

# BAMBOO SUSHI

## COCKTAILS

<b>SWAN SONG</b> vodka, ginger, lemongrass, fennel, giffard lichi li, lemon	13	<b>FORTUNATE ONE</b> toki whiskey, plum, miso, lemon	13
<b>SHOGUN SHOTGUN</b> blended scotch, clement coconut, cardamom, lemon, bitters	13	<b>IN THE CLOUDS</b> el silencio mezcal, junmai sake, matcha agave, lime, basil	13
<b>COWBOY OF HOKKAIDO</b> bombay sapphire east, dolin blanc, junmai luxardo bianco bitter, celery bitters	13	<b>40 PAPER CRANES</b> roku gin, st germain, lime, sparkling yuzu sake, shiso	13

## CANNED BEER

<b>YO-HO AONI IPA</b> 11.75oz	8
<b>HITACHINO NEST BELGIUM WHITE ALE</b> 11oz	9
<b>HITACHINO NEST RED RICE ALE</b> 11oz	9

## DRAFT BEER

<b>SAPPORO</b>	7
<b>HEN HOUSE</b>	8
<b>FIELD WORK</b>	9

## WINE GLASS | BOTTLE

### BUBBLES

**A TO Z**, Brut Rosé, Newberg, OR 12 | 52

### WHITE

**STOLLER**, Chardonnay, Willamette Valley, OR 12 | 52

**WILLIAM HILL**, Chardonnay, Napa Valley, CA 11 | 48

**VIN DE DAYS**,  
Alsace Blend, Willamette Valley, OR 11 | 48

### ROSÉ

**MINUS TIDE**, Rosé, Mendocino, CA 11 | 48

### RED

**POCO A POCO**, Pinot Noir, Sonoma, CA 14 | 60

**STOLLER**, Pinot Noir, Willamette Valley, OR 13 | 56

**LA CLARINE FARM**,  
Mourvèdre, Sierra Foothills, CA 14 | 60

## SAKÉ GLASS | BOTTLE

**HOUSE SAKÉ** SM 4 | LG 7

### FRUITY

**72 CLOCKS** 10 | 58  
Joto Dai Ginjo 50% polish

### DRY & EARTHY

**OLD SCHOOL** 6 | 35  
EXTRA DRY 67% polish  
Kasumi Tsuru Kimoto  
Junmai

**TAKEHARA** 9 | 50  
Seiko Junmai 65% polish

### NIGORI

**LITTLE LILLY** 6 | 35  
Hakutsuru Sajuri Nigori 70% polish

### SMOOTH & ELEGANT

**WELL OF WISDOM** 6 | 35  
Tozai Well of Wisdom Ginjo 55% polish

**THE 55** 8 | 50  
Watare Bune 50% polish  
Junmai Ginjo

**BLACK BULL** 10 | 60  
Kuroushi Omachi 50% polish  
Junmai Ginjo

**ETERNAL SPRING** 10 | 59  
Kazeizumi Namazake 50% polish  
Junmai Ginjo

**CRANE OF PARADISE** 7 | 40  
Kawatsuru Tokubetsu Junmai 65% polish

## BAMBOO SAKÉ

Junmai Ginjo

9 | 50

Brewed in partnership  
with the Kobe Shu-Shin-Kan  
brewery, this 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.

## NON-ALCOHOLIC

<b>COCA COLA</b>	3	<b>Q GINGER ALE</b>	3	<b>7-UP</b>	3
<b>DIET COKE</b>	3	<b>HOUSEMADE PLUM SODA</b>	4	<b>TOPO CHICO</b>	4

TAKE IT

**TO-GO**

small bottles  
& cans

## WINE

<b>UNDERWOOD</b> Union Wine Company, Tualatin, OR	
<b>PINOT GRIS</b> 250ML	10
<b>ROSÉ</b> 250ML	10
<b>PINOT NOIR</b> 250ML	10

## SAKÉ

<b>HANA AWAKA</b> 250ML Ozeki Sparkling	9
<b>GRAFFITI CUP</b> 200ML Joto Honjozo	10 70% polish
<b>WELL OF WISDOM</b> 300ML Tozai Well of Wisdom Ginjo	17 55% polish
<b>THE 55</b> 300ML Watare Bune Junmai Ginjo	32 50% polish