

WHAT WE SERVE

The bar team at Bamboo Sushi takes great pride in curating a menu with the finest saké, wine, beer, and spirits this region has to offer. We delight in crafting beverages with an emphasis on locally-sourced and consciously-made ingredients. We strive to feature unique house-made products in order to create a memorable experience. *Kanpai!*

HOW WE OPERATE

Sustainable food is not enough. We have to limit our environmental footprint, too. We build all of our restaurants using sustainable woods, non-toxic chemicals, energy efficient appliances and lighting, as well as low impact water systems. And for good measure we also power all of the locations with wind, solar, and geothermal energy.

WHO WE ARE

We care about you, the planet, and the millions of people we will never get the chance to serve a meal to or meet in person. We subscribe to the simple mantra: leave it better than you found it. This is why we do what we do. Thank you for helping us on our mission.



SIGNATURE COCKTAILS

THE DRAGON

Thai chili infused saké, guava, hibiscus syrup, lime. 8

LYCHEE MARTINI

vodka, lychee, lemon, simple syrup. 9

ORIENT EXPRESS

vodka, basil, lime, kaffir-lemongrass syrup, togarashi rim. 9

GIN HENSON

gin, muddled basil and cucumber, ginger syrup, lemon. 9

RED LETTER DAY

bourbon, hibiscus syrup, lemon, lavender bitters. 9

PURPLE HAZE

vodka, blackberry, lime, simple syrup. 9

PACIFIC LOTUS

tequila, Thai chili infused saké, triple sec, crème de violette, lime. 9

MAKERS CUP

Maker's Mark, muddled cucumber, lemon, honey syrup. 10

DEJII CRUSH

gin, house grenadine, lime, Angostura bitters, cucumber, mint. 10

SANTA MARIA

tequila, Aperol, gomme syrup, grapefruit, rosemary, soda. 10

NASHI'S BLOOM

pear gin, Lillet Blanc, Asian pear bitters, prosecco. 12

AUTUMN BREEZE

gin, lime, orgeat, lavender bitters, Angostura bitters, soda. 12

BEER

DRAFT

SAPPORO

Japan's Original Beer. 5

ROTATING TAP

Oregon. RP

PFRIEM WIT

Oregon. 6

ROTATING IPA

RP

BOTTLES & CANS

ANTHEM HOP CIDER

Oregon. 6

ASAHI

1L can, Japan. 10

KIRIN ICHIBAN

22 oz btl, Japan. 9

HITACHINO "WHITE" ALE

11.2 oz btl, Japan. 10

HAPPY MOUNTAIN

LAVENDER WHITE KOMBUCHA

Oregon. 6

NON-ALCOHOLIC DRINKS

SPARKLING PEONY

guava, ginger,
lemon, soda. 4

BERRY BERRY GOOD

blackberry, cranberry, lime,
simple syrup. 5

GINGER MYOGA

ginger beer, lime, honey. 5

SETTING SUN

prickly pear, honey syrup,
lemonade, soda. 5

TEA

Genmaicha: brown
rice green tea. 2
Steven Smith teas. 3.5

SODA

Coke, Diet Coke, Sprite,
tonic, club soda, ginger ale. 2
Fentiman's ginger beer. 5
Steelhead root beer. 4
Sipp Mojo Berry Mint. 4

JUICE

lemonade or limeade
one refill. 2.5
cranberry juice. 3

WINES BY THE GLASS

SPARKLING

| | |
|--|-------|
| NV Marquis de le Tour Sparkling Rosé, France | 9/36 |
| Casabianca Prosecco Frizzante, Italy | 10/38 |

ROSÉ

| | |
|--|------|
| 2014 North by Northwest Rosé, Washington | 8/32 |
|--|------|

