



SPECIALTYROLLS

<b>THEGOSLING</b> Spicy tuna, shrimp tempura, and jalapeno. Topped with yellowtail, spicy mayo, and chive garnish.	\$26
<b>BANG BANG</b> Crab mix, asparagus, and avocado. Topped with salmon, pico de gallo, and cilantro.	\$25
<b>HELLOKITTY</b> Spicy tuna, shrimp tempura, and avocado. Wrapped in pink soy paper. Topped with spicy crab and scallops, panko flakes, eel sauce, spicy mayo, and chive garnish.	\$25
<b>KARATE KICK</b> Crab mix, spicy tuna, avocado, cream cheese, and jalapeno. Wrapped in soy paper and deep fried. Topped with eel sauce and spicy mayo.	\$24
<b>BRUCELEE</b> Spicy yellowtail and cucumber.Topped with albacore, soy mustardauce,chive, and lemon slice garnish.	\$28
<b>GODZILLA</b> Crab mix, shrimp tempura, and avocado. Topped with saku tuna, togarashi, cilantro, and habanero sauce.	\$26
<b>KILLBILL</b> Spicy yellowtail, cilantro, and cucumber. Topped with saku tuna, fried onions, eel sauce, and garlic soy sauce.	\$29
<b>COCO CHANEL</b> Crab mix and shrimp tempura. Topped with seared salmon, coconut shredded flakes, spicy mayo, and sweet chilli sauce.	\$27
<b>PROTEIN (GF)</b> Salmon, yellowtail, saku tuna, crab mix, spicy tuna, avocado. Wrapped in cucumber. Topped with ponzu.	\$26
<b>BANG VEGAN (V+)</b> Takuwan, cucumber, avocado. Topped with portobello mushrooms, avocado, cilantro, and spicy soy lime drizzle.	\$23
<b>CLASSIC ROLLS</b>	
<b>CALIFORNIA (\$F)</b> Crab mix, avocado, and cucumber.	\$14
<b>SPICY TUNA (GF SUB REGULARTUNA)</b> Spicy tuna and cucumber.	\$16
<b>WEST COAST PHILADELPHIA</b> Salmon, cream cheese, and cucumber. Topped with avocado and habanero sauce.	\$19
<b>SPICY YELLOWTAIL</b> Spicy yellowtail, cucumber, and sprouts. Topped with habanero sauce.	\$20
<b>RAINBOW</b> Crab mix, avocado, and cucumber. Topped with chef's choice fish and avocado.	\$20
<b>SHRIMP TEMPURA</b> Shrimp tempura, crab mix, cucumber, and avocado. Wrapped in goma soy paper. Topped with eel sauce.	\$18
<b>SPIDER</b> Soft shell crab, crab mix, cucumber, and avocado. Wrapped in goma soy paper. Topped with eel sauce.	\$20
<b>VEGGIE (V+)</b> Yamagobo, takuwan, kanpyo, avocado, and cucumber.	\$14
<b>AVOCADO (V+)</b> Avocado wrapped in rice and nori.	\$14
<b>DESSERTS</b>	
<b>MOCHI DELIGHT</b> Ice cream encapsulated in sweet pounded rice dough with whipped cream,fresh fruit, and chocolate and raspberry syrup.	\$17
<b>MOUNT FUJI</b> Vanilla ice cream wrapped in a homemade pound cake and tempura fried.	\$15
<b>CHEESY CHEESYBANG BANG</b> Cheesecake, mix berrie coulis, and whipped cream.	\$15
<b>DESSERTDRINKS</b>	
<b>JOTO YUZU (GLASS/500ML)</b> Sweet dessert sake. Similar taste to limoncello.	\$60
<b>STRAWBERRIES &amp; CREAM CARAJILLO</b> Liquor 43, Strawberries & Cream Baileys	\$18

2PCS NIGIRI(SF, GF)

<b>TUNA</b>	\$14
<b>YELLOWTAIL</b>	\$14
<b>YELLOWTAIL BELLY</b>	\$18
<b>SALMON</b>	\$14
<b>SALMON BELLY</b>	\$18
<b>ALBACORE</b>	\$14
<b>TAKO</b>	\$14
<b>TAMAGO</b>	\$13
<b>SCALLOP</b>	\$18
<b>5PCS SASHIMI</b>	
<b>TUNA</b>	\$25
<b>YELLOWTAIL</b>	\$23
<b>YELLOWTAIL BELLY</b>	\$27
<b>SALMON</b>	\$23
<b>SALMON BELLY</b>	\$27
<b>ALBACORE</b>	\$22
<b>SCALLOP</b>	\$28

