

Rolls & Starters



BAMBUZA SALAD ROLLS 6⁵⁰

Rice paper & lettuce rolls with shrimp, noodles, carrots, basil, & peanut sauce **G**

VEGETARIAN SALAD ROLLS 6⁵⁰

Tofu, noodles, carrots, sprouts, basil & peanut sauce **G, V**

SMOKED SALMON ROLLS 8²⁵

Fresh rolls with local smoked salmon, avocado & peanut sauce **G**



CRISPY SPRING ROLLS 6⁵⁰

Fried rolls with minced shrimp, pork, carrots, taro with fish sauce

VEGETARIAN CRISPY ROLLS 6⁵⁰

Fried rolls with tofu, glass noodles, and vegetables with vegetarian sauce **V**

COCONUT BUTTERFLY SHRIMP 7⁷⁵

Shrimp with coconut panko crust & sweet chili

Salads

GREEN PAPAYA SALAD 7⁹⁵

Shredded papaya, rau ram, carrots, & roast peanut in lime-cilantro vinaigrette - \$2 with shrimp **G**

SWEET MANGO SALAD 7⁹⁵

Mango with fresh jicama, basil & red onions, in lime-cilantro vinaigrette - \$2 with shrimp **G**

CABBAGE CHICKEN SALAD 9⁵⁰

tossed in lime-vinaigrette with grilled chicken **G**

Bánh Mì

BANH MI SANDWICHES 6⁵⁰

French baguette with house-made mayonnaise, cucumber, pickled carrots, cilantro & soy sauce. **Choice of: Grilled Chicken, Pork, Beef, or Tofu**



Pho Noodle Soups

HA NOI BEEF PHO 10⁹⁵

Classic noodle soup - fresh rice noodles, sliced beef in fragrant broth with bean sprouts, basil, jalapeno **G**

CHICKEN PHO 10⁷⁵

Sliced chicken, fresh rice noodles in savory broth **G**

VEGETARIAN PHO 10⁷⁵

Tofu, fresh veggies, mushrooms, & rice noodles **G, V**

HOME-STYLE BEEF STEW 11⁹⁵

Hearty star-anise broth with chunky beef, carrots, onions & Thai basil over rice noodles. **G**

WONTON NOODLE SOUP 11⁹⁵

Home-made pork dumplings, fresh egg noodles, garden vegetables in chicken broth

HUE SPICY BEEF SOUP 11⁹⁵

Tender, slow cooked beef and pork ham in spicy lemon-grass beef broth with round rice noodles **G**



Vermicelli Noodle & Rice Bowls

Grilled meat with your choice of Noodles **OR** Rice with mixed greens, carrots, fried onions, and toasted garlic with fish sauce

Add a Spring Roll to your bowl \$1

SAIGON COMBINATION 12⁵⁰

Combo of grilled chicken, pork, & spring roll

HONEY GLAZED CHICKEN 10⁷⁵

Savory honey-soy marinade **G**

LEMONGRASS BEEF 11⁵⁰

Fragrant lemongrass marinade **G**



GRILLED PORK LOIN 10⁹⁵

Thin sliced with ginger-garlic glaze **G**

SPRING ROLL BOWL 10⁷⁵

Pork & Shrimp or Veggie Rolls

SAUTEED TOFU BOWL 10⁷⁵

Crispy tofu in tangy sauce **G, V**

House Specialties

LEMONGRASS CHILI CHICKEN 11⁹⁵

Tender sliced chicken breast wokked with lemongrass, turmeric, and chili, served with jasmine rice **G**

WOK GREEN BEANS & TOFU 10⁹⁵

Crispy tofu with rice wine, garlic, and garlic in black bean sauce, served with jasmine rice **G**

DRUNKEN CRISPY CHICKEN 12⁵⁰

Marinated in rice wine, crispy fried, and finished in caramelized soy glaze with steamed broccoli & rice **G**

STIR FRIED SOBA NOODLES 10⁹⁵

Garden vegetables and tofu in tangy sauce - substitute chicken add \$1.⁵⁰

COCONUT CURRY 11⁵⁰

Yellow curry with sweet potatoes, carrots, broccoli, bamboo shoots & steamed rice. **Choice: chicken, shrimp, or tofu. G, V**

COGNAC LUC LAC BEEF 13⁵⁰

Cubed filet mignon wokked with butter, red onions, & French brandy. Served with mixed greens & rice **G**



Beverages

FOUNTAIN SODA 2²⁵

Coke, Diet, Sprite, Rootbeer, Fanta

THAI ICED TEA 3⁷⁵

Sweetened over ice with cream.

TROPICAL ICED TEA 2⁹⁰

Unsweetened black tea

MANGO JUICE 3⁷⁵

A Tropical treat over ice

FRESH LIME-ADE 3²⁵

Tart, tangy & refreshing



ICED VIETNAMESE COFFEE 4²⁵

dark & rich with condensed milk

HOT TEA BY THE POT 3⁷⁵

Green, Oolong, Ginger Peach

SPARKLING WATER 3⁷⁵

'San Pelligrino' Italy

BUBBLE TEA

SMOOTHIES 4⁵⁰

Honeydew, Mango, Taro, Coconut, or Strawberry with tapioca pearls

Beer, Wine, & Hand-crafted Cocktails

Ask about our Full Bar Menu & Drink Specials!

WINES BY THE GLASS

Cabernet, Merlot, Pinot Noir, Malbec
Chardonnay, Pinot Grigio, Sauv.

DRAFT MICROBREWS - IMPORTS BY THE BOTTLE

Ninkasi IPA, Widmer Hefeweizen,
Singha, Sapporo, Bia 33



MANGO MARGARITA

Sweet mango, fresh lime, triple-sec,
& tequila

TAMARIND WHISKEY SOUR

Fresh lime with tamarind soda on the rocks

SWEET GINGER COSMO

Vodka martini, fresh lime, cranberry, triple sec
& caramelized ginger

Our promise to you...

- ♥ We buy from **LOCAL** farmers and producers whenever possible.
- ♥ All of our broths, sauces, and marinades are made in house and from **SCRATCH**.
- ♥ We make and use high quality, **NATURAL** ingredients free of preservatives.
- ♥ Our **EARTH**-conscious, take-out packaging will always be compostable or 100% recyclable.
- ♥ We consider our **COMMUNITY** to be our family & work to help those in need at home & abroad.

/BAM'BOO'ZAH/ What's behind the name?

We thought you'd never ask...

The name '**BAMBUZA**' pays homage to the symbolic nature of the bamboo plant found throughout Vietnam.

For centuries, bamboo has come to represent the virtues of **Integrity, Stewardship,** and **Community.**

Today, **BAMBUZA** Vietnam Kitchen has rightfully adopted these virtues as our own core values.

PORTLAND
South Waterfront
3682 SW Bond Ave
[503.206.6330](tel:503.206.6330)



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PORTLAND STATE UNIVERSITY*
Smith Memorial
Student Union
*menu varies slightly

www.bambuza.com

G - "Gluten Sensitive" made with ingredients that do not contain gluten. We do not claim these items are "gluten-free" because they are prepared in a facility that also handles gluten-containing ingredients.

V - "Vegan" this item is made with ingredients free of animal products—no egg, meat, or dairy

Food Allergy—Intolerance Statement:

We are committed to identifying ingredients that may cause reactions for those with food allergies and sensitivities; however, because foods are prepared in a kitchen with shared equipment, there is always some risk of cross contact of allergens and gluten. Please be advised these items may not be suitable for our guests who are highly sensitive to allergens or gluten.