WHITE

| | |
|--|--------|
| 2015 Hess Sauvignon Blanc, California | 8/30 |
| 2012 Wild Meadows Chardonnay, Washington | 8/32 |
| 2015 Seaglass Pinot Gris, California | 8/32 |
| 2015 Anne Amie Amrita, Oregon | 9/36 |
| 2015 Elk Cove Pinot Blanc, Oregon | 10/40 |
| Hakutsuru Plum Wine, Japan | 7.5/30 |

RED

| | |
|---|-------|
| 2013 Montevina Barbera, California | 7/28 |
| 2014 La Linda Malbec, Argentina | 8/30 |
| 2014 10 Span Cabernet Sauvignon, California | 9/42 |
| 2014 Arterberry Maresh Pinot Noir, Oregon | 13/52 |

WINES BY THE BOTTLE

SPARKLING

| | |
|--|-----|
| Pierre Peters Cuvee de Reserve Brut Blanc de Blanc (375ml) | 50 |
| Gaston Chiquet Brut Tradition nv, France | 72 |
| Marc Hebrart Cuvee de Reserve Brut Champagne, France | 90 |
| Coutier Brut Rose Champagne, France | 78 |
| Krug Grand Cuvee Champagne, France | 215 |

WHITE

| | |
|--|----|
| 2013 Abeja Estate Chardonnay, Washington | 62 |
| 2014 Cloudy Bay Sauvignon Blanc, New Zealand | 52 |
| 2014 Domaine Weinbach Riesling, France | 45 |
| 2015 Archery Summit Vireton Rose, Oregon | 42 |

RED

| | |
|---|----|
| 2012 Mercer Estate Cabernet Sauvignon, Washington | 70 |
| 2013 Domaine Serene Yamhill Cuvee Pinot Noir | 75 |

SAKÉ INTRO

Saké (pronounced Sah-kay) is steeped in lore and tradition. Our comprehensive list invites you to dive in and immerse yourself in the wide range of flavors, aromas and textures found in each glass of Japan's national drink. For a beverage brewed from only four ingredients: rice, water, koji and yeast – the depth and breadth of saké is astounding. Saké is also 100% gluten-free and sulfite-free!

RICE POLISHING

When making saké, brewers use specially grown "sakamai" (saké rice) with a higher starch content. Polishing the outer parts of the grain is important in order to reach the pure starchy center. This will ensure a smoother, lighter tasting saké. The percentage you see represents how much of the grain is left after polishing. We keep a list with polishes ranging from 75% to 35%, thereby giving you a chance to experience the full spectrum.

