

## SMALL PLATES

<b>MISO SOUP</b> Seaweed, tofu, green onion	<b>4</b>	<b>EDAMAME</b> vg Steamed, sea salt	<b>4</b>
<b>SUNOMONO SALAD</b> vg Lightly cured cucumber slices, sweetened rice vinegar dressing, ground sesame seeds	<b>6</b>	<b>CAULIFLOWER</b> vg 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 hearts 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>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> vg Crispy sushi rice with smashed yuzu avocado, radish, flake salt	<b>11</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>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> vg 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> vg	<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> vg	<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> vg	<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.

	NIGIRI 2 PCS.	SASHIMI 5 PCS.
<b>AVOCADO</b> vg + 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 GRATED WASABI** **5**  
from the Oregon coast

## 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, 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

# HIRSUS

## WINE

### BUBBLES

Brut Rose, A to Z Wineworks   Newberg, 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
Viognier, K Vitners   Yakima Valley, WA	13   50
Dry Riesling, Montinore Estate   Willamette Valley, OR	11   46
Chardonnay, Longevity   Livermore, CA	14   52

### ROSE

Rose, Stoller   Willamette Valley, OR	12   46
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### 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

## SAKE

### HOUSE SAKE

	SMV Rating: +(dry) -(sweet)	SMV	GL BTL
Ozeki Junmai Ginjo   hot			4   7
Hakushika Junmai Ginjo   "White Stag" 900ml	+1		8

### SMALL BOTTLES

Joto Junmai   "Graffiti Cup" 200ml	-2		8
Ozeki Hana Awaka Sparkling Yuzu   250ml	-6		14
Genbei Onikoroshi Honjozo   "Four Eyed Devil" 180ml	+5		11
Hakutsuru Chika Junmai Cup Sake   "Chika"	+4		10

### SMOOTH + EXPRESSIVE

Kanbara Junmai Ginjo   "Bride of the Fox"	+3	11   55
Hakuto Tokubetsu Junmai   "Deep Faith"	+3	13   65
Fukucho Moon on the Water   "Moon on the Water"	+3	85
Hakutsuru Ukiyo-e Daiginjo   "The Samurai"		12   60
Kamaeizumi Namazake   "Eternal Spring Nama"		17   75

### DRY + EARTHY

Yuho Junmai   "Eternal Embers"	+6	10
Katsumi Tsuru Kimoto Junmai   "Old School" Extra Dry	+3	10   50
Choryo Omachi Yamahai Taruzake   "Cedar Country"	+1	12   60
Shiokawa Cowboy Yamahai Junmai Ginjo   "Cowboy Yamahai"	+3.5	15   75
Yamada Shoten Junmai   "Everlasting Roots"	+4	11   55
Daishichi Kimoto Honjozo   "Traditional 7"	+3	50
Gozenshu Bodaimoto Omachi Usu Nigori   "The Original"	-4	70
Dassai 39 Junmai Daiginjo   "Dassai 39"	3	16   80

### SOFT + ELEGANT

Joto Daiginjo   "72 Clocks"	+5	16   80
Seikyo Omachi Junmai Ginjo   "Mirror of Truth"	+3	15   75
Momokawa Organic Junmai Ginjo   "Oregon Craft Sake"	-1	9   45
Soto Junmai Daiginjo	-1	15   75

### CLOUDY SAKE

Yuki Tora Nigori   "Snow Tiger"	-8	10   50
Rihaku Dreamy Clouds Junmai Nigori   "Dreamy Clouds"	+3	13   65

### 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	13
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### COWBOY OF HOKKAIDO

Haku Vodka, Dolin Blanc, Junmai Sake Luxardo Bianco Bitter, Celery Bitters	12
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### SAKE SANGRIA

Roku Gin, Hakushika Junmai Sake, Apricot, Rosemary, Grapefruit Bitters, Carbonated	11
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### FORTY PAPER CRANES

Baijiu, Gin, Lemongrass, Lychee, Toasted Sesame, Lemon, Egg White	13
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### KYOTO X 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	13
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## BEER

### DRAUGHT

Double Mountain Dry Cider	7
Sapporo Lager	7
Yuzu Shimai Toshi IPA	7
Pfriem Pumpkin Bier	7

### BOTTLES/CANS

Kirin Ichiban 12oz	6
Asahi 21oz	9
Level Sweep the Leg Lager 19.2oz	9
Hitachino Ginger Brew 24.3oz	11

## JAPANESE WHISKY

Iwai 45	14
Iwai Mars	14
Suntory, Toki	15
Tottori	18
Shinobu Blended	21
Iwai, Tradition	22
Hatozaki, Small Batch	22
Yamazaki 12	30
Matsui, Sakura Cask	37
Matsui, Mizunara Cask	37
Hibiki Japanese Harmony	46
Yamazaki 18	80

## NA BEVERAGES

Genmai Cha Hot Tea	5
Black Jasmine Iced Tea	5
Choya Sparkling Yuzu	4

Ask about our daily mocktail specials!

### SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Beer	4
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We are a cashless restaurant.  
Credit cards, debit cards, gift cards, and Apple Pay are all accepted.