

HOT APPETIZERS

Crispy Seven-Spiced Calamari	10
Our chef's favorite recipe, served with mango salsa & creamy spicy sauce	
Rock shrimp Tempura	11
Tossed w/ creamy spicy sauce and chives	
Roti Canai	7
Malaysian-style Indian bread, thin and flaky w/ a spicy potato veggie curry dip (\$3 for an additional bread)	
Chicken Nuggets	9
Panko breaded w/ tonkatsu sauce on side	
Honey Glazed Barbecue Spare Ribs	11
Slow roasted & fall-off-the-bone w/ pear chutney	
Soft Shell Crab Tempura	14
A whole crab served w/ mango salsa	
Crispy Spring Rolls	8
w/ Thai chili sauce	
Chicken Satay	10
Served with a spicy peanut dip	
Tempura	11
Shrimp and vegetable with a dipping sauce	
Sweet Potato Tempura Fries	7
Assortment of sweet yam fried with tempura batter, served with soy honey glazed	
Steamed Seafood Shumai	7
Dim-Sun's classic w/ sesame soy vinegar	
Pen-seared Seafood Dumplings	7
Japanese gyoza w/ soy vinegar	
Pen-seared Vegetable Dumplings	7
Edamame w/ sea salt	6

COLD APPETIZERS

*Summer Roll	16
Rice paper wrapped w/ king crab, tuna, mango & cilantro served w/ Malaysian spicy peanut soy glazed	
*Tuna Tataki	14
Seared tuna over cucumber served w/ ponzu sauce	
*Yellowtail w/ Jalapeno salsa	14
Topped w/ tomato jalapeno salsa & Japanese yuzu soy	
*Tuna / King Crab Tortilla Pizza	18 / 20
Fresh tuna or king crab w/ guacamole, onion, tobiolo & spicy sauce on a crisp tortilla	
*Spicy Tuna Lettuce Wraps	12
Fresh spicy tuna on crisp lettuce topped w/ spicy sauce, soy glaze and crispy wonton chips	
Octopus Crunch	12
Cooked sliced octopus w/ cucumber, crunch, tobiko Served w/ ponzu sauce	

SALADS / SOUPS

Mango and Jicama Salad	8
With an oil-free sweet citrus dressing & toasted peanuts	
Green Seaweed Salad	8
Black Hijiki Seaweed Salad	8
Spicy Roasted Duck Salad	12
Roasted duck w/ romaine lettuce & pineapple w/ key lime chili dressing	
Miso Soup with Tofu	4
Coconut Curry Shrimp Soup	6
Cream of Mushroom Soup	6

*REGULAR ROLLS —brown rice available

California Roll (tobiko outside)	6
Tuna Roll	6
Yellowtail Roll	7
Salmon Avocado or Cucumber Roll	7
Eel Avocado or Cucumber Roll	7
Wasabi Salmon Roll	7
Spicy Tuna Roll	7
Spicy White Tuna Roll (black tobiko outside)	7
Spicy Yellowtail Roll	8
Spicy Salmon Roll	7
Spicy Scallop Roll	8
Shrimp Asparagus Roll	7
Shrimp Avocado Roll	7
Shrimp Tempura Roll (tobiko outside)	11
Toro Scallion Roll	14

VEGETARIAN ROLLS —brown rice available

Avocado or Cucumber Roll	4
P.B & J Roll /peanut butter & jelly	4
A.A.C. Roll / asparagus, avocado & cucumber	6
Sweet Potato Tempura Roll	6
Vegetable Tempura Roll	6
Spicy Kimchi & Mango Roll	7
Arugula Roll /arugula, carrots & ginger dressing	7
Mimi Roll /hijiki seaweed, jicama & avocado	7
House Vegetable /cucumber, asparagus topped w/ sun-dried tomato & avocado	8

SIDE ORDERS

Garlic Mixed Vegetables	10
Chicken / Vegetable Fried Rice	14 / 10
Sautéed Bok-Choy	8
Sautéed String Beans	8
Butter Udon	6

