

**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 black bean sauce, toasted cashews, and cilantro **V**

**GRILLED MARKET VEGETABLES** 10  
A rotation of seasonal vegetables served over a sweet corn puree, with banyuls vinaigrette & pepitas **GF V**

**MISO GLAZED JAPANESE EGGPLANT** 7  
Ginger, honey, sesame seeds, negi, and rice crisps **GF V**

**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 +2 **GF**  
gluten-free option +2 **GF**

**SILKEN TOFU** 8  
Formed tofu with dehydrated shiitake XO sauce, basil, cilantro, and sea salt; served warm **V**

**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

**SUNOMONO SALAD** 5  
Lightly cured cucumber slices, sweetened rice vinegar dressing, sesame seeds **+GF V**  
+ crab, octopus, and arctic surf clam **GF** +7

**BAMBOO CAESAR\*** 12  
Romaine & sea beans, fish sauce caesar dressing, herbed sesame-rice croutons **+GF**

**MEAT**

**STEAMED BUN\*** 6  
House-made, chef's choice filling

**XO CHICKEN\*** 16  
Rolled and seared chicken thigh in XO sauce, served with crispy MOXO potatoes **GF**

**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

**FROM THE SEA**

**'HOUSE ON FIRE' MACKEREL** 13  
Grilled mackerel, chile oil, pickled mustard seeds, lemon charcoal, and alder wood smoke **GF**

**BLACK GARLIC SALMON\*** 18  
House-smoked king salmon covered in a black garlic barbecue sauce, served with roasted squash & bruised upland cress **GF**

**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 **GF**, 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**

**SMOKED TROUT CARPACCIO\*** 16  
Chile-cured, cold-smoked trout with candied lemon zest, olive oil, and dill **GF**

**KANPACHI TARTARE\*** 18  
Diced kanpachi mixed with citrus, grapes, lemon oil, and yuzu kosho powder; served with rice crisps

**CHEF'S CHOICE CHIRASHI\*** 28  
Variety of fish over sushi rice **+GF**

**CHEF'S CHOICE SASHIMI\*** MP  
Best items of the day **+GF**

**V** VEGETARIAN  
**+GF** CAN BE GLUTEN-FREE  
**GF** GLUTEN-FREE

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

## SIGNATURE ROLLS

ALL ROLLS ARE 8 PIECES  
UNLESS OTHERWISE NOTED.

<p><b>PLANTHOUSE</b> Sesame gobo, cucumber, and fried sweet potato, topped with inari, avocado, crispy potato, and sesame-chile powder, with black sesame puree <b>V</b></p> <p><b>GARDEN OF EDEN*</b> Spicy albacore, cucumber, and apple, topped with tuna tataki, basil, and pickled mustard seeds, with spicy aioli <b>GF</b></p> <p><b>SUNSET*</b> House crab, avocado, and cucumber, topped with spicy tuna, spicy aioli, and tempura flakes <b>+GF</b></p> <p><b>OCEAN FARMER*</b> Garlic butter crab, avocado, and cucumber, topped with seared kanpachi, momiji, and ponzu <b>GF</b></p> <p><b>KIMONO ROLL*</b> Seasoned crab, apple, and cucumber, topped with wild Alaskan salmon, pickled apple, fried sage, and lime zest <b>GF</b></p> <p><b>CHASING THE DRAGON*</b> Shrimp tempura, spicy tuna, house crab, cucumbers, avocado, and tobiko, rolled in tempura flakes; 6 pieces + gluten-free option <b>+GF</b></p> <p><b>FRIDAY THE 13TH*</b> Spicy salmon, cucumber, and avocado, topped with albacore <b>V</b>, tempura flakes, spicy aioli &amp; eel sauce</p> <p><b>HONEY MISO</b> Fried oyster mushrooms, pickled shiitakes, cucumber, and roasted red pepper, topped with avocado &amp; honey-miso sauce <b>GF V</b></p> <p><b>ASA "MORNING" ROLL*</b> Housemade tamago, marinated bacon, cucumber, and tempura sweet potato topped with avocado, crispy potato, and cured egg yolk + gluten-free option <b>+GF</b></p> <p><b>GREEN MACHINE*</b> Tempura fried long bean and green onion, topped with avocado &amp; cilantro sweet chile aioli <b>V</b> +add albacore* <b>V</b> or crab salad* +gluten-free option <b>+GF</b></p>	<p>12</p> <p>16</p> <p>12</p> <p>16</p> <p>16</p> <p>15</p> <p>15</p> <p>12</p> <p>15</p> <p>11</p> <p>+5</p> <p>+2</p>
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FRESH WASABI,  
GRATED TABLESIDE 5

