

BAMBOO SUSHI

SMALL PLATES

EDAMAME v Steamed, sea salt	4	MISO SOUP Seaweed, tofu, green onion	4
GARLIC EDAMAME v Steamed soybeans sauteed in Asian garlic sauce	8	GARLIC SHISHITOS Sauteed shishito peppers, Asian garlic sauce	10
GINGER CITRUS SALAD Butter lettuce, carrot, red radish, orange wedge, crispy red onion, citrus ginger dressing Add Chicken* +4	11	CAULIFLOWER v Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, cilantro	8
SUNOMONO SALAD v Lightly cured cucumber slices, sweetened rice vinegar dressing, sesame seeds	5	SEASONAL VEGETABLE TEMPURA Variety of garden vegetables with tempura dipping, grated daikon, ginger, and sesame	9
UMAMI SHRIMP Seared shrimp, Asian garlic ponzu sauce, cashew, cilantro, lemon	12	SHRIMP TEMPURA Tempura shrimp served with tempura dipping, grated daikon, ginger, and sesame	12
TUNA POKE Tuna, cucumbers, avocados, onions, wakame, sweet and spicy sesame dressing	11	CHICKEN KARAAGE Crispy fried marinated chicken with dill kewpie-style mayo	8

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 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.	MISORA House crab, shrimp tempura, topped with kanpachi, avocado, spicy aioli, unagi sauce, cashew, lemon zest	18 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.	FULL CIRCLE* Spicy albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing	15 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
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". 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.

BAMBOO

SHISUS

WINE

BUBBLES

	GL	BTL
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	13	52

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

	SM	LRG
Ozeki Junmai Ginjo	4	7

SMALL BOTTLES

	SMV	SMV Rating: +(dry) -(sweet)
Ozeki Hana Awaka Sparkling Yuzu 250ml	9	-6
Joto Junmai "Graffiti Cup" 200ml	10	-2
Watari Bune Junmai Ginjo "The 55" 300ml	32	+3

SMV GL | BTL

DRY + EARTHY

Katsumi Tsuru Kimoto Junmai "Old School" ^{Extra Dry}	+3	6	36
Yamada Shoten Junmai "Everlasting Roots" ^{900ml}	+4	7	42
Yuho Junmai "Eternal Embers"	+6	8	48
Choryo Omachi Yamahai Taruzake "Cedar Aged"	+1	10	60

SMOOTH + EXPRESSIVE

Watari Bune Junmai Ginjo "The 55"	+3	8	48
Hakuto Tokubetsu Junmai "Deep Faith"	+2	7	42
Seikyo Omachi Junmai Ginjo "Mirror of Truth"	+3	9	50

SOFT + ELEGANT

Bamboo Junmai Ginjo Namachozo "Bamboo Private Label"	+2	9	54
Izumibashi "Yamada Nishiki 50" Junmai Ginjo "Graceful"	+4	11	66
Fukucho Junmai Ginjo "Moon on the Water"	+3	10	60
Toko Junmai Daiginjo "Divine Droplets"	+3	15	90

FRUIT FORWARD

Joto Daiginjo "72 Clocks"	+5	10	58
Hakutsuru Junmai Ginjo "White Crane"	+3	11	60
Yoshinogawa Gokujo Ginjo "Niigata's Finest"	+7	11	60

CLOUDY SAKE

Hakutsuru Sayuri Nigori "Little Lilly"	-60	6	35
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PLUM WINE

Hakutsuru "Plum Wine"		9	30
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COCKTAILS

NATSU SMASH	13
Rum Haven Coconut, strawberry, mint, lime	

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

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

LILY PAD	14
Bombai Sapphire East, nigori sake, lime, matcha-agave, cucumber	

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

IN THE CLOUDS	13
El Silencio Mezcal, junmai sake, lime, basil, matcha agave	

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

ONSEN	14
Cucumber infused vodka, black jasmine tea, citrus cordial	

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

PARK N RYE	16
Park vs Carte Blanche, Russell's Rye 6-year,	

BEER

DRAUGHT

Sapporo Lager	7
Deschutes Fresh Squeezed IPA	9
Sierra Nevada Hazy Little Thing 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, Sprite ^{12oz}	4
Diet Coke ^{8oz}	3