

## SMALL PLATES

<b>MISO SOUP</b> Seaweed, tofu, green onion	<b>4</b>	<b>EDAMAME</b> v g Steamed, sea salt	<b>4</b>
<b>SUNOMONO SALAD</b> v g Lightly cured cucumber slices, sweetened rice vinegar dressing, ground sesame seeds	<b>6</b>	<b>CAULIFLOWER</b> v g Tempura fried cauliflower, spicy black bean sauce, toasted cashews, cilantro	<b>8</b>
<b>SPINACH SALAD</b> v g Blanched spinach tossed in sesame-soy dressing	<b>7</b>	<b>CHICKEN KARAAGE*</b> Crispy fried marinated chicken served with dill kewpie aioli	<b>9</b>
<b>BAMBOO CAESAR*</b> Romaine heart and radicchio, miso caesar dressing, togarashi dusted rice crackers	<b>10</b>	<b>SALMON SKIN SALAD*</b> Butter lettuce, shaved fennel, roasted salmon skin, radish, grapefruit, sesame-soy dressing	<b>11</b>
<b>ALBACORE CARPACCIO*</b> albacore, smoked cippolini onion, pickled shiitake mushrooms, momiji ponzu, chervil, sea salt	<b>17</b>	<b>VEGETABLE TEMPURA</b> v g Seasonal vegetables served with tempura dipping sauce, grated daikon, ginger and sesame	<b>8</b>
<b>TUNA POKE*</b> Tuna, cucumber, avocado, onion, wakame, green onion, spicy poke sauce	<b>12</b>	<b>SHRIMP TEMPURA*</b> Served with tempura dipping sauce, grated daikon, ginger and sesame	<b>12</b>
<b>HAND ROLL*</b> Chef's choice	<b>7</b>	<b>SHISHITO PEPPERS</b> Charred, garlic butter, teriyaki, crispy garlic, bonito, lemon wedge	<b>8</b>

## CRISPY RICE

<b>SPICY TUNA*</b> Crispy sushi rice with spicy tuna, truffle eel sauce, green onion	<b>14</b>
<b>SPICY ALBACORE*</b> Crispy sushi rice with spicy albacore, serrano, cilantro, spicy aioli, togarashi	<b>14</b>
<b>SPICY SALMON*</b> Crispy sushi rice with spicy citrus salmon, yuzu kosho, shiso	<b>13</b>
<b>YUZU AVOCADO</b> v g Crispy sushi rice with smashed yuzu avocado, radish, flake salt	<b>11</b>

## SIGNATURE ROLLS

<b>GREEN MACHINE*</b> v g Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli Salmon* +3   Albacore or Seasoned Crab* +4	<b>12</b>	<b>OCEAN FARMER*</b> Seasoned crab, avocado, cucumber, topped with seared kanpachi, garlic oil and shiso	<b>15</b>
<b>CHASING THE DRAGON*</b> Shrimp tempura, spicy tuna, seasoned crab, cucumber and avocado, rolled in tempura crunchies	<b>14</b>	<b>HOKI POKI BOX*</b> Pressed sushi rice, sesame crab, tuna, avocado, topped with green onion, poke sauce and togarashi	<b>16</b>
<b>FRIDAY THE 13TH*</b> Spicy salmon, cucumber, and avocado, topped with albacore, spicy aioli, eel sauce and tempura crunchies	<b>15</b>	<b>BIG ISLAND*</b> Tempura fried shishitos and avocado, topped with kanpachi, thin lemon slices, yuzu kosho dressing and fried shiso	<b>15</b>
<b>RIVERS AND STREAMS*</b> Roasted salmon skin and green beans, topped with salmon, truffle ponzu, kaiware, and ground sesame	<b>14</b>	<b>LITTLE ISLAND</b> v g Tempura fried shishitos and avocado, topped with avocado, thin lemon slices, yuzu kosho dressing and fried shiso	<b>12</b>
<b>FULL CIRCLE*</b> Spicy albacore, tempura fried green onion, topped with seared tuna, watercress, fried onion and citrus ginger dressing	<b>16</b>	<b>SUNSET*</b> Seasoned crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura crunchies	<b>15</b>
		<b>NW PHILLY ROLL*</b> Salmon, cream cheese and avocado, tempura fried and finished with eel sauce	<b>14</b>

## TRADITIONAL ROLLS

<b>AVOCADO ROLL</b> v g	<b>5</b>	<b>SHRIMP TEMPURA ROLL*</b>	<b>9</b>
<b>CALIFORNIA ROLL*</b>	<b>7</b>	<b>SPICY SALMON ROLL*</b>	<b>8</b>
<b>CUCUMBER ROLL</b> v g	<b>5</b>	<b>SPICY TUNA ROLL*</b>	<b>8</b>
<b>PHILLY ROLL*</b>	<b>7</b>	<b>TUNA ROLL*</b>	<b>7</b>
<b>RAINBOW ROLL*</b>	<b>15</b>	<b>VEGGIE ROLL</b> v g	<b>6</b>
<b>SALMON ROLL*</b>	<b>6</b>		

## NIGIRI / SASHIMI

Our selection of nigiri is prepared with **YAKUMI**. Minimal and bright toppings to complement the flavor of each piece of fish.

