

BAMBOO SUSHI

sustainable delectable possible

SAKE

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 categorizes 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 fish (*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.

variety flight ("*nigori*", "*ten thousand ways*", "*bride of the fox*") 14

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

bartenders flight ("*crane of kasumi*", "*cabin in the snow*", "*demon killer*") 20

daiginjo flight ("*the flower sake*", "*divine droplets*", "*beauty of akita*") 24

60% - 70% SAKE POLISH "JUNMAI & HONJOZO"

40% - 30% of the grain has been removed prior to brewing, leaving the grain at 60%-70% of its original size

"cloudy sake" - murai family nigori (70% polish) (*unpressed*)

excellent smooth nigori with a lightly sweet taste

glass 7 / 1.8L bottle 70

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

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

glass 8 / 720ml bottle 35

"old-school extra dry" - kimoto extra dry (65% polish)

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

glass 8 / 1.8L bottle 70

sawanoi extra dry (65% polish)

+10 on the smv scale, this sake is very dry, crisp and clean...our driest sake

glass 8 / 1.8l bottle 70

kurosawa (65% polish)

rich, slightly dry sake brewed in a traditional style

glass 9 / 720ml bottle 40

"ten thousand ways" - eiko fuji ban ryu (65% polish)

soft, round sake with blackberry current and cherry flavors

glass 9 / 720ml bottle 40
1.8L bottle 70

"white crane" - hakutusuru jumai ginjo (60% