

BAMBOO

IHSUS

WINE

BUBBLES

Brut Rose, A to Z Wineworks Newberg, OR	GL BTL	11 42
Brut, Sokol Blosser Willamette Valley, OR		12 45

WHITE

Chardonnay, Stoller Willamette Valley, OR	13 48
Riesling, Ponzi Columbia Valley, WA	11 42
Sauvignon Blanc, Kings Estate Willamette Valley, OR	12 45
Pinot Gris, Archery Summit Willamette Valley, OR	11 42

ROSE

Rose, Stoller Willamette Valley, OR	12 48
Rose, Charles & Charles Columbia Valley, WA	11 40

RED

Pinot Noir, Stoller Willamette Valley, OR	13 45
Cabernet Syrah, Charles & Charles Columbia Valley, WA	12 42
Barbera, Terra D' Oro Amador Valley, CA	12 42
Cabernet, Boomtown Columbia Valley, WA	12 42
Pinot Noir, Adelsheim Willamette Valley, OR	13 56

SAKE

HOUSE HOT SAKE

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

Joto Junmai "Graffiti Cup" 200ml	SMV	GL BTL	-2	6
Honjozo Genbei Onikoroshi "Four Eyed Devil" 180ml			+5	7
Ozeki Hana Awaka Sparkling Yuzu 250ml			-6	14

DRY + EARTHY

Katsumi Tsuru Kimoto Junmai "Old School" Extra Dry	+3	6 30
Yamada Shoten Tokubetsu Junmai	+4	6 30
Yuho Junmai "Eternal Embers"	+6	6 30
Choryo Omachi Yamahai Taruzake "Cedar Country"	+1	6 30

SMOOTH + EXPRESSIVE

Watari Bune Junmai Ginjo "The 55"	+3	7 35
Hakuto Tokubetsu Junmai "Deep Faith"	+2	7 35
Kanbara Junmai Ginjo "Bride of the Fox"	+3	7 35
Hakushika Junmai Ginjo "White Stag" 900ml	+1	7 35

SOFT + ELEGANT

Bamboo Junmai Ginjo Namachozo "Bamboo Private Label"	+2	8 40
Toko Junmai Daiginjo "Divine Droplets"	+3	8 40
Izumibashi Yamada Nishiki 50 Junmai Ginjo "Graceful"	+4	8 40
Fukucho Junmai Ginjo "Moon on the Water"	+3	8 40

CLOUDY SAKE

Hakutsuru Sayuri Nigori "Little Lilly"	-11	6 25
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COCKTAILS

HOUSE-MADE SAKE SANGRIA

Roku Gin, Hakushika Junmai Sake, Apricot, Rosemary, Grapefruit Bitters, Carbonated	10
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SHOGUN SHOTGUN

Toki Whisky, Coconut, Cardamom, Lemon, Bitters	12
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COWBOY OF HOKKAIDO

Haku Vodka, Dolin Blanc, Junmai Sake Luxardo Bianco Bitter, Celery Bitters	11
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FOX & HOUND

Maker's Mark Bourbon, Cynar, Aperol, Apricot, Becherovka	12
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FORTY PAPER CRANES

Baiju, Gin, Lemongrass, Lychee, Toasted Sesame, Lemon, Egg White	12
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KYOTO X JALISCO

Pueblo Viejo Reposado, Plum Wine, Red Shiso, Aloe	11
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WALK ON WATER

El Silencio Mezcal, Pineapple Rum, Green Chartreuse, Maraschino, White Miso Honey, Lime	12
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BEER

DRAUGHT

Sapporo Lager 22oz	6
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BOTTLED

Hitachino Red Ale	6
Hitachino White Ale	6
Asahi Lager 22oz	8

NA BEVERAGES

Genmai Cha Hot Tea	5
Black Jasmine Iced Tea	5
Topo Chico Mineral Water	4

SOFT DRINKS

Coca-Cola, Diet Coke, Ginger Beer, Sprite	3
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BAMBOO SUSHI

