

COCKTAILS

% - Try as a zero-proof cocktail

BAMBOO OLD FASHIONED	12
- JAPANESE - Toki whisky, bitters	
- OAXACAN - Vida mezcal, tequila blanco, mole bitters	
- TAMARIND - Rye, tamarind honey, bitters	
YUZU HIGHBALL	11
Toki whisky, yuzu, ginger, soda	
% MONONOKE MULE	10
Vodka, lemongrass, ginger, lime, turmeric, mint, rosewater, ginger beer, angostura bitters	

QUEEN BEE	12
Toki whisky, courvoisier, benedictine, lemon, yuzu, orange bitters, bee pollen	
% GIN HENSON	10
Gin, muddled basil & cucumber, ginger, lemon	
PACIFIC LOTUS	9
Tequila, Thai chile infused saké, triple sec, crème de violette, lime	
EVEN MONKEYS FALL FROM TREES	12
Rye, Fernet, Cappalletti, Amarena cherry juice	

SHOT FOR A CAUSE
Hakushika saké infused with nori
5

\$1 from this shot will be donated to Big Green to support their work connecting kids to real food through a network of Learning Gardens and food literacy programs. To learn more, visit biggreen.org

BEACHCOMBER	11
Light & dark rum, orgeat, yuzu, lime, shiso	
MOTTAINAI (pronounced "moat-tie-nigh")	10
White Stag saké, rice & green tea gomme, pickled ginger, lemon oil	

WINE

(B) - Certified B Corporation

WE'RE PROUD TO FEATURE NATURAL, ORGANIC, AND BIODYNAMIC WINES.

ROSE
WHITE

ACROBAT	13 52
Rosé of Pinot Noir, Eugene, OR	
WILLFULL WINE CO	11 44
Jezebel Blanc (white blend), Portland, OR	
WESTMOUNT	12 48
Chardonnay, Willamette Valley, OR	
ANTIQUUM FARMS	15 60
Pinot Gris, Junction City, OR	
PIERRE SPARR	11 44
Riesling Grand Reserve, Alsace, France	

SPARKLING
RED

LA CANTINA PIZZOLATO	11 44
Prosecco, Treviso-Veneto, Italy	
(B) A TO Z	13 52
Brut Rosé, Newberg, OR	
OWEN ROE	10 40
Cabernet Franc Rosa Mystica, Yakima Valley, WA	
ROCO 'GRAVEL ROAD'	12 48
Pinot Noir, Chehalem Mountains, OR	
DELOACH	11 44
Cabernet Sauvignon Heritage Reserve, Santa Rosa, CA	

BEER

SAPPORO	5
Japan's Original Beer	
DENVER BEER CO	7
Incredible Pedal - IPA - CO	
LOCAL ROTATING TAPS	RP
ASAHI	8
24 oz can - Japan	
COLORADO CIDER CO	6
Glider Apple Cider 12 oz can - CO	

SAKÉ

20Z* | 4OZ | BTL

*saké flights only

BAMBOO SAKÉ 7 | 15 | 65

Junmai Ginjo

Brewed in partnership with the Kobe Shu-Shin-Kan brewery, this unpasteurized saké is crafted specifically for Bamboo Sushi. Elegant on the nose with hints of melon & lily, the palate is sweet initially, showing a bit of lychee, but finishes with a robust dose of umami.

SAKÉ FLIGHTS

Create your own flight with any three 2oz saké pours.

Tell us what flavors you like and we'll help create a unique flight just for you.

FRUITY

WHITE STAG 900ml	4 8 60
Hakushika Junmai Ginjo	60% polish
SWORD OF THE SUN	6 12 48
Takatenjin Tokubetsu Honjozo	60% polish
WHITE CRANE	4 8 35
Hakutsuru Junmai Ginjo	60% polish
72 CLOCKS	7 15 80
Joto Daiginjo	50% polish
NIIGATA'S FINEST	6 12 48
Yoshinogawa Gokujo Ginjo	55% polish

SMOOTH & ELEGANT

THE 55	10 20 80
Watari Bune Junmai Ginjo	55% polish
BLACK BULL	9 18 72
Kuroushi Omachi Junmai Ginjo	50% polish
WELL OF WISDOM	5 11 44
Tozai Well of Wisdom Ginjo	55% polish
ETERNAL SPRING	9 18 72
Kameizumi Namazake Junmai Ginjo	50% polish
CRANE OF PARADISE	7 14 56
Kawatsuru Tokubetsu Junmai	65% polish

DRY & EARTHY

OLD SCHOOL EXTRA DRY	4 9 48
Kasumi Tsuru Kimoto Junmai	67% polish
ETERNAL EMBERS	5 10 50
Yuho Eternal Embers Junmai	55% polish
MIRROR OF TRUTH	7 16 50
Seikyo Omachi Junmai Ginjo	55% polish
AGED IN CEDAR	7 16 50
Choryo Yamahai Omachi Taruzake	60% polish
COWBOY OF NIIGATA	7 14 56
Shiokawa Cowboy Yamahai	60% polish

NIGORI

LITTLE LILLY	4 8 32
Hakutsuru Sayuri Nigori	70% polish
PASSION	8 16 64
Gozenshu Bodaimoto Junmai Nigori	65% polish

RESERVE BOTTLES

THE SWORD	- 22 110
Suehiro Ken Daiginjo	40% polish
WORLD CHAMPION	- 25 120
Shichida Junmai Daiginjo	45% polish
LIQUID GOLD	- 28 140
Watari Bune Junmai Daiginjo	35% polish