

# BAMBOO

# SHISUS

## WINE

### BUBBLES

Brut Rose, A to Z Wineworks   Newberg, OR	GL   BTL	12   55
Brut, Sokol Blosser   Willamette Valley, OR		13   60

### WHITE

Sauvignon Blanc, Seven Hills   Columbia Valley, WA	12   46
Chenin Blanc, Pine Ridge   Napa Valley, CA	12   46
Vigonier, K Vitners   Yakima Valley, WA	13   50
Dry Riesling, Montinore Estate   Willamette Valley, OR	11   46
Chardonnay, Longevity   Livermore, CA	14   52

### ROSE

Rose, Stoller   Willamette Valley, OR	12   46
---------------------------------------	---------

### RED

Pinot Noir, Inscription   Willamette Valley, OR	14   52
Tempranillo, Tinto Rey   Dunnigan Hills, CA	13   50
Cabernet Sauvignon, Daou   Paso Robles, CA	15   58

## SAKE

### HOUSE HOT SAKE

Ozeki Junmai Ginjo	SMV Rating: +(dry) -(sweet)	5   8
--------------------	--------------------------------	-------

### SMALL BOTTLES

Joto Junmai   "Graffiti Cup" 200ml	SMV	GL   BTL	-2	8
Ozeki Hana Awaka Sparkling Yuzu   250ml			-6	14

### FRUITY

Hakushika Junmai Ginjo   "White Stag" 900ml	+1	8
Joto Daiginjo   "72 Clocks"		65

### SMOOTH + EXPRESSIVE

Kanbara Junmai Ginjo   "Bride of the Fox"	+3	12
Watari Bune Junmai Ginjo   "The 55"	+3	14   70
Hakuto Tokubetsu Junmai   "Deep Faith"	+3	13   65
Kuroushi Omachi Junmai Ginjo   "Black Bull"	-15	72
Kameizumi Genshu Junmai Ginjo   "Eternal Spring"	+2	72

### DRY + EARTHY

Yuho Junmai   "Eternal Embers"	+6	11
Katsumi Tsuru Kimoto Junmai   "Old School" Extra Dry	+3	10   50
Choryo Omachi Yamahai Taruzake   "Cedar Country"	+1	12   60
Shiokawa Yamahai Junmai Ginjo Genshu   "Cowboy"	+3.5	70

### SOFT + ELEGANT

Bamboo Junmai Ginjo Namachozo   "Bamboo Private Label"	+2	6   35
Izumibashi Yamada Nishiki 50 Junmai Ginjo   "Graceful"	+4	12   60

### CLOUDY SAKE

Hakutsuru Sayuri Nigori   "Little Lilly"		11   55
Gozenshu Bodaimoto Junmai Nigori   "Nigori of the Ancients"	-11	65

## COCKTAILS

### WALK ON WATER

El Silencio Mezcal, Pineapple Rum, Green Chartreuse, Maraschino, White Miso Honey, Lime	14
---	----

### SHOGUN SHOTGUN

Toki Whisky, Coconut, Cardamom, Lemon, Bitters	14
--	----

### COWBOY OF HOKKAIDO

Haku Vodka, Dolin Blanc, Junmai Sake Luxardo Bianco Bitter, Celery Bitters	13
--	----

### SAKE SANGRIA

Roku Gin, Hakushika Junmai Sake, Apricot, Rosemary, Grapefruit Bitters, Carbonated	12
--	----

### KYOTO X JALISCO

Pueblo Viejo Reposado, Plum Wine, Aloe, Sparkling Yuzu Sake, Soda	14
---	----

### FOX & HOUND

Maker's Mark Bourbon, Cynar, Aperol, Mole, Becherovka, Angostura Bitters	15
--	----

## BEER

### DRAUGHT

Rotating Local Draught	7
------------------------	---

### BOTTLES/CANS

Sapporo Lager 22oz	9
Asahi Extra Dry Lager 12oz	7
Johnny Utah Pale Ale	7
Mac & Jack Amber Ale	7
Seattle Cider 16oz	9

