

FROM THE KITCHEN

JAPANESE 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	5
CAULIFLOWER v Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, and cilantro	8
CHICKEN KARAAGE Crispy fried marinated chicken with dill kewpie-style mayo	9
SPICY GINGER CHICKEN BOWL Grilled marinated chicken, steamed rice, furikake Japanese pickles, and green onion	12
SPICY GINGER TOFU BOWL Grilled marinated organic tofu steak, steamed rice, furikake Japanese pickles, and green onion	12

BURGERS

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
TERIYAKI SHISITO BURGER* ½ lb Snake River Farms Wagyu beef on a potato bun with grilled shishito peppers, butter lettuce, pepper jack cheese, house aioli and teriyaki sauce GLUTEN	16
BBQ BLACK BEAN BURGER* ½ lb Snake River Farms Wagyu beef on a potato bun with butter lettuce, house made pickles, tempura tataki and bbq black bean sauce GLUTEN	15

FROM THE SUSHI BAR

HAND ROLL Chef's choice, changes daily	5
TUNA POKE Tuna, cucumbers, avocado, onions, wakame, and sweet and spicy sesame dressing	11
RAINBOW BOWL MSC -certified albacore, salmon, cucumber, avocado, onion, seaweed, Bamboo poke sauce	11
BAMBOO BOWL MSC -certified albacore, avocado, negi, onion, cucumber, nori and Green Machine sauce	11

CRISPY RICE

SPICY TUNA Crispy sushi rice served with spicy tuna, truffled eel sauce and green onion	13
SPICY ALBACORE Crispy Sushi Rice served with spicy albacore, truffled eel sauce and green onion	12
SPICY SALMON Crispy Sushi Rice served with spicy salmon, truffled eel sauce and green onion	12
AVOCADO GREEN MACHINE Crispy rice, smashed avocado, finished with green machine sauce	10

NIGIRI / SASHIMI

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	9	18
● 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
● HAWAIIAN KANPACHI	Open net pens, Hawaii	+ yuzu juice, truffle salt	7	18
● MSC COHO SALMON*	Line caught, Alaska	6	15
● STEELHEAD	Open net pens, Washington	7	16

TRADITIONAL ROLLS

SPICY TUNA ROLL	8	TUNA ROLL	7	CUCUMBER ROLL	4	RAINBOW ROLL	14
SPICY SALMON ROLL	8	SALMON ROLL	6	AVOCADO ROLL	4	SHRIMP TEMPURA ROLL	9
CALIFORNIA ROLL	6	VEGGIE ROLL	5	PHILLY ROLL	7		

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	11 8 PCS.	GARDEN OF EDEN* Spicy MSC -certified albacore, cucumber, apple, topped with tuna tataki, basil, and pickled mustard seeds with yuzu vinaigrette	15 8 PCS.
FULL CIRCLE* Spicy MSC -certified albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing	15 8 PCS.	SUNSET* House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes	13 8 PCS.
FRIDAY THE 13TH* Spicy salmon, cucumber, and avocado, topped with MSC -certified albacore, tempura flakes, spicy aioli and eel sauce	14 8 PCS.	NW PHILLY ROLLY* Salmon, cream cheese and avocado, tempura fried and finished with eel sauce	14 8 PCS.
OCEAN FARMER* Seasoned crab, avocado, cucumber, topped with garlic oil, shisho and seared kanpachi	15 8 PCS.	CHASING THE DRAGON* Shrimp tempura, spicy tuna, house crab, cucumbers and avocado, rolled in tempura	13 6 PCS.

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

BAMBOO
SUSHI

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.