

APPETIZERS

Gyoza - \$8.45 ★

Pork and chicken filled Japanese dumplings, pan fried and served with citrus & garlic infused soy – addictive and delicious!

Edamame - \$4.95 V GF

Steamed soybeans seasoned with sea salt.

Samosas (3) - \$8.95 V

Flaky pastry shells stuffed with potatoes, peas and a medley of Indian spices. Served with mango chutney.

Summer Rolls (2) - \$8.45 GF

Shrimp, cucumber, bean sprouts, carrots and fresh mint wrapped in a thin rice paper with sweet chili sauce for dipping.

Tempura Prawns (4) - \$8.95

Four prawns with a light and crispy batter, topped with our house mayo

Fire Prawns - \$11.95 🌶️🌶️

A dozen spicy tiger prawns served with a homemade mango salsa



Pad Thai - also available as vegetarian/vegan - pairs beautifully with peanut sauce (pictured above)

NOODLE DISHES

Pad Thai - \$18.95 ★

A Thai Classic with over 9 oz of meat! Thick rice noodles, beef, chicken, prawns, and egg stir fried with a light sauce and topped with bean sprouts, green onion and peanuts.

Try it with a side of Peanut Sauce!

Beef Udon - \$17.45

Thinly sliced beef, broccoli, peppers and sweet green peas steamed in a flavor infused oyster based sauce all served on a bed of Japanese udon noodles and topped with fresh bean sprouts.

Hot Noodle - \$16.95 🌶️🌶️

Thick rice noodles stir-fried with thin strips of beef, tomatoes, peppers, broccoli and onions. Seasoned with garlic, chilies and a variety of Asian spices

Nirvana Bowl - \$18.95 🌶️🌶️

Thick udon noodles simmered with a medley of vegetables, chicken and prawns in a creamy, spicy curry sauce. If you like spicy food – you need to try this!

STIR FRY DISHES

All stir fry dishes come with your choice of jasmine or wild rice blend (add \$1)

Teriyaki Buddha Bowl \$17.95

Sliced chicken breast stir fried with various fresh veggies, pineapple, and a mouth watering teriyaki sauce.

Cashew Chicken - \$17.95 ★

Chicken cooked with onions, red and green peppers, pineapple chunks and cashews all tossed with a sweet and sour sauce

Mongolian Beef - \$17.95 🌶️

Broccoli, onions, red cabbage, red and green peppers all cooked with thinly sliced beef and tossed in a savory, yet slightly spicy sauce

Prawn Stir Fry - \$18.45

Tiger prawns, onions, red and green peppers, sweet snap peas, cilantro and a light Asian inspired sauce



Korean Bulgogi Bowl - pictured above

CURRIES

All stir fry dishes come with your choice of jasmine or wild rice blend (add \$1)

Red Curry - \$16.95 GF

Thai red curry with bamboo shoots and red peppers. Your choice of chicken, beef, shrimp (add \$1) or vegetarian slowly simmered to perfection.

Volcano Chicken - \$18.45 🌶️🌶️

Red Thai curry kicked up a notch with chilies and whiskey! Cooked with chicken, cauliflower and red peppers

Peanut Curry - \$17.95 GF 🌶️★

Your choice of chicken or prawns (add \$1), simmered with red peppers, broccoli and snap peas in a creamy peanut curry. Finished off with green onions and ground peanuts.

Coconut Lime Curry - \$16.95 GF

Your choice of chicken, prawns (add \$1), or a blend of seafood (add \$1.50) simmered in a light and refreshing coconut and lime sauce with bamboo shoots and red pepper.

Spicy Thai Mussels - \$14.95 GF 🌶️

One pound of fresh mussels steamed in an Asian inspired red curry sauce with a hint of lime and garlic.

Thai Green Curry - \$16.95 GF 🌶️

Thai green curry with fresh green peas and cauliflower. Your choice of chicken, shrimp (add \$1) or vegetarian slowly simmered to perfection.

VEGETARIAN FARE

Chick Pea Curry - \$15.45 V GF

A hearty curry rich with Indian spices, chick peas, cauliflower, tomato and cilantro.

Sumo Samosa Supper - \$15.95 V NEW!

Two jumbo vegetable samosas, jam packed with potato, peas and Indian spices served along side a fresh green salad with your choice of housemade dressing.

Veggie Pad Thai - \$16.95 V NEW! ★

A Thai Classic - Thick rice noodles, green pepper, snap peas, and cabbage stir fried with a light sauce and topped with bean sprouts, green onion and peanuts.

SOUPS

Miso Soup - \$5.45 V

A brothy, traditional Japanese soup with tofu and scallions

Tom Kha Gai - \$9.45 GF 🌶️

Sliced chicken simmered in a creamy coconut milk based curry with mushrooms, red onions, sweet peas, bamboo shoots, cilantro and lemongrass

ENTREES

Braised Lamb Shank - \$32.95 NEW! GF

Braised lamb shank served atop your choice of rice, served with seasonal vegetables and a creamy, rich curry sauce.

Coconut Crusted Ahi - \$21.45 NEW! GF

a 6oz Ahi steak, crusted with coconut and served atop your choice of rice, served with seasonal vegetables and our very own mango salsa and red curry reduction.