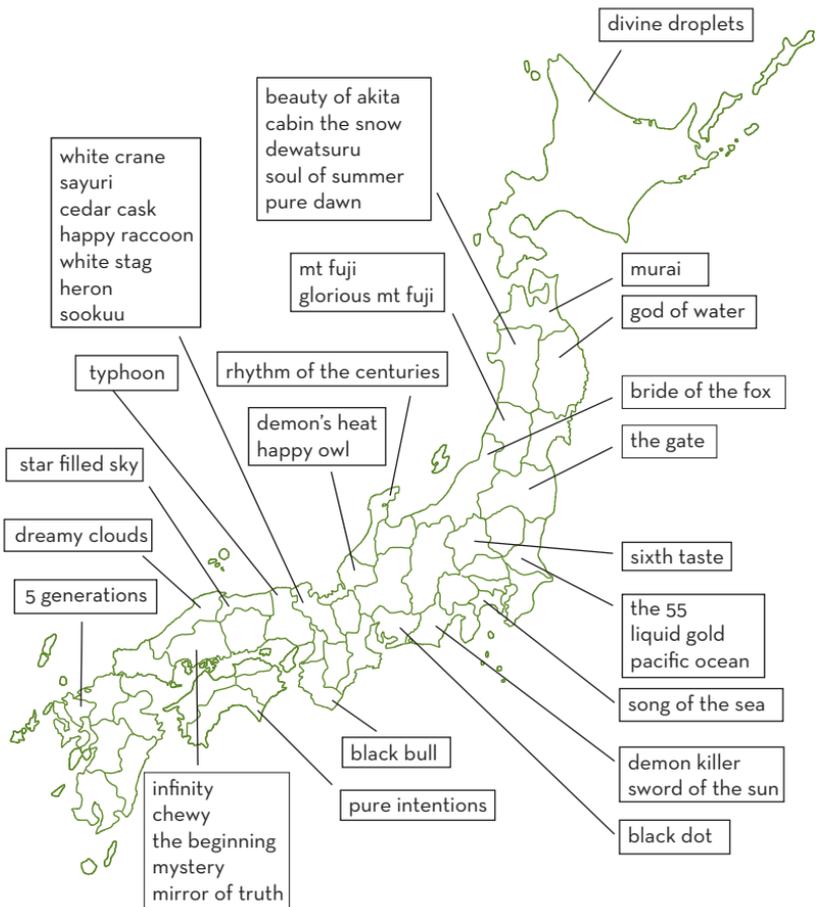
EARTHY, ROBUST, FRUITY AND LIGHT/FLORAL

We divide our saké list into four broad taste categories: earthy, robust, fruity, and light/floral. Our selections are carefully curated and represent the best, freshest saké available from Japan. We encourage you to have fun and explore the wide diversity of flavors on offer.

ABOUT SAKÉ REGIONS

Saké is made in almost every prefecture of Japan. To some degree regionality exists in saké due to different types of local rice, soft or hard water, and weather. There are longer brewing seasons in the wintery north compared to shorter seasons in the south. Warmer areas have created methods of making yeast starters (moto) differently in order to effectively make consistent saké.

The map will help put what you're tasting into visual context.



SAKÉ

FLIGHTS

Flights are a great way to try different sakés and fine tune your saké preferences. Some sakés will possess intense fruitiness and lightness, while some sakés are rich and full bodied. Find out which sakés speak to you and don't forget to *Kanpai!*

NIGORI FLIGHT

16

“Sayuri”

“Dreamy Clouds”

“Chewy”

BARTENDERS FLIGHT

22

“Demon Killer”

“Cabin in the Snow”

“Star Filled Sky”

VARIETY FLIGHT

18

“White Crane”

“Bride of the Fox”

“Dreamy Clouds”

NW STAFF FLIGHT

24

“Happy Owl”

“Soul of Summer”

“Black Bull”

BAMBOO FLIGHT

22

“God of Water”

“Glorious Mt. Fuji”

“Dewatsuru”

DAIGINJO FLIGHT

28

“Infinity”

“Divine Droplets”

“Beauty of Akita”

SAKÉ

RESERVE BOTTLES

SOOKUU JUNMAI

60% polish. Full rice notes tinged with pear, a smooth silky texture, and a well rounded finish rich in umami. Fujioka Shuzo is an incredibly small brewery, crafting a truly hand made sake from its own spring water that is known throughout Japan for its quality.

500ml bottle 70

“THE GATE” DAISHICHI MINOWAMON JUNMAI DAIGINJO KIMOTO

50% polish. A rare pairing of the long kimoto brewing process and the exacting standards of daiginjo style saké. Delicate yet deep, a ripe fruitiness, and a lingering finish. A saké for fans of rich, complex flavors.

720ml bottle 110

“LIQUID GOLD” WATARI BUNE DAIGINJO

35% polish. Homare brewery revived this rice strain from a tiny sample released by a Japanese seed bank. The result is a layered and luscious saké, very balanced, with a velvety body and texture.

720ml bottle 130

“MYSTERY” MABOROSHI DAIGINJO

45% polish. Elegant and exceptionally balanced, a velvety mouthfeel; one of the best saké experiences to be had. After comprehensive testing, Nakao brewery crafted a daiginjo that has become a standard setter in its class.

