

BAMBOO SUSHI

FROM THE KITCHEN

SPINACH SALAD v Blanched spinach tossed in sesame-soy dressing, served chilled	7
SUNOMONO SALAD v Lightly cured cucumber slices, sweetened rice vinegar dressing, and sesame seeds	6
MISO SOUP Served with negi, tofu and wakame	3
CHICKEN KARAAGE Crispy fried marinated chicken with dill kewpie-style mayo	9
PORK BELLY STEAMED BUN Daily preparation GLUTEN	7
BAMBOO WAGYU BURGER* ½ lb Snake River Farms Wagyu beef on a potato bun with Tillamook aged white cheddar, caramelized onions, momiji aioli and tempura onions GLUTEN	15

FROM THE SEA

TUNA POKE Tuna, cucumbers, avocado, onions, wakame, and sweet and spicy sesame dressing	13
BAMBOO POKE BOWL Choice of tuna or salmon, sushi rice, seaweed salad, pickled cucumber & ginger, tataki yasai, edamame, sunomono, sweet and spicy sesame dressing ADD EXTRA TUNA OR SALMON +4 ADD AVOCADO +2 ADD SWEET CHILI OR SPICY AIOLI +1	16
CRISPY RICE	
SPICY TUNA Crispy sushi rice served with spicy tuna, truffled eel sauce and green onion	14
SPICY ALBACORE Crispy sushi rice served with spicy albacore, truffled eel sauce and green onion	13
SPICY SALMON Crispy sushi rice served with spicy salmon, truffled eel sauce and green onion	13
AVOCADO GREEN MACHINE Crispy sushi rice, smashed avocado, finished with green machine sauce	11

NIGIRI / SASHIMI

AVOCADO v
● MSC ALBACORE*	Trolling hook & line, Oregon
● TUNA*	Deep set longline, Hawaii
● ORA KING SALMON*	Open net pens, New Zealand
● MSC SCALLOP	Scallop rake, Canada
● HAWAIIAN KANPACHI	Open net pens, Hawaii
● MSC COHO SALMON*	Line caught, Alaska
● STEELHEAD	Open net pens, Washington
● MSC ARCTIC SURF CLAM ...	Hydraulic dredge, Canada

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
+ black truffle salt	5	10
+ seared; savory marinated	7	17
+ tosa soy & freshly grated wasabi	9	18
+ orange, olive oil, lemon zest, sea salt	9	18
+ seared, yuzu vinaigrette + yuzu kosho	7	16
+ yuzu juice, truffle salt	7	17
.....	7	17
.....	7	16
.....	7	16

SIGNATURE ROLLS

GREEN MACHINE* v Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli ADD MSC ALBACORE* +3 ADD MSC COHO SALMON* OR CRAB SALAD +4	13 8 PCS.
FULL CIRCLE* Spicy MSC -certified albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing	17 8 PCS.
FRIDAY THE 13TH* Spicy salmon, cucumber, and avocado, topped with MSC -certified albacore, tempura flakes, spicy aioli and eel sauce	16 8 PCS.

GARDEN OF EDEN* Spicy MSC-certified albacore, cucumber, apple, topped with tuna tataki, basil, and pickled mustard seeds with yuzu vinaigrette	16 8 PCS.
CHASING THE DRAGON* Shrimp tempura, spicy tuna, house crab, cucumbers and avocado, rolled in tempura flakes	15 6 PCS.
SUNSET* House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes	16 8 PCS.
OCEAN FARMER* Seasoned crab, avocado, cucumber, topped with garlic oil, shisho and seared kanpachi	17 8 PCS.

TRADITIONAL ROLLS

SPICY TUNA ROLL	10	TUNA ROLL	8	CUCUMBER ROLL	5	RAINBOW ROLL	15
SPICY SALMON ROLL	10	SALMON ROLL	8	AVOCADO ROLL	6	SHRIMP TEMPURA ROLL	10
CALIFORNIA ROLL	8	PHILLY ROLL	10				

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.