



BAMBOO SUSHI

SALADS

tsukemono, assorted house pickled vegetable plate	7
kaiso seaweed salad	6**
sunomono salad	4
• with crab, shrimp and surf clam	9
organic mixed green salad with a ginger miso vinaigrette and togarashi fried shallot rings	7**
organic endives with goat cheese buttermilk dressing and togarashi chickpea crunchies	9

COOKED DISHES

seafood and vegetable tempura	9
six piece wild white shrimp tempura	11
vegetable tempura	7**
house made Asian steamed buns with tonkatsu sauce, marinated cucumbers and green onion (meat changes, please inquire)	6
agedashi tofu with bonito flakes (local OTA tofu)	6
 MSC Alaskan halibut fish and chips with edamame mash accompanied with house made vinegar and shiso tartar sauce (available Monday and Tuesday only)	12
 MSC Alaskan black cod with smoked soy and roasted garlic glaze	10
 MSC wild Alaskan coho salmon with yuzu creme fraiche. melted leeks and snow peas	10**
grilled Norwegian mackerel with a miso fingerling potato salad	8
seared scallops with ponzu brown butter and yuzu scallop ceviche	11
seared sesame crusted tuna with caramelized eggplant and roasted garlic chili emulsion	13
pan roasted Draper Valley chicken thigh with bright citrus soy broth	7
sesame soy marinated cross cut short ribs	8
grilled kobe flank with pickled mushrooms and herbed momiji sauce	11**
kobe beef patty melt on brioche with aged Tillamook white cheddar, caramelized onions & onion rings	14
add Nueske's applewood smoked bacon	2
add free range fried egg	1
smoked & seared kobe brisket with a tamarind soy broth	9**
vegetable yaki soba and fried tofu	13**
tonkotsu ramen - Hakata style pork bone broth with braised pork shoulder and a soft boiled seasoned egg	11

SIDES

blanched spinach with sesame soy dressing (served chilled)	5
pan seared seasonal mushrooms	6
truffle potatoes	4
seasonal vegetable	MP



This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery.

()Denotes items which are 50% off during happy hour from 5-6:30 (M-F). To participate in happy hour specials, a minimum one drink per person must be ordered and all food and drinks must be enjoyed in the bar area only.**

No To-Go orders or Passport for happy hour.

