

OUR FOOD PHILOSOPHY IS QUITE SIMPLE:
**SUSTAINABLY CAUGHT, HUMANELY RAISED,
 NATURALLY GROWN. NO COMPROMISES.**

Setting a new standard for restaurants, we combine the values and guidelines of multiple international scientific organizations to ensure every plate we serve reflects our deep dedication to sustainability.

From sourcing the majority of our fish domestically for a lower carbon footprint to working only with those who fish using the highest standards of environmental

stewardship - we will guarantee the preservation of our oceans for generations to come.

We are proving that seafood caught sustainably truly means the highest quality and best flavor.

Above the water, we partner with farmers and ranchers who seek to grow the best, most sustainable ingredients for our restaurants.

Sustainability, trust,
 and transparency
 are at the core of what
 we do, so ask us anything.
 Bamboo Sushi is
 a restaurant of change.



TO SHARE

VEGETABLE

- CAULIFLOWER 8
Crunchy fried, spicy fermented bean sauce, toasted cashews, and cilantro **V**
- CRISPY MOXO POTATOES* 6
Extra crispy baby potatoes tossed in MOXO sauce **GF**
- SHISHITO PEPPERS 7
Char-grilled, miso butter & bacon, topped with bonito flakes **GF**
- VEGETABLE TEMPURA 8
A variety of local vegetables **V**
+ 1 pc of shrimp
gluten-free option **+GF**
- SILKEN TOFU 8
Shiitake XO sauce, basil, cilantro, and sea salt **GF V**

MEAT

- STEAMED BUN* 6
House-made, chef's choice filling
- XO FLANK STEAK* 16
3 oz flank steak, pan seared mushrooms, crispy garlic, and momiji XO sauce **GF**
- SNAKE RIVER FARMS WAGYU BURGER* 15
1/2 lb burger on brioche with aged Tillamook white cheddar, caramelized onions, momiji sauce, and tempura onion rings
- ADD ONS
Bacon +2
Free-range fried egg +1
Togarashi-fried shallot rings +1
- ORDER IT SUMO* 18
Burger with all the add ons

SALAD

- JAPANESE SPINACH SALAD 7
Blanched spinach, sesame-soy dressing; served chilled **V**
- FORAGED SEAWEEDS* 11
Salted cucumber, ikura, and sanbaizu with smoked dulce salt **GF**
- SUNOMONO SALAD 5
Lightly cured cucumber slices, sweetened rice vinegar dressing, sesame seeds **GF V**
+ arctic surf clam **V**, crab, and smoked octopus +7
- BAMBOO CAESAR* 12
Romaine & seabans, herbed sesame-rice croutons, house-made caesar dressing **GF**

FROM THE SEA

- PAN-ROASTED MCFARLAND SPRINGS TROUT* 16
Grilled frisée, charred & pickled red onion, and spicy fermented bean sauce
- OYSTERS AT A BONFIRE* 12
Grilled oysters over charred alderwood topped with brown butter, pickled maitake mushrooms, horseradish, and basil **GF**



- ALBACORE CARPACCIO* 16
Albacore **V**, house-smoked cipollini onions, pickled shiitake mushrooms, momiji, ponzu, chervil, and Japanese sea salt **GF**
- HOKI POKE BOX* 15
Sushi rice, sesame crab, tuna, avocado, green onion, togarashi, and poke sauce; 6 pieces **GF**
- TUNA POKE* 13
Cubed tuna, cucumbers, avocado, onions, wakame, sweet & spicy sesame dressing **GF**

- KANPACHI CRUDO* 15
Kanpachi with citrus, grapes, radishes, lemon oil, and yuzu kosho powder **GF**
- CHEF'S CHOICE CHIRASHI* 28
Variety of fish over sushi rice **+GF**
- CHEF'S CHOICE SASHIMI* MP
Best items of the day **+GF**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V VEGETARIAN

+GF CAN BE GLUTEN-FREE

GF GLUTEN-FREE

FRESH WASABI,
GRATED
TABLESIDE

5

SIGNATURE ROLLS

ALL ROLLS ARE 8 PIECES
UNLESS OTHERWISE NOTED.