	<b>NIGIRI</b> 2 PCS.	<b>SASHIMI</b> 5 PCS.
<b>AVOCADO</b> v g + black truffle salt	<b>5</b>	
<b>ALBACORE*</b> + seared, momiji ponzu, green onion	<b>7</b>	<b>17</b>
<b>TUNA*</b> + tosa soy, fresh wasabi	<b>9</b>	<b>18</b>
<b>KING SALMON*</b> + orange, olive oil, lemon zest, sea salt	<b>9</b>	<b>18</b>
<b>SCALLOP*</b> + seared, yuzu vinaigrette, yuzu kosho	<b>7</b>	<b>16</b>
<b>KANPACHI*</b> + yuzu, truffle salt	<b>7</b>	<b>17</b>
<b>COHO SALMON*</b> + dill kewpie aioli, ikura, chive	<b>6</b>	<b>15</b>
<b>STEELHEAD*</b> + yuzu mango puree, serrano, flake salt	<b>7</b>	<b>16</b>
<b>RED CRAB*</b> + seared, garlic butter	<b>9</b>	<b>18</b>
<b>SABA*</b> PICKLED MACKEREL + grated ginger, negi, ponzu	<b>6</b>	<b>15</b>
<b>UNI*</b> SEA URCHIN + fresh wasabi	<b>12</b>	<b>27</b>
<b>AMAEBI*</b> SWEET SHRIMP + seared, garlic butter	<b>9</b>	
<b>SHIROMI*</b> WHITEFISH + herb chimichurri	<b>7</b>	<b>16</b>
<b>IKURA*</b> SALMON ROE + fresh wasabi	<b>10</b>	

**FRESH WASABI** **5**

## SASHIMI SPECIALS

<b>CHIRASHI BOWL*</b> Assorted sashimi over sushi rice	<b>30</b>
<b>ASSORTED SASHIMI*</b> 18 pcs, chef's choice	<b>45</b>

## BOWLS

<b>SPICY GINGER CHICKEN*</b> Grilled marinated chicken, steamed rice, furikake, takuan, sunomono cucumbers, green onion	<b>12</b>
<b>SPICY GINGER TOFU</b> v g Grilled marinated tofu, steamed rice, furikake, takuan, sunomono cucumbers, green onion	<b>10</b>
<b>RAINBOW BOWL*</b> Albacore, salmon, cucumber, avocado, onion, seaweed, spicy poke sauce	<b>13</b>
<b>BAMBOO BOWL*</b> Albacore, avocado, negi, onion, cucumber, nori, cilantro sweet chili aioli	<b>13</b>
<b>SPICY TUNA BOWL*</b> Big eye tuna, seaweed salad, avocado, cucumber, sweet onion, crispy shallot, nori, spicy aioli, ponzu	<b>14</b>

## BURGERS

<b>BAMBOO BURGER*</b> ½ lb Snake River Farms Wagyu beef on a potato bun with Tillamook aged white cheddar, caramelized onions and momiji aioli, served with tempura onions rings <b>GLUTEN</b>	<b>15</b>
<b>TERIYAKI SHISHITO BURGER*</b> ½ lb Snake River Farms Wagyu beef on a potato bun with grilled shishito peppers, butter lettuce, pepper jack cheese, garlic aioli and teriyaki sauce, served with tempura onions rings <b>GLUTEN</b>	<b>16</b>

# BAMBOO

# SHISUS

## WINE

### BUBBLES

Brut Rose, A to Z Wineworks | Newberg, OR  
Brut, Sokol Blosser | Willamette Valley, OR

GL | BTL  
12 | 55  
13 | 60

### WHITE

Sauvignon Blanc, Seven Hills | Columbia Valley, WA  
Chenin Blanc, Pine Ridge | Napa Valley, CA  
Viognier, K Vitners | Yakima Valley, WA  
Dry Riesling, Montinore Estate | Willamette Valley, OR  
Chardonnay, Longevity | Livermore, CA

12 | 46  
12 | 46  
13 | 50  
11 | 46  
14 | 52

### ROSE

Rose, Stoller | Willamette Valley, OR

12 | 46

### RED

Pinot Noir, Inscription | Willamette Valley, OR  
Tempranillo, Tinto Rey | Dunnigan Hills, CA  
Cabernet Sauvignon, Daou | Paso Robles, CA

