

BAMBUZA

Vietnam Bistro

Welcome to **Bambuza Vietnam Bistro**. We invite you to experience the fresh and exotic flavors of Vietnam. Here you will find traditional flavors and textures combined with the finest produce, meats, and seafood. In addition to our exotic menu, we are pleased to offer our a full bar selection with a wine list that has been carefully selected to complement and balance the delicate flavors of Vietnamese cooking.

—For your convenience an 18% gratuity may be added for parties of 6 or more

—We accept Visa, Mastercard, and Cash, no Checks. Please, no more than 2 credit cards accepted per check/table.

—Please inform your server of any food allergies that you may have before ordering so that we may able to accommodate your special needs

khai vị – appetizers

all fresh rolls served with peanut sauce & all grilled and fried rolls served with fish sauce

gỏi cuốn mặn – bambuza salad rolls \$5.50

tiger prawn, fresh basil, bean sprouts, noodle, carrot, wrapped in fresh lettuce and rice paper

gỏi cuốn chay – vegetarian salad rolls \$5.50

sautéed organic tofu, basil, bean sprouts, noodle, carrot, wrapped in fresh lettuce and rice paper

gỏi cuốn cá – wild salmon salad rolls \$6.50

smoked salmon, fresh basil, vermicelli noodles, carrot, wrapped in fresh lettuce and rice paper

gỏi cuốn dừa – coconut summer rolls \$5.50

sautéed jicama and tofu, basil, fresh coconut meat, carrot, peanut, wrapped in lettuce and rice paper

chả giò tôm thịt – crispy spring rolls \$5.90

minced tiger prawns, pork, carrot, and taro root

chả giò chay – vegetarian spring rolls \$5.90

organic tofu, cabbage, glass noodle, celery, and carrot

bò lá lốt – la lot sirloin rolls \$6.50

grilled steak wrapped la lot leaves with jicama, basil

tôm sữa – honey glazed walnut prawn \$7.50

flash-fried tiger prawn topped with sweet mayonnaise and candied walnuts

cá thu sống – seared ginger ahi* \$8.90

ginger and black pepper crusted, pan-seared, served with wasabi and mandarin soy

sa tế - grilled satay skewers

meat & seafood selections: \$6.50

vegetarian selections: \$5.95

bò nướng – lemongrass beef skewers

gà nướng – honey glazed chicken skewers

tôm nướng – grilled tiger prawn skewers

heo nướng – garlic spiced pork loin skewers

nấm đông cô – shiitake mushroom skewers

đậu hủ ướp sả – lemongrass tofu skewers[†]

cà tím nướng – japanese eggplant skewers

*item contains raw or undercooked seafood, consumption may increase risk of food-borne illness

gỏi – salads

- gỏi đu đủ - green papaya salad** \$7.50
grilled shrimp, shredded green papaya, carrots, jicama, basil, peanut, fried shallots and lime vinaigrette dressing
- gỏi gà – cabbage chicken salad** \$7.50
grilled chicken, red and green cabbage, cilantro, roasted peanut, cilantro, shallot, and lime vinaigrette dressing
- gỏi xoài – fresh mango salad** \$7.50
grilled shrimp, fresh mango, jicama, fresh basil, fried shallots, and lime vinaigrette dressing
- gỏi ngó sen – lotus salad** \$7.50
tiger prawn, shredded lotus root, carrot pickles, shallots, roasted peanut, fresh herbs, and lime vinaigrette dressing

phở, mì, hủ tiếu – pho noodle soups

- 1. phở bò – beef pho** \$7.90
select your choice of meat with rice noodle in beef stock, served with a side of basil, bean sprouts, lime, jalapeno
phở đặc biệt – **combination pho**
phở tái – **lean steak pho**
phở nạm – **brisket pho**
phở bò viên – **beef meatball pho**
- 2. phở gà – chicken pho** \$7.90
chicken breast with rice noodles in chicken stock
- 3. hủ tiếu seafood – seafood pho** \$8.50
tiger prawn, fish balls, fresh garden vegetables, and rice noodles in chicken stock
- 4. phở chay – vegetarian pho** \$7.90
soft and fried tofu, fresh vegetables, mushroom, and rice noodles in vegetarian stock
- 5. mì hoành thánh – wonton noodle soup** \$7.90
homemade shrimp and pork dumplings, fresh garden vegetables, and egg noodles in chicken stock
- 6. mì vịt – roasted duck noodle soup** \$8.90
five-spice slow roasted duck breast with egg noodles and vegetables in chicken stock
- 7. bún bò Huế – Huế spicy beef noodle soup** \$8.50
tender slow-cooked beef in spicy lemongrass beef broth with vermicelli rice noodles
- 8. bò kho – home-style beef stew** \$8.90
beef brisket slow cooked with carrots, served with fresh basil **choice of: French bread** or **wide rice noodle**

canh – traditional soups

- 9. canh chua – tamarind sour soup** \$11.90
catfish filet, pineapple, bean sprouts, tomato, bac ha in tamarind broth topped with ngo-om and shallots
- 10. canh chua thái – spicy coconut sour soup** \$11.90
chicken breast, bamboo slices, mushroom, and tomato in lemongrass coconut chicken stock
- 11. súp hoành thánh – wonton dumplings soup** \$11.90
homemade shrimp and pork dumplings, baby bok choy in chicken stock

bún tô hoặc khay – noodle bowl & hand-roll platter selections

the following selections are served in noodle bowls or on hand-wrap platters

noodle bowl vermicelli rice noodle, pickled carrots and daikon, cucumber, tender greens, topped with roasted peanuts, and fried shallots served with a side of fish sauce

hand-wrap platter “make your own rice paper rolls” - served with rice paper, lettuce wraps, a selection
add \$3 of fresh herbs, noodle, pickled carrot, and served with fish and peanut dipping sauce

