

# Signature Cocktails

\$8

## paprika cup

vodka, whiskey, pimms, passionfruit puree and a paprika sugared rim

## s.e. mojito

lime and mint muddled then shaken with rum and fresh squeezed lime juice, topped with soda

## sakura

hibiscus infused sake with fresh grapefruit and a dash of orange blossom water served up

## gin henson

gin, muddled basil and cucumber, lemon-lime and ginger infused simple syrup, served up

## toschi blossom manhattan

rye whiskey, sweet vermouth, a drop of toshi cherry juice and angostura bitters, served up

## makers cup

makers mark with muddled english cucumber, shaken with fresh squeezed lemon-lime juice and honey simple syrup served on the rocks

## raindrop

lemongrass infused rum, elderblossom nectar with a dash of lemon bitters and lemon juice on the rocks

## purple haze

fresh blackberry puree shaken with vodka and lemon-lime juice served on the rocks

## pear gimlet

gin with pureed pear, shaken with lemon-lime and simple syrup served on the rocks with a dash of soda

# Signature Cocktails

\$8

## lychee martini

red grapes muddled and shaken with vodka, lemon-lime and lychee puree served up

## shiso serious

muddled cucumber, shochu, lemon-lime juice and soda, garnished with a cucumber

## orient express

vodka, muddled basil, kaffir lime & lemongrass simple syrup, shaken, served up with a togarashi salt rim

## south of hokkaido

shochu, rum, lemon-lime and angostura bitters with fresh grated ginger shaken and served with a lemon

## throwing star

gin, orange juice, grenadine, pernod rinse, shaken and served up, garnished with star anise and dash of peychaud's bitters

\$10

## tokyo sling

shochu, benedictine, cherry herring, lemon-lime, shaken, topped with soda, garnished with a toshi cherry and lemon

## grab the bulleit by the horns

bourbon, fernet, aperol, lingonberry, shaken, served up, with an orange twist

## yuzu royale

sparkling wine with lemoncello and yuzu juice, served in a flute with a lemon twist

## Beer

### draft

sapporo	5
bridgeport I.P.A.	5
deschutes green lakes organic ale	5
morimoto soba ale (rogue)	6

### bottle

asahi (1 liter can, brewed in japan)	8
kirin (22 oz)	7
morimoto black soba ale (22 oz, rogue)	10
amstel light	3.5
trumer pilsner	3.5
buckler NA	4
bard's gold (gluten free)	4

## N.A. Beverages

coke	2
diet coke	2
sprite	2
ginger ale	2
lemonade (one refill)	2.5
limeade (one refill)	2.5
cranberry juice	3.5
grapefruit juice	3.5
sparkling pellegrino 16oz	4
green tea	2
tazo assorted hot teas	3

## Wine

### whites

plum wine, hakutsuru, japan	7 (btl. 28)
sparkling, gruet, new mexico	8 (btl. 36)
sparkling, gloria ferrer - blanc de noir, california	9 (btl. 39)
pinot gris, ponzi, oregon 2007	7 (btl. 28)
sauvignon blanc, montevina, california ~100% sustainable, for every bottle sold a tree is planted	7 (btl. 27)
chardonnay, foris, oregon	8 (btl. 28)
chardonnay, domain drouhin, oregon	(btl. 38)
dry riesling, pacific rim, washington	6 (btl. 24)
evolution, sokol blosser, oregon ~sustainably grown	8 (btl. 30)

### reds

sparkling rosé, louis perdrier, france	7 (btl. 27)
pinot noir, lange, oregon	11 (btl. 43)
rioja, montecillo, spain	7 (btl. 27)
barbera, montevina, california ~100% sustainable, for every bottle sold a tree is planted	7 (btl. 27)
pinot noir, domain drouhin, oregon	(btl. 55)
zinfandel, bonterra (organic), california	8 (btl. 31)

# Shochu

**history** – shochu is a distilled beverage native to Japan. there are some that claim that China first introduced the distillation process to the Japanese, however, experts say that shochu first began in Persia, filtering down into Thailand and finally to Japan. it was in Japan that the process became refined, using barley, sweet potato, sugar cane or rice to create the beverage that has begun to surpass sake in its popularity.

**the early years** – according to legend, the method of creating shochu was introduced in the islands of what is now known as Okinawa sometime around the 14th or 15th centuries. following this, the production of awamori and its distillation method spread throughout the islands of Okinawa. soon after, shochu production was found in the island of Amami Ooshima, the southern-most island of mainland Japan, leading to production in Kagoshima, and eventually to the rest of Japan.