14 | 52  
13 | 50  
15 | 58

## SAKE

### HOUSE SAKE

Ozeki Junmai Ginjo | hot  
Hakushika Junmai Ginjo | "White Stag" 900ml

SMV Rating:  
+(dry) -(sweet) SMV GL|BTL  
+1 8 |

4 | 7

### SMALL BOTTLES

Joto Junmai | "Graffiti Cup" 200ml  
Ozeki Hana Awaka Sparkling Yuzu | 250ml  
Genbei Onikoroshi Honjozo | "Four Eyed Devil" 180ml  
Hakutsuru Chika Junmai Cup Sake | "Chika"

-2 8  
-6 14  
+5 11  
+4 10

### SMOOTH + EXPRESSIVE

Kanbara Junmai Ginjo | "Bride of the Fox"  
Watari Bune Junmai Ginjo | "The 55"  
Hakuto Tokubetsu Junmai | "Deep Faith"  
Fukucho Moon on the Water | "Moon on the Water"  
Hakutsuru Ukiyo-e Daiginjo | "The Samurai"  
Kamaeizumi Namazake | "Eternal Spring Nama"

+3 11 | 55  
+3 17 | 85  
+3 13 | 65  
+3 | 85  
12 | 60  
17 | 75

### DRY + EARTHY

Yuho Junmai | "Eternal Embers"  
Katsumi Tsuru Kimoto Junmai | "Old School" Extra Dry  
Choryo Omachi Yamahai Taruzake | "Cedar Country"  
Shiokawa Cowboy Yamahai Junmai Ginjo | "Cowboy Yamahai"  
Yamada Shoten Junmai | "Everlasting Roots"  
Daishichi Kimoto Honjozo | "Traditional 7"  
Gozenshu Bodaimoto Omachi Usu Nigori | "The Original"  
Dassai 39 Junmai Daiginjo | "Dassai 39"

+6 10 | 50  
+3 10 | 50  
+1 12 | 60  
+3.5 15 | 75  
+4 11 | 55  
+3 | 50  
-4 | 70  
3 16 | 80

### SOFT + ELEGANT

Izumibashi Yamada Nishiki 50 Junmai Ginjo | "Graceful"  
Joto Daiginjo | "72 Clocks"  
Seikyo Omachi Junmai Ginjo | "Mirror of Truth"  
Momokawa Organic Junmai Ginjo | "Oregon Craft Sake"  
Soto Junmai Daiginjo  
Toko Divine Droplets Junmai Daiginjo | "Divine Droplets"

+4 12 | 60  
+5 16 | 80  
+3 15 | 75  
-1 9 | 45  
-1 15 | 75  
+3 | 110

### CLOUDY SAKE

Hakutsuru Sayuri Nigori | "Little Lilly"  
Yuki Tora Nigori | "Snow Tiger"  
Rihaku Dreamy Clouds Junmai Nigori | "Dreamy Clouds"

-11 11 | 55  
-18 10 | 50  
+3 13 | 65

### PLUM WINE

Hakutsuru Plum Wine

10 | 50

## COCKTAILS

### WALK ON WATER

El Silencio Mezcal, Pineapple Rum, Green  
Chartreuse, Maraschino, White Miso Honey, Lime

14

### SHOGUN SHOTGUN

Toki Whisky, Coconut, Cardamom, Lemon, Bitters

13

### COWBOY OF HOKKAIDO

Haku Vodka, Dolin Blanc, Junmai Sake  
Luxardo Bianco Bitter, Celery Bitters

12

### SAKE SANGRIA

Roku Gin, Hakushika Junmai Sake, Apricot,  
Rosemary, Grapefruit Bitters, Carbonated

11

### FORTY PAPER CRANES

Baijiu, Gin, Lemongrass, Lychee, Toasted Sesame,  
Lemon, Egg White

13

### KYOTO X JALISCO

Pueblo Viejo Reposado, Plum Wine, Aloe,  
Sparkling Yuzu Sake, Soda

14

### FOX & HOUND

Maker's Mark Bourbon, Cynar, Aperol, Mole,  
Becherovka, Angostura Bitters

13

## BEER

### DRAUGHT

Sweep The Leg

7

### BOTTLES/CANS

Yuzu Shimai Toshi IPA  
Yuzu Shimai Toshi Lager  
Asahi 21oz  
Orion 12oz

8  
8  
9  
7

## JAPANESE WHISKY

Suntory, Toki

9

Hatozaki, Small Batch

15

Yamazaki 12

30

Yamazaki 18

80

## NA BEVERAGES

Genmai Cha Hot Tea

5

Black Jasmine Iced Tea

5

Choya Sparkling Yuzu

4

Steven Smith Black Jasmine Tea

?

Ask about our daily mocktail specials!

### SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Beer

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