

BAMBOO

IHSUS

COCKTAILS

THE DRAGON 9
Thai chile infused saké, guava,
hibiscus, lime

TAMARIND OLD FASHIONED 12
Rye whiskey, tamarind honey,
bitters

PACIFIC LOTUS 9
Tequila, Thai chile infused
saké, triple sec, crème de
violette, lime

PISCO BEE 12
PiscoLogia, demerara,
Benedictine, mole bitters,
shiso, lime, lemon, coriander

RED LETTER DAY 9
Bourbon, hibiscus, lemon,
lavender bitters

GIN HENSON 10
Gin, muddled basil &
cucumber, ginger, lemon

MONONOKE MULE 10
Vodka, lemongrass, ginger,
lime, turmeric, mint, rosewater,
ginger beer, Angostura bitters

CAFFE CORRETTO 14
Mt Gay Eclipse, Amaro Nonino,
Cynar, demerara sugar, cold
brew coffee, cream, coconut
palm sugar

B E E R

DRAFT

SAPPORO 5
Japan's Original Beer

CULMINATION CUSTOM BREW 7
Oregon

RUSE IPA 7
Oregon

ROTATING TAP RP

BOTTLES & CANS

ASAHI 8
24 oz can
Japan

ANTHEM SEMI-DRY 6
Apple Cider 12 oz btl
Salem, Oregon

HITACHINO NEST 10
White Ale 11.2 oz btl
Japan

HAPPY MOUNTAIN 6
LAVENDER WHITE
Kombucha 12 oz btl
Oregon

Saké

Brewed from rice, water, koji, and yeast, saké shows an amazing level of depth. Saké is made with a specially grown “sakamai” (saké rice) with a higher starch content than ordinary rice. Polishing this grain helps reveal the deep flavors of the starch underneath. On the menu we include the level of polish (35%-75%), inviting you to experience the full spectrum of flavor.

SAKÉ IS ALWAYS
100% GLUTEN AND
SULFITE-FREE.

Bamboo Saké
Bamboo Junmai 12 | 65 { 720ml
Ginjo Namazake 60% polish

Brewed in partnership with the Kobe Shu-Shin-Kan brewery, this unpasteurized saké is crafted specifically for Bamboo Sushi. Elegant on the nose with hints of melon & lily, the palate is sweet initially, showing a bit of lychee, but finishes with a robust dose of umami.

FRUITY

Cabin in the Snow 12
Yuki No Boshu 55% polish
Junmai Ginjo

Pride of Kanto 14 | 70 { 720ml
Ippin Junmai Daiginjo 50% polish

Liquid Gold 170 { 720ml
Watari Bune Junmai 35% polish
Daiginjo

ROBUST

Old School 9 | 50 { 720ml
Kasumi Tsuru Kimoto 65% polish
Junmai

Glorious Mt. Fuji 10 | 45 { 720ml
Eiko Fuji Honkara 60% polish

Age of Origin 13 | 65 { 720ml
Choryo Yamahai 68% polish
Omachi Taruzake

LIGHT AND FLORAL

Heron 8 | 35 { 720ml
Hakutsuru Organic 65% polish
Junmai

White Stag 8 | 45 { 900ml
Hakushika Junmai 60% polish
Ginjo

White Crane 9 | 40 { 720ml
Hakutsuru Junmai 60% polish
Ginjo

Sword of the Sun 11 | 50 { 720ml
Takatenjin Tokubetsu 60% polish
Honjozo

Pacific Ocean 12 | 60 { 720ml
Taiheikai Tokubetsu 55% polish
Junmai

Five Generations 13 | 75 { 720ml
Shichida Junmai Ginjo 55% polish

Tears of Dawn 15 | 90 { 720ml
Konteki Daiginjo 50% polish

Infinity 14 | 85 { 720ml
Joto Daiginjo 50% polish

Mystery 260 { 720ml
Maboroshi Daiginjo

UNIQUE & INTERESTING

Cedar Cask 10
Ozeki Taruzake 73% polish

Yuzu 10
Joto Yuzu

Rhythm of the Centuries 13 | 65 { 720ml
Yuho Kimoto Junmai 55% polish

EARTHY

Seven Spearsmen 10 | 45 { 720ml
Shichi Hon Yari 60% polish
Junmai

Black Bull 13 | 65 { 720ml
Kuroushi Omachi 50% polish
Junmai Ginjo

God of Water 11 | 55 { 720ml
Suijin Junmai 75% polish

Bride of the Fox 12 | 65 { 720ml
Kanbara Junmai 50% polish
Ginjo

Everlasting Roots 10 | 55 { 900ml
Yamada Shoten 55% polish
Tokubetsu Junmai

Demon Killer 13 | 65 { 720ml
Onikoroshi Junmai 50% polish
Ginjo

NIGORI

Saké is usually pressed through a fine mesh to remove any broken down rice after fermentation.

Nigori saké includes this sediment, making it cloudy in appearance and rich in texture.

Sayuri Nigori 9 | 40 { 720ml
70% polish

Dreamy Clouds 10 | 55 { 720ml
Rihaku Junmai Nigori 59% polish

Chewy 10 | 50 { 720ml
Joto Junmai Nigori 65% polish

SAKÉ FLIGHTS

Nigori Flight 16
Sayuri
Dreamy Clouds
Chewy

Variety Flight 18
White Crane
Bride of the Fox
Dreamy Clouds

Bamboo Flight 22
God of Water
Glorious Mt. Fuji
Old School

Daiginjo Flight 28
Infinity
Tears of Dawn
Pride of Kanto

WINE

{ ROSÉ }

NORTH BY NORTHWEST 8 | 32
Rosé, Washington

{ RED }

MONTEVINA 7 | 28
Barbera, California

LA LINDA 9 | 42
Cabernet Sauvignon,
Argentina

TORII MOR 14 | 56
Pinot Noir, Oregon

HYLAND ESTATES - | 75
Cory Pinot Noir, Oregon

{ SPARKLING }

LAMBERTI 10 | 40
Prosecco, Italy

LUNDEEN - | 75
Brut Blanc de Noir, Oregon

{ WHITE }

CROSSINGS 7 | 28
Sauvignon Blanc,
New Zealand

WESTMOUNT 9 | 36
Chardonnay, Washington

LANGE ESTATE 10 | 40
Pinot Gris, Oregon

HAKUTSURU 8 | 32
Plum Wine, Japan

CHATEAU DE SANCERRE - | 60
France

JAPANESE WHISKY

Like Scotch whiskies, Japanese whiskies often use peat-smoked malted barley as a base, giving them a wide range of depth and flavor profiles. Ask your server about our extended collection.

SUNTORY TOKI. Blend 9

TAKETSURU. Pure malt 15

NIKKA COFFEY GRAIN 16

HIBIKI HARMONY. Blend 16

IWAI. Blend 10

YAMAZAKI 18YR. Single malt 50

NON-ALCOHOLIC

SPARKLING PEONY 5
Guava, ginger, lemon, soda

BLACKBERRY BRAMBLE 5
Blackberry, cranberry, lime,
soda

TURMERIC MULE 5
Ginger beer, turmeric, lime

SAGE PHILOSOPHY 5
Cucumber water, sage, lime,
agave, soda

LEMONADE or LIMEADE 3

TEA
Genmaicha 2.5
Brown rice green tea
Steven Smith Teas 3.5
Iced Tea 3

SODA
Llanlyr Ginger Beer 5
Steelhead Root Beer 4
House-Made Soda 4