# Bamboo on 2nd

# **SHARE**

\*Momos \$10

Steamed Nepalese Dumplings, Cilantro Ground Turkey-Tomato Vinaigrette Spicy Ground Pork-Ponzu

\*Tempura Fried Green Beans \$8

Togarashi Sauce

\*Calamari \$14

Flash Fried Squid, Ginger, Garlic, Honey Sriracha

\*Seared Tuna Ponzu \$15

Carrot, Serrano

\*Slow Roasted Baby Back Ribs \$16

Spiced Rub, Hoisin Glaze, Sushi Rice, Sesame Coleslaw

\*Miso Soup \$5 Scallion Add Tofu \$1 \*Lumpia \$8

Filipino Egg Roll, House Sweet Sauce Turkey- Carrot, Celery, Water Chestnut Veggie- Cabbage, Cauliflower, Cilantro, Onion, Green Pepper, Carrot, Scallion

\*Tuna Tataki \$15

Wasabi Aioli, Sriracha

\*Grilled Edamame \$6

Sherpa Pink Himalaya Salt

\*PBR \$15

Grilled Pork, Flash Fried Brussels, Sushi Rice, Eel Sauce, Sesame Seeds

\*Poke Bowl

Salmon \$15 Tuna \$17 Cucumbers, Scallion, Napa Cabbage, Carrot, Avocado, Radish, Sesame Seeds, Sushi Rice, Spicy Ponzu

#### **SKEWERS**

\*Lemongrass Chicken, Honey Sriracha Sauce \$9

\*Korean BBQ Chicken, Scallion \$9

\*Marinated Beef, Thai Chimichurri \$10

\*Garlic Shrimp, Korean BBQ Sauce, Scallion \$11 \*Grilled Salmon, Eel Sauce \$10 \*Pork Belly Adobo, Honey Sriracha Sauce \$10

# **SALADS**

\*Thai Entrée \$8

Spicy Peanut Dressing

\*Maguro \$17

Tuna, Cucumber, Mint, Avocado, Cilantro, Scallion, Peanuts, Spicy Sesame Ginger Vinaigrette \*Caesar Entrée \$8 Spicy Caesar Dressing

\*Asian Salmon \$13

Seared Salmon, Romaine, Cucumber, White Onion, Dressing of Palm Sugar, Fresh Lime, Chili

# \*Seaweed Salad \$6

Fresh Seaweed, Sesame Oil, Chili Flakes, Cucumber, Carrot, Finely Diced Mushrooms

### **NOODLE BOWLS**

# \*Ramen \$13

Seasoned Pork Broth, Wheat Noodle, Carrot, Cilantro, Scallion, Bean Sprouts, Shiitake & Tree Ear Mushrooms, Soft Boiled Egg

\*Spicy Miso \$12

Wheat Noodle, Spinach, Scallion, Cilantro

# \*Thukpa \$12

Tibetan Style Noodle Soup House Made Chicken Broth, Rice Noodle, Carrot, Spinach, Scallion, Cilantro

\*Vegetarian Thukpa \$13

Veggie Broth, Rice Noodle, Tofu, Carrot, Cilantro, Scallion, Bean Sprouts, Asparagus, Shiitake & Tree Ear Mushroom

# \*Maa Bowl \$18

Chicken, Shrimp Momos, Mushrooms, Baby Bok Choy, and Wheat Noodles in a Chicken Broth Infused with Ginger, Soy, Sesame and Wild Berry Peppers topped with Fried Wontons

\*Add to Any Salad or Bowl: Chicken \$6 / Beef \$6 / Shrimp \$7 / Pork \$6 / Tofu \$3 / Pork Belly \$6