

BAMBOO IHSUS

SMALL PLATES

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

BAMBOO CRISPY RICE

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

SIGNATURE ROLLS Traditional rolls available upon request

GREEN MACHINE* v Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli Albacore* +3 Salmon Or Crab Salad +4	12 8 PCS.	FULL CIRCLE* Spicy albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing	15 8 PCS.
FRIDAY THE 13TH* Spicy salmon, cucumber, and avocado, topped with albacore, tempura flakes, spicy aioli and eel sauce	14 8 PCS.	CHASING THE DRAGON* Shrimp tempura, spicy tuna, house crab, cucumbers and avocado, rolled in tempura	13 6 PCS.
OCEAN FARMER* Seasoned crab, avocado, cucumber, topped with garlic oil, shiso and seared kanpachi	15 8 PCS.	RAMON SAN House crab, tempura green onion, topped with Coho salmon, seared with dill aioli, jalapeno, ponzu	17 8 PCS.
SUNSET* House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes	13 8 PCS.	MISORA House crab, shrimp tempura, topped with kanpachi, avocado, spicy aioli, unagi sauce, cashew, lemon zest	18 8 PCS.

NIGIRI / SASHIMI

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

	NIGIRI 2 PCS.	SASHIMI 5 PCS.
AVOCADO v + black truffle salt	5	
ALBACORE* + seared; savory marinated	8	17
TUNA* + tosa soy & freshly grated wasabi	9	18
ORA KING SALMON* + orange, olive oil, lemon zest, sea salt	9	18
SCALLOP + seared, yuzu vinaigrette + yuzu kosho	7	16
HAWAIIAN KANPACHI + yuzu juice, truffle salt	7	18
COHO SALMON*	6	15

BOWLS

SPICY GINGER CHICKEN Grilled marinated chicken, steamed rice, furikake, Japanese pickles, green onion	12
RAINBOW BOWL Albacore, salmon, cucumber, avocado, onion, seaweed, Bamboo poke sauce	11
BAMBOO BOWL Albacore, avocado, negi, onion, cucumber, nori, Green Machine sauce	11

BURGERS

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

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

Items cooked to order. Vegetarian dishes shown with "V".

*Consuming raw, undercooked or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BAMBOO

IHSUS

WINE

BUBBLES

Brut Rose, A to Z Wineworks | Newberg, OR 12 | 48
Blanc de Blancs, Chandon | Napa, CA 13 | 52

WHITE

Chardonnay, Stoller | Willamette Valley, OR 10 | 40
Chardonnay, Fess Parker | Santa Barbara, CA 12 | 48
Chardonnay, Newton (unfiltered) | Napa, CA 18 | 72
Sauvignon Blanc, Cuvasion | Carneros, CA 15 | 60
Pinot Gris, Cedar & Salmon | Willamette Valley, WA 13 | 52
Dry Riesling, Trefethen | Willamette Valley, OR 11 | 44

ROSE

Rose, Stoller | Willamette Valley, OR 11 | 44
Rose, The Palms | Cotes de Provence, France 12 | 48
Rose, Cloud Line | Willamette Valley, OR 12 | 48

RED

Pinot Noir, Stoller | Willamette Valley, OR 13 | 52
Pinot Noir, Au Contraire | Sonoma Coast, CA 15 | 60
Zinfandel "The Biker", Four Vines | Paso Robles, CA 12 | 48
Cabernet Franc, Alexander Valley | Sonoma Coast, CA 16 | 65
Cabernet Sauvignon, Horse Heaven Hills | Columbia Valley, WA 13 | 52

SAKE

HOUSE HOT SAKE

Ozeki Junmai Ginjo SM | LRG 4 | 7

SMALL BOTTLES

Ozeki Hana Awaka Sparkling Yuzu 250ml 9
Joto Junmai | "Graffiti Cup" 200ml 10
Tozai Ginjo | "Well of Wisdom" 300ml 17
Watari Bune Junmai Ginjo | "The 55" 300ml 32

DRY + EARTHY

Katsumi Tsuru Kimoto Junmai | "Old School" Extra Dry 6 | 36
Yamada Shoten Junmai | "Everlasting Roots" 900ml 7 | 42
Yuho Junmai | "Eternal Embers" 8 | 48
Choryo Omachi Yamahai Taruzake | "Cedar Aged" 10 | 60

SMOOTH + EXPRESSIVE

Watari Bune Junmai Ginjo | "The 55" 8 | 48
Hakuto Tokubetsu Junmai | "Deep Faith" 7 | 42
Seikyo Omachi Junmai Ginjo | "Mirror of Truth" 9 | 50

SOFT + ELEGANT

Bamboo Junmai Ginjo Namachozo | "Bamboo Private Label" 9 | 54
Izumibashi "Yamada Nishiki 50" Junmai Ginjo | "Graceful" 11 | 66
Fukucho Junmai Ginjo | "Moon on the Water" 10 | 60
Toko Junmai Daiginjo | "Divine Droplets" 15 | 90

FRUIT FORWARD

Joto Daiginjo | "72 Clocks" 10 | 58
Hakutsuru Junmai Ginjo | "White Crane" 11 | 60
Yoshinogawa Gokujo Ginjo | "Niigata's Finest" 11 | 60

CLOUDY SAKE

Hakutsuru Saguri Nigori | "Little Lilly" 6 | 35

PLUM WINE

Hakutsuru | "Plum Wine" 9 | 30

GL | BTL

12 | 48
13 | 52

11 | 44
12 | 48
12 | 48

13 | 52
15 | 60
12 | 48
16 | 65
13 | 52

GL | BTL

6 | 36
7 | 42
8 | 48
10 | 60

8 | 48
7 | 42
9 | 50

9 | 54
11 | 66
10 | 60
15 | 90

10 | 58
11 | 60
11 | 60

6 | 35

9 | 30

COCKTAILS

NATSU SMASH

Rum Haven Coconut, strawberry, mint, lime 13

FORTUNATE ONE

Toki Whisky, Benedictine, lemon, apple-miso syrup 13

FORTY PAPER CRANES

Roku Gin, St. Gemain, lime, yuzu, Hana Awaka yuzu sake 13

SHOGUN SHOTGUN

Blended Scotch, Mahina Rum Coconut, lemon, cardamom, bitters 13

BISHOP'S REVENGE

Mt. Gay Black Barrel Rum, lemon, apple-miso syrup, bitters, ginger ale 13

SWAN SONG

Vodka, Domain de Canton, Giffard Lichi Li, lemon lemongrass 13

ONSEN

Cucumber infused vodka, black jasmine tea, citrus cordial 14

VALLEY AFFAIR

Reposado, Cointreau, lime, agave, basil, lemongrass, jalapeno 14

PARK N RYE

Park vs Carte Blanche, Russell's Rye 6-year, cardamom syrup, bitters, absinthe 16

BEER

DRAUGHT

Sapporo Lager 7
Deschutes Fresh Squeezed IPA 9
East Brother's Red IPA 8
Rotational Selection MKT

BOTTLE / CAN

Yo-Ho Aooni IPA 11.75oz 8
Hitachino Nest Belgium White Ale 11oz 9
Hitachino Nest Red Rice Ale 11oz 9
Asahi Lager 24oz 10
Strange Beast Hard Kombucha 12oz 9

NA BEVERAGES

Genmai Cha Hot Tea 5
Black Jasmine Iced Tea 5
Topo Chico Mineral Water 4
Housemade Lemonade 4

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite 12oz 3