720ml bottle 205

SAKÉ

LIGHT/FLORAL

“HERON” HAKUTSURU ORGANIC

65% polish. Founded in 1743 and exhibited at the Paris World Exposition, Hakutsuru has always epitomized fine saké.

glass 8 / 720ml bottle 35

“WHITE STAG” HAKUSHIKA JUNMAI GINJO

60% polish. Chinese emperor Hsuan-Tsung found a 1000-year-old white stag in his palace garden, an omen for a long and prosperous life.

glass 8 / 900ml carton 45

“WHITE CRANE” HAKUTSURU JUNMAI GINJO

60% polish. One of the largest producers of premium saké in Japan, Hakutsuru crafts this saké to be floral, yet clean and dry.

glass 9 / 720ml bottle 40

“SWORD OF THE SUN” TAKATENJIN TOKUBETSU HONJOZO

60% polish. Founded in 1868 near the remains of Takatenjin castle, this brewery now runs almost exclusively on solar power.

glass 11 / 720ml bottle 50

“PACIFIC OCEAN” TAIHEIKAI TOKUBETSU JUNMAI

55% polish. Known as a brewer's saké, complex enough to engage the palate but smooth enough to be a regular compliment to any meal.

glass 12 / 720ml bottle 60

“FIVE GENERATIONS” SHICHIDA JUNMAI GINJO

55% polish. Using local rice grown in Saga in the south of Japan, this brewery has been family-owned for five generations.

glass 13 / 720ml bottle 75

“MT. FUJI” EIKO FUJI NAMAZAKE JUNMAI GINJO

50% polish. “Nama” (unpasteurized saké); elegant, floral, and lively flavor.

glass 14 / 720ml bottle 70

“INFINITY” JOTO DAIGINJO

50% polish. Using an apple yeast that is unique to the Nakao brewery, this saké is one of the original recipes brewed there in the 1950s.

glass 14 / 720ml bottle 75 / 1.8l bottle 160

“DIVINE DROPLETS” TAKASAGO JUNMAI DAIGINJO

50% polish. Only saké in the world that is drip pressed every year in an igloo to protect its pristine flavor in cold temperatures.

glass 16 / 720ml bottle 85

SAKÉ

EARTHY

“MIRROR OF TRUTH” SEIKYO TAKEHARA JUNMAI

65% polish. Brewers spend 50+ hours to craft the koji-rice, which greatly influences this saké's taste.

glass 10 / 720mL bottle 45

“GOD OF WATER” SUIJIN JUNMAI

70% polish. Strong flavors of rice with a very dry finish, this saké is a perfect example of the nature of “pure rice” or junmai saké.

glass 11 / 720ml bottle 55

“BRIDE OF THE FOX” KANBARA JUNMAI GINJO

50% polish. Named after mysterious lights that appear on Mt. Kirin, which locals claim are paper lanterns carried in the fox-bride procession.

glass 11 / 720ml bottle 60 / 1.8L bottle 90

“STAR FILLED SKY” MANTENSEI JUNMAI GINJO

50% polish. Toji (master brewer) of this facility is also the owner, crafting only ginjo and daiginjo style sakés. Subtle fruit, soft rice flavor; dry finish.

glass 11 / 720ml bottle 55

“HAPPY OWL” FUKU-CHITOSE YAMAHAI JUNMAI

60% polish. Brewed to be earthy and funky, the toji held the acidity in check to give this saké a rounded rice flavor and soft finish.

glass 12 / 720ml bottle 60

“BLACK BULL” KUROUSHI OMACHI

50% polish. Brewed with omachi rice, an heirloom varietal discovered in the 1800s. Named after a famous rock on the beach by the brewery.

glass 13 / 720ml bottle 65

“DEMON KILLER” ONIKOROSHI JUNMAI GINJO

50% polish. Full flavored, some melon notes and savory elements; known for its dry and clean finish.

glass 13 / 720ml bottle 65

“HAPPY RACCOON” HAKUSHIKA TANUKI JUNMAI

70% polish. Named after a beloved and mischievous character in Japanese mythology, usually depicted with a large carafe of saké.

180 ml cup 9

SAKÉ

ROBUST

Sturdy yet bold, these saké tend to be full-bodied.
Match these with dishes like pork belly, steak, and rolls.