Samurai Steak - \$19.45 NEW! GF

This hearty 8oz steak is marinated in our house made Asian sauce and served atop your choice of jasmine or our wild rice blend and seasonal vegetables. *

Add garlic prawns \$6

Surf & Turf Samurai Steak - \$24.45 NEW!

This hearty 8oz steak is marinated in our house made Asian sauce served with tempura prawns. Comes with your choice of jasmine or our wild rice blend and seasonal vegetables. *

Korean Bulgogi Bowl - \$17.95 NEW!

Thinly sliced Korean beef served with a wild rice blend, fresh avocado, carrots, mango, sprouts and spring mix. Comes with a side of hoisin based dressing.

*our steaks are served MR

ALLERGY ALERT

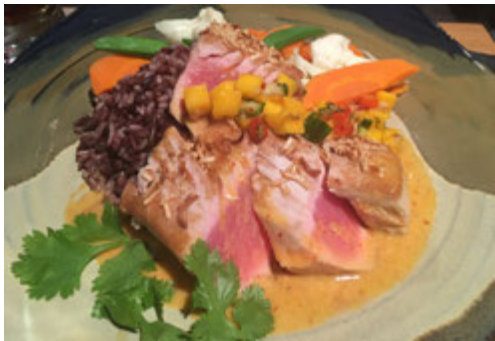
As with most ethnic cooking, our recipes may contain: sesame, nuts and shellfish as well as many other common allergens. Please advise your server of any allergies you may have. We are extremely careful to prevent cross-contamination; unfortunately, we cannot guarantee that any dish is allergen-free. Those with severe allergies, dine at their own risk.



Gyoza, the perfect start to ANY meal! (above)



Albacore Poke Bowl (above)



Coconut Crusted Ahi (above)

BAMBOO *Bistro*

INSIDE OUT SUSHI

Rolled with rice on the outside

Veggie Roll – \$6.95

Simply cucumber or avocado

California Roll - \$9.95

Cucumber, imitation crab and avocado

Cloud Nine - \$11.95

Fresh Ahi tuna, avocado, sugar snap peas and sweet chili sauce

Pacifico Roll - \$11.95

Cold smoked Albacore tuna, avocado and scallions with a panko coating

Tuna Twist - \$12.95

Mango and avocado wrapped with ahi tuna slices, with sriracha and curry mayo

Sasquatch Roll - \$11.95

Prawns, crab and avocado, with creamy and spicy sauces, sesame, green onion and crispy onions

Inferno Roll - \$12.95

Crab, cucumber, avocado, wasabi mayo, spicy tuna, tobiko and sriracha



Creamy, crunchy and with a bite!
The Sasquatch roll is sure to please almost every palate. (pictured above)

SUSHI ROLLS

Rolls with seaweed on the outside

Garden Roll - \$7.95

Red peppers, scallion and avocado

Teriyaki Chicken Roll – \$9.45

Chicken, green onion, red pepper and teriyaki sauce

Spicy Tuna – \$10.45

Tuna, sriracha sauce, cucumber and mint

Bamboo Dynamite Roll – \$10.95

Tempura prawns, avocado, green onion and our house mayo topped with tobiko

El' Nino Roll - \$10.95

Tempura prawns, smoked tuna, avocado and sweet chili sauce

Crispy Curry Roll – \$10.95

Tempura prawns, mango, red pepper and our homemade curried mayo

Firecracker Roll - \$10.45

Tempura prawns, avocado and sriracha

Black Widow - \$10.95

Ahi tuna and avocado topped with wasabi tobiko and sriracha sauce

**1/2 PRICE
APPIES
EVERY THURSDAY**

SASHIMI & MORE

Slices of fresh ocean fish

Ahi Tuna

2 slices \$5.45

6 slices \$13.95

Cold Smoked Albacore

2 slices \$5.45

6 slices \$13.95

Albacore Tuna

Also known as white tuna or shiro

2 slices \$4.45

6 slices \$12.45

Sashimi Bowl \$21.45

9 slices of assorted fish, prawns and fresh crisp vegetables served on Japanese rice

Albacore Poke Bowl – \$17.95

Marinated albacore tuna, avocado, carrots, cabbage, mango, and sprouts with a sesame dressing and Japanese rice

Pepper Crusted Ahi - \$12.95

Seared Ahi tuna crusted with crushed peppercorns and served on greens with a citrus and garlic infused soy sauce

SALADS

Sweet Chili Tandoori Salad - \$12.95

A blend of lettuce topped with avocado, peppers, red cabbage, cucumber, green onions and your choice of chicken or prawns. Served with our very own tangy and refreshing sweet chili based dressing kicked up a notch with Indian spices.

Thai Chicken Salad - \$12.95

A blend of lettuce topped fresh cucumber, red peppers, snap peas, cabbage, green onions and udon noodles. Served with an addictive sesame peanut dressing.

Tangerine & Ahi Salad - \$17.45

A 4 oz seared tuna steak atop of a bed of mixed lettuce, fresh veggies and mango chunks all topped with a house made tangerine dressing.

Bamboo Garden Salad - \$8.45

A blend of lettuce topped with crunchy noodles, a medley of veggies, mango, cashews and a sweet yet tangy sesame dressing.

Add chicken for 2.00

Seaweed Salad - \$5.45

Marinated seaweed with sesame and mushrooms

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