tuna & tobiko
- 🔥 SNOW MOUNTAIN MAKI ..\$20
Shrimp tempura topped with crab stick salad
- 🔥 FRIED SALMON MAKI 🔥\$21
Fried salmon, avocado & cream cheese, topped with tobiko, scallion, spicy mayo & unagi sauce
- 🔥 SWEET LOBSTER MAKI\$21
Sweet potato tempura, cream cheese topped with lobster, mango, avocado, tobiko & mayo
- 🔥 RED SOX MAKI 🔥\$21
Spicy crab stick salad & mango topped with tuna
- 🔥 TIGER MAKI 🔥\$21
Crab stick salad, tempura crunch, avocado, topped with torched salmon, mayo, unagi sauce, tobiko & scallion
- 🔥 SPICY ANGRY DRAGON MAKI 🔥\$21
Spicy tuna, shrimp tempura & mango topped with spicy crab stick salad & miso sauce
- 🔥 BLACK SAMURAI MAKI 🔥 ..\$22
Shrimp tempura, cucumber, crab stick salad topped with toro, black tobiko & unagi sauce
- 🔥 CRISPY LOBSTER MAKI 🔥 ..\$22
Shrimp tempura, cucumber, avocado & spicy mayo topped with lobster salad & mango sauce
- 🔥 FRENCH KISS MAKI 🔥 🔥\$22
Spicy tuna, cucumber, avocado topped with yellowtail, salmon, tobiko, lots of tempura crunch & mango sauce
- 🔥 CELTIC MAKI 🔥\$23
Lobster, spicy crab stick salad, mango, asparagus & tempura crunch rolled inside green soy paper
- 🔥 LOBSTER MAKI 🔥 🔥\$23
Spicy tuna, avocado topped with lobster, avocado, tobiko & spicy mayo
- 🔥 GODZILLA MAKI\$25
Crab stick salad, avocado & tempura crunch, topped with eel, tobiko & unagi sauce
- 🔥 KOBE BEEF MAKI 🔥\$28
Lobster, parmesan cheese, fried onion mixture with asparagus, cucumber & tempura crunch, topped with kobe beef, fried scallion & unagi sauce

NIGIRI SUSHI & SASHIMI

BROWN RICE AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE
|| 🍷 RIESLING, DRY RED WINE & SAKE

SUSHI/ SASHIMI

SPICY TUNA 🌶️ ⚠️	\$8/ 12.50
WHITE TUNA (ESCOLAR) ⚠️ GF	\$8/ 12.50
TUNA (MAGURO) ⚠️ GF	\$10/ 14.50
🍵 TUNA BELLY (TORO) ⚠️ GF	MARKET
YELLOWTAIL (HAMACHI) ⚠️ GF	\$9/ 13.50
🍵 BABY YELLOWTAIL ⚠️ GF	\$13/ 17.50
SMOKED SALMON	\$8/ 12.50
SALMON (SAKE) ⚠️ GF	\$9/ 13.50
STRIPE BASS (SUZUKI) ⚠️ GF	\$8/ 12.50
🍵 RED SNAPPER (MADAI) ⚠️ GF	\$13/ 17.50
MACKEREL (SABA) ⚠️ GF	\$7/ 11.50
SQUID (IKA) ⚠️ GF	\$7/ 11.50
SCALLOP (HOTATEGAI) ⚠️ GF	\$8/ 12.50
OCTOPUS (TAKO) GF	\$8/ 12.50
EEL (UNAGI)	\$8/ 12.50
CRAB STICK (KANIKAMA)	\$6/ 10.50
SHRIMP (EBI) GF	\$7/ 11.50
FLYING FISH ROE * (TOBIKO) ⚠️	\$7/ 11.50
🍵 SALMON ROE * (IKURA) ⚠️	\$11/ 15.50
🍵 SEA URCHIN * (UNI) ⚠️	MARKET

* Quail egg available for additional \$1.50

POKE BOWL

Cubes of raw marinated fish with vegetable, dressing & seasoning over rice
Choose special or spicy poke sauce

SALMON	\$28
SPICY SALMON (WITH SPICY POKE SAUCE)	\$28
TUNA	\$30
SPICY TUNA (WITH SPICY POKE SAUCE)	\$30
Avocado, edamame, nori, tobiko, inari, sesame & fried onion	
HAWAIIAN	\$33
Tuna, salmon, white fish, mango, edamame, cucumber, cherry tomato, nori, tobiko, inari, sesame & fried onion	
SKINNY	\$27
Tuna, salmon, avocado, edamame, nori, tobiko, inari & sesame over house salad	
UNA-JU (EEL)	\$30

TEMPURA ENTREE

Lightly battered & fried. Served with house salad, miso soup & white rice
|| 🍷 CASALINI PINOT GRIGIO