“TYPHOON” TOZAI FUTSU-SHU

Occasionally, a futsu, or “basic” saké, elevates to be on par with more premium sakés. Such is the case with this brew – a rich, rice-forward saké.

glass 7 / 1.8L bottle 65

“DEWATSURU” KIMOTO EXTRA DRY

65% polish. Prepared in the kimoto technique, the original yet now uncommon style of brewing saké. dry, full bodied with a high acidity.

glass 10 / 1.8L bottle 80

“GLORIOUS MT. FUJI” EIKO FUJI HONKARA

60% polish. Labeled as a “karakuchi” or very dry saké; carries hints of toasted marshmallow and mushroom.

glass 10 / 720mL bottle 45

“THE SIXTH TASTE” KOKUMI TOKUBETSU JUNMAI

60% polish. The sixth taste is a Japanese flavor profile translating as heartiness. Umami-driven; Asian pear, baked bread, earthy grain hints.

glass 11 / 720mL bottle 55

“THE BEGINNING” SEIKYO OMACHI JUNMAI GINJO

55% polish. Brewed with a high ratio of koji and the robust heirloom strain of rice known as omachi, this saké is rich in flavor and soft in body.

glass 13 / 720ml bottle 65

SAKÉ

NIGORI

When finished brewing, saké will retain some of the rice broken down during the fermentation. Brewers “press” the saké through fine mesh to remove this sediment.

For nigori, some of the sediment will be left “unpressed,” leaving a cloudy appearance and rich texture.

SAYURI NIGORI

70% polish. Sweet, fruity with mild sediment; a classic soft & smooth nigori.
glass 9 / 720ml bottle 40

“DREAMY CLOUDS” RIHAKU NIGORI

59% polish. Rihaku is a family owned brewery since 1882. This style of nigori is known as usu, or “thin style.”
glass 10 / 720ml bottle 55 / 1.8L bottle 90

MURAI NIGORI GENSHU

75% polish. Cask strength or undiluted saké, very thick and creamy. Sweet pineapple flavor and lingering finish of coconut.
glass 10 / 720ml bottle 50

“CHEWY” JOTO NIGORI

65% polish. A bright, lively nigori, lightly pressed to retain a coarse texture.
glass 10 / 720ml bottle 50

SAKÉ

UNIQUE & INTERESTING

“CEDAR CASK” OZEKI TARUZAKE

73% polish. Cedar barrels give distinctive aroma. Common at festivals.

glass 10 / 1.8L bottle 85

“PURE INTENTIONS” MUTEMUKA

65% polish. Undiluted and unpasteurized saké; certified organic in Japan.

glass 12 / 720ml bottle 60

“RHYTHM OF THE CENTURIES” YUHO KIMOTO JUNMAI

55% polish. Aged 4 years in the bottle before release; rich flavor and aroma.

glass 13 / 720ml bottle 65

“DEMON’S HEAT” IPPONGI HANNYA

70% polish. Brewed with plums & spicy pepper; sweet open and hot finish.

