ROLLED SUSHI

BROWN RICE UPON REQUEST

				1	. Avocado or Cucumber Maki	4.50
		SALAD		2	. Avocado and Cucumber Maki	5.50
				3	S. Idaho Maki Sweet potato tempura	5.50
	1	Haves Calad City of Durait	F F0	4	. Vegetable Maki	6.95
		House Salad Ginger Dressing	5.50	5	i. Tuna or Salmon Maki ∆	7.50
	2.	Seaweed Salad Sesame Dressing	6.95	6		8.50
3	3.	Avocado and Crab Stick Salad Mayonnaise Dressing	10.50	7	Salmon, tuna, yellowtail, scallop or crabmeat '. Yellowtail with scallions Maki Δ	8.50
	4.	Tuna or Salmon Salad Δ Onion Dressing	15.50			8.50
ł	5.	Sashimi Salad	14.50	9	Philadelphia Maki Smoked salmon, cream cheese, cucumber and scallions	8.50
		CHCHI DAD		10	D. California Maki Crab stick, avocado, cucumber and flying fish roe	8.50
		SUSHI BAR		1		5.95
	1.	Yellowtail △	14.50	Ċ	California maki topped with a variety of fish and multi color flying fish roe	J.JJ
		With chili yuzu sauce		12	2. Eel Maki	9.95
	2.	Pepper Tuna ∆	15.50		Choice of avocado or cucumber	
		With ponzu sauce		13	3. Caterpillar Maki Eel, cucumber and flying fish roe topped with	4.50
7	3.	Seared Ahi A	14.50		avocado, rolled in the shape of a caterpillar	
		With mustard sauce		14		6.50
7		Escolar Tataki ∆ Torched white fish with spicy onion sauce	13.50		Eel, shrimp, avocado, and cucumber topped with spicy tuna, flying fish roe and tempura crumb	
			12.50	15	 Green Dragon Maki Spicy shrimp and mango, topped with avocado 	5.50
		Maguro Awase ∆ Spicy tuna with flying fish roe, avocado,	12.50	16		0.95
		seaweed and tempura flake				0.50
7		Torched Salmon Δ With wasabi and mayonnaise	12.50		Shrimp tempura, avocado, cucumber and flying fish roe with spicy mayonnaise	0.50
		Naruto Δ	12.95	18	0	5.50
		Choice of tuna, salmon, yellowtail or crab stic rolled with avocado, thinly sliced cucumber			Shrimp tempura and crab stick, topped with eel, avocado and flying fish roe	
		and flying fish roe Spicy version is availab	ble 🕏	¥ 19		7.50
z	8.	Daikon Naruto Δ	15.50		Shrimp tempura topped with spicy tuna and multi color flying fish roe	
		Choice of tuna, salmon, yellowtail or crab stic rolled with avocado and pickle, thinly sliced	k -	₹ 20		6.95
		marinated daikon and salmon roe		2		9.50
	9.	Sashimi Summer Roll Δ Salmon, tuna, yellowtail, avocado, asparagus,	15.50		King crab, avocado, tempura crumb, topped with eel and multi color flying fish roe	
		mango and flying fish roe rolled in rice paper		2	0	6.50
7	10.	Shellfish Summer Roll Lobster, shrimp, crab stick, avocado, asparac	14.50		King crab, avocado, tempura crumb topped with torched salmon and multi color flying fish roe	
		mango and flying fish roe rolled in rice pape		₹ 23	3. Red Sox Maki Δ 1' Spicy King crab and mango, topped with tuna	7.95
			Z.	₹ 24	 Celtic Maki Spicy King crab, lobster, mango, asparagus, temp crumb and flying fish roe rolled in soy paper 	9.50 oura
		SAUCES		2!		4.50
ı	VIISC	• Soybean paste, light vinegar and sweet rice	e wine		Crispy soft shell crab, avocado, cucumber and flying fish roe with spicy mayonnaise	
		ZU - Soy sauce, citrus, seaweed and sweet ric		20		4.50
		J - Soy sauce, grape oil, citrus and sweet rice			Spicy white fish and asparagus topped with torched white fish	
				٠	7 Labatas Malii A	0.50

