

FROM THE KITCHEN

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| JAPANESE SPINACH SALAD v Blanched spinach tossed in sesame-soy dressing, served chilled | 7 |
| SUNOMONO SALAD v Lightly cured cucumber slices, sweetened rice vinegar dressing, and sesame seeds | 5 |
| CAULIFLOWER v Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, and cilantro | 8 |
| CHICKEN KARAAGE Crispy fried marinated chicken with dill kewpie-style mayo | 9 |
| SPICY GINGER CHICKEN BOWL Grilled marinated chicken, steamed rice, furikake Japanese pickles, and green onion | 12 |
| SPICY GINGER TOFU BOWL Grilled marinated organic tofu steak, steamed rice, furikake Japanese pickles, and green onion | 12 |

BURGERS

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| BAMBOO WAGYU BURGER* ½ lb Snake River Farms Wagyu beef on a potato bun with Tillamook aged white cheddar, momiji aioli and tempura onions GLUTEN | 15 |
| TERIYAKI SHISITO BURGER* ½ lb Snake River Farms Wagyu beef on a potato bun with grilled shishito peppers, butter lettuce, pepper jack cheese, house aioli and teriyaki sauce GLUTEN | 16 |
| BBQ BLACK BEAN BURGER* ½ lb Snake River Farms Wagyu beef on a potato bun with butter lettuce, house made pickles, tempura tataki and bbq black bean sauce GLUTEN | 15 |

FROM THE SUSHI BAR

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| HAND ROLL Chef's choice, changes daily | 5 |
| TUNA POKE Tuna, cucumbers, avocado, onions, wakame, and sweet and spicy sesame dressing | 11 |
| RAINBOW BOWL MSC -certified albacore, salmon, cucumber, avocado, onion, seaweed, Bamboo poke sauce | 11 |
| BAMBOO BOWL MSC -certified albacore, avocado, negi, onion, cucumber, nori and Green Machine sauce | 11 |

CRISPY RICE

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| SPICY TUNA Crispy sushi rice served with spicy tuna, truffled eel sauce and green onion | 13 |
| SPICY ALBACORE Crispy Sushi Rice served with spicy albacore, truffled eel sauce and green onion | 12 |
| SPICY SALMON Crispy Sushi Rice served with spicy salmon, truffled eel sauce and green onion | 12 |
| AVOCADO GREEN MACHINE Crispy rice, smashed avocado, finished with green machine sauce | 10 |

NIGIRI / SASHIMI

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|---------------------------|-------|------------------------------|---|-------|---|----|
| AVOCADO v | | | + black truffle salt | | 5 | 10 |
| ● MSC ALBACORE* | | Trolling hook & line, Oregon | + seared; savory marinated | | 7 | 17 |
| ● TUNA* | | Deep set longline, Hawaii | + tosa soy & freshly grated wasabi | | 9 | 18 |
| ● ORA KING SALMON* | | Open net pens, New Zealand | + orange, olive oil, lemon zest, sea salt | | 9 | 18 |
| ● MSC SCALLOP | | Scallop rake, Canada | + seared, yuzu vinaigrette + yuzu kosho | | 7 | 16 |
| ● HAWAIIAN KANPACHI | | Open net pens, Hawaii | + yuzu juice, truffle salt | | 7 | 18 |
| ● MSC COHO SALMON* | | Line caught, Alaska | | | 6 | 15 |
| ● STEELHEAD | | Open net pens, Washington | | | 7 | 16 |

TRADITIONAL ROLLS

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| SPICY TUNA ROLL | 8 | TUNA ROLL | 7 | CUCUMBER ROLL | 4 | RAINBOW ROLL | 14 |
| SPICY SALMON ROLL | 8 | SALMON ROLL | 6 | AVOCADO ROLL | 4 | SHRIMP TEMPURA ROLL | 9 |
| CALIFORNIA ROLL | 6 | VEGGIE ROLL | 5 | PHILLY ROLL | 7 | | |

SIGNATURE ROLLS

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| GREEN MACHINE* v Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli ADD MSC ALBACORE* +3 ADD MSC COHO SALMON* OR CRAB SALAD +4 | 11 8 PCS. | GARDEN OF EDEN* Spicy MSC -certified albacore, cucumber, apple, topped with tuna tataki, basil, and pickled mustard seeds with yuzu vinaigrette | 15 8 PCS. |
| FULL CIRCLE* Spicy MSC -certified albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing | 15 8 PCS. | SUNSET* House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes | 13 8 PCS. |
| FRIDAY THE 13TH* Spicy salmon, cucumber, and avocado, topped with MSC -certified 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, shisho and seared kanpachi | 15 8 PCS. | CHASING THE DRAGON* Shrimp tempura, spicy tuna, house crab, cucumbers and avocado, rolled in tempura | 13 6 PCS. |

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

BAMBOO
SUSHI

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.