## 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.

2 PC

<p><b>ALBACORE*</b> <b>V</b> { Hook and Line - Trolling Lines, Oregon</p> <p><b>TUNA*</b> { Deep Set Long Line, Hawaii</p> <p><b>TUNA TATAKI*</b> { Deep Set Long Line, Hawaii</p> <p><b>ORA KING SALMON*</b> { Open Net Pens, NZ</p> <p><b>HOUSE-MARINATED IKURA*</b> { Alaska</p> <p><b>WILD COHO SALMON*</b> <b>V</b> { Line, AK</p> <p><b>OCEAN TROUT*</b> { Scotland, Iceland</p> <p><b>HOUSE-PICKLED SABA*</b> { Purse-seine, Norway</p> <p><b>HABANERO MASAGO*</b> { Iceland</p> <p><b>SWEET SHRIMP*</b> { Pot &amp; Trap, Canada</p> <p><b>WHITE FISH*</b> { Rotating Selection</p> <p><b>ARCTIC SURF CLAM</b> <b>V</b> { Hydraulic Dredge, Canada</p> <p><b>GEODUCK*</b> <b>V</b> { Bottom Culture, WA</p> <p><b>SMOKED OCEAN TROUT*</b> { Scotland, Iceland</p> <p><b>EAST COAST RED CRAB</b> { Pot Caught, USA</p> <p><b>SEA EEL</b> { Pole Caught, Korea</p> <p><b>KANPACHI*</b> { Open Net Pens, Hawaii</p> <p><b>HOUSE-COOKED OCTOPUS</b> { Artisanal Traps, Spain</p> <p><b>HOUSE-MADE TAMAGO</b></p> <p><b>INARI</b></p> <p><b>AVOCADO</b></p> <p><b>SCALLOP*</b> { Japan</p> <p><b>TOBIKO*</b> { Brazil, China, Indonesia, Scotland</p>	<p>+ east coast red crab salad, red tobiko, 8 tempura flakes + seared; either sweet or savory marinated</p> <p>+ tosa soy &amp; fresh wasabi 9</p> <p>+ seared; pepper, momiji, and ponzu 8</p> <p>+ orange, olive oil, lemon zest, sea salt 9</p> <p>+ quail egg 11</p> <p>+ guan zuke 8</p> <p>+ seasonal citrus &amp; seasoned soy 9</p> <p>+ ume-pickled daikon &amp; seasoned soy 8</p> <p>+ quail egg 6</p> <p>+ seared with garlic butter 8</p> <p>+ miso-herb pesto &amp; tosa soy MP</p> <p>+ honey sumiso &amp; yuzu kosho 6</p> <p>+ jalapeño-shallot relish 8</p> <p>+ candied lemon peel &amp; olive oil 9</p> <p>+ seared with garlic butter 8</p> <p>+ lemon &amp; sea salt 7</p> <p>+ yuzu juice &amp; truffle salt 10</p> <p>+ Smoke, lemon oil, dehydrated yuzu kosho, and grapes 10</p> <p>+ bittersweet chocolate &amp; ground sesame 5</p> <p>+ smoked cipollini onions, pickled shiitake mushrooms, and avocado 5</p> <p>+ French black truffle salt 5</p> <p>+ seared with yuzu vinegar 6</p> <p>+ quail egg 6</p>
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All yakumi are gluten-free **GF** except inari and the albacore with tempura flakes.



Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)



Seafood with this logo comes from an ASC certified responsible farm. [www.asc-aqua.org](http://www.asc-aqua.org)