☆ Bamboo Signature Dish

Menu prices and inclusive items are

subject to change without prior notice

☆ 27. Lobster Maki Δ

☆ 28. Sweet Lobster Maki

Spicy tuna topped with lobster, avocado and multi color flying fish roe

avocado, flying fish roe and mayonnaise

Sweet potato tempura topped with lobster, mango

19.50

18.50

SUSHI

SUSHI PLATTER

1.	Una-Ju	23.50
2.	Veggie Maki Combo	19.95
3.	Spicy Maki Combo Δ Tuna, salmon and yellowtail	21.50
4.	Sushi Couple ∆ Seven pieces of nigiri sushi and tuna maki	24.95
5.	Sushi Delight Δ Ten pieces of nigiri sushi and California maki	28.95
6.	Sashimi and Double Maki Δ Ten pieces of sashimii, spciy tuna maki and crazy maki	36.50
7.	Sashimi Sampler Δ Select raw fish fillet with sushi rice	36.50
8.	Bamboo Sampler ∆ Chef's choice of assorted sushi, sashimi and California maki	38.95
9.	Bamboo Green Δ For Two Chef's choice of assorted sushi, sashimi and seasonal specials	69.95

DIETARY RESTRICTIONS

Chef's choice of assorted sushi, sashimi

99.95

10. Love Boat △

and seasonal specials

Before placing your order, please inform your server if any person in your party has any food allergies.

NIGIRI SUSHI es of raw or cooked sec

Two pieces of raw or cooked seafood on rice

6.95
6.50
MARKET
5.95
6.95
6.50
6.75
5.95
5.50
5.95
6.75
5.95
6.95
4.25
4.95
5.50
6.95
MARKET

Any of the above may be ordered as sashimi 3 pieces for 2.50 additional

△ UNDERCOOKED SEAFOOD

Consuming raw or undercooked seafood or meat may increase risk of food-borne illness



bamboogourmet.com

Please Visit Our Other Restaurants

Bamboo Bedford

213 Burlington Road Bedford, MA

Bamboo Westford One Lan Drive Westford, MA

Mandarin Milford

196 East Main Street Milford, MA

Mandarin Reading 296 Salem Street Reading, MA

Mandarin Westboro

132 Turnpike Road on Route 9 Westboro, MA

BANQUET @ CATERING

Our classic banquet, prepared in authentic Chinese tradition, suits every occasion and taste starting at \$40.00 per person. Minimum of 10 guests.

Our private function room accomodates up to 80 guests for personal or professional events. Use of the space includes projection screen and podium.

We also cater special events at your location with our sushi chef and staff. Please consult our manager for recommended banquet menus or to plan your own special event.

GIFT CERTIFICATES

AVAILABLE AT OUR RECEPTION DESK



781.251.2566

55 Ariadne Road Dedham, MA (Adjacent to the Holiday Inn) Sunday – Thursday 11:30am to 9:45pm Friday – Saturday 11:30am to 10:45pm

bamboogourmet.com

CHINESE

14.50

FINE ASIAN CUISINE

QT

SOUPS

cucumbers, topped with hoisin sauce.

