

BAMBOO SUSHI

FROM THE GARDEN

JAPANESE SPINACH SALAD	7
blanched spinach tossed in sesame-soy dressing, served chilled	
SUNOMONO SALAD v	6
lightly cured cucumber slices, sweetened rice vinegar dressing, and sesame seeds	

FROM THE SEA

POKE BOWL CHOICE OF TUNA OR SALMON	16
rice, seaweed salad, pickled cucumber & ginger, tataki yasai, edamame, sunamono and sweet and spicy sesame dressing	
ADD EXTRA TUNA OR SALMON*	+4
ADD AVOCADO	+2
ADD SWEET CHILI OR SPICY AIOLI*	+1

FROM THE LAND

CHICKEN KARAAGE	9
crispy fried marinated chicken with dill kewpie-style mayo	
SNAKE RIVER FARMS WAGYU BURGER*	15
1/2 lb Snake River Farms Wagyu beef on brioche with Tillamook aged white cheddar, momiji aioli and tempura onions GLUTEN	
PORK BELLY STEAMED BUN*	7
chef's choice filling GLUTEN	

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

NIGIRI / SASHIMI

			NIGIRI 2 PC	SASHIMI 5 PC
AVOCADO v		+ black truffle salt	5	10
● MSC ALBACORE*	trolling hook & line, Oregon	+ seared; savory marinated	7	17
● TUNA*	deep set longline, Hawaii	+ tosa soy & freshly grated wasabi	7	17
● ORA KING SALMON*	open net pens, New Zealand	+ orange, olive oil, lemon zest, sea salt	9	18
● MSC SCALLOP	scallop rake, Canada	+ seared, yuzu vinaigrette + yuzu kosho	7	16
● MSC COHO SALMON*	line caught, Alaska		7	17
● MSC ARCTIC SURF CLAM	hydraulic dredge, Canada		7	16
● STEELHEAD	open net pens, Washington		8	10

SIGNATURE ROLLS

GREEN MACHINE* v	13	FRIDAY THE 13TH*	16
tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli	8 PCS.	spicy salmon, cucumber, and avocado, topped with MSC -certified albacore, tempura flakes, spicy aioli and eel sauce	8 PCS.
ADD MSC ALBACORE* +3			
ADD MSC COHO SALMON* +4			
ADD CRAB SALAD* +4			
GARDEN OF EDEN*	16	FULL CIRCLE*	17
spicy MSC -certified albacore, cucumber, apple, topped with tuna tataki, basil, and pickled mustard seeds with yuzu vinaigrette	8 PCS.	spicy MSC -certified albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing	8 PCS.
SUNSET*	15	CHASING THE DRAGON*	15
house crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes	8 PCS.	shrimp tempura, spicy tuna, house crab, cucumbers, and avocado, rolled in tempura flakes	6 PCS.

TRADITIONAL ROLLS

HAND ROLL	7
chef's choice	
SALMON ROLL	8
SPICY TUNA ROLL	10
SPICY SALMON ROLL	10
CALIFORNIA ROLL	8
AVOCADO ROLL	5
TUNA ROLL	7
RAINBOW ROLL	15
SHRIMP TEMPURA ROLL	10
PHILLY ROLL	10

GLOSSARY	MSC – certified by the Marine Stewardship Council, an international organization setting the standard for sustainable fishing with full traceability.	AQUACULTURE – the farming of fish, crustaceans, molluscs, and even aquatic plants
	● - Seafood Watch® Best Choice. Abundant, well-managed, and caught in environmentally friendly ways.	OPEN NET PENS – a form of aquaculture that raises fish in contained areas in open water.
	● - Seafood Watch® Good Alternatives. While not rated Green, these selections are still caught using sustainable methods and we constantly monitor the health of these fisheries.	DEEP SET LONGLINE – a central fishing line with multiple baited hooks, set deep enough in the water to avoid unwanted bycatch.
	NR – while not rated by a third-party organization, we have done our own research to ensure this is a sustainable item based on its species, fishery, and catch method.	HOOK AND LINE, TROLL AND POLE – using a pole and one or more baited hooks to catch fish in smaller quantities, either with the boat standing still or moving at a slow speed.
	BYCATCH – the unintentional catch of fish and other marine creatures. We only feature seafood caught in a way that limits bycatch.	

Items cooked to order. *Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All items are gluten free with a couple exceptions shown with "GLUTEN." Vegetarian dishes shown with "V"