

# BAMBOO

# IHSUS

## COCKTAILS

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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

KŌCHI CORPSE REVIVER 13  
Del Maguey Vida mescal, Dolin  
blanc, Luxardo, Yamayuzu  
saké, Herbsaint

ISSHIKI TIKI 14  
Pineapple, Mt. Gay rum,  
Hamilton Black rum, lime,  
Yellow Chartreuse, falernum,  
Cappelletti, coconut water,  
Giffard Banane du Bresil

## B E E R

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### DRAFT

SAPPORO 5  
Japan's Original Beer

CULMINATION CUSTOM BREW 7  
Oregon

RUSE IPA 6  
Oregon

ROTATING TAP RP

### BOTTLES & CANS

ASAHI 8  
24 oz can, Japan

ELEMENTAL DRY 5  
Apple Cider 12 oz can  
Washington

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

**Soul of Summer** 12 | 60 { 720ml  
Joto Junmai Ginjo 55% polish

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

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

## ROBUST

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

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

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

## LIGHT AND FLORAL

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

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

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

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

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

**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

**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

**Bartender's Flight** 22  
Demon Killer  
Cabin in the Snow  
7 Spearsmen

**Daiginjo Flight** 28  
Infinity  
Tears of Dawn  
Pride of Kanto

## SHOCHU

A distilled drink native to Japan, Shochu is made with barley, sweet potato, sugarcane, or rice, creating a spirit that contains approximately 25% alcohol.

## IMO { SWEET POTATO }

**Kaido Hamada** 10  
“Lady in Red”

**Shiranami Satsuma** 9  
“White Waves”

**Shiranami Kurokoji** 9  
“Black Waves”

## MUGI { BARLEY }

**Ichiko** 9  
“Silhouette”

## KOME { RICE }

**Hakutake Shiro** 10  
“Junmai Shochu”

**Mizuho Awamori** 11  
“Awamori”

## SHOCHU FLIGHTS

**Sweet Potato** 15  
Lady in Red  
White Waves  
Black Waves

**Southern Exploration** 15  
Silhouette  
Junmai Shochu  
Awamori

## WINE

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### { ROSÉ }

NORTH BY NORTHWEST 8 | 32  
Rosé, Washington

### { RED }

MONTEVINA 7 | 28  
Barbera, California

TANGLEY OAKS 9 | 42  
Cabernet Sauvignon,  
Washington

ARTERBERRY MARESH 13 | 52  
Pinot Noir, Oregon

HYLAND ESTATES - | 75  
Cory Pinot Noir, Oregon

### { SPARKLING }

MARQUIS DE LA TOUR 9 | 36  
Sparkling Rosé, France

LAMBERTI 10 | 40  
Prosecco, Italy

KRUG GRAND CUVÉE - | 215  
Champagne, France

### { WHITE }

CROSSINGS 7 | 28  
Sauvignon Blanc, New  
Zealand

RENEGADE 8 | 32  
Chardonnay, Washington

LANGE ESTATE 10 | 40  
Pinot Gris, Oregon

HAKUTSURU 8 | 32  
Plum Wine, Japan

CHATEAU DE SANCERRE - | 60  
France

## JAPANESE WHISKY

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

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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

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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  
Bedford's Ginger Beer 5  
Steelhead Root Beer 4  
House-Made Soda 4