* The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases risk of food borne illness

ENTREES

Pad Thai - Seafood	18	Seared Chicken -	20
Chicken or Veggie	16	Dijon soy glazed w/ country mash potato, sauteed mix veggie & sweet red wine teriyaki sauce	
Kung Pau - Beef	17	Wok Seared Filet Mignon -	24
Chicken	16	Cubes of filet mignon w/ black pepper sauce sauteed veggie, sweet potato, topped w/ mix green	
Mango - Shrimp	18	Asian B.B.Q Salmon -	22
Chicken	16	Pan-seared Atlantic salmon w/ Asian BBQ sauce & sautéed bok choy, jicama & shitake mushroom	
Seafood Udon Noodle Soup		Miso Glazed Chilean Seabass -	26
Shrimps, scallops, fried tofu, fish ball & mixed Veggie in a miso broth	18	w/ sautéed jicama, bok choy, shitake mushroom glazed w/ orange miso sauce	
Sesame Tofu -	16	Two of Duck -	24
W/ shitake mushrooms, bok choy and sweet sesame glazed		Roasted duck breast w/ hoi-sin sauce & flour wraps, w/ wok seared duck salad	
* Sushi or Sashimi Dinner -	26	Sesame-ginger Marinated Sirloin Steak -	22
Chef's selection of today's best		w/ sautéed veggie and mash potato	
* Sushi & Sashimi Combo -	30		
Chef's selection of today's best			
Spicy Maki Combo	18		

BAMBOU SPECIAL ROLLS brown rice available

Monster Roll	13	*House Special Roll	15
Octopus, mango, avocado & crunch wrapped w/ white seaweed served with special sauces		Shrimp tempura roll inside out topped w/ spicy tuna and avocado	
*Yellow Dragon	15	Broiled Miso Cod Roll	14
Eel and cucumber roll topped with a layer of yellowtail & a layer of avocado w/ spicy sauce		Miso marinated cod fish wrapped in sushi rice topped w/ crispy leeks	
Wild Mushroom	12	*Mexican Roll	8
Sauteed wild mushrooms wrapped in seaweed topped w/ sweet potato tempura		Spicy tuna, avocado, crunch & tobiko	
*Tiger Roll	18	Spider Roll	14
Tuna, yellowtail, salmon, avocado, tobiko & crunch w/ white seaweed topped w/ hiyashi		Whole tempura soft-shell crab with avocado, tobiko, wrapped with seaweed and cucumber topped with eel sauce	
Peking Duck Roll	12	Crispy Melt Goat Cheese Roll	13
Crispy duck spring roll wrapped in sushi rice & seaweed, topped w/ hoi-sin sauce		Salmon, goat cheese, mango, curry powder, & shredded coconut in spring roll skin	
Pangko Shrimp	18	Greenwich Roll (no rice)	15
Tempura shrimp w/ Alaskan king crab, scallion Mango & avocado served w/ ponzu sauce		Tuna, salmon, yellowtail & white fish w/ tobiko & kani wrapped in seaweed, lightly fried	
Steamed Lobster Roll	20	*Rainbow Roll	14
Lobster tail w/ mango & cucumber Inside out topped w/ spicy lobster		California roll topped w/ tuna, salmon, yellowtail White fish & fresh avocado	
*Wild Ginger Roll	12	*Red Hot Yellowtail Roll	10
California topped w/ spicy tuna & crunch		Spicy yellowtail w/jalapeño & red hot chili sauce	

* A LA CARTE SUSHI & SASHIMI

Tuna	3	Yellowtail	4	Eel	3	Alaskan King Crab	8
White Tuna	3	Flying Fish Roe	3	Fluke	3	Salmon Roe	4
Albacore Tuna	3	Squid	3	Mackerel	3	Egg Omelet	2
Toro	8	Octopus	3	Sweet Shrimp	4	Kani	2
Salmon	3	Sea Urchin	6	Shrimp	3	Scallop	4

* The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases risk of food borne illness.