

# 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 Sauvignon, Boomtown   Columbia Valley, WA	12   42
Pinot Noir, Adelsheim   Willamette Valley, OR	13   56
Syrah, Corvidae   Columbia Valley, WA	10   38

## 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
Yuho Junmai   "Eternal Embers"	+6	6
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

### CLOUDY SAKE

Hakutsuru Sayuri Nigori   "Little Lilly"	-11	6   25
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## COVID POLICIES

- YOU ARE WELCOME TO TAKE YOUR MASK OFF WHILE SEATED AT YOUR TABLE AND ENJOYING FOOD AND BEVERAGE. PLEASE BE MINDFUL OF OTHERS AND KEEP MASKS ON WHEN WALKING THROUGHOUT THE RESTAURANT.
- WE ASK THAT YOU PLEASE LIMIT YOUR TABLE TIME TO THE HOUR AND A HALF OF YOUR RESERVATION DUE TO CAPACITY MANDATES PER GOVERNMENT RESTRICTIONS FOR COVID.
- WHILE WE WILL BE LIMITING OUR INTERACTIONS AT THE TABLE, PLEASE KNOW WE ARE STILL COMMITTED TO OUR SAME HIGH QUALITY OF FOOD AND SERVICE.

## 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

Hornitos Blanco Tequila, Plum Wine, Red Shiso, Aloe, Citric Acid, Burlesque Bitters Soda	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	6
pFriem IPA	7

### BOTTLED

Hitachino Red Ale	6
Hitachino White Ale	6
Asahi Lager	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

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

## BAMBOO CRISPY RICE

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

## SIGNATURE ROLLS Traditional rolls available upon request

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

	<b>NIGIRI</b> 2 PCS.	<b>SASHIMI</b> 5 PCS.
<b>AVOCADO v</b> + black truffle salt	<b>5</b>	
<b>ALBACORE*</b> + seared; savory marinated	<b>7</b>	<b>17</b>
<b>TUNA*</b> + tosa soy & freshly grated wasabi	<b>9</b>	<b>18</b>
<b>ORA KING SALMON*</b> + orange, olive oil, lemon zest, sea salt	<b>9</b>	<b>18</b>
<b>SCALLOP</b> + seared, yuzu vinaigrette + yuzu kosho	<b>7</b>	<b>16</b>
<b>HAWAIIAN KANPACHI</b> + yuzu juice, truffle salt	<b>7</b>	<b>18</b>
<b>COHO SALMON*</b>	<b>6</b>	<b>15</b>
<b>STEELHEAD</b>	<b>7</b>	<b>16</b>

## BOWLS

<b>SPICY GINGER CHICKEN</b> Grilled marinated chicken steamed rice, furikake, Japanese pickles, green onion	<b>12</b>
<b>SPICY GINGER TOFU</b> Grilled marinated tofu steak, steamed rice, furikake, Japanese pickles, and green onion	<b>10</b>
<b>RAINBOW BOWL</b> Albacore, salmon, cucumber, avocado, onion, seaweed, Bamboo poke sauce	<b>11</b>
<b>BAMBOO BOWL</b> Albacore, avocado, negi, onion, cucumber, nori, Green Machine sauce	<b>11</b>

## BURGERS

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

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

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.