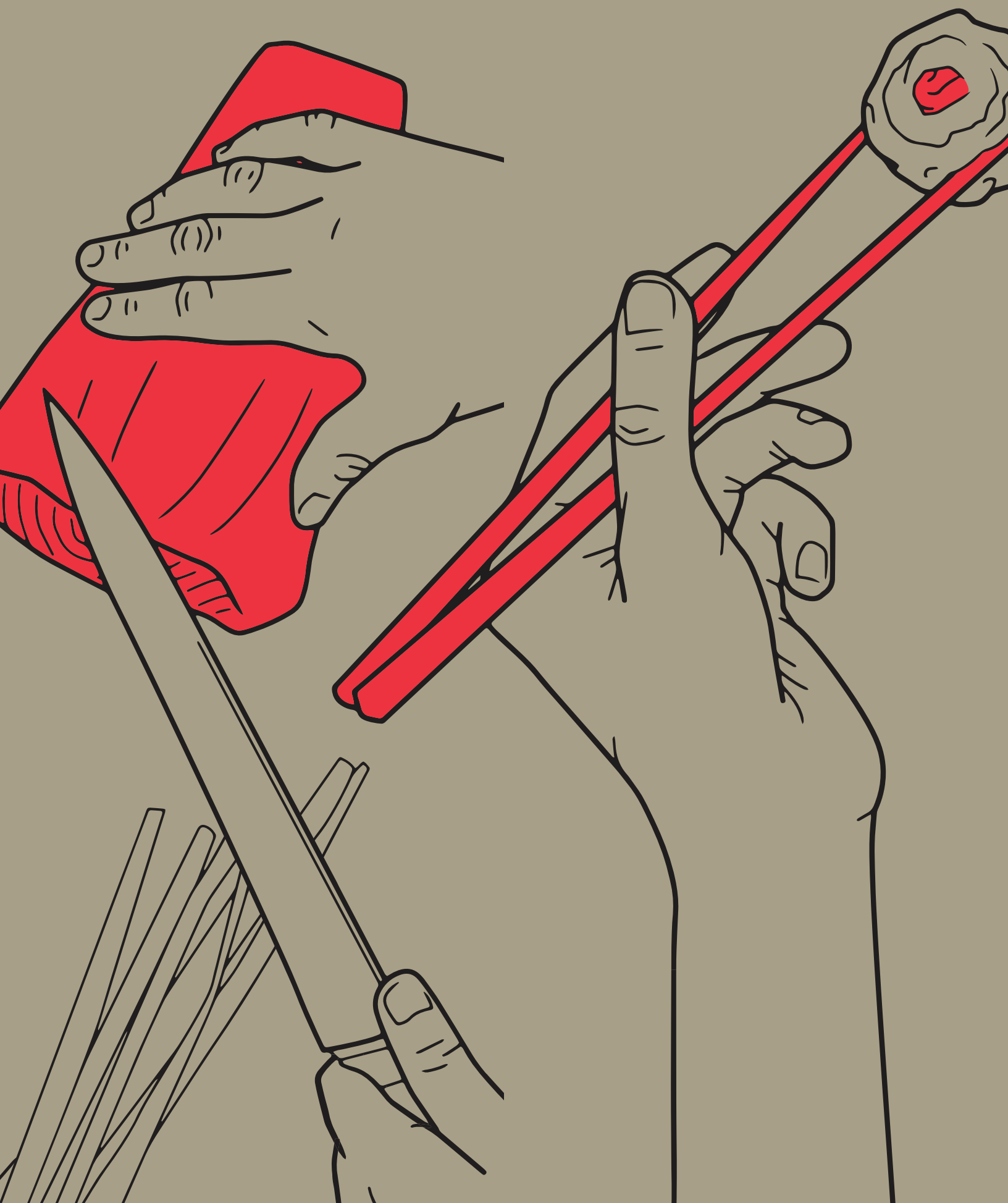


BAMBOO SUSHI

IZAKAYA



COCKTAILS

KYOTO X JALISCO	10
Hornitos Blanco Tequila, Plum Wine, Red Shiso, Aloe, Hana Awaka Yuzu Sparkling Sake	
COWBOY OF HOKKAIDO	11
Haku Vodka, Hakushika Junmai, Dolin Blanc, Luxardo Bitter, Celery Bitters, Bamboo Leaf	
SHOGUN SHOTGUN	12
Toki Whisky, Green Cardamom, Coconut, Lemon, Angostura Bitters	
FOX & HOUND	12
Nikka Coffey Grain, Cynar, Aperol, Apricot, Becherovka	
FORTY PAPER CRANES	11
Baiju, Gin, Lemongrass, Lychee, Toasted Sesame, Lemon, Egg White	
WALK ON WATER	11
El Silencio Mezcal, Pineapple Rum, Green Chartreuse, Maraschino, White Miso Honey, Lime	
SAKE SANGRIA	8 25
Roku Gin, Hakushika Junmai, Apricot, Roemary, Grapefruit Bitters, Soda	

BEER

DRAUGHT	
Sapporo Lager	7
Ruse Brewing Hazy IPA	7
pFriem Blonde Ale	7
Anthem Cherry Cider	7
BOTTLE/CAN	
Sapporo Lager	6
Asahi Lager	6
Hitachino White Ale	7
Hitachino Red Rice Ale	7
Yoho Aooni IPA	7

