

SMALL PLATES

EDAMAME Steamed with Sea Salt or Seared in Sweet & Spicy Chipotle Lime	\$10.00
MISO SOUP Scallion, Tofu, Shiitake	\$8.00
SEAWEED SALAD Wakame, Lemon	\$8.00
PAPAYA SALAD Papaya, Cucumber, Carrot, Bok Choy, Lemongrass Vinaigrette	\$12.00
PORK GYOZA (Steamed or Fried) Mango Soy Ginger	\$12.00
VEGETABLE DUMPLINGS (Steamed or Fried) Carrot Sriracha Sauce	\$11.00
SHRIMP SHUMAI (Steamed or Fried) Sweet & Sour Sauce	\$12.00
CRISPY CALAMARI Aji Amarillo, Lime	\$15.00
SALMON CRACKERS Rice Cracker, Honey Cream Cheese, Aji Amarillo	\$16.00
TUNA CRUDO Chipotle Oil, Orange Ponzu, Crispy Carrots	\$16.00
TUNA MARTINI Tuna Tartar, Seaweed Salad, Tempura Crunch, Spicy Mayo	\$15.00
ROASTED OCTOPUS Black Bean, Tomato, Aji Vinaigrette & Miso Hummus	\$16.00
SHORT RIB LETTUCE WRAPS Braised Short Rib "Pho" Style, Rice Paper, Ponzu Aioli, Sriracha	\$16.00
COCONUT SHRIMP Mango Jalapeno Salsa	\$16.00
CHICKEN SATAY Cardini Dressing	\$13.00
DUCK NACHOS Duck Confit, Wasabi Lime Crema, Gyoza Chips & Manchego Cheese	\$16.00
SHRIMP TEMPURA Traditional Tempura, Ponzu Aioli, Tempura Sauce	\$16.00
VEGETABLE TEMPURA Assorted vegetables, Ponzu Aioli, Tempura Sauce	\$14.00
BAMBOO MIXED PLATE Pork Gyoza, Salmon Cracker, Marinated Vegetable, Chicken Satay	\$22.00

MAIN PLATES

SESAME CRUSTED TUNA 8oz Tuna Steak in Sesame Crust, Sesame Noodles	\$28.00
FRESH SALMON FILET Pan Fried, Asian Vegetables, Mango Salsa	\$28.00
GARLIC SHRIMP Lobster Coconut Curry Broth, Udon Noodles, Basil	\$26.00
BAMBOO DUCK DUO Sliced Duck Breast with Duck Confit Springrolls, Baby Bok Choy	\$29.00
SPICY BAMBOO LAMB Leg of Lamb, Cumin, Dry & Fresh Chilis, Onion, Cilantro, Rice	\$26.00
FILET MIGNON 8oz New Zealand Beef Tenderloin, Garlic Mash, Chinese Broccoli	\$34.00
GRILLED RIB EYE New Zealand Beef FOR ONE 9oz \$29.00 FOR TWO 24oz	\$58.00
Yucca Fries & Broccoli Sauces: Wasabi Mustard, Green Curry, Shitake Mushroom, Aji Mojo	
BAMBOO FRIED RICE* Onion, Carrot, Scallion, Broccoli, Cabbage, Topped with Fried Egg	\$16.00
BAMBOO UDON NOODLES* Broccoli, Carrots, Bok Choy, Cabbage, Shiitake Mushroom	\$19.00
BAMBOO PAD THAI* Rice Noodles, Vegetables, Peanuts, Cilantro, Tamarind Sauce	\$19.00
BAMBOO CURRY* Red Curry, Kaffir Lime, Lemongrass, Vegetables, Jasmine Rice	\$17.00

***Add Duck, Chicken, Beef, Fish or Shrimp to any items above plus \$6 Choice of 2 plus \$7**

Bamboo Sides – Wasabi Sweet Potatoes, Garlic mash Potatoes, Yucca Fries, Sesame Noodles, Broccoli, Asian Vegetables, Jasmine Rice \$6.00

SUSHI

SUSHI (2PC) / SASHIMI (3PCS)