SMALL PLATES

MISO SOUP Seaweed, tofu, green onion	5	EDAMAME v Steamed, sea salt	4
SUNOMONO SALAD v Lightly cured cucumber slices, sweetened rice vinegar dressing, sesame seeds	5	CAULIFLOWER v Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, and cilantro	8
SPINACH SALAD v Blanched spinach tossed in sesame-soy dressing, served chilled	7	CHICKEN KARAAGE Crispy fried marinated chicken with dill kewpie-style mayo	9
BAMBOO CAESAR Romaine hearts and radicchio, miso caesar dressing, togarashi dusted rice crackers	10	SEASONAL VEGETABLE TEMPURA Variety of garden vegetables with tempura dipping sauce, grated daikon, ginger, and sesame	8
TUNA POKE Tuna, cucumbers, avocados, onions, wakame, sweet and spicy sesame dressing	11	SHRIMP TEMPURA Tempura shrimp served with tempura dipping, grated daikon, ginger, and sesame	12
HAND ROLL	5		

BAMBOO CRISPY RICE

SPICY TUNA Crispy sushi rice with spicy tuna, truffled eel sauce and green onion	13
SPICY ALBACORE Crispy sushi rice with spicy albacore, jalapeno, cilantro and spicy aioli	12
SPICY SALMON Crispy sushi rice with spicy salmon, yuzu kosho, shiso and orange zest	12
AVOCADO GREEN MACHINE Crispy sushi rice with sliced avocado, green machine sauce	10

SIGNATURE ROLLS Traditional rolls available upon request

GREEN MACHINE* v Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli Albacore* +3 Salmon Or Crab Salad +4	12 8 PCS.	FULL CIRCLE* Spicy albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing	15 8 PCS.
FRIDAY THE 13TH* Spicy salmon, cucumber, and avocado, topped with albacore, tempura flakes, spicy aioli and eel sauce	14 8 PCS.	NW PHILLY ROLLY* Salmon, cream cheese and avocado, tempura fried and finished with eel sauce	14 8 PCS.
OCEAN FARMER* Seasoned crab, avocado, cucumber, topped with garlic oil, shiso and seared kanpachi	15 8 PCS.	CHASING THE DRAGON* Shrimp tempura, spicy tuna, house crab, cucumbers and avocado, rolled in tempura	13 6 PCS.
SUNSET* House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes	13 8 PCS.	HOKI POKI BOX Sushi rice, sesame crab, tuna, avocado, green onion, togarashi, and poke sauce	16 6 PCS.

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 + black truffle salt	5	10
ALBACORE* + seared; savory marinated	7	17
TUNA* + tosa soy & freshly grated wasabi	9	18
ORA KING SALMON* + orange, olive oil, lemon zest, sea salt	9	18
SCALLOP + seared, yuzu vinaigrette + yuzu kosho	7	16
HAWAIIAN KANPACHI + yuzu juice, truffle salt	7	18
COHO SALMON*	6	15
STEELHEAD	7	16

BOWLS

SPICY GINGER CHICKEN Grilled marinated chicken steamed rice, furikake, Japanese pickles, green onion	12
SPICY GINGER TOFU Grilled marinated tofu steak, steamed rice, furikake, Japanese pickles, green onion	12
RAINBOW BOWL Albacore, salmon, cucumber, avocado, onion, seaweed, Bamboo poke sauce	11
BAMBOO BOWL Albacore, avocado, negi, onion, cucumber, nori, Green Machine sauce	11

BURGERS

½ lb Snake River Farms Wagyu beef on a potato bun, served with tempura onions
GLUTEN

CLASSIC* Tillamook aged white cheddar, caramelized onions, momiji aioli	15
TERIYAKI SHISITO* Grilled shishito peppers, butter lettuce, pepper jack cheese, house aioli, teriyaki sauce	16
BBQ BLACK BEAN BURGER* Butter lettuce, house made pickles, tempura tataki, bbq black bean sauce	15

Items cooked to order. Vegetarian dishes shown with "V". All items are gluten free unless shown with "GLUTEN". *Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.