CARPACCIO

<b>TUNA TATAKI (GF)</b> Bell pepper, red onion, chive, and ponzu.	\$27
<b>LEMON PEPPEREDTUNA</b> Sliced Hawaiian big eye tuna with lemon pepper sear and mango-agave puree. Topped with garlic shoyu and fresh micro greens.	\$29
<b>YELLOWTAIL (GF)</b> Serrano, bell pepper, red onion, chive, micro cilantro, and spicy soy lime sauce.	\$25
<b>SALMON (GF)</b> Capers, bell pepper, red onion, chive, and soy lime sauce.	\$25
<b>ALBACORE (GF)</b> Bell pepper, red onion, and mustard soy.	\$24
<b>MUSHROOM (V)</b> Seasonal mushroom, miso, yuzu, serrano, fresh wasabi	\$19

CHEF'S CHOICE PLATTER

<b>7 PIECESPECIALTY NIGIRI</b>	\$44
<b>15 PIECESPECIALTY SASHIMI</b>	\$60

BANG BANG'S BOAT PARTY

Our boat party menu is a <i>collection</i> of our greatest hits, plated on flaming boats for groups to share.	
<b>ROLLPARTY</b> The Gosling, Bang Bang, Hello Kitty,Godzilla, Kill Bill, Karate Kick,California and Spicy Tuna	\$185
<b>KITCHEN PARTY</b> Edamame, Shishito Peppers, Asian Hot Wings, Bang Puffs, Egg Rolls, and Choice of Chicken or Veggie Gyoza	\$130

BANG BANG'S SIGNATUREDISHES

<b>POKE NACHOS</b> Choice of salmon or tuna. Marinated poke-style and served over crispy wonton chips. Topped with fresh pico, spicy aioli, garlic soy reduction, yuzu tomatillo salsa, and micro cilantro.	\$22
<b>SPICY HAND ROLLFLIGHT3PCS</b> Delicious spicy tuna, spicy scallop, and spicy yellowtail hand rolls wrapped traditionally in cone-shaped nori with rice and fresh cucumber.	\$26
<b>WARM CRAB HAND ROLLSS3PCS</b> Baked warm crab blend rolled in sesame seed soy paper. Topped with spicy mayo.	\$20
<b>BANG BANG CHICKEN KATSU</b> Panko breasted chicken served with rice & Bang-slaw. Served with spicy mayo and hoisian BBQ sauce.	\$19

KITCHEN

<b>MISO SOUP (V)</b>	\$9
<b>EDAMAME (V+ )(GF)</b> Choice of naked, spicy, garlic, or spicy garlic.	\$10
<b>SHISHITO PEPPERS(V)( GF)</b> Flash fried shishito peppers tossed with ponzu and togarashi.	\$13
<b>SEAWEED SALAD (V+)</b>	\$12
<b>CUCUMBER SUNOMONO SALAD (V+)</b> Pickled and cored fresh cucumber with chili oil and micro cilantro.	\$12
<b>BANG BANG PUFFS</b> Crab blend mixed with roasted corn, cream cheese, spring roll paper wrap, and deep fried. Served with a sweet chili sauce.	\$19
<b>BANG FRIEDRICE</b> Wok fried jasmine rice, peas, carrot, corn, garlic, green beans, and egg.	\$16
<b>ASIAN HOT WINGS</b> Crispy chicken wings reduced in sweet soy vinaigrette.	\$14
<b>CHICKEN GYOZA</b>	\$14
<b>VEGGIE GYOZA (V)</b>	\$14
<b>VEGGIE EGGROLLS(V)</b>	\$17
<b>MINI CHICKEN DONBURI</b> Marinated and grilled chicken thigh. Served in our in-house teriyaki Bang sauce, over jasmine rice. Topped with an over medium egg.	\$20
<b>MINISHRIMP PRAWN DONBURI</b> Garlic soy butter sauteed shrimp prawns served over Jasmine rice. Topped with an over medium egg.	\$20
<b>MINI ANGUS BEEFDONBURI</b> Angus beef sauteed with garlic butter and teriyaki. Served over jasmine rice. Topped with an over medium egg.	\$22
<b>CALAMARI</b> Beer-battered calamari served with sides of sweet Thai chili sauce and marinara.	\$21
<b>CREAMY FRIEDSHRIMP</b> Tempura battered tiger shrimp tossed in our house chili aioli and chives.	

<b>(V+)VEGAN</b>	<b>(V) VEGETARIAN</b>	Substitutions or additions may alter allergen details.
<b>(SF) SUGAR FREE</b>	<b>(GF) GLUTENFREE</b>	

We are required by the Health Department to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.		
Specialty menu items may change according to seasonality, availability, and market (MKT) pricing.		
To maintain our commitment to exceptional service, a 4% surcharge is included on your bill.		