GARDEN OF EDEN*	16	Spicy albacore, cucumber, and apple, topped with tuna tataki, basil, and pickled mustard seeds, with spicy aioli GF
SUNSET*	12	House crab, avocado, and cucumber, topped with spicy tuna, spicy aioli, and tempura flakes +GF
OCEAN FARMER*	16	Seasoned crab, avocado, and cucumber, topped with garlic oil seared kanpachi GF
CHASING THE DRAGON*	15	Shrimp tempura, spicy tuna, house crab, cucumbers, and avocado, rolled in tempura flakes; 6 pieces + gluten-free option +GF
FRIDAY THE 13TH*	15	Spicy salmon, cucumber, and avocado, topped with albacore 🐟 , tempura flakes, spicy aioli & eel sauce
KIMONO ROLL*	16	Seasoned crab, apple, and cucumber, topped with wild Alaskan salmon, pickled apple, fried sage, and lime zest GF
HONEY MISO	12	Sesame gobo, spinach, pickled shiitake mushrooms, cucumber, and roasted red pepper, topped with avocado & honey-miso sauce GF V
GREEN MACHINE*	11	Tempura fried long bean and green onion, topped with avocado & cilantro sweet chile aioli V
	+5	+add albacore 🐟 or crab salad
	+2	+gluten-free option +GF

OMAKASE*

JAPANESE FOR "I'LL LEAVE IT UP TO YOU," ENTRUSTS YOUR CHEF TO
CREATE A UNIQUE AND EXTRAORDINARY MENU FOR YOUR ENJOYMENT.

MP

YAKUMI

OUR SELECTION OF YAKUMI ADDS MINIMAL & BRIGHT INGREDIENTS TO
COMPLEMENT THE FLAVOR OF EACH PIECE OF FISH. THESE SELECTIONS
ARE ALSO AVAILABLE WITHOUT TOPPINGS AS SASHIMI OR "NEAT" NIGIRI.

ALBACORE* 🐟 { Hook and Line - Trolling Lines, Oregon	+ seared; either sweet or savory marinated	8
TUNA* { Deep Set Long Line, Hawaii	+ tosa soy & fresh wasabi	9
TUNA TATAKI* { Deep Set Long Line, Hawaii	+ seared; pepper, momiji, and ponzu	8
ORA KING SALMON* { Open Net Pens, NZ	+ orange, olive oil, lemon zest, sea salt	9
HOUSE-MARINATED IKURA* { AK	+ fresh-grated wasabi	10
WILD COHO SALMON* 🐟 { Line, AK	+ yuan zuke	8
OCEAN TROUT* { Scotland, Iceland	+ seasonal citrus & seasoned soy	9
HOUSE-PICKLED SABA* { Purse-seine, Norway	+ ginger, negi, ponzu	8
SWEET SHRIMP* { Pot & Trap, Canada	+ seared with garlic butter	8
WHITE FISH* { Rotating Selection	+ miso-herb pesto & tosa soy	MP
ARCTIC SURF CLAM 🐟 { Hydraulic Dredge, Canada	+ honey sumiso & yuzu kosho	6
GEODUCK* { Bottom Culture, WA	+ jalapeño-shallot relish	10
EAST COAST RED CRAB { Pot Caught, USA	+ seared with garlic butter	8
SEA EEL { Pole Caught, Korea	+ lemon & sea salt	7
KANPACHI* { Open Net Pens, Hawaii	+ yuzu juice & truffle salt	10
SMOKED OCTOPUS { Artisanal Traps, Spain	+ lemon oil, dehydrated yuzu kosho, and grapes	10
HOUSE-MADE TAMAGO	+ bittersweet chocolate & ground sesame	5
INARI	+ smoked cipolini onions, pickled shiitake mushrooms, and avocado	5
AVOCADO	+ French black truffle salt	5
SCALLOP* 🐟 { Dredge, Nova Scotia	+ seared with yuzu vinegar	6

All yakumi are gluten-free **GF**