

SMALL PLATES

MISO SOUP Seaweed, tofu, green onion	4	EDAMAME vg Steamed, sea salt	4
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	8
TUNA POKE* Tuna, cucumber, avocado, onion, wakame, green onion, spicy poke sauce	12	SHRIMP TEMPURA* Served with tempura dipping, 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 vg Crispy sushi rice with smashed yuzu avocado, radish, flake salt	11

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	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 vg 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 vg	5	SHRIMP TEMPURA ROLL*	9
CALIFORNIA ROLL*	7	SPICY SALMON ROLL*	8
CUCUMBER ROLL vg	5	SPICY TUNA ROLL*	8
PHILLY ROLL*	7	TUNA ROLL*	7
RAINBOW ROLL*	15	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.

AVOCADO vg + black truffle salt	NIGIRI 2 PCS.	5	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		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	

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

WHITE	GL BTL
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	GL BTL
Rose, Stoller Willamette Valley, OR	12 46

RED	GL BTL
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 HOT SAKE	SMV	GL BTL
Ozeki Junmai Ginjo	4	7

SMALL BOTTLES	SMV	GL BTL
Joto Junmai "Graffiti Cup" 200ml	-2	8

DRY + EARTHY	SMV	GL BTL
Katsumi Tsuru Kimoto Junmai "Old School" <small>Extra Dry</small>	+3	8
Choryo Omachi Yamahai Taruzake "Cedar Country"	+1	12 60

SMOOTH + EXPRESSIVE	SMV	GL BTL
Hakuto Tokubetsu Junmai "Deep Faith"	+3	12 60
Hakushika Junmai Ginjo "White Stag" 900ml	+1	8

SOFT + ELEGANT	SMV	GL BTL
Genbei Onikoroshi Honjozo "Four Eyed Devil"	+5	10
Izumibashi Yamada Nishiki 50 Junmai Ginjo "Graceful"	+4	12 60

CLOUDY SAKE	SMV	GL BTL
Hakutsuru Sayuri Nigori "Little Lilly"	-11	11 55

PLUM WINE	GL BTL
Hakutsuru Plum Wine	10 50

JAPANESE WHISKY

Suntory, Toki	13
Fukano, 2020 Edition, Rice Whisky	13
Matsui, Ex-Bourbon Barrel	13
Matsui, 12yr	20
Matsui, Single Malt, Mizunara Cask	22
Matsui, Single Malt, Sakura Cask	22
Nikka, Single Malt, Yoichi	20
Nikka, Single Malt, Miyagiko	22
Nikka, Coffey Malt	20
Nikka, Coffey Grain	20
Eigashima, Akashi	17
Hibiki Harmony	22

COCKTAILS

WALK ON WATER	14
El Silencio Mezcal, Pineapple Rum, Green Chartreuse, Maraschino, White Miso Honey, Lime	

SHOGUN SHOTGUN	13
Toki Whisky, Coconut, Cardamom, Lemon, Bitters	

COWBOY OF HOKKAIDO	12
Haku Vodka, Dolin Blanc, Junmai Sake Luxardo Bianco Bitter, Celery Bitters	

SAKE SANGRIA	11
Roku Gin, Hakushika Junmai Sake, Apricot, Rosemary, Grapefruit Bitters, Carbonated	

FORTY PAPER CRANES	13
Baijiu, Gin, Lemongrass, Lychee, Toasted Sesame, Lemon, Egg White	

KYOTO X JALISCO	14
Pueblo Viejo Reposado, Plum Wine, Aloe, Sparkling Yuzu Sake, Soda	

FOX & HOUND	13
Maker's Mark Bourbon, Cynar, Aperol, Mole, Becherovka, Angostura Bitters	

BEER

DRAUGHT	GL BTL
Colorado Native Amber Ale	8 18
Hazy Little IPA	8 18
Dales Pale Ale	8 18
Sapporo	7 14

BOTTLES/CANS	GL BTL
Asahi Lager	6
Prost Vienna Lager 12oz	6
Oscar Blues One-Y IPA 12oz	6

NA BEVERAGES

Genmai Cha Hot Tea	5
Black Jasmine Iced Tea	5
Topo Chico Mineral Water	4

SOFT DRINKS	GL BTL
Coca-Cola, Diet Coke, Ginger Beer, Sprite	4