

SMALL PLATES

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| 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

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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 v g Crispy sushi rice with smashed yuzu avocado, radish, flake salt | 11 |

SIGNATURE ROLLS

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| 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

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| AVOCADO ROLL v g | 5 | SHRIMP TEMPURA ROLL* | 9 |
| CALIFORNIA ROLL* | 7 | SPICY SALMON ROLL* | 8 |
| CUCUMBER ROLL v g | 5 | SPICY TUNA ROLL* | 8 |
| PHILLY ROLL* | 7 | TUNA ROLL* | 7 |
| RAINBOW ROLL* | 15 | VEGGIE ROLL v g | 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. |
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| 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 | |

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 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

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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 |

BAMBOO

SHISUS

WINE

BUBBLES

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

WHITE

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| 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

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| Rose, Stoller Willamette Valley, OR | 12 46 |
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RED

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| 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

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| Ozeki Junmai Ginjo | SMV Rating: +(dry) -(sweet) | 4 7 |
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SMALL BOTTLES

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| Joto Junmai "Graffiti Cup" 200ml | SMV | GL BTL | -2 | 8 |
| Ozeki Hana Awaka Sparkling Yuzu 250ml | | | -6 | 14 |
| Genbei Onikoroshi Honjozo "Four Eyed Devil" 180ml | | | +5 | 11 |

FRUITY

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| Hakushika Junmai Ginjo "White Stag" 900ml | +1 | 8 |
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SMOOTH + EXPRESSIVE

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| Kanbara Junmai Ginjo "Bride of the Fox" | +3 | 11 |
| Hakuto Tokubetsu Junmai "Deep Faith" | +3 | 12 60 |

DRY + EARTHY

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| 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 |

SOFT + ELEGANT

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| Izumibashi Yamada Nishiki 50 Junmai Ginjo "Graceful" | +4 | 12 60 |
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CLOUDY SAKE

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| Hakutsuru Sayuri Nigori "Little Lilly" | -11 | 11 55 |
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PLUM WINE

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| Hakutsuru Plum Wine | | 10 50 |
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COCKTAILS

WALK ON WATER

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| El Silencio Mezcal, Pineapple Rum, Green Chartreuse, Maraschino, White Miso Honey, Lime | 14 |
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SHOGUN SHOTGUN

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| Toki Whisky, Coconut, Cardamom, Lemon, Bitters | 13 |
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COWBOY OF HOKKAIDO

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

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

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| Baijiu, Gin, Lemongrass, Lychee, Toasted Sesame, Lemon, Egg White | 13 |
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KYOTO X JALISCO

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| Pueblo Viejo Reposado, Plum Wine, Aloe, Sparkling Yuzu Sake, Soda | 14 |
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FOX & HOUND

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| Maker's Mark Bourbon, Cynar, Aperol, Mole, Becherovka, Angostura Bitters | 13 |
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BEER

DRAUGHT

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| Rotating Local Draught | 7 |
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BOTTLES/CANS

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| Shimai-Toshi, Yuzu Hazy IPA 16oz | 8 |
| Sapporo Lager 22oz | 9 |
| Level Sweep the Leg Lager 19.2oz | 9 |

NA BEVERAGES

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| Genmai Cha Hot Tea | 5 |
| Iced Tea | 5 |
| Sparkling Mineral Water | 4 |

SOFT DRINKS

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