21. bún đặc biệt – saigon grill combination \$9.⁵⁰

combination of grilled beef, pork, chicken, shrimp and crispy fried spring roll

22. bún gà nướng – honey glazed chicken \$8.⁹⁰

marinated with honey and ginger, served with crispy fried spring roll

23. bún bò nướng sả – lemongrass flank-steak \$8.⁹⁰

marinated with lemongrass and served with crispy fried spring roll

24. bún chả giò – crispy spring roll \$7.⁹⁰

minced shrimp and pork wrapped with taro roots and carrots

25. bún thịt heo nướng – garlic pork chop \$8.⁹⁰

pork loin marinated overnight in garlic soy and served with crispy fried spring roll

26. bún chả giò chay – crispy vegetarian spring roll \$7.⁹⁰

organic tofu, cabbage, glass noodle, celery, and carrot

27. bún tôm nướng – garlic butter glazed shrimp \$8.⁹⁰

black tiger shrimps and served crispy fried spring roll

28. bún chạo tôm – sugar-cane shrimp \$9.⁵⁰

grilled shrimp wrapped with sugar-cane and served crispy fried spring roll

29. bún đậu hủ xào sả – tofu lemongrass noodle \$7.⁹⁰

served over vermicelli noodles, lettuce, cucumber, pickled carrots, crispy vegetarian spring roll, and fish sauce

cơm dĩa & cơm tấm – rice dishes

choice of jasmine rice or broken rice

31. cơm đặc biệt – Bambuza rice combination \$9.⁵⁰

a combination of beef, pork, chicken, shrimp, jasmine rice, lettuce, pickled carrots, spring roll, fish sauce

32. cơm gà nướng – honey glazed chicken \$8.⁹⁰

served with jasmine steamed rice, lettuce, pickled greens, crispy fried spring roll, and fish sauce

33. cơm bò nướng sả – lemongrass flank-steak \$8.⁹⁰

served with jasmine steamed rice, lettuce, pickled greens, crispy fried spring roll, and fish sauce

34. cơm thịt heo nướng – garlic pork chop \$8.⁹⁰

served with jasmine steamed rice, lettuce, pickled greens, crispy fried spring roll, and fish sauce

35. cơm nấm đông cô – grilled shiitake mushroom \$7.⁹⁰

shiitake mushroom skewers, jasmine rice, vegetarian spring roll, lettuce, and pickled carrots

các món xào đặc biệt - wok specialties

- 41. gà say rượu – drunken crispy chicken** \$11.⁹⁰
chicken marinated overnight in rich chardonnay, steamed broccoli, and finished with caramelized soy glaze
- 42. bò lúc lắc – cognac luc lac beef** \$12.⁹⁰
cubed filet mignon wokked with red onion, butter, and finished with French brandy
- 43. gà xào sả ớt – lemongrass chili chicken** \$10.⁹⁰
chicken breast wokked with lemongrass, onions, chili with oyster sauce
- 44. đậu que xào đậu hủ – green bean tofu** \$7.⁹⁰
crispy tofu sautéed with green beans in garlic black bean sauce
- 45. mì xào bơ nấm – soba noodle** \$7.⁹⁰
wokked with organic oyster mushroom, eggs, scallions, tossed with butter and rice wine
- 46. đậu hủ xào sả ớt – tofu lemongrass** \$7.⁹⁰
fried tofu wokked with bell peppers and red onions in rice wine

các món đặc sản – house specialties

- 51. gà kho gừng – ginger chicken claypot** \$10.⁹⁰
chicken breast slices simmered in claypot with fresh ginger, onions, scallions in caramelized shallot soy
- 52. cá kho tộ – catfish claypot** \$11.⁵⁰
catfish filet simmered in claypot with onions and scallions in coconut juice and caramelized shallot soy
- 53. cà tím kho tộ – eggplant claypot** \$9.⁹⁰
japanese eggplant simmered in caramelized shallot soy
- 54. cà ri gà – chicken curry** \$10.⁹⁰
chicken breast, sweet potato, carrots, broccoli, onions, in our curry sauce
- 55. cà ri tôm – tiger prawn coconut curry** \$11.⁹⁰
tiger prawn, sweet potato, carrots, broccoli, onions, in our curry sauce
- 56. cà ri chay – vegetarian curry** \$9.⁹⁰
soft and fried tofu, sweet potato, carrots, broccoli, bamboo slices, onion, in curry sauce
- 57. vịt ướp ngũ vị hương – five-spiced duck breast** \$13.⁹⁰
oven baked then pan-seared, served with cabbage salads, cilantro, fried shallots, and ginger fish sauce
- 58. chả cá Thăng Long – tumeric & dill baked fish** \$12.⁹⁰
tumeric seasoned catfish filet, roasted peanut, fresh vegetables and basil, and ginger fish sauce
- 59. bánh xèo mặn – pan-fried tumeric crêpe** \$11.⁹⁰
filled with shrimp, pork, bean sprout, jicama, mushroom, served with lettuce wrap and peanut sauce
- 60. bánh xèo chay – vegetarian crêpe** \$11.⁹⁰
filled with tofu, bean sprout, jicama, mushroom, served with lettuce wraps and peanut sauce

sides

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| chén cơm trắng – steamed jasmine rice | 1 | chén súp – cup of broth | 2 |
| chén cơm nâu – brown rice | 2 | thêm rau – extra lettuce for platter | 2 |
| đĩa bún – vermicelli rice noodles | 2 | thêm thịt – extra meat | 2 |