

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 Crunchy fried, spicy black bean sauce, toasted cashews, and cilantro <b>V</b>	8
CRISPY MOXO POTATOES Extra crispy baby potatoes tossed in MOXO sauce <b>GF</b>	6
SHISHITO PEPPERS* Char-grilled, miso butter & bacon, topped with bonito flakes <b>GF</b>	7
VEGETABLE TEMPURA A variety of local vegetables <b>V</b> + 1 pc of shrimp* gluten-free option <b>+GF</b>	8 +2 +2
SILKEN TOFU shiitake XO sauce, basil, cilantro, and sea salt <b>V GF</b>	8

SALAD

JAPANESE SPINACH SALAD Blanched spinach, sesame-soy dressing; served chilled <b>V</b>	7
FORAGED SEAWEEDES Salted cucumber, ikura, and sanbaizu with smoked dulse salt <b>GF</b>	11
SUNOMONO SALAD Lightly cured cucumber slices, sweetened rice vinegar dressing, sesame seeds <b>+GF V</b> + arctic surf clam* <b>V</b> , crab, and smoked octopus	5 +7
BAMBOO CAESAR Romaine & seabans, herbed sesame-rice croutons, house-made caesar dressing <b>+GF</b>	12

MEAT

STEAMED BUN House-made, chef's choice filling	6
XO FLANK STEAK 3 oz flank steak, pan seared mushrooms, crispy garlic, and momiji XO sauce <b>GF</b>	16
SNAKE RIVER FARMS WAGYU BURGER 1/2 lb burger on brioche with aged Tillamook white cheddar, caramelized onions, momiji sauce, and tempura onion rings	15
ADD ONS Bacon Free-range fried egg Togarashi-fried shallot rings	+2 +2 +1 +1
ORDER IT SUMO Burger with all the add ons	18

FROM THE SEA

BLACK GARLIC TROUT House-smoked McFarland trout covered in a black garlic barbecue sauce, served with upland cress salad <b>GF</b>	16
OYSTERS AT A BONFIRE Grilled oysters over charred alderwood topped with brown butter, pickled maitake mushrooms, horseradish, and basil <b>GF</b>	12



ALBACORE CARPACCIO Albacore <b>V</b> , house-smoked cipollini onions, pickled shiitake mushrooms, momiji, ponzu, chervil, and Japanese sea salt <b>GF</b>	16
HOKI POKE BOX Sushi rice, sesame crab, tuna, avocado, green onion, togarashi, and poke sauce; 6 pieces <b>GF</b>	15
TUNA POKE Cubed tuna, cucumbers, avocado, onions, wakame, sweet & spicy sesame dressing <b>GF</b>	13

KANPACHI CRUDO Kanpachi with citrus, grapes, radishes, lemon oil, and yuzu kosho powder <b>GF</b>	15
CHEF'S CHOICE CHIRASHI Variety of fish over sushi rice <b>+GF</b>	28
CHEF'S CHOICE SASHIMI Best items of the day <b>+GF</b>	MP

\* Denotes menu items that DO NOT contain raw or undercooked seafood or eggs. Consuming raw or undercooked seafood or eggs may increase your risk of foodborne illness. Raw eggs are used in herbed momiji sauce and house-made aiolis.

**V** VEGETARIAN

**+GF** CAN BE GLUTEN-FREE

**GF** GLUTEN-FREE

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

## SIGNATURE ROLLS

ALL ROLLS ARE 8 PIECES  
UNLESS OTHERWISE NOTED.

GARDEN OF EDEN	16
Spicy albacore, cucumber, and apple, topped with tuna tataki, basil, and pickled mustard seeds, with spicy aioli <b>GF</b>	
SUNSET	12
House crab, avocado, and cucumber, topped with spicy tuna, spicy aioli, and tempura flakes <b>+GF</b>	
OCEAN FARMER	16
Seasoned crab, avocado, and cucumber, topped with garlic oil seared kanpachi <b>GF</b>	
CHASING THE DRAGON	15
Shrimp tempura, spicy tuna, house crab, cucumbers, and avocado, rolled in tempura flakes; 6 pieces + gluten-free option <b>+GF</b>	
FRIDAY THE 13TH	15
Spicy salmon, cucumber, and avocado, topped with albacore <b>🐟</b> , tempura flakes, spicy aioli & eel sauce	
KIMONO ROLL	16
Seasoned crab, apple, and cucumber, topped with wild Alaskan salmon, pickled apple, fried sage, and lime zest <b>GF</b>	
HONEY MISO	12
Sesame gobo, spinach, pickled shiitake mushrooms, cucumber, and roasted red pepper, topped with avocado & honey-miso sauce <b>GF V</b>	
GREEN MACHINE	11
Tempura fried long bean and green onion, topped with avocado & cilantro sweet chile aioli <b>V</b>	
+add albacore <b>🐟</b> or crab salad	+5
+gluten-free option <b>+GF</b>	+2

## YAKUMI

OUR SELECTION OF YAKUMI ADDS MINIMAL & BRIGHT INGREDIENTS TO  
COMPLEMENT THE FLAVOR OF EACH PIECE OF FISH. THESE SELECTIONS  
ARE ALSO AVAILABLE WITHOUT TOPPING AS SASHIMI OR "NEAT" NIGIRI.

ALBACORE <b>🐟</b> { Hook and Line - Trolling Lines, Oregon	+ seared; either sweet or savory marinated	8
TUNA { Deep Set Long Line, Hawaii	+ tosa soy & fresh wasabi	9
TUNA TATAKI { Deep Set Long Line, Hawaii	+ seared; pepper, momiji, and ponzu	8
ORA KING SALMON { Open Net Pens, NZ	+ orange, olive oil, lemon zest, sea salt	9
HOUSE-MARINATED IKURA { AK	+ fresh-grated wasabi	10
WILD COHO SALMON <b>🐟</b> { Line, AK	+ yuan zuke	8
OCEAN TROUT { Scotland, Iceland	+ seasonal citrus & seasoned soy	9
HOUSE-PICKLED SABA { Purse-seine, Norway	+ ginger, negi, ponzu	8
SWEET SHRIMP { Pot & Trap, Canada	+ seared with garlic butter	8
WHITE FISH { Rotating Selection	+ miso-herb pesto & tosa soy	MP
ARCTIC SURF CLAM* <b>🐟</b> { Hydraulic Dredge, Canada	+ honey sumiso & yuzu kosho	6
GEODUCK <b>🐚</b> { Bottom Culture, WA	+ jalapeño-shallot relish	10
EAST COAST RED CRAB* { Pot Caught, USA	+ seared with garlic butter	8
SEA EEL* { Pole Caught, Korea	+ lemon & sea salt	7
KANPACHI { Open Net Pens, Hawaii	+ yuzu juice & truffle salt	10
SMOKED OCTOPUS* { Artisanal Traps, Spain	+ lemon oil, dehydrated yuzu kosho, and grapes	10
HOUSE-MADE TAMAGO*	+ bittersweet chocolate & ground sesame	5
INARI	+ smoked cippolini onions, pickled shiitake mushrooms, and avocado	5
AVOCADO	+ French black truffle salt	5
SCALLOP { Japan	+ seared with yuzu vinegar	6

All yakumi are gluten-free **GF** except inari.



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ASC-C-01505

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