DROP SHOTS

1.5OZ + A BEER	9
Junmai Ginjo (served hot OR cold) + Sapporo Lager	9
Toki Suntory Whisky + Asahi Lager	

SAKE

HOUSE SAKE	
Ozeki Junmai Ginjo "House Sake"	
SMALL FORMAT	Sm 4 Lg7 GL BTL
Joto Junmai Ginjo "Graffiti 'One' Cup" 200ml	
Genbei Onikoroshi Honjzo "Four Eye Devil" 180ml	6
Joto Junmai "The Green One" 300ml	7
Joto Namazake Junmai Ginjo "Glorious Mt. Fuji" 180ml	12
Izeco Sparkling Peach Jelly Shot 180ml	7
Ozeki Hana Awaka Sparkling Yuzu 250ml	7
CLOUDY SAKE	14
Hakutsuru Sayuri Nigori "Little Lilly"	

DRY + EARTHY	6 25
Kasumi Tsuru Kimoto Extra Dry "Old School" Extra Dry	
Yuho Junmai "Eternal Embers"	

SMOOTH + EXPRESSIVE	6 30 6 30
Watari Bune Junmai Ginjo 55 "The 55"	
Hakuto Tokubetsu Junmai "Deep Faith"	7 35
Kanbara Junmai Ginjo "Bride of the Fox"	7 35
Hakushika Junmai Ginjo "White Stag" 900ml	7 35

SOFT + ELEGANT	7 35
Bamboo Junmai Ginjo Namachozo "Bamboo Private Label"	
Izumo Fuji Yamada Nishiki 50 Junmai Ginjo "Graceful"	8 40

PLUM WINE	8 40 8 40
Hakutsuru Plum Wine "Plum Wine"	
WINE	15

WINE

ROSE	
Stoller Rose Willamette Valley, OR	
WHITE	12 48

King Estate Sauvignon Blanc OR	
Ponzi Riesling Willamette Valley, OR	12 45
Stoller Chardonnay Willamette Valley, OR	11 42 13 48

RED	
Terra d' Oro Barbera Amador County, CA	
Stoller Pinot Noir Willamette Valley, OR	12 42
Adelsheim Pinot Noir Willamette Valley, OR	13 45
Boomtown Cabernet Sauvignon Columbia Valley, WA	13 56 12 42

SMALL PLATES

Garlic Soy Shishito Peppers	6
Garlic butter, teriyaki, crispy garlic, bonito, lemon	
Cauliflower	8
Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, cilantro	
Edamame	4
Steamed, sea salt	
Vegetable Tempura	8
Variety of garden vegetables, tempura dipping sauce	
Crispy Chicken Wings	8
Spicy garlic glaze, cilantro, sesame seeds	
Miso Soup	5
Seaweed, tofu, green onion	
Sunomono Salad	5
Lightly cured cucumber slices, sweetened rice vinegar dressing, sesame seeds	
Bamboo Caesar Salad	10
Romaine hearts, raddichio, miso caesar dressing, togarashi dusted rice crackers	

BAMBOO CRISPY RICE

Spicy Tuna	13
Crispy sushi rice topped with spicy tuna, truffle eel sauce, and green onion	
Spicy Salmon	12
Crispy sushi rice topped with spicy salmon, orange zest, yuzu kosho, and shiso	
Spicy Albacore	12
Crispy sushi rice topped with spicy albacore, cilantro, jalapeno, spicy aioli, and togarashi	
Avocado Green Machine	10
Crispy sushi rice topped with sliced avocado, topped with green machine sauce	

SPECIALTY ROLLS

TRADITIONAL ROLLS WILL BE OFFERED UPON REQUEST

Chasing the Dragon	14
Shrimp tempura, spicy tuna, house crab, cucumbers, avocado, tempura flakes	
Sunset	13
House crab, avocado, cucumber, spicy tuna, spicy aioli, tempura flakes	
Friday the 13th	14
Spicy salmon, cucumber, avocado, albacore, tempura flakes, spicy aioli, eel sauce	
NW Philly	14
Salmon, cream cheese, avocado, tempura fried, eel sauce	
Ocean Farmer	15
Seasoned crab, avocado, cucumber, garlic oil, shiso, seared kanpachi	
Green Machine	12
Tempura fried green bean and green onion, avocado, cilantro sweet chili aioli + Salmon 2 + Albacore 2 + Crab 3	

NIGIRI / SASHIMI

Our selection of nigiri is prepared with **YAKUMI**. Minimal and bright toppings to complement the flavor of each piece of fish.

Scallop	+ seared, yuzu vinaigrette, yuzu kosho	7 16
Tuna	+ tosa soy, freshly grated wasabi	9 18
Albacore	+ seared, savory marinated	7 17
Ora King	+ orange, olive oil, lemon zest, sea salt	9 18
Kanpachi	+ yuzu juice, truffle salt	7 18
Coho Salmon		6 15

BURGERS / BOWLS

Bamboo Wagyu Burger	15
Tillamook aged white cheddar, caramelized onions, momiji aioli	
Teriyaki Shishito Wagyu Burger	15
Grilled shishito peppers, butter lettuce, pepper jack cheese, house aioli, teriyaki sauce	
Black Bean Wagyu Burger	15
Butter lettuce, house made pickles, tempura tataki, bbq black bean sauce	
Rainbow Bowl	11
Albacore, salmon, cucumber, avocado, onion, seaweed, Bamboo poke sauce	
Bamboo Bowl	11
Albacore, avocado, negi, cucumber, nori, Green Machine sauce	