



Pan Asian and Sushi

LUNCH MENU

APPETIZERS

Chili-Fried Peanuts 4

Thai Toast shrimp mousse, ginger glaze, fresh herbs 14

Steamed Dumplings pork, shrimp, tofu, onions. Served with spicy vinegar-soy dipping sauce 12

Chicken Wings our dark soy, ginger 12

Scallion Pancakes black vinegar dipping sauce 8

Naan butter sea salt, cilantro chutney 7

Grilled Chicken Satay peanut sauce 12

Grilled Shishito Pepper (GF) sesame, dashi 9

Grilled Japanese Eggplant (GF) sweet chili, Thai basil 9

Spicy Spring Roll deep fried with ground tofu, pork, and whole shrimp. Served with sweet spicy sauce 12

SOUP

Tom Yum creamy coconut, mushroom, tofu, cilantro 4 / 6

Tom Kha (serves 2-4) royal trumpet mushrooms, carrots, broccolini, chilies, coconut broth 14 add shrimp 18

SALADS add chicken 6 shrimp 8 salmon* 10 beef* 9

Baby Iceberg Wedge carrots, grape tomatoes, radish, Teppanyaki steakhouse ginger dressing 6 / 10

Mixed Greens toasted pistachios, dried cranberries, sweet red peppers, blood orange dressing 10

Vietnamese Bowl crispy pork and shrimp spring rolls, rice vermicelli, greens, mint, basil, sweet chili dressing 16

Grilled Salmon* over warm salad of green beans with tomatoes, cucumbers, fried shallots, peanuts, and nuoc cham vinaigrette 18

Tuna Tataki seared bluefin tuna*, crisp salad of local greens, arugula, daikon, ponzu dressing 22

Green Papaya green beans, bird chili, roast peanuts, lime leaf, mint, cilantro, tomato, fish sauce 13

SANDWICHES

Chicken Banh Mi grilled lemongrass marinated chicken breast, toasted French bread, kewpie-sriracha mayo, pickled vegetables, jalapeno, cilantro, house chips 14

Bulgoki Burger* on toasted bun with Korean BBQ sauce, fried garlic, grilled onions, lettuce, mayo, house chips 16

POKE, BOWLS AND RAMEN

Salmon* Poke sake, soy, green onions, calamari, avocado, seaweed salad, crab stick, spicy tuna, over choice of sushi rice or salad greens. Spiced with Siracha on request 23

Bluefin Tuna* Poke sake, soy, green onions, calamari, crab stick, avocado, seaweed salad, spicy tuna, choice of sushi rice or salad greens. Spiced with Siracha on request 26

Korean Bowl chilled Korean style ground beef, sushi rice, sweet peppers, salad greens, seaweed, spicy plum sauce, sesame seeds 17

Tonkotsu Ramen house made broth, sliced pork, egg, green onion, dried seaweed, kampyo 20

ENTREES add chicken 6 shrimp 8 salmon* 10 beef* 9

Barbequed local chicken fried rice, lap cheong sausage, pineapple, bird chilies 17

Kung Pao Chicken sweet red pepper, scallion, peanuts, mushroom, Chinese long pepper, rice 18

Massaman Curry grilled beef* skewer, roasted cauliflower, curried potato, tomato chutney, peanuts, rice 20

Drunken Noodles (vegan) broccolini, charred pepper, mixed mushrooms, tofu 16

Mr Gandhi's Basil Fried Rice (vegan) Japanese eggplant, tofu, broccolini, scallion, Thai basil, crispy garlic, lime 16

THAI add chicken 6 shrimp 8 salmon* 10 beef* 9

Pad Thai tofu, peanuts, bean sprouts, rice noodle, chilies, egg, oyster sauce 16 (add vegan, more vegetables 5)

Vegetarian Thai Red Curry sweet red peppers, broccolini, oyster mushrooms, cauliflower, Thai basil, tofu, rice 17

Pad See Ew wide rice noodles, chicken, egg, Chinese kale, garlic, green onions, black pepper, sweet black soy 18

Lettuce Wraps chicken, onion, garlic, cilantro, Thai basil, mint, water chestnuts, soy, crispy noodles, chili oil 17

MOCKTAILS

Pom Pom mulled pomegranate, lemon, Wildflower honey, ginger beer, mint 5

Pineapple Express pineapple, grenadine, Mexican sprite 5

Ginger Fizz pineapple, grapefruit, blood orange, ginger beer 5

SOFT DRINKS, TEA AND COFFEE

Sodas coke, diet coke, sprite, ginger ale 2.5

Pellegrino Sparkling Water 35 ml or 75 ml 4 / 7

Aqua Panna Still Water 35 ml 4

Iced Tea 2.5 **Hot Tea** 4 **Thai Tea** with cream 5

LuLuBangBang Coffee roasted locally by Joe Van Gogh 3

Lulu BangBang

SUSHI MENU

SUSHI APPETIZERS*

Guacamole Salmon Ball seared with guacamole inside, topped with teriyaki sauce, siracha 12