Whole 54.50

Half 29.95

Steamed egg flour dumplings stuffed with ground pork, shrimp and vegetables Crab Rangoon Deep-fried dumplings stuffed with crab stick and cream cheese Summer Rolls Shrimp, cucumber, asparagus, cilantro and lettuce rolled in rice paper served chilled Pan Seared Edamame Ravioli Vegetarian ravioli Available as Steamed Vegetable Spring Rolls Egg Rolls With chrimp and ground pork Hot and Sour 4.29 Miso 3.79 Spinach and Tofu Sizzling Rice with Chicken Deep Ocean MOO∼SHI Moo-Shi A classic Mandarin dish sautéed with crab stick and cream cheese	5 7.95
Deep-fried dumplings stuffed with crab stick and cream cheese Summer Rolls Shrimp, cucumber, asparagus, cilantro and lettuce rolled in rice paper served chilled Pan Seared Edamame Ravioli Vegetable Spring Rolls Vegetable Spring Rolls 4.50 Miso 3.75 Spinach and Tofu Sizzling Rice with Chicken Deep Ocean MOO∼SHI Moo-Shi A classic Mandarin dish soutéed w	5 6.95 10.50 12.50
and cream cheese Summer Rolls Shrimp, cucumber, asparagus, cilantro and lettuce rolled in rice paper served chilled Pan Seared Edamame Ravioli Vegetarian ravioli Available as Steamed Vegetable Spring Rolls 4.50 Egg Rolls MISO Spinach and Tofu Sizzling Rice with Chicken Deep Ocean MOO∼SHI Moo-Shi A classic Mandarin dish soutéed w	10.50 12.50
Shrimp, cucumber, asparagus, cilantro and lettuce rolled in rice paper served chilled → Pan Seared Edamame Ravioli Vegetarian ravioli Available as Steamed Vegetable Spring Rolls Vegetable Spring Rolls 4.50 MOO~SHI Moo-Shi A classic Mandarin dish sautéed w	12.50
Shrimp, cucumber, asparagus, cilantro and lettuce rolled in rice paper served chilled → Pan Seared Edamame Ravioli 7.95 Vegetarian ravioli Available as Steamed Vegetable Spring Rolls 4.50 Egg Rolls 4.95 Sizzling Rice with Chicken Deep Ocean MOO~SHI	
 ★ Pan Seared Edamame Ravioli Vegetarian ravioli Available as Steamed Vegetable Spring Rolls Egg Rolls 4.50 Moo-Shi A classic Mandarin dish sautéed w 	14.50
Vegetarian ravioli Available as Steamed Vegetable Spring Rolls 4.50 MOO~SHI Egg Rolls 4.95 Moo-Shi A classic Mandarin dish soutéed w	
Egg Rolls 4.50 Moo-Shi A classic Mandarin dish sautéed w	
Egg KOIIS 4.95 A classic Mandarin dish sautéed w	
With shrimp and ground pork Mith shrimp and ground pork mushrooms, wood ears, dried lily fi	
Boneless Spareribs 8.50 and scrambled egg. Served wrappe	
Barbecue Spareribs 13.50 paste and pancakes. Choice of chic pork, shrimp or vegetable	cken, beef,
Beijing Ravioli 7.95 Spicy version is available	
Scallion Pancakes 7.50 Each additional pancake	.75
☆ Salt and Pepper Wings 🔏 14.50	.75
Chicken Wings 11.50	
Chicken Fingers 9.95 POULTRY	
Chicken Skewers 9.95 ☆ Chicken Lettuce Wraps	15.50
Beef Skewers 12.50 With hoisin sauce and pine nuts	15.50
Bo Bo for Two 25.50 Sweet and Sour Chicken	14.50
Vegetable spring rolls, chicken fingers, chicken wings, boneless spareribs, beef skewers, shrimp tempura	15.95
and crab rangoon Chicken with Broccoli	14.50
Additional serving 12.75 ☆ Chicken in Black Bean Sauce	15.50
Tropical Taste Chicken Pineapples and peppers garnished a touch of black pepper	14.50 I with
Edamame 4.95 Sautéed Chicken with Vegetables	s 14.50
Boiled soybeans with sea salt and lime Lemon Chicken	14.95
Vegetable Tempura 6pc 7.95 Lightly battered, fried and served w	
12pc 13.50 ☆ Grilled Chicken in Teriyaki Sauce With asparagus, onion and shitake	mushroom 18.50
Shrimp and Vegetable Tempura 5pc 11.50 General Gau's Chicken	14.50
10pc 18.50 Kung Pao Chicken with Peanuts	4 14.50
Mini-Shumai 6.50	
Chickon in Carlic Sauce	14.50
Gyoza 6.50 Cricken in Galiic Sauce Pan-fried meat and vegetable ravioli	14.95
☆ Spicy Baked Scallops	17.95
With crab stick, mushrooms and flying fish roe Chicken, shrimp and scallops with	garlic, ginger
Grilled Beef Roll 12.50 and snow ped pods in a translucer Thin sliced sirloin rolled with asparagus, cheese, Shanghai Boneless Duck	20.50
scallions and coated with teriyaki sauce scallions and coated with teriyaki sauce Roasted duck with snow pea pods, and black mushrooms in a delicate	, bamboo shoots
Items are hot and spicy. Ask for mild, medium or extra spicy. Hunan Spicy Boneless Duck Roasted duck with broccoli, snow p mushrooms and baby corn in a sp	
bamboogourmet.com 781.251.2566 Beijing Duck Tender duck, marinated in a unique expertly roasted. The duck is then a skinned. Served with pancakes, sca cucumbers, topped with hoisin sau	deboned and allions and

