

Bambuza Vietnamese Bistro

3682 SW Bond Ave 97239-4568 · +15032066330 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Lobster Tail Wonton	\$7.90
crispy fried shells filled with minced lobster, shrimp and shallots, sweet chili dip	
Peppered Calamari	\$7.50
tender cut, fried calamari tossed with onions and sambal aioli	
Caramelized Chicken Wings	\$5.90
crispy with caramelized sweet chili glaze	
Coconut Butterflied Shrimp	\$7.50
fried tiger prawns battered with coconut panko and served with sweet chili sauce	
Grilled Satay Skewers	\$6.50
fresh grilled, with caramelized onions & toasted peanuts with dipping sauce. choice of: chicken, beef, pork, shrimp, shiitake mushrooms	

NOODLE SOUPS 9

Ha Noi Beef Pho	\$8.50
signature vietnamese noodle soup with fresh rice stick noodles in fragrant beef broth. served with a side of beansprouts, jalapenos, lime wedge, and fresh basil. your choice of beef cuts: thin-sliced leansteak, brisket, beef meatballs, combination of all three	
Chicken Pho	\$7.90
thin-sliced chicken breast with fresh rice stick noodles in savory chicken broth, served with a side of beansprouts, jalapenos, lime wedge, and fresh basil	
Vegetarian Pho	\$7.90
fresh & fried tofu, vegetables, mushrooms, and rice stick noodles in 100% vegetable stock, served with a side of beansprouts, jalapenos, lime wedge, and fresh basil	
Roast Duck Noodle Soup	\$9.50
5-spice oven roasted duck leg with fresh egg noodles, shiitake mushroom, and baby bok choy	
Hue Spicy Beef Noodle Soup	\$8.90
tender, slow cooked beef and round rice noodles in spicy lemongrass beef broth. served with a side of fresh bean sprouts, lime, jalapenos, and basil	
Wonton Noodle Soup	\$8.90
home-made pork and shrimps dumplings, fresh egg noodles, garden vegetables in fragrant chicken broth	

Home-style Beef Stew Noodles	\$8.90
slow-cooked, tend beef simmered in rich star-anise, lemongrass, kaffir lime leaf broth. served over rice noodles with carrots and onions, topped with thai basil	
Da Nang Tumeric Noodle Soup	\$8.50
wide rice noodles with minced pork, shrimp, fishcake, and diced jicama in spicy broth. topped with roasted peanuts and sesame rice crackers	
Seafood Noodle Soup	\$9.50
shrimp, calamari, fish & mussels in spicy & sour lemongrass broth with vermicilli noodles	

SALADS 4

Cabbage Chicken Salad	\$7.50
red and green cabbage, toasted peanut, fried shallots and grilled chicken tossed with tangy lime-cilantro vinaigrette dressing	
Green Papaya Salad With Shrimp	\$7.90
shredded papaya with carrots, rau ram, herbs, fried shallots, toasted peanut, and grilled shrimp with lime-cilantro vinaigrette dressing	
Sweet Mango Salad	\$8.50
sliced sweet mango with jicama, red onion, basil, and fried shallots tossed with lime-cilantro vinaigrette dressing	
Fresh Garden Salad	\$7.90
fresh organic spring mix, mango, shredded carrot, and grilled chicken tossed with lime-cilantro vinaigrette dressing	

ROLLS 5

Bambuza Salad Rolls	\$5.50
fresh rice paper rolls with shrimp, vermicelli noodles, shredded carrots, lettuce, and basil served with peanut dipping sauce	
Vegetarian Salad Rolls	\$5.50
fresh rice paper rolls with sauteed tofu, vermicelli noodles, lettuce, and basil served with peanut dipping sauce	
Coconut Summer Salad Rolls	\$5.50
fresh rice paper rolls with fresh coconut meat, sauteed tofu, and roasted peanuts wrapped with lettuce, carrots and bean sprouts served with peanut dipping sauce	
Fried Crispy Spring Rolls	\$5.50
fried rolls filled with minced shrimp, pork, carrots, taro, served with nuoc mam	
Fried Vegetarian Crispy Rolls	\$5.50
fried rolls filled with soft tofu, taro, cabbage, glass noodle, served with vegetarian sauce	

GRILL NOODLE BOWLS / RICE PLATTERS 8

Saigon Combination	\$8.90
with assortment of grilled chicken, beef, pork, and shrimp	
Honey Glazed Chicken	\$8.50
marinated with savory honey and soy	

Garlic Glazed Pork Loin	\$8.50
grilled lean pork with garlic soy marinade	
Lemongrass Beef	\$8.90
grilled beef infused with lemongrass ginger marinade	
Grilled Shrimp Skewers	\$9.50
black tiger prawns topped with caramelized shallots and roasted peanut	
Crispy Spring Rolls	\$8.50
rolls with with ground shrimp, pork, taro, and carrot	
Crispy Vegetarian Spring Rolls	\$8.50
rolls filled with soft tofu, carrot, cabbage, taro, and glass noodles	
Sauteed Tofu	\$8.50
sauteed tofu served with vegetarian crispy spring roll	

HOUSE SPECIALTIES 14

Seafood Nest	\$12.50
tiger prawns, calamari, mushroom, and garden vegetables wokked in rice wine and oyster sauce over crispy noodles	
Drunken Crispy Chicken	\$9.50
marinated overnight in rich michiu rice wine and finished with tangy caramelized soy glaze served with steamed jasmine rice	
Cognac Luc Lac Beef	\$13.50
cubed filet mignon wokked with red onion, butter, finished with french brandy served on top of mixed greens with steamed jasmine rice	
Lemongrass Chili Chicken	\$9.50
tender sliced chicken breast wokked with lemongrass, chili, and onion in rice wine and garlic oyster sauce served with steamed jasmine rice	
Catfish Claypot	\$10.90
caramelized in coconut juice with onion, garlic and black pepper, served with jasmine rice	
Ginger Chicken Claypot	\$10.50
simmered in claypot with fresh ginger and caramelized shallot soy served with jasmine rice	
Eggplant Claypot	\$9.50
asian eggplant caramelized in coconut juice, onion, garlic and black pepper, served with jasmine rice	
Wokked Greenbean & Tofu	\$8.50
wokked with michiu rice wine, toasted garlic and black bean garlic sauce served with steamed jasmine rice	
Banh Xeo - Crispy Vietnamese Crepe	\$9.50
with shrimp, bean sprouts, jicama, shiitake mushrooms, served with fresh greens tray and dipping sauce	
Banh Xeo Chay - Vegetarian Crispy Crepe	\$9.50
tofu, shiitake mushrooms, bean sprouts, jicama, served with fresh greens tray and dipping sauce	

Coconut Curry Chicken Or Shrimp	\$9.50
with broccoli, carrots, bamboo shoot, onions ans sweet potato in medium spicy yellow curry sauce served with steamed jasmine rice	
Vegetarian Curry	\$9.50
fried tofu, sweet potato, and garden vegetables in medium spicy yellow curry sauce served with steamed jasmine rice	
Lemongrass Crusted Salmon	\$13.50
pan-seared, served with mango salad and ginger fish sauce with steamed jasmine rice	
Wokked Soba Noodles	AVAILABLE OPTIONS
garden vegetables, shredded tofu & soba noodles wokked in tangy pineapple soy sauce	\$7.95
	Add Chicken Or Shrimp:
	\$2.00
SIDES 4	
Cup Of Broth	\$2.00
beef, chicken, or vegetable	
Side Of Vermicelli Rice Noodles	\$2.00
Brown Rice	\$2.00
sweetened	
Steamed Jasmine Rice	\$1.50