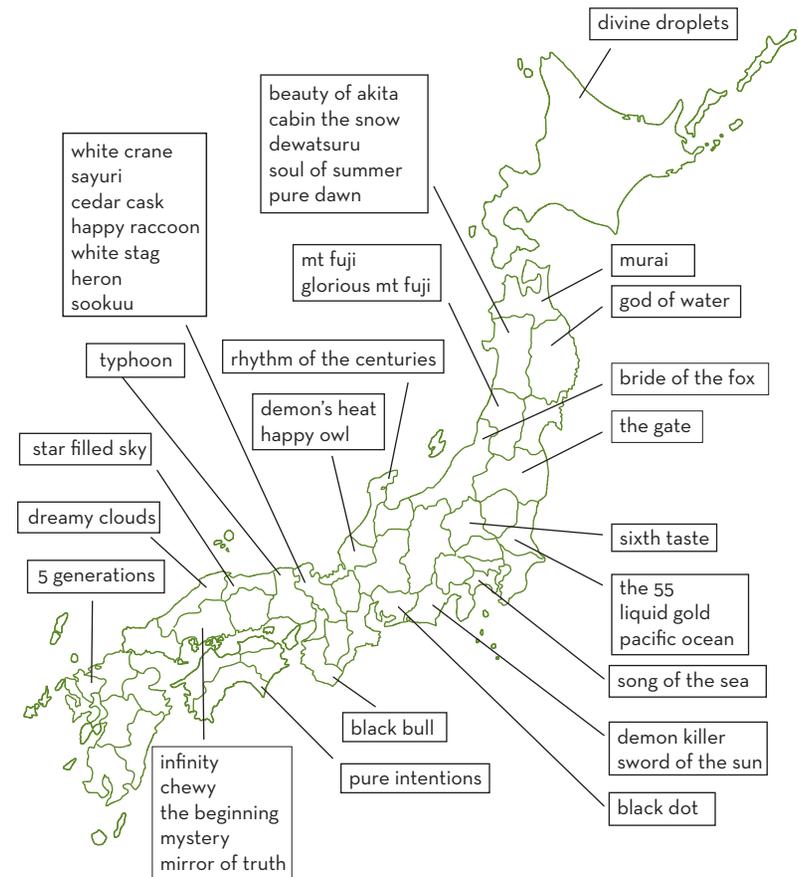
Like Fireball as a saké!

glass 12 / 720ml bottle 65

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SAKÉ

FRUITY

Tropical fruits like bananas, musk melons, pineapple and pear abound. Usually light and soft, too. Match with lighter flavors; sashimi, nigiri, rolls.

“BLACK DOT” HONJOZO

65% polish. A clean pure style of saké, with white mountain flowers on the nose. It has a wonderful clean and soft silky texture. The cleansing acidity also provides good structure and there is a subtle tropical fruitiness.

glass 10 / 720ml bottle 55

“CABIN IN THE SNOW” YUKI NO BOSHA JUNMAI GINJO

55% polish. Produced at award-winning Saiya Brewery in Akita-ken.

glass 12 / 1.8L bottle 100

“SONG OF THE SEA” TENSEI JUNMAI GINJO

50% polish. Full of the ripe banana and melon flavors associated with the ginjo class of saké, and named for the seaside location of the brewery.

glass 12 / 720ml bottle 65

“PURE DAWN” SHIMIZU NO MAI JUNMAI

55% polish. This brewery is the result of 13 small family owned breweries coming together to compete in a growing market; the oldest dating 1656.

glass 12 / 720ml bottle 55

“SOUL OF SUMMER” JOTO JUNMAI GINJO

55% polish. Lush and fruity, with a clean finish. Brewed with two yeasts to elevate the aroma and flavor.

glass 12 / 720ml bottle 60

“THE 55” WATARI BUNE JUNMAI GINJO

55% polish. Floral and fruity with a crisp finish; epitomizes the depth and character of great saké.

glass 12 / 720ml bottle 65

“BEAUTY OF AKITA” YUKI NO BOSHA KOMACHI DAIGINJO

35% polish. Akita komachi or “beauty of Akita”; a reference to the fair ladies for which the region is known, as well as its cherished local rice.

glass 16 / 720ml bottle 90

SHOCHU

Shochu is a distilled beverage native to Japan. Though experts say that shochu first began in Persia, it was in Japan that the process became refined, using barley, sweet potato, sugarcane or rice to create the beverage that has begun to surpass saké in its popularity.

Shochu contains 25% alcohol by volume (weaker than whisky or standard-strength vodka, but stronger than wine and saké), and is traditionally served in four different ways: neat, on the rocks, mixed with cold water or in a snifter with hot water on the side.