APPETIZERS

7.95

☆ Shao-Mai

SIZZLING PLATTERS

18.50

20.50

Mongolian Beef

Beef with Scallops

	Beef with Scallops	20.50
	Seafood Festival	24.50
	DOD!	
	PORK	
	Beijing Pork Tenderloin In a delicate sweet and sour sauce	14.50
	Salt and Pepper Pork Tenderloin	14.50
	Chung-King Pork 4	14.50
	With napa, peppers and black mushrooms	
	BEEF	
☆	Stuffed Pancake with Beef and Scallion	17.50
	Beef and Mushrooms With snow pea pods and jicama in an oyster sa	15.95 uce
	Beef with Broccoli or Peppers and Onions	15.50
☆	Grilled Sirloin Steak in Teriyaki Sauce	19.95
	Spicy Satay Beef 4	16.50
	With pineapple and peppers in curry peanut sa	uce
☆	Crispy Beef with Sesame	17.50
	Hunan Spicy Beef 4	15.50
☆	Yuen-Yang Spicy Beef una hot pepper sauce on a bed of string bean	16.95
	Happy Family	19.50
	Beef, chicken, shrimp and vegetables stir-fried in a delicate brown sauce	
	444000	
	SEAFOOD	
立	Shrimp Lettuce Wraps With hoisin sauce and pine nuts	17.50
	Shrimp with Asparagus	19.50
	Tropical Taste Shrimp	18.95
	Pineapples and peppers garnished with a touch of black pepper	
	Shrimp with Ginger and Scallions	18.95
	Shrimp with Vegetable	18.50
	Shrimp in Lobster Sauce	18.50
	Shrimp with Pea Pod Stems Served in a rice wine sauce	20.95
☆	Mermaid Shrimp	19.50 isted
	Kung Pao Shrimp with Peanuts 4	18.50
☆	Salt and Pepper Shrimp 🖀	19.50
	Shrimp or Scallops in Garlic Sauce 👛	18.50
☆	Grilled Shrimp or Scallops in Teriyaki Sauce	20.50
	Crystal Scallops With snow pea pods, carrots and black mushro in a light garlic and ginger sauce	18.50 noms
☆	Imperial Couple	20.50
	Salt and Pepper Calamari	17.50

☆ Grilled Salmon in Teriyaki Sauce

☆ Pan Fried or Hunan Chilean Sea Bass 28.50

22.50

LIGHTER FARE Perfect for low-calorie and low-fat diet served with ginger sauce

Steamed Chicken

With mixed vegetables	14.50
Steamed Shrimp With mixed vegetables	18.50
Buddha's Feast	12.50
VEGETABLE	
Vegetarian Delight	12.50
Dry Cooked String Beans With a unique blend of seasonings	12.50
Sautéed Seasonal Greens MAI Choice of pea pod stems, organic kale or Shanghai greens	RKET
☆ Green Chow Mein Pea pod stems, red onion and bean sprouts served with dry noodles **Tender of the content of the cont	15.95
Broccoli Sautéed or in Garlic Sauce	12.50
Chinese Eggplant in Garlic Sauce 🗳	14.50
Chinese Eggplant with Tofu	13.95
→ Bamboo Tofu Pan fried to golden brown, topped with sautée black beans and black mushrooms Application of the property of the place of the	13.95 ed
Home Style Tofu Legetables in a brown sa	13.50 uce
Szechuan Tofu	12.95 auce

