

# BANBU

WELCOME, Banbu is a place of endless possibilities. We will guide you through an experience that may begin with an infused cocktail, house made soups or fresh salads, continuing with our small plates and an infinite number of offerings and flavors from our market.

FIRST ORDER A BEVERAGE OR COCKTAIL FROM OUR EXTENSIVE BEVERAGE LIST.

NEXT, TRY A HOUSE MADE SOUP AND A FRESH SALAD

THEN, SELECT À LA CARTE DISH OR CREATE AN ENTREE.

Enjoy one of our à la carte or create your own dish from over 60 seasonal vegetable, noodle, meat & sauce selections. Build a bowl with our freshest ingredients and watch while our experts grill your creation before you. Above the bowls you will find some tried and true recipe cards, including Vegetarian & Low Carb selections. When you return from the grill, steaming rice and warm tortillas will be waiting for you.

FINALLY, ENJOY OUR SELECTION OF HOUSE MADE DESSERTS THAT WILL BE THE PERFECT ENDING TO A PERFECT MEAL.

THANK YOU FOR JOINING US. THE ROAD TO CULINARY ENLIGHTENMENT BEGINS AT BANBU.

**LUNCH 11:30 AM UNTIL 4 PM MONDAY THRU SATURDAY**

UNLIMITED SOUP & SALAD WITH ONE TRIP TO THE MARKET 8.50

UNLIMITED SOUP & SALAD WITH UNLIMITED TRIPS TO THE MARKET 11.50

UNLIMITED SOUP & SALAD \$6.95

**DINNER 4 PM UNTIL 10 PM MONDAY THRU SATURDAY AND ALL DAY SUNDAY**

UNLIMITED SOUP & SALAD WITH ONE TRIP TO THE MARKET 14.95

UNLIMITED SOUP & SALAD WITH UNLIMITED TRIPS TO THE MARKET 17.95

UNLIMITED SOUP & SALAD WITH À LA CARTE AS ENTRÉE ADD 5.50

UNLIMITED SOUP & SALAD 10.95

HOUSE FRIED RICE 3.50 - OR - COCONUT RICE CAKES 3.50

## A LA CARTE

ADD UNLIMITED SOUP & SALAD TO ANY À LA CARTE \$5.50

ALL OF THE FOLLOWING SELECTIONS ARE AVAILABLE AFTER 4 PM.

THESE SELECTIONS ARE ALSO AVAILABLE FROM 10 PM UNTIL 1 AM WEDNESDAY THROUGH SATURDAY.

### CLASSIC POTSTICKERS

Chinese Dumplings filled with Ground Pork, Celery, Cabbage and Green Onions. \$7

### SHRIMP WONTONS

Shrimp, Cream Cheese and Scallions wrapped in a Crispy Wonton.  
Served with Orange Ginger Dipping Sauce. \$7

### PORTOBELLO & ZUCCHINI TEMPURA

Portobello Mushroom & Zucchini in a light Tempura batter.  
Served with Sweet Soy and Pink Chili Aioli. \$6

### VEGETABLE SPRING ROLLS

Napa Cabbage, Bean Sprouts, Bamboo Shoots and Carrots in a Crispy Wrapper.  
Served with Sweet & Sour Dipping Sauce. \$7

### TUNA TARTAR

Hand cut Tuna tossed with Ginger, Capers, Lemon, diced Red Onions,  
& Ponzu Sauce. Served with Seaweed Salad, Wasabi Aioli and Crispy Wontons. \$9

### SATAY TRIO

Skewered Beef Tenderloin Tips, Chicken Breast and Shrimp marinated and grilled.  
Served with Kung Pao, Ginger Peanut and Ponzu Dipping Sauce. \$10

### BANBU PLATTER

Assortment of Portobello & Zucchini Tempura, Spring Rolls,  
Chicken Satay, Potstickers, and Shrimp Wonton with Dipping Sauces. \$12

### PORTOBELLO PLATTER

Basted & Grilled Portobello Mushrooms served with Bok Choy, Stir Fried Vegetables,  
and Coconut Rice Cake with a drizzle of Wasabi Aioli. \$13

### PORK TENDERLOIN ENLIGHTENMENT

Pan Seared, Six Spice Encrusted Pork Tenderloin on top of Cellophane Noodles  
with Stir Fry Vegetables with a Red Chile Ginger Sauce. \$14

### CHICKEN BY GENERAL TSO

Chicken morsels in a Spicy Sweet & Sour Sauce tossed with Broccoli,  
Baby Corn & Carrots served with Rice Noodles. \$14

### PEKING DUCK

Crispy Duck Breast rolled in crepes with cucumbers, scallions and Hoisin Plum sauce.  
Served with Coconut Rice Cake. \$15

### BANBU BEEF TENDERLOIN

Sliced Pink Peppercorn Encrusted Filet drizzled with Shitake Mushroom Sauce.  
Served with Wasabi Mashed Potatoes & Snow Peas. \$16

### SEARED TUNA TATAKI

Sliced Sesame Encrusted Tuna, seared rare and drizzled with Ponzu Sauce.  
Topped with Mango Jalapone Chutney, Wasabi Aioli, and Seaweed Salad.  
Served with Coconut Rice Cake. \$15

## DESSERTS

BANBU APPLE STRUDEL - \$5.50

CHEESECAKE SHOOTERS - \$1

FLOURLESS CHOCOLATE SHOOTERS - \$1

THAI BANANA FOSTER - \$5

KONG COCONUT FLAN - \$3.50

CHOCOLATE CHEESECAKE - \$4

TRIPLE CHOCOLATE CAKE - \$4.50