

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	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.
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

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

BAMBOO

ISHI

WINE

BUBBLES

	GL	BTL
Brut, Frederic Savart L'Ouverture Champagne, FR		50
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 200ml	+4			10

SMOOTH + EXPRESSIVE

Kanbara Junmai Ginjo "Bride of the Fox"	+3	11	55
Hakuto Tokubetsu Junmai "Deep Faith"	+3		65
Hakutsuru Ukiyo-e Daiginjo "The Samurai"	+3	12	60
Fukucho Moon on the Water "Moon on the Water"	+3		85
Kameizumi Namazake "Eternal Spring Nama"	-15		75
Kuroushi "Black Bull"	+3		85
Daikoku Masamune Daiginjo "Infinite Beauty"	+1.5		105

DRY + EARTHY

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

SOFT + ELEGANT

Izumibashi Yamada Nishiki 50 Junmai Ginjo "Graceful"	+4	12	60
Seikyo Omachi Junmai Ginjo "Mirror of Truth"	+3		75
Joto Daiginjo "72 Clocks"	+5	16	80
Momokawa Organic Junmai Ginjo "Oregon Craft Sake"	-1	9	45
Toko Divine Droplets Junmai Daiginjo "Divine Droplets"	+3		110

CLOUDY SAKE

Yuki Tora Nigori "Snow Tiger"	-18		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

Rotating Local Draught	7
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BOTTLES/CANS

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

NA BEVERAGES

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

SOFT DRINKS

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