RICE AND NOODLES

	Fried Rice Choice of chicken, beef, pork, shrimp or veggie	9.95
☆	Spinach Fried Rice (White)	11.50
	House Fried Rice (White)	12.50
	Rice dishes available in Brown rice for additional	2.00
	Lo Mein Soft egg noodles stir-fried with a choice of bee chicken, pork, shrimp or vegetables	10.50 f,
☆	Taiwanese Style Udon	14.50 nuce
☆	Shanghai Pan-Fried Noodles Angel hair egg noodles topped with a combino of beef, chicken, shrimp and assorted vegetables.	
	Singapore Rice Noodles Curry flavored rice noodles and scrambled egg a choice of beef, chicken, pork, shrimp or vegg.	
☆	Crispy Pad Thai Angel hair egg noodles w. a combination of sl chicken, vegetables and crushed peanuts Classic Pad Thai version is available	14.50 nrimp,
	Shrimp Tempura Udon Noodle Soup	16.50
	Chicken Veggie Udon Noodle Soup	15.50
	Seafood Udon Noodle Soup	17.50

☆ Bamboo Signature Dish

BUFFET

MONDAY - FRIDAY 11:30 AM TO 2:00 PM SATURDAY SUNDAY 11:30 AM TO 2:30 PM (EXCLUDING HOLIDAYS)

SPECIALS

SERVED DAILY 11:30 AM TO 2:30 PM (EXCLUDING HOLIDAYS)

Served with a Spring Roll

and choice of Pork Fried Rice or White Rice

A 1.	Sweet and Sour Chicken	10.95
A 2.	Chicken with Cashew Nuts	11.50
A 3.	Kung Pao Chicken with Peanuts 🌋	11.50
A 4.	General Gau's Chicken 4	11.50
A 5.	Sautéed Chicken with Vegetables	11.50
A 6.	Beef with Broccoli	12.50
A 7.	Beef with Peppers and Onions	12.50
A 8.	Sautéed Shrimp with Vegetables	13.50
A 9.	Shrimp in Lobster Sauce	13.50
A10.	Vegetarian Delight	10.95
	bo #1	12.50
Spri	ing roll, boneless spareribs and chicken fingers	
	bo #2	14.95
Cra	b Rangoon, beef skewers and shrimp tempura	

NO SUBSTITUTIONS PLEASE



Items are hot and spicy Ask for mild, medium or extra spicy

JAPANESE LUNCH SPECIALS Served with House Salad

J1.	Shrimp & Vegetable Tempura Combo With white rice	13.95
J2.	Sashimi Tray Δ Select raw fish fillet with sushi rice	16.50
J3.	Sushi Combo Δ Five pieces of nigiri sushi with a choice of either California maki or spicy tuna maki	16.50
J4.	Double Maki Δ Crazy Maki and spicy tuna maki	16.50
J5.	Maki Tray Δ Choice of two rolls, one each from A and B:	14.95
	A. Tuna, Salmon, Shrimp or Eel With a choice of cucumber or avocado	
	B. Spicy Tuna, California or Vege Maki	
J6.	Sashimi Tray and Double Maki Δ	26.50

△ UNCOOKED SEAFOOD

Consuming raw or undercooked seafood or meat may increase risk of food-borne illness

SUNDAY DINNER BUFFET

SERVED 5:00 PM TO 8:00 PM

Includes soup, appetizers, dim sum, sushi, entrees, fresh fruit and dessert

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