

SMALL PLATES

MISO SOUP Seaweed, tofu, green onion	4	EDAMAME v g Steamed, sea salt	4
SUNOMONO SALAD v g Lightly cured cucumber slices, sweetened rice vinegar dressing, ground sesame seeds	6	CAULIFLOWER v g 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 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 v g Seasonal vegetables served with tempura dipping sauce, grated daikon, ginger and sesame	8
TUNA POKE* Tuna, cucumber, avocado, onion, wakame, green onion, spicy poke sauce	12	SHRIMP TEMPURA* Served with tempura dipping sauce, grated daikon, ginger and sesame	12
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	13
YUZU AVOCADO v g Crispy sushi rice with smashed yuzu avocado, radish, flake salt	11

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

TRADITIONAL ROLLS

AVOCADO ROLL v g CALIFORNIA ROLL* CUCUMBER ROLL v g PHILLY ROLL* RAINBOW ROLL* SALMON ROLL*	5 7 5 7 15 6	SHRIMP TEMPURA ROLL* SPICY SALMON ROLL* SPICY TUNA ROLL* TUNA ROLL* VEGGIE ROLL v g	9 8 8 7 6
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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 v g + 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	7	17
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	12	27
AMAEBI* SWEET SHRIMP + seared, garlic butter	9	
SHIROMI* WHITEFISH + herb chimichurri	7	16
IKURA* SALMON ROE + fresh wasabi	10	

FRESH WASABI 5

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, spicy poke sauce	13
BAMBOO BOWL* Albacore, avocado, negi, onion, cucumber, nori, cilantro sweet chili aioli	13
SPICY TUNA BOWL* Big eye tuna, seaweed salad, avocado, cucumber, sweet onion, crispy shallot, nori, spicy aioli, ponzu	14

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	15
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 “v g”. 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

IS

WINE

BUBBLES	GL	BTL
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

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

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	
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
Hibiki Japanese Harmony	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

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