

# BAMBOO

# IHSUS

## WINE

### BUBBLES

Brut Rose, A to Z Wineworks | Willamette Valley, 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  
 Vigonier, K Vitners | Yakima Valley, WA  
 Dry Riesling, Montinore Estate | Willamette Valley, OR  
 Chardonnay, Longevity | Livermore Valley, CA  
 Chardonnay, Newton | Napa Valley, CA  
 Chardonnay, Fess Parker | Santa Maria Valley, CA  
 Pinot Gris, Cedar & Salmon | Willamette Valley, OR

12 | 46  
 12 | 46  
 13 | 50  
 11 | 46  
 14 | 52  
 75  
 48  
 52

### ROSE

Rose, Stoller | Willamette Valley, OR  
 Rose, Cloudline | Willamette Valley, OR

12 | 46  
 52

### RED

Pinot Noir, Inscription | Willamette Valley, OR  
 Tempranillo, Tinto Rey | Dunnigan Hills, CA  
 Cabernet Sauvignon, Daou | Paso Robles, CA  
 Cabernet Sauvignon, Horse Heaven Hills | Columbia Valley, WA  
 Cabernet Franc, Alexander Valley | Alexander Valley, CA  
 Zinfandel, Four Vines | Central Valley, CA

14 | 52  
 13 | 50  
 15 | 58  
 52  
 68  
 50

## SAKE

### HOUSE HOT SAKE

Ozeki Junmai Ginjo

SMV Rating:  
 +(dry) -(sweet) SMV GL|BTL  
 4 | 7

### SMALL BOTTLES

Joto | "Graffiti Cup" 200ml  
 Ozeki Hana Awaka Sparkling Yuzu | 250ml

-2 | 8  
 -6 | 14

### FRUITY

Chikurin Karoyaka Junmai Ginjo | "Lightness"  
 Joto Daiginjo | "72 Clocks"  
 Hakutsuru Junmai Ginjo | "White Crane"  
 Yoshinogawa Gokujo Ginjo | "Niigata's Finest"

+3 | 68  
 +5 | 58  
 +3 | 60  
 +7 | 48

### SMOOTH + EXPRESSIVE

Kanbara Junmai Ginjo | "Bride of the Fox"  
 Watari Bune Junmai Ginjo | "The 55"  
 Hakuto Tokubetsu Junmai | "Deep Faith"  
 Enter Sake Silver Junmai Ginjo  
 Seikyo Omachi Junmai Ginjo | "Mirror of Truth"

+3 12 |  
 +3 14 | 70  
 +2 13 | 65  
 +1 | 58  
 +3 | 60

### DRY + EARTHY

Yuho Junmai | "Eternal Embers"  
 Katsumi Tsuru Kimoto Junmai | "Old School" Extra Dry  
 Choryo Omachi Yamahai Taruzake | "Cedar Country"

+6 11 |  
 +7 10 | 50  
 +1 12 | 60

### SOFT + ELEGANT

Izumo Fuji Junmai Ginjo | "Graceful"

+5 12 | 60

### 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  
 Deschutes Fresh Squeezed IPA  
 East Brother's Red IPA  
 Rotational Selection

7  
 9  
 8  
 MKT

### BOTTLE / CAN

Yo-Ho Aooni IPA 11.75oz  
 Hitachino Nest Belgium White Ale 11oz  
 Hitachino Nest Red Rice Ale 11oz  
 Asahi Lager 24oz  
 Strange Beast Hard Kombucha 12oz

8  
 9  
 9  
 10  
 9

## NA BEVERAGES

Genmai Cha Hot Tea  
 Black Jasmine Iced Tea  
 Topo Chico Mineral Water  
 Housemade Lemonade

5  
 5  
 4  
 4

### SOFT DRINKS

Coca-Cola, Diet Coke, Sprite 12oz

4

We are a cashless restaurant.  
 Credit cards, debit cards, gift cards, and Apple Pay are all accepted.

## SMALL PLATES

MISO SOUP Seaweed, tofu, green onion	5	EDAMAME vg Steamed, sea salt	5
SUNOMONO SALAD vg Lightly cured cucumber slices, sweetened rice vinegar dressing, ground sesame seeds	6	CAULIFLOWER vg Tempura fried cauliflower, spicy black bean sauce, toasted cashews, cilantro	8
SPINACH SALAD vg Blanched spinach tossed in sesame-soy dressing	7	CHICKEN KARAAGE* Crispy fried marinated chicken served with dill kewpie aioli	9
BAMBOO CAESAR* Romaine heart 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 vg 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 vg Crispy sushi rice with smashed yuzu avocado, radish, flake salt	12

## SIGNATURE ROLLS

GREEN MACHINE* vg 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 vg 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 vg	5	SHRIMP TEMPURA ROLL*	11
CALIFORNIA ROLL*	8	SPICY SALMON ROLL*	8
CUCUMBER ROLL vg	5	SPICY TUNA ROLL*	9
PHILLY ROLL*	7	TUNA ROLL*	7
RAINBOW ROLL*	17	VEGGIE ROLL vg	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.

	NIGIRI 2 PCS.	SASHIMI 5 PCS.
AVOCADO vg + black truffle salt	5	
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 vg Grilled marinated tofu, steamed rice, furikake, takuan, sunomono cucumbers, green onion	10
RAINBOW BOWL* Albacore, salmon, cucumber, avocado, jalapeno, onion, seaweed, 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 <b>GLUTEN</b>	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 <b>GLUTEN</b>	16