VEGETABLE (10)	\$20
SHRIMP (4) & VEGETABLE (7)	\$32
SHRIMP (6)	\$33

TERIYAKI ENTREE

Grilled with teriyaki sauce. Served with house salad, miso soup & white rice
|| 🍷 VILLA MARIA SAUVIGNON BLANC

CHICKEN	\$26
SALMON	\$27
SIRLOIN STEAK (medium or well done)	\$28
SHRIMP (12)	\$28
SCALLOP (12)	\$28
SHRIMP (6) & SCALLOP (6)	\$28

NABEMONO ENTREE

Udon noodle soup served in a cast iron pot.
Served with house salad

EMPIRE YOSE NABE	\$27
Seafood, chicken & vegetable	
CHICKEN UDON	\$20
SHRIMP TEMPURA UDON	\$22

🌶️ Spicy Item | 🍷 Wine Pairing | 🍵 Bamboo Signature Item | GF Gluten Free Item

⚠️ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Before placing your order, please inform your server if a person in your party has a food allergy

Bamboo

LUNCH SPECIALS

SERVED DAILY FROM 11:30 AM TO 3 PM
(EXCLUDING HOLIDAYS OR AS DETERMINED BY ESTABLISHMENT)

Chinese

Served with a choice of Spring Roll, Chicken Finger or Chicken Wing & Pork Fried Rice, White Rice or Brown Rice

- A1. SWEET & SOUR CHICKEN\$15
- A2.CHICKEN WITH CASHEW NUT\$15
- A3. KUNG PAO CHICKEN WITH PEANUT 🌶\$15
- A4. GENERAL GAU’S CHICKEN 🌶 GF.....\$15
- A5. SAUTÉED CHICKEN WITH VEGETABLE GF.....\$15
- A6. BEEF WITH BROCCOLI\$17
- A7. BEEF WITH PEPPER & ONION\$17
- A8. SAUTÉED SHRIMP WITH VEGETABLE GF\$17
- A9. SHRIMP IN LOBSTER SAUCE.....\$17
- A10. VEGETABLE DELIGHT GF\$14
- COMBO #1:\$16
Spring roll, boneless rib & chicken finger
- COMBO #2:\$19
Crab rangoon, beef skewer & shrimp tempura

Japanese

Served with House Salad

- J1. SHRIMP (2) & VEGETABLE TEMPURA (3) COMBO\$17
Served with white rice
- J2. SASHIMI TRAY ▲ GF.....\$22
9 pieces of select raw fish fillet served with sushi rice
- J3. SUSHI COMBO ▲.....\$20
5 pieces of nigiri with choice of California or Spicy Tuna Maki
- J4. DOUBLE MAKI ▲\$21
Crazy maki & Spicy tuna maki
- J5. MAKI TRAY ▲.....\$19
2 maki rolls: Choose 1 from A & B
A. Tuna, Salmon, Shrimp or Eel Maki & Choice of Avocado or Cucumber
B. Spicy Tuna, California, Avocado & Cucumber or Alaskan Maki
- J6. SASHIMI TRAY & DOUBLE MAKI ▲\$32

..... PLEASE VISIT OUR OTHER LOCATIONS:

Bamboo

Fine Asian Cuisine • Sushi Bar

1 LAN DRIVE WESTFORD, MA
55 ARIADNE ROAD DEDHAM, MA
574 IYANNOUGH ROAD HYANNIS, MA

MANDARIN

296 SALEM STREET READING, MA
132 TURNPIKE ROAD WESTBORO, MA
196 EAST MAIN STREET MILFORD, MA

~ DISHES DO NOT COME W/ RICE OR NOODLE. PLEASE ORDER SEPARATELY ~

~ 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE ~

~ MAXIMUM OF 3 SEPARATE CHECKS & 3 CREDIT CARDS PER PARTY & TABLE~

~ MENU PRICES & ACCOMPANIMENTS ARE SUBJECT TO CHANGE OR SUBSTITUTED WITHOUT PRIOR NOTICE~

~ GIFT CERTIFICATES AVAILABLE ~

CATERING

WE CATER SPECIAL EVENTS AT YOUR LOCATION
WITH OUR CHEF & STAFF.

PARTY TRAYS ALSO AVAILABLE.

EMAIL BAMBOOHYANNIS574@GMAIL.COM FOR
MORE INFO & TO PLAN YOUR SPECIAL EVENT.

BANQUET

OUR CLASSIC BANQUET, PREPARED IN AUTHENTIC
CHINESE TRADITION, SUITS EVERY OCCASION & TASTE.
STARTING AT \$30 PER GUEST.

OUR PRIVATE FUNCTION ROOM ACCOMMODATES
UP TO 70 GUESTS FOR PERSONAL
OR PROFESSIONAL EVENTS.

BambooHyannis.net

🌶 Spicy Item | 🍷 Wine Pairing | 🍡 Bamboo Signature Item | GF Gluten Free Item

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