SWEET POTATO FLIGHT

Shiranami Satsuma
Kaido Hamada
Kurokame
15

SOUTHERN EXPLORATION FLIGHT

Towari
Iichiko
Jougo Kokuto
15

STROLL DOWN TO OKINAWA FLIGHT

Hakutake Shiro
Mizuho
Kakushigura
16

EARTH FLIGHT

Kiccho Hozan
Tomi No Hozan
Shiranami Kurokoji
18

SHOCHU

WHEAT

IICHIKO

barley. Rounded and pronounced nose, hint of dried bananas. 9

KAKUSHIGURA

barley. Slightly fruity with a swift and clean finish. 9

TOWARI

buckwheat. Rich grain aroma, intense back notes with mild spice of roasted sesame finish. 10

SWEET POTATO

KAIDO HAMADA

Full bodied, rich flavor profile with hints of pepper and cinnamon. 9

KUROKAME

Gradual intensity with a lingering finish of banana peel. 9

SHIRANAMI SATSUMA

Earthy and aromatic nose, prickly dryness, a round lengthy finish. 9

RICE

HAKUTAKE SHIRO

Cherry nose, smooth light body, with a strong saké finish. 9

GANKUTSUOH

Herbal, minty, earthy and extremely smooth. 10

JOUGO KOKUTO

sugar cane & rice. Strong taste of sugarcane stalk with a grassy component. 10

MIZUHO AWAMORI

Thai rice. Aromatic with mild body, slightly acidic with subtle floral notes. 11

RICE & SWEET POTATO

SHIRANAMI KUROKOJI

Bold, acidic and earthy with a strong flavor and finish. 9

KICCHO HOZAN

Bold and rich with a musky fruit finish. 12

TOMI NO HOZAN

Bold and acidic, alcohol nose with subtle floral finish. 12

JAPANESE WHISKY

Japanese whisky was designed to replicate Scotch whisky. Nikka Distillery's location was chosen based on the terroir to best resemble conditions in Scotland where its founder, Masataka Taketsuru, studied and distilled whisky. Japanese whisky stays true to Scotch whisky by using true peat-smoked, malted barley as the starch base.

POURS

SUNTORY TOKI

blend. 9

TAKETSURU

pure malt. 15

NIKKA COFFEY

grain. 16

HIBIKI HARMONY

blend. 16

HIBIKI 17 YEAR

blend. 35

YAMAZAKI 18 YEAR

single malt. 50

ASK YOUR SERVER

Other Japanese whisky is available!

DESSERT

\$8

CHOCOLATE GANACHE BAR <GF>

made with 72% single-origin chocolate, with Korean chili crumble, and spiced honey.

WHISKEY BOUDINO <GF>

whiskey pudding with sea salt caramel (for 21+ only).

S'MORE

spiced chocolate ice cream* with peanut butter graham crackers and burnt marshmallow fluff.

COCONUT PANNA COTTA <GF>

pandanus coconut custard with sweet grapefruit and lime gastrique.

GINGERSNAP AND SALTED CARAMEL POWDER

gingersnap and chai ice cream* sandwich with salted caramel powder.

RICE PUDDING* <GF>

nigori vanilla bean rice pudding, salted butterscotch, seasonal fruit compote, green tea buckwheat thin.

HOUSE-MADE ICE CREAM

flavor changes regularly.

\$3/scoop

<GF>
gluten-free

The Oregon State Health Department says that consuming raw or undercooked meats, poultry, seafood, shellfish, items that contain raw egg (herbed momiji sauce, house made aioli), or eggs may increase your risk of foodborne illness. Since we are a restaurant that serves predominantly raw meat, menu selections from animal-derived foods that **DO NOT** contain any raw, undercooked, or cooked to order items (including raw eggs), are marked with an *.

HAPPY HOUR

Monday - Friday, 5-6 pm

WINE

gl/bt

2013 Montevina Barbera

5/20

2015 Hess Sauvignon Blanc

5/20

SAKÉ

sm/lg

Hakushika "White Stag" premium cold saké

5/35

Ozeki warm saké

4/7

BEER

Sapporo 16 oz draft

4