ABURI (FLAME SEARED) ADD .50 PER ORDER

BLACK PEPPER TUNA	\$ 5.50
EEL	\$ 5.25
LOBSTER	\$ 7.75
MACKEREL	\$ 5.25
OCTOPUS	\$ 5.00
SALMON	\$ 5.25
SMOKED SALMON	\$ 5.50
SHRIMP	\$ 4.50
TUNA	\$ 5.75
WHITE TUNA	\$ 5.50
YELLOWTAIL	\$ 5.75
BLUE CRAB**	\$ 4.25
FLYING FISH ROE**	\$ 5.50
SALMON ROE**	\$ 6.00

**SERVED AS A "BOAT" SUSHI OR SASHIMI IN A CUCUMBER (1PC ONLY)

BASIC ROLLS

If you would like a hand roll please specify to your waiter

AVOCADO ROLL	\$ 6.00
AVOCADO & CREAM CHEESE ROLL	\$ 7.00
CALIFORNIA ROLL Kanikama, Cucumber & Avocado	\$ 8.00
CUCUMBER ROLL	\$ 6.00
CUCUMBER & CREAM CHEESE ROLL	\$ 7.00
DEEPTI ROLL Avocado, Cucumber & Cream Cheese	\$ 8.00
EEL & AVOCADO ROLL	\$ 9.00
PHILADELPHIA ROLL Smoked Salmon, Cream Cheese & Avocado	\$10.00
FRESH MANGO & AVOCADO ROLL	\$ 8.00
SALMON & AVOCADO ROLL	\$ 9.00
SALMON & CREAM CHEESE ROLL	\$ 9.00
TUNA & AVOCADO ROLL	\$ 9.00
SHRIMP & AVOCADO ROLL	\$ 9.00
SPICY ROLL Choice of Tuna, Salmon or Yellowtail	\$ 9.00
TROPICAL ROLL Spicy Salmon & Fresh Mango	\$11.00
TUNA AMAZING Spicy Tuna, Topped with Tuna, Tempura Crunch, Spicy Mayo	\$16.00
ISLAND 92 Shrimp Tempura, Topped with Spicy Tuna, Tempura Crunch, Eel Sauce	\$16.00

SPECIAL ROLLS

ANGRY DRAGON ROLL (C) Shrimp Tempura, Mango, Cream Cheese & Avocado in Soy Paper, topped with Spicy Crab Meat, Black Tobiko, Eel & Luta Sauce	\$ 22.00
BAMBOO DELUXE ROLL (C) Lobster Tempura, Lettuce, Cream Cheese & Avocado, topped with Spicy Mayo, Eel Sauce, Wasabi Mayo	\$ 22.00
BIRD NEST ROLL (C) Salmon & Cream Cheese roll Tempura Fried & topped with toasted Kanikama, Panko, Tobiko, Sweet Chili Sauce & Sweet Wasabi Mayonnaise	\$ 22.00
BULLDOG ROLL Spicy Tuna & Avocado Roll Topped with Eel, Tempura Crunch & Eel Sauce	\$ 19.00
COCONUT SHRIMP ROLL (C) Crispy Coconut Shrimp, Mango & Mint on the inside. Toasted coconut, Pineapple Reduction, Tobiko & Spicy Mayo	\$ 18.00
GALLO ROLL (C) Tempura Chicken, Mango, Lettuce, Red Onions in Soy Paper, Creamy Chipotle Sauce	\$ 17.00
KIM SHA ROLL White Tuna, Cucumber, Topped with Octopus, Micro Greens & Lychee Vinaigrette	\$20.00
KOH LANTA ROLL (C) Shrimp Tempura, Banana Tempura, Avocado in Soy Paper, Topped with Eel Sauce, Mango Sauce & Spicy Mayo	\$ 20.00
KUTA ROLL Salmon, Crab Meat, Avocado & Fresh Mango on in Soy paper, & Topped with Salmon & Citrus Aioli	\$ 18.00
NEW VOLCANO ROLL (C) Coconut Shrimp & Mango on the Inside. Topped with Spicy Crab & Alfalfa Sprouts Spicy Mayo, Eel Sauce, & Creamy Wasabi	\$ 20.00
PIKACHU ROLL (C) Salmon, Cream Cheese, Asparagus Roll, Tempura Fried, Topped with Marinated Red Onions & Aji Amarillo Sauce	\$18.00
SEXY SALMON ROLL Seared Salmon & Avocado on the Inside. Eel, Salmon, Tuna, Tempura Crunch on the Outside. Topped with Sweet Wasabi, Spicy Mayonnaise, & Eel Sauce	\$ 18.00
TOUCH OF ITALY (C) Tuna, Artichoke & Avocado. Topped with Ebi Shrimp, Toasted Almonds and Pesto	\$19.00
YAMAKAZI ROLL Togarashi Tuna, Green Apple, Scallion Topped with Avocado, Citrus Aioli, Tempura Crunch	\$18.00