## NA BEVERAGES

Tamarind Fizz, tamarind syrup, lime, egg white, sparkling water	6
---	---

Genmai Cha Hot Tea	4
Black Jasmine Iced Tea	4
Sparkling Mineral Water	

### SOFT DRINKS

Coca-Cola, Diet Coke, Ginger Beer, Sprite	4
---	---

## SMALL PLATES

<b>MISO SOUP</b> Seaweed, tofu, green onion	<b>5</b>	<b>EDAMAME</b> v Steamed, sea salt	<b>5</b>
<b>SUNOMONO SALAD</b> v Lightly cured cucumber slices, sweetened rice vinegar dressing, ground sesame seeds	<b>6</b>	<b>CAULIFLOWER</b> v Tempura fried cauliflower, spicy black bean sauce, toasted cashews, cilantro	<b>8</b>
<b>SPINACH SALAD</b> v Blanched spinach tossed in sesame-soy dressing	<b>7</b>	<b>CHICKEN KARAAGE</b> * Crispy fried marinated chicken served with dill kewpie aioli	<b>9</b>
<b>BAMBOO CAESAR</b> * Romaine heart and radicchio, miso caesar dressing, togarashi dusted rice crackers	<b>10</b>	<b>SALMON SKIN SALAD</b> * Butter lettuce, shaved fennel, roasted salmon skin, radish, grapefruit, sesame-soy dressing	<b>11</b>
<b>ALBACORE CARPACCIO</b> * albacore, smoked cippolini onion, pickled shiitake mushrooms, momiji ponzu, chervil, sea salt	<b>17</b>	<b>VEGETABLE TEMPURA</b> vg Seasonal vegetables served with tempura dipping sauce, grated daikon, ginger and sesame	<b>10</b>
<b>TUNA POKE</b> * Tuna, cucumber, avocado, onion, wakame, green onion, spicy poke sauce	<b>12</b>	<b>SHRIMP TEMPURA</b> * Served with tempura dipping, grated daikon, ginger and sesame	<b>13</b>
<b>HAND ROLL</b> * Chef's choice	<b>7</b>	<b>SHISHITO PEPPERS</b> Charred, garlic butter, teriyaki, crispy garlic, bonito, lemon wedge	<b>8</b>

## CRISPY RICE

<b>SPICY TUNA</b> * Crispy sushi rice with spicy tuna, truffle eel sauce, green onion	<b>14</b>
<b>SPICY ALBACORE</b> * Crispy sushi rice with spicy albacore, serrano, cilantro, spicy aioli, togarashi	<b>14</b>
<b>SPICY SALMON</b> * Crispy sushi rice with spicy citrus salmon, yuzu kosho, shiso	<b>14</b>
<b>YUZU AVOCADO</b> vg Crispy sushi rice with smashed yuzu avocado, radish, flake salt	<b>12</b>

## SIGNATURE ROLLS

<b>GREEN MACHINE</b> * vg Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli Salmon* +3   Albacore or Seasoned Crab* +4	<b>14</b>	<b>OCEAN FARMER</b> * Seasoned crab, avocado, cucumber, topped with seared kanpachi, garlic oil and shiso	<b>17</b>
<b>CHASING THE DRAGON</b> * Shrimp tempura, spicy tuna, seasoned crab, cucumber and avocado, rolled in tempura crunchies	<b>17</b>	<b>HOKI POKI BOX</b> * Pressed sushi rice, sesame crab, tuna, avocado, topped with green onion, poke sauce and togarashi	<b>18</b>
<b>FRIDAY THE 13TH</b> * Spicy salmon, cucumber, and avocado, topped with albacore, spicy aioli, eel sauce and tempura crunchies	<b>18</b>	<b>BIG ISLAND</b> * Tempura fried shishitos and avocado, topped with kanpachi, thin lemon slices, yuzu kosho dressing and fried shiso	<b>16</b>
<b>RIVERS AND STREAMS</b> * Roasted salmon skin and green beans, topped with salmon, truffle ponzu, kaiware, and ground sesame	<b>16</b>	<b>LITTLE ISLAND</b> vg Tempura fried shishitos and avocado, topped with avocado, thin lemon slices, yuzu kosho dressing and fried shiso	<b>14</b>
<b>FULL CIRCLE</b> * Spicy albacore, tempura fried green onion, topped with seared tuna, watercress, fried onion and citrus ginger dressing	<b>18</b>	<b>SUNSET</b> * Seasoned crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura crunchies	<b>17</b>
		<b>NW PHILLY ROLL</b> * Salmon, cream cheese and avocado, tempura fried and finished with eel sauce	<b>16</b>

