

## SMALL PLATES

<b>MISO SOUP</b> Seaweed, tofu, green onion	<b>5</b>	<b>EDAMAME</b> vg Steamed, sea salt	<b>5</b>
<b>SUNOMONO SALAD</b> vg Lightly cured cucumber slices, sweetened rice vinegar dressing, ground sesame seeds	<b>6</b>	<b>CAULIFLOWER</b> Tempura fried cauliflower, spicy black bean sauce, toasted cashews, cilantro	<b>8</b>
<b>SPINACH SALAD</b> vg 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> vg Seasonal vegetables served with tempura dipping sauce, grated daikon, ginger and sesame	<b>10</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, grated daikon, ginger and sesame	<b>13</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>14</b>
<b>YUZU AVOCADO</b> vg Crispy sushi rice with smashed yuzu avocado, radish, flake salt	<b>12</b>

## SIGNATURE ROLLS

<b>GREEN MACHINE*</b> vg Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli Salmon* +3 Albacore or Seasoned Crab* +4	<b>14</b>	<b>OCEAN FARMER*</b> Seasoned crab, avocado, cucumber, topped with seared kanpachi, garlic oil and shiso	<b>17</b>
<b>CHASING THE DRAGON*</b> Shrimp tempura, spicy tuna, seasoned crab, cucumber and avocado, rolled in tempura crunchies	<b>17</b>	<b>HOKI POKI BOX*</b> Pressed sushi rice, sesame crab, tuna, avocado, topped with green onion, poke sauce and togarashi	<b>18</b>
<b>FRIDAY THE 13TH*</b> Spicy salmon, cucumber, and avocado, topped with albacore, spicy aioli, eel sauce and tempura crunchies	<b>18</b>	<b>BIG ISLAND*</b> Tempura fried shishitos and avocado, topped with kanpachi, thin lemon slices, yuzu kosho dressing and fried shiso	<b>16</b>
<b>RIVERS AND STREAMS*</b> Roasted salmon skin and green beans, topped with salmon, truffle ponzu, kaiware, and ground sesame	<b>16</b>	<b>LITTLE ISLAND</b> vg Tempura fried shishitos and avocado, topped with avocado, thin lemon slices, yuzu kosho dressing and fried shiso	<b>14</b>
<b>FULL CIRCLE*</b> Spicy albacore, tempura fried green onion, topped with seared tuna, watercress, fried onion and citrus ginger dressing	<b>18</b>	<b>SUNSET*</b> Seasoned crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura crunchies	<b>17</b>
		<b>NW PHILLY ROLL*</b> Salmon, cream cheese and avocado, tempura fried and finished with eel sauce	<b>16</b>

## TRADITIONAL ROLLS

<b>AVOCADO ROLL</b> vg	<b>5</b>	<b>SHRIMP TEMPURA ROLL*</b>	<b>11</b>
<b>CALIFORNIA ROLL*</b>	<b>8</b>	<b>SPICY SALMON ROLL*</b>	<b>8</b>
<b>CUCUMBER ROLL</b> vg	<b>5</b>	<b>SPICY TUNA ROLL*</b>	<b>9</b>
<b>PHILLY ROLL*</b>	<b>7</b>	<b>TUNA ROLL*</b>	<b>7</b>
<b>RAINBOW ROLL*</b>	<b>17</b>	<b>VEGGIE ROLL</b> vg	<b>6</b>
<b>SALMON ROLL*</b>	<b>6</b>		

## NIGIRI / SASHIMI

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

<b>AVOCADO</b> vg + black truffle salt	<b>5</b>	<b>NIGIRI</b> 2 PCS.	<b>SASHIMI</b> 5 PCS.
<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>8</b>	<b>18</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>14</b>	<b>31</b>	
<b>AMAEBI*</b> SWEET SHRIMP + seared, garlic butter	<b>10</b>		
<b>SHIROMI*</b> WHITEFISH + herb chimichurri	<b>7</b>	<b>16</b>	
<b>IKURA*</b> SALMON ROE + fresh wasabi	<b>10</b>		

## 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> vg Grilled marinated tofu, steamed rice, furikake, takuan, sunomono cucumbers, green onion	<b>10</b>
<b>RAINBOW BOWL*</b> Albacore, salmon, cucumber, avocado, onion, seaweed, jalapeno, spicy poke sauce	<b>14</b>
<b>BAMBOO BOWL*</b> Albacore, avocado, negi, onion, cucumber, nori, cilantro sweet chili aioli	<b>14</b>
<b>SPICY TUNA BOWL*</b> Big eye tuna, seaweed salad, avocado, cucumber, sweet onion, crispy shallot, nori, spicy aioli, ponzu	<b>16</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>17</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>

Items cooked to order. Vegetarian dishes shown with "vg". All items are gluten free unless shown with "GLUTEN".

\*Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# BAMBOO

# IHSUS

## WINE

### BUBBLES

Brut Rose, A to Z Wineworks   Willamette Valley, OR	GL   BTL	
Brut, Sokol Blosser   Willamette Valley, OR	12   55	
	13   60	

### WHITE

Sauvignon Blanc, Seven Hills   Columbia Valley, WA	12   46	
Chenin Blanc, Pine Ridge   Napa Valley, CA	12   46	
Vigonier, K Vitners   Yakima Valley, WA	13   50	
Dry Riesling, Montinore Estate   Willamette Valley, OR	11   46	
Chardonnay, Longevity   Livermore Valley, CA	14   52	
Chardonnay, Newton   Napa Valley, CA	75	
Chardonnay, Fess Parker   Santa Maria Valley, CA	48	
Pinot Gris, Cedar & Salmon   Willamette Valley, OR	52	

### ROSE

Rose, Stoller   Willamette Valley, OR	12   46	
Rose, Cloudline   Willamette Valley, OR	52	

### RED

Pinot Noir, Inscription   Willamette Valley, OR	14   52	
Tempranillo, Tinto Rey   Dunnigan Hills, CA	13   50	
Cabernet Sauvignon, Daou   Paso Robles, CA	15   58	
Cabernet Sauvignon, Horse Heaven Hills   Columbia Valley, WA	52	
Cabernet Franc, Alexander Valley   Alexander Valley, CA	68	
Zinfandel, Four Vines   Central Valley, CA	50	

## SAKE

### HOUSE HOT SAKE

Ozeki Junmai Ginjo	SMV Rating: +(dry) -(sweet)	4   7
--------------------	--------------------------------	-------

### SMALL BOTTLES

Joto   "Graffiti Cup" 200ml	SMV	GL   BTL	
Ozeki Hana Awaka Sparkling Yuzu   250ml	-2	8	
	-6	14	

### FRUITY

Chikurin Karoyaka Junmai Ginjo   "Lightness"	+3	68
--	----	----

### SMOOTH + EXPRESSIVE

Kanbara Junmai Ginjo   "Bride of the Fox"	+3	12
Watari Bune Junmai Ginjo   "The 55"	+3	14   70
Hakuto Tokubetsu Junmai   "Deep Faith"	+2	13   65
Enter Sake Silver Junmai Ginjo	+1	58
Seikyo Omachi Junmai Ginjo   "Mirror of Truth"	+3	60

### DRY + EARTHY

Yuho Junmai   "Eternal Embers"	+6	11
Katsumi Tsuru Kimoto Junmai   "Old School" <small>Extra Dry</small>	+7	10   50
Choryo Omachi Yamahai Taruzake   "Cedar Country"	+1	12   60

### SOFT + ELEGANT

Izumo Fuji Junmai Ginjo   "Graceful"	+5	12   60
Konteki Daiginjo   "Tears of Dawn"	+3	80

### CLOUDY SAKE

Hakutsuru Sayuri Nigori   "Little Lilly"	-11	11   55
--	-----	---------

### 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	14
--	----

### COWBOY OF HOKKAIDO

Haku Vodka, Dolin Blanc, Junmai Sake Luxardo Bianco Bitter, Celery Bitters	13
--	----

### SAKE SANGRIA

Roku Gin, Hakushika Junmai Sake, Apricot, Rosemary, Grapefruit Bitters, Carbonated	12
--	----

### FORTY PAPER CRANES

Baijiu, Gin, Lemongrass, Lychee, Toasted Sesame, Lemon, Egg White	14
---	----

### 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	15
--	----

## BEER

### DRAUGHT

Sapporo Lager	7
Deschutes Fresh Squeezed IPA	9
Sierra Nevada Hazy Little Thing IPA	8
Rotational Selection	MKT

### BOTTLE / CAN

Yo-Ho Aooni IPA <small>11.75oz</small>	8
Hitachino Nest Belgium White Ale <small>11oz</small>	9
Hitachino Nest Red Rice Ale <small>11oz</small>	9
Asahi Lager <small>24oz</small>	10
Strange Beast Hard Kombucha <small>12oz</small>	9

## NA BEVERAGES

Genmai Cha Hot Tea	5
Black Jasmine Iced Tea	5
Sparkling Mineral Water	4
Housemade Lemonade	4

### SOFT DRINKS

Coca-Cola, Sprite <small>12oz</small>	4
Diet Coke <small>8oz</small>	3