

SMALL PLATES

MISO SOUP Seaweed, tofu, green onion	5	EDAMAME v g Steamed, sea salt	5
SUNOMONO SALAD v g Lightly cured cucumber slices, sweetened rice vinegar dressing, ground sesame seeds	6	CAULIFLOWER Tempura fried cauliflower, spicy black bean sauce, toasted cashews, cilantro	8
SPINACH SALAD v g Blanched spinach tossed in sesame-soy dressing	7	CHICKEN KARAAGE* Crispy fried marinated chicken served with dill kewpie aioli	9
BAMBOO CAESAR* Romaine hearts and radicchio, miso caesar dressing, togarashi dusted rice crackers	10	SALMON SKIN SALAD* Butter lettuce, shaved fennel, roasted salmon skin, radish, grapefruit, sesame-soy dressing	11
ALBACORE CARPACCIO* Albacore, smoked cippolini onion, pickled shiitake mushrooms, momiji ponzu, chervil, sea salt	17	VEGETABLE TEMPURA v g Seasonal vegetables served with tempura dipping sauce, grated daikon, ginger and sesame	10
TUNA POKE* Tuna, cucumber, avocado, onion, wakame, green onion, spicy poke sauce	12	SHRIMP TEMPURA* Served with tempura dipping, grated daikon, ginger and sesame	13
HAND ROLL* Chef's choice	7	SHISHITO PEPPERS Charred, garlic butter, teriyaki, crispy garlic, bonito, lemon wedge	8

CRISPY RICE

SPICY TUNA* Crispy sushi rice with spicy tuna, truffle eel sauce, green onion	14
SPICY ALBACORE* Crispy sushi rice with spicy albacore, serrano, cilantro, spicy aioli, togarashi	14
SPICY SALMON* Crispy sushi rice with spicy citrus salmon, yuzu kosho, shiso	14
YUZU AVOCADO v g Crispy sushi rice with smashed yuzu avocado, radish, flake salt	12

SIGNATURE ROLLS

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

TRADITIONAL ROLLS

AVOCADO ROLL v g	5	SHRIMP TEMPURA ROLL*	11
CALIFORNIA ROLL*	8	SPICY SALMON ROLL*	8
CUCUMBER ROLL v g	5	SPICY TUNA ROLL*	9
PHILLY ROLL*	7	TUNA ROLL*	7
RAINBOW ROLL*	17	VEGGIE ROLL v g	6
SALMON ROLL*	6		

NIGIRI / SASHIMI

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

AVOCADO v g + black truffle salt	5	NIGIRI 2 PCS.	SASHIMI 5 PCS.
ALBACORE* + seared, momiji ponzu, green onion	7	17	
TUNA* + tosa soy, fresh wasabi	9	18	
KING SALMON* + orange, olive oil, lemon zest, sea salt	9	18	
SCALLOP* + seared, yuzu vinaigrette, yuzu kosho	7	16	
KANPACHI* + yuzu, truffle salt	8	18	
COHO SALMON* + dill kewpie aioli, ikura, chive	6	15	
STEELHEAD* + yuzu mango puree, serrano, flake salt	7	16	
RED CRAB* + seared, garlic butter	9	18	
SABA* PICKLED MACKEREL + grated ginger, negi, ponzu	6	15	
UNI* SEA URCHIN + fresh wasabi	14	31	
AMAEBI* SWEET SHRIMP + seared, garlic butter	10		
SHIROMI* WHITEFISH + herb chimichurri	7	16	
IKURA* SALMON ROE + fresh wasabi	10		

SASHIMI SPECIALS

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

BOWLS

SPICY GINGER CHICKEN* Grilled marinated chicken, steamed rice, furikake, takuan, sunomono cucumbers, green onion	12
SPICY GINGER TOFU v g Grilled marinated tofu, steamed rice, furikake, takuan, sunomono cucumbers, green onion	10
RAINBOW BOWL* Albacore, salmon, cucumber, avocado, onion, seaweed, jalapeno, spicy poke sauce	14
BAMBOO BOWL* Albacore, avocado, negi, onion, cucumber, nori, cilantro sweet chili aioli	14
SPICY TUNA BOWL* Big eye tuna, seaweed salad, avocado, cucumber, sweet onion, crispy shallot, nori, spicy aioli, ponzu	16

BURGERS

BAMBOO BURGER* 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 GLUTEN	17
TERIYAKI SHISHITO BURGER* 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 GLUTEN	16

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

ISHUS

WINE

BUBBLES

	GL	BTL
Brut Rose, A to Z Wineworks Willamette Valley, OR	12	55
Brut, Sokol Blosser Willamette Valley, OR	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, Fess Parker Santa Maria Valley, CA		48
Pinot Gris, Cedar & Salmon Willamette Valley, OR		52
Cuvaison Sauvignon Blanc Napa Valley, CA		56

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

	SMV	GL	BTL
Ozeki Junmai Ginjo		4	7

SMALL BOTTLES

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

FRUITY

Chikurin Karoyaka Junmai Ginjo "Lightness"	+3		68
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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
Joto Daiginjo "72 Clocks"	+5	16	
Hakutsuru, Organic Junmai Sake	+5		50

DRY + EARTHY

Yuhu Junmai "Eternal Embers"	+6	11	55
Katsumi Tsuru Kimoto Junmai "Old School" <i>Extra Dry</i>	+7	10	50
Choryo Omachi Yamahai Taruzake "Cedar Country"	+1	12	60
Yamada Shoten Junmai "Everlasting Roots"	+4		55

SOFT + ELEGANT

Izumo Fuji Junmai Ginjo "Graceful"	+5	12	60
Konteki Daiginjo "Tears of Dawn"	+3		80
Yoshinogawa Gokujo Ginjo	+7		70

CLOUDY SAKE

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

Hakutsuru Plum Wine		10	50
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COCKTAILS

WALK ON WATER

El Silencio Mezcal, Pineapple Rum, Green Chartreuse, Maraschino, White Miso Honey, Lime	14
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SHOGUN SHOTGUN

Toki Whisky, Coconut, Cardamom, Lemon, Bitters	14
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COWBOY OF HOKKAIDO

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

Roku Gin, Hakushika Junmai Sake, Apricot, Rosemary, Grapefruit Bitters, Carbonated	12
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FORTY PAPER CRANES

Baijiu, Gin, Lemongrass, Lychee, Toasted Sesame, Lemon, Egg White	14
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KYOTOX JALISCO

Pueblo Viejo Reposado, Plum Wine, Aloe, Sparkling Yuzu Sake, Soda	14
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FOX & HOUND

Maker's Mark Bourbon, Cynar, Aperol, Mole, Becherovka, Angostura Bitters	15
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BEER

DRAUGHT

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

BOTTLE / CAN

Asahi Lager 24oz	10
Strange Beast Hard Kombucha 12oz	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, Diet Coke	4
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We are a cashless restaurant.
Credit cards, debit cards, gift cards, and Apple Pay are all accepted.