

SMALL PLATES

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| 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

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| 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

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| 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

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| 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.

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| 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

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

BOWLS

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| 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

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| 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

SHISUS

WINE

BUBBLES

Brut Rose, A to Z Wineworks | Newberg, OR
Brut, Sokol Blosser | Willamette Valley, OR

WHITE

Sauvignon Blanc, Seven Hills | Columbia Valley, WA
Chenin Blanc, Pine Ridge | Napa Valley, CA
Viognier, K Vitners | Yakima Valley, WA
Dry Riesling, Montinore Estate | Willamette Valley, OR
Chardonnay, Longevity | Livermore, CA

ROSE

Rose, Stoller | Willamette Valley, OR

RED

Pinot Noir, Inscription | Willamette Valley, OR
Tempranillo, Tinto Rey | Dunnigan Hills, CA
Cabernet Sauvignon, Daou | Paso Robles, CA

SAKE

HOUSE SAKE

Ozeki Junmai Ginjo | hot
Hakushika Junmai Ginjo | "White Stag" 900ml

SMALL BOTTLES

Ozeki One Cup Junmai 180ml
Ozeki Hana Awaka Sparkling Yuzu | 250ml

DRY + EARTHY

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

SMOOTH + EXPRESSIVE

Watari Bune Junmai Ginjo | "The 55"
Kanbara Junmai Ginjo | "Bride of the Fox"

SOFT + ELEGANT

Genbei Onikoroshi Honjozo | "Four Eyed Devil"

CLOUDY SAKE

Hakutsuru Sayuri Nigori | "Little Lilly"

PLUM WINE

Hakutsuru Plum Wine

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, Miyagiko 22
Nikka, Coffey Malt 20
Nikka, Coffey Grain 20
Eigashima, Akashi 17

COCKTAILS

WALK ON WATER

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

SHOGUN SHOTGUN

Toki Whisky, Coconut, Cardamom, Lemon, Bitters

COWBOY OF HOKKAIDO

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

SAKE SANGRIA

Roku Gin, Hakushika Junmai Sake, Apricot,
Rosemary, Grapefruit Bitters, Carbonated

FORTY PAPER CRANES

Baijiu, Gin, Lemongrass, Lychee, Toasted Sesame,
Lemon, Egg White

KYOTO X JALISCO

Pueblo Viejo Reposado, Plum Wine, Aloe,
Sparkling Yuzu Sake, Soda

FOX & HOUND

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

BEER

DRAUGHT

Colorado Native Amber Ale 8 | 24
Weldworks Juicy Bits 9 | 27
Dales Pale Ale 8 | 24
Sapporo 7 | 21

BOTTLES/CANS

Asahi Lager 12oz | 21oz 6 | 10
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

Coca-Cola, Diet Coke, Ginger Beer, Sprite 4