VEGETARIAN SPECIAL ROLLS

GREEN GODDESS ROLL Avocado, Cucumber, Lettuce, Mint, Cilantro, Sesame Seeds, Tempura Crunch & Herbed Guacamole	\$12.00
TANTRA ROLL Cream Cheese, Cucumber, Avocado, Carrots & Fresh Jalapeno, Roasted Bell Pepper Puree	\$12.00
VEGETABLE ROLL Tempura Sweet Potato, Avocado, Asparagus, Bok Choy, Chipotle Sweet Sauce	\$13.00
GARDEN ROLL Asparagus, Sun-Dried Tomato, Avocado, Cucumber & Lettuce in Soy paper, Pesto	\$14.00

(C) Cooked Ingredients

COMBINATIONS

SUSHI / SASHIMI & ROLLS

SASHIMI PLATE (15 PCS) 3 pieces Tuna, 3 pieces Salmon, 3 pieces Yellowtail, 3 pieces White Tuna & 3 pieces Black Pepper Tuna	\$ 24.00
SASHIMI DELUXE PLATE (30 PCS) 3 pieces Tuna, 3 pieces Black Pepper Tuna, 3 pieces Salmon, 3 pieces Yellowtail, 3 pieces White tuna, 3 pieces Shrimp, 3 pieces Eel, 3 pieces Octopus, 2 pieces Mackerel Aburi , 2 pieces Lobster, 2 Blue Crab	\$ 46.00
SALMON DELIGHT PLATE 2 pieces Salmon Sushi, 1 piece Salmon Belly Aburi Sushi, 1 piece Salmon Roe Gunkan Maki & 1 piece Spicy Salmon Gunkan Maki	\$ 16.00
SUSHI DINNER Miso Soup & Seaweed Salad, 1 California Roll, 2 pieces each Tuna, Salmon, Yellowtail & White Tuna	\$ 30.00
BAMBOO COMBO Miso Soup or Seaweed Salad, 6 pieces of Sashimi, 3 pieces of Sushi, ½ Tuna Amazing Roll, ½ Coconut Shrimp Roll	\$ 36.00
BAMBOO PLATTER 15 pieces of Sashimi, 5 pieces of Sushi, 1 California Roll, 1 Tropical Roll, 1 Tuna & Avocado Roll	\$ 63.00
SUSHI/SASHIMI PLATTER 18 pieces of Sashimi, 8 pieces of Sushi, 1 Bulldog Roll, 1 Kuta Roll, 1 Coconut Shrimp Roll	\$ 90.00
SUSHI/SASHIMI DELUXE PLATTER 18 pieces of Sashimi, 14 pieces of Sushi, 1 Sexy Salmon Roll, 1 Tuna Amazing Roll, 1 Bamboo Deluxe Roll, 1 Angry Dragon Roll	\$115.00
VEGETARIAN DINNER (V) Seaweed Salad, 1 Sweet Potato Sashimi, 1 Japanese Pickle Roll 1 Tantra Roll, 1 Green Goddess Roll	\$ 28.00
BAMBOO CHIRASHI BOWL Mixed Sashimi, garnished and served on top of a Sushi Rice Bowl	\$32.00