**service style**– typically, shochu contains 25% alcohol by volume (weaker than whisky or standard-strength vodka but stronger than wine and sake). shochu is traditionally served in four different ways: neat, on the rocks, mixed with cold water or in a snifter with hot water on the side. all come with lemon to add at will. as a beginning cocktail or a soothing finish to an elegant meal, shochu is a decision for the discerning drinker.

# Shochu Flights

## **sweet potato flight**

*(shrinami satsuma, kaido hamada, kurokame)* 13

## **southern exploration flight**

*(towari, iichiko, jougo kokuto)* 13

## **stroll down to Okinawa flight**

*(hakutake shiro, mizuho, kakushi gura)* 14

## **bold flight**

*(kiccho hozan, tomi no hozan, shiranami kurokoji)* 17

## Shochu

<b>kurokame (sweet potato)</b> gradual intensity with lingering finish of banana peel	8.5
<b>tomi no hozan (rice &amp; sweet potato)</b> bold and acidic, alcohol nose with subtle floral finish	12
<b>towari (buckwheat)</b> rich aroma of grain, intense back notes with mild spice of roasted sesame seeds on the finish	9
<b>mizuho awamori (grain)</b> aromatic with mild body, slightly acidic with subtle floral notes	11
<b>shiranami satsuma (sweet potato)</b> classic complexity of a traditional sweet potato shochu	9
<b>shiranami kurokoji (rice &amp; sweet potato)</b> bold, acidic and earthy with a strong flavor and finish	8.5
<b>takara (grain)</b> clean and dry with a smooth mineral taste mixed with oat and grain at the finish	7.5

## Shochu

<b>iichiko (barley)</b> rounded and pronounced nose, hint of dehydrated bananas	8
<b>kaido hamada (sweet potato)</b> full bodied, rich flavor profile with hints of pepper and cinnamon	8.5
<b>hakutake shiro (rice)</b> cherry nose, smooth light body, ending with a strong sake flavor	8.5
<b>jougo kokuto (sugar cane &amp; rice)</b> strong taste of sugarcane stalk with grassy components which linger on the palette	9
<b>kakushi gura (wheat)</b> slightly fruity with a swift and clean finish	8
<b>kiecho hozan (rice &amp; sweet potato)</b> bold and rich with a musky fruit finish	12

# Sake Facts

## **bijinshu** – beautiful woman sake (the beginning)

more than 1000 years ago beautiful virgins would chew rice and spit it into a container – let it sit for days and then serve it to honored guests. saliva contains enzymes and natural airborne yeast would be enough to create a mini fermentation. this “special” chewed sake was one of the earliest forms of sake from Japan. we assure you none of the sake on our list has been chewed by virgins, however, all of our sakes are of the highest quality and brewed by the greatest sake masters in Japan. please enjoy, and ask us if you would like any help in choosing a sake that is right for your palate.

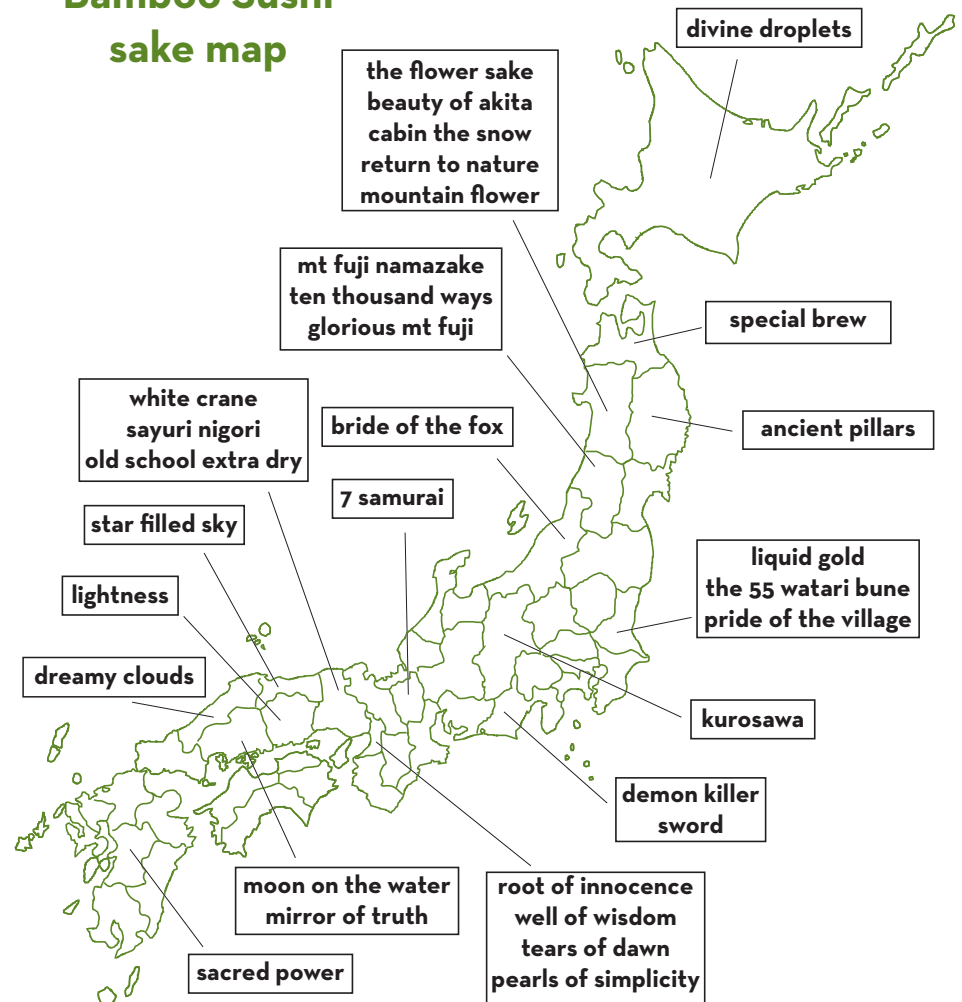
**earthy or fruity** – Bamboo Sushi categories its sake (pronounced “sak-hey” not “sak-ee”) in two major tasting profiles, earthy or fruity. just as our menu provides a wide diversity of flavor, our sake list is just as diverse. earthy sake tend to have richer, bolder, deeper, and at times dryer qualities. these sake tend to pair with lightly grilled meats, poultry, sauce driven foods or richer specialty rolls. fruity sake tend to be more delicate and sweet with floral-like qualities. fruity sake pairs well with lighter, delicate finish (nigiri, sashimi, traditional rolls). we encourage you to explore our list and try a variety of sake. we have carefully crafted our sake list with the best, freshest sake available from japan.

rice polishing can determine the quality of sake. the outer portion of a rice grain contains protein and fats that adversely affect fermentation. the brewer’s goal is to use only the starch center of the grain. the more the rice is polished, the higher the quality sake that can be achieved. additionally brewers use only specially grown “sakemae” or sake rice with higher starch content.

## **understanding polish and percentages**

at Bamboo Sushi, we organize our sake list into categories based on “polish.” this allows the customer to build an understanding of how different levels of “polish” and the corresponding percentages, affect the flavor of the sake. we keep a very diverse list, ranging from 70% to 35%. thereby giving you the opportunity to experience the full spectrum of sake at its different levels.

## Bamboo Sushi sake map



# Sake Flights

## variety flight

(“white crane”, “ten thousand ways”,  
“bride of the fox”)

14

## nigori flight

(sayuri, “dreamy clouds”, “mountain flower”)

15

## bamboo flight

(“the 55”, “mt. fuji”, “old school extra dry”)

16

## regional flight

(northern japan “special brew” - central japan  
“7 samurai” - southern japan “sacred power”)

17

## lightness flight

(“lightness”, “moon on the water”, “root of innocence”)

18

## rice flight

(yamada nishiki rice “pearls of simplicity”  
hiroshima hattan nishiki rice “mirror of truth”  
akita sake komachi rice “return to nature”)

18

## bartenders flight

(“pride of the village”, “cabin in the snow”,  
“demon killer”)

20

## daiginjo flight

(“the flower sake”, “divine droplets”, “beauty of akita”)

24

# Sake

*sayuri nigori* (unpressed) (70% polish)

glass 8 / 720ml bottle 35

this nigori is soft and creamy...like the pink bottle

“dreamy clouds” *rihaku nigori* (unpressed) (59% polish)

glass 10 / 720ml bottle 45

very elegant nigori with red plum and peanut, refined texture and slightly dry  
fruity finish

“mountain flower” *chokaisan junmai ginjo nigori* (lightly pressed)  
(58% polish) glass 13 / 720ml bottle 60

a very special nigori made with *hana kobo* - flower yeast. tastes of spring  
flowers, herbs, licorice and asian pear at the finish

“old-school extra dry” *kimoto extra dry* (65% polish)

glass 8 / 1.8L bottle 70

kimoto style sake is a traditional brewing method that requires extensive time  
and care in cultivating strong brewing yeast this style dates back 300 years  
and offers musky notes with earthy rice flavor

*kurosawa* (65% polish)

glass 9 / 720ml bottle 40

rich, slightly dry sake brewed in a traditional style

“ten thousand ways” *eiko fuji ban ryu* (65% polish)

glass 9 / 720ml bottle 40 1.8L bottle 70

soft, round sake with blackberry currant and cherry flavors

“typhoon” *tozai* (65% polish)

glass 9 / 1.8L bottle 70

aromas of bruised caramel apple, dried lemon and lavender, in this  
dry yet fruity, light-bodied sake

we feature unique and different sake that are not  
part of our permanent list. continually changing,  
please inquire

## Sake

“glorious mt. fuji” *eiko fuji honkara* (65% polish)

glass 10 / 720ml bottle 45 / 1.8L bottle 80

light and silky with marshmallow sweetness, and a crisp dry finish, the driest sake on our menu

“white crane” *hakutsuru junmai ginjo* (60% polish)

glass 9 / 720ml bottle 40

light, floral aroma with a clean, smooth and slightly dry flavor

“well of wisdom” *tozai ginjo* (60% polish)

glass 9 / 720ml bottle 40

dry with a crisp start, finishing with flavor of apricot and peach

“mirror of truth” *seikyo ‘takehara’ junmai* (55% polish)

glass 10 / 720ml bottle 45

mellow junmai... blood orange and clove honey with a soft finish

“sword” *katana* (60% polish)

glass 9 / 1.8L bottle 80

dry, full bodied sake

“7 samurai” *shichi hon yari* (60% polish)

glass 10 / 1.8L bottle 80

family owned since 1540, this is one of japan’s oldest and smallest sake kura, balanced blend of earthy, mushroomy flavor, followed by a subtle grapefruit finish

“special brew” *murai tokubetsu honjozo* (60% polish)

glass 10 / 1.8L bottle 80

national award winner in japan, off-dry to sweet flavors of tropical flowers and fruit

## Sake

“the 55” *watari bune junmai ginjo* (55% polish)

glass 12 / 720ml bottle 55

pasteurized only once, this junmai ginjo is rich and lively with deep notes of honeydew and pineapple, off set by earthy flavors crafted in ibaraki, japan—a sake lovers’ sake, portland is the #1 market in the united states for this awesome sake

“star filled sky” *mantensei junmai ginjo* (50% polish)

glass 11 / 720ml bottle 48

soft honey-laced nose with an overall dry, rich, balanced flavor...finishing slightly dry

“bride of the fox” *kanbara junmai ginjo* (50% polish)

glass 11 / 720ml bottle 48

intense aroma of grilled nuts, pistachio and white chocolate, nutty flavor with a crisp honeydew finish

“cabin in the snow” *yuki no bosha junmai ginjo* (50% polish)

“limited release” glass 10 / 1.8L bottle 80

notes of peaches and strawberries fading into a white pepper finish

“moon on the water” *fukucho junmai ginjo* (55% polish)

glass 11 / 720ml bottle 50

the brewmaster and owner of this brewery is a woman, which is very rare. fukucho has ripe flavor of cantaloupe and rich plum... brewed with soft water the flavor is expansive, finishing slightly dry

“root of innocence” *mukune junmai ginjo* (55% polish)

glass 12 / 720ml bottle 55

mellow and round, mukune is soft on the palate, light spice of white pepper with a cedar-like flavor finish

“sacred power” *chiyonosono junmai ginjo* (55% polish)

glass 12 / 720ml bottle 55

this sake is brewed with a rare sake rice called shinriki, grown specifically for this brewery. brewed in kyushu, the warmer climate adds to a big, bold flavor including tropical fruits, silky mango and baked pear flavor... finishing with suggestions of creme brulee

# Sake

“return to nature” *yuki no bosha yamahai junmai*

(60% polish) glass 13 / 720ml bottle 60

a balanced yamahai, rich roasted chestnut and brown butter with a dry finish

“lightness” *karoyaka junmai ginjo* (50% polish)

glass 13 / 720ml bottle 60

this is a smooth and lush sake with an exemplary balance of sweet and dry, a house favorite, wonderful effervescence

“pride of the village” *sato no homare junmai ginjo*

(50% polish) glass 13 / 720ml bottle 60

this family owned brewery has been brewing sake since 1141, the longest continuous sake brewery in the world 55 generations strong, the nose has vibrant violet, strawberry and muscat grape aromas with clean pear-like flavor

“demon killer” *oni koroshi* (50% polish)

glass 13 / 720ml bottle 69

a sake with true japanese spirit, dry and full bodied

“mt. fuji” *eiko fuji namazake junmai ginjo* (50% polish)

glass 13 / 720ml bottle 60

very rare unpasteurized sake with a lively, elegant floral and fruity flavor, extremely pleasurable sake experience

“tears of dawn” *konteki daiginjo* (50% polish)

glass 13 / 720ml bottle 65

a full body and complex sake with aromas of anise, bananas, and sweet rice

“pearls of simplicity” *konteki junmai daiginjo* (50% polish)

glass 13 / 720ml bottle 65

bouquet of bright floral aromas with flavors of honeydew and lemon with a hint of licorice

# Sake 35%–50% polish “daiginjo”

“the flower sake” *chokaisan junmai daiginjo*

(50% polish) glass 14 / 720ml bottle 70

the unique yeast for this sake was created from flowers - *hana kobo*, matchless balance, elegant fruit in a calming finish, lush and beautiful

“divine droplets” *takasago junmai daiginjo*

(50% polish) glass 15 / 720ml bottle 80

this is the only sake in the world that is drip pressed every year in an igloo to protect its pristine flavor in cold temperatures, flavors of melon, herbs and vanilla essence, all centered around a mineral base well into the finish

“beauty of akita” *yuki no bosha akita komachi daiginjo*

(35% polish) glass 15 / 720ml bottle 80

akita komachi is a sake rice local to akita where this sake is crafted upfront notes of white pepper fading into dried apricot and melon

“liquid gold” *watari bune junmai daiginjo*

(35% polish) 720ml bottle 110

brewed with rare watari bune sake rice, this sake is one of the most prized and rare junmai daiginjo in the world deep, luscious and layered fruit flavors characterized by honeydew and peaches

“ancient pillars” *nanbu bijin junmai daiginjo*

(35% polish) glass 13 / 720ml bottle 80

this sake is crafted by one of the premier sake makers in japan. zesty, bold, and silky smooth with hints of sandalwood and concentrated floral aroma 94 points - tanzel’s international wine cellar 2007

# Happy Hour

monday-friday / 5-6:30

barbera, montevina, california	4/18
for every bottle sold Bamboo Sushi and montevina will plant a tree	
sauvignon blanc, montevina, california	4/18
for every bottle sold Bamboo Sushi and montevina will plant a tree	
tozai "typhoon" premium cold sake	5
gekkeikan warm house sake	4/7
sapporo draft	3

# Scotch

johnny walker black	8.5
a blended scotch drawing from some of the finest distilleries across scotland. it takes over two decades to create one bottle	
dewar's	7
light and slightly sweet. this is the best selling whisky in the US. it is grainy on the nose with a hint of roasted malt	
glenmorangie 10 year	9.5
perhaps the most enigmatic aroma of them all: delicate yet assertive, sweet yet dry, young yet oaky. a malty tone poem	
glenlivet 12 year	9.5
a nose of flowery and peachy aromas. smooth and soft, this is one of the best and most prized scotches in the world	
lagavulin 16 year	18
this is a powerful and smokey scotch. it has strong aromas of peat with a very clean finish and hints of ash	
bowmore 18 year	30
a classic bowmore fruit with malt and subtle peat with a muted sherry influence	
macallan 12 year	12
this is the most widely loved premium scotch on the market. it is well balanced with notes of oak, caramel, and apple	
suntory yamazaki 12 year	10
smooth, easy to drink. this whisky has an almost sweet flavor with subtle hints of fruit behind an oaky and nutty nose	
suntory yamazaki 18 year	35
very bold and flavorful. it is still a whisky by flavor with a bit of a strong finish, however, its complexity of rich, earthy flavors grants it a place among some of the best whisky's in the world	