HOSOMAKI (a small 6 piece dried seaweed outside roll)*

Avocado Roll with sushi rice inside 6.5

Cucumber Roll with sushi rice inside 6.5

Tuna Roll bluefin tuna with sushi rice inside 8.5

Salmon Roll with sushi rice inside 7

USUZUKURI (sashimi carpaccio with radish, carrot, ponzu sauce)*

Salmon 15

Bluefin Tuna 20

Hamachi (yellowtail) 18

Mixed Platter 24

NIGIRI (2 pieces on sushi rice)*

Salmon 8

Bluefin Tuna 13

Hamachi (yellowtail) 12

Saba (mackerel) 8

Ebi (shrimp) 7

Prime NY Strip 10

SASHIMI (3 pieces)*

Salmon 8

Bluefin Tuna 13

Hamachi (yellowtail) 12

Saba (mackerel) 8

Ebi (shrimp) 7

PLATTERS*

Sashimi Platter

3 pieces each, salmon, bluefin tuna, yellowtail 28

Nigiri Platter

Tuna, salmon, yellowtail, shrimp, albacore, crab stick, tuna maki roll 24

POKE BOWLS (served over sushi rice or salad greens)*

Salmon* Poke sake, soy, green onions, calamari, avocado, seaweed salad, crab stick, spicy tuna. Spiced with Siracha on request 23

Bluefin Tuna* Poke sake, soy, green onions, calamari, crab stick, avocado, seaweed salad. Spiced with Siracha on request 26

ROLLS*

Potato Crunch Roll

shrimp tempura, crab stick inside. Seared salmon outside with teriyaki sauce, spicy mayo. Topped with guacamole, sweet chili oil and potato crunch 19

Crunch Salmon Roll

salmon wrapped in nori with shrimp, crab stick, green onion, avocado. Tempura fried, served with ponzu 19

Super Shrimp Roll

Crab stick, avocado, cucumber inside, ebi shrimp outside with avocado 17.5

Spider Roll

Deep fried softshell crab, masago, green onion, spicy mayo, seaweed outside 17

Veggie Veggie Roll

Kampyo, yamagobo pickle, seaweed salad, cucumber, avocado inside, pickled radish wrap outside 14

Korean Style Beef Roll

Spicy beef and cucumber inside, avocado and eel sauce outside 14

Spicy Tuna Roll

Spicy yellowfin tuna and cucumber 10

Bluefin BangBang

Salmon, cucumber, avocado, bluefin tuna outside and gluten free Sunomono Sauce 18

Drunken Whale

Yellowtail, scallion, cucumber inside, spicy tuna outside, spicy mayo, eel sauce, Tobiko (flying fish roe) 17

Nemo in BangBang

Spicy tuna, cucumber inside, salmon outside with eel sauce, Tobiko, green onion 16

Cucumber Sue

Tuna and avocado inside, wrap with cucumber, Tobiko and ponzu Sauce 17

Sushi Boat

Small Boat, choose 4 rolls. Large Boat, choose 6 rolls

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Mixed Greens toasted pistachios, dried cranberries, sweet red peppers, blood orange dressing 10

Green Papaya green beans, bird chili, roast peanuts, lime leaf, mint, cilantro, tomato, fish sauce 13

Tuna* Tataki seared bluefin tuna, crisp salad of local greens, arugula, daikon, ponzu dressing 22

POKE, BOWLS, RAMEN

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Tonkotsu Ramen house made broth, sliced pork, egg, green onion, dried seaweed, kampyo 23

ENTREES

Barbequed local chicken fried rice, lap cheong sausage, pineapple, bird chilies 19

Mr Gandhi's Basil Fried Rice (vegan) Japanese eggplant, tofu, broccolini, scallion, Thai basil, crispy garlic, lime 17

Lettuce Wraps chicken, onion, garlic, cilantro, mint, Thai basil, water chestnuts, soy, crispy rice noodles, chili oil 19

Tandoori Lamb* Rack Chops roasted cumin, yellow curry raita, tomato palm-sugar chutney, peanuts 35

Beijing-Style Strip Steak* royal trumpet mushrooms, water chestnuts, broccolini, black garlic wok demi, rice 29

Korean BBQ Steak* grilled NY strip, spicy Korean beef chili sauce, broccolini, Brussels sprouts, rice 35

Kung Pao Shrimp sweet red pepper, scallion, peanuts, mushroom, Chinese long pepper, rice 24

Grilled Salmon* wasabi crust, dry wok cauliflower, lime garlic sauce 27

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SIDES sharable

Brussels Sprouts pineapple, green onion, garlic, chili, tamarind sauce 11

Green Beans miso-yuzu sauce, garlic, chili, bell pepper 10

Tempura Fried Cauliflower spicy Korean sauce 10

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DESSERTS

NY Style Cheesecake 8

Black Satin flourless chocolate cake 8

Gelato chocolate, vanilla, strawberry, coconut 8

Thai Tea Panna Cotta lemon mascarpone, pistachio crunch 8

Lulu BangBang

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