## TRADITIONAL ROLLS

<b>AVOCADO ROLL</b> v	<b>5</b>	<b>SHRIMP TEMPURA ROLL</b> *	<b>11</b>
<b>CALIFORNIA ROLL</b> *	<b>8</b>	<b>SPICY SALMON ROLL</b> *	<b>8</b>
<b>CUCUMBER ROLL</b> v	<b>5</b>	<b>SPICY TUNA ROLL</b> *	<b>9</b>
<b>PHILLY ROLL</b> *	<b>7</b>	<b>TUNA ROLL</b> *	<b>7</b>
<b>RAINBOW ROLL</b> *	<b>17</b>	<b>VEGGIE ROLL</b> v	<b>6</b>
<b>SALMON ROLL</b> *	<b>6</b>		

## NIGIRI / SASHIMI

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

	<b>NIGIRI</b> 2 PCS.	<b>SASHIMI</b> 5 PCS.
<b>AVOCADO</b> vg + black truffle salt	<b>5</b>	
<b>ALBACORE</b> * + seared, momiji ponzu, green onion	<b>7</b>	<b>17</b>
<b>TUNA</b> * + tosa soy, fresh wasabi	<b>9</b>	<b>18</b>
<b>KING SALMON</b> * + orange, olive oil, lemon zest, sea salt	<b>9</b>	<b>18</b>
<b>SCALLOP</b> * + seared, yuzu vinaigrette, yuzu kosho	<b>7</b>	<b>16</b>
<b>KANPACHI</b> * + yuzu, truffle salt	<b>8</b>	<b>18</b>
<b>COHO SALMON</b> * + dill kewpie aioli, ikura, chive	<b>6</b>	<b>15</b>
<b>STEELHEAD</b> * + yuzu mango puree, serrano, flake salt	<b>7</b>	<b>16</b>
<b>RED CRAB</b> * + seared, garlic butter	<b>9</b>	<b>18</b>
<b>SABA</b> * PICKLED MACKEREL + grated ginger, negi, ponzu	<b>6</b>	<b>15</b>
<b>UNI</b> * SEA URCHIN + fresh wasabi	<b>14</b>	<b>31</b>
<b>AMAEBI</b> * SWEET SHRIMP + seared, garlic butter	<b>10</b>	
<b>SHIROMI</b> * WHITEFISH + herb chimichurri	<b>7</b>	<b>16</b>
<b>IKURA</b> * SALMON ROE + fresh wasabi	<b>10</b>	

## SASHIMI SPECIALS

<b>CHIRASHI BOWL</b> * Assorted sashimi over sushi rice	<b>30</b>
<b>ASSORTED SASHIMI</b> * 18 pcs, chef's choice	<b>45</b>

## BOWLS

<b>SPICY GINGER CHICKEN</b> * Grilled marinated chicken, steamed rice, furikake, takuan, sunomono cucumbers, green onion	<b>12</b>
<b>SPICY GINGER TOFU</b> v Grilled marinated tofu, steamed rice, furikake, takuan, sunomono cucumbers, green onion	<b>10</b>
<b>RAINBOW BOWL</b> * Albacore, salmon, cucumber, avocado, onion, seaweed, spicy poke sauce	<b>14</b>
<b>BAMBOO BOWL</b> * Albacore, avocado, negi, onion, cucumber, nori, cilantro sweet chili aioli	<b>14</b>
<b>SPICY TUNA BOWL</b> * Big eye tuna, seaweed salad, avocado, cucumber, sweet onion, crispy shallot, nori, spicy aioli, ponzu	<b>16</b>

## BURGERS

<b>BAMBOO BURGER</b> * ½ lb Snake River Farms Wagyu beef on a potato bun with Tillamook aged white cheddar, caramelized onions and momiji aioli, served with tempura onions rings <b>GLUTEN</b>	<b>17</b>
<b>TERIYAKI SHISHITO BURGER</b> * ½ lb Snake River Farms Wagyu beef on a potato bun with grilled shishito peppers, butter lettuce, pepper jack cheese, garlic aioli and teriyaki sauce, served with tempura onions rings <b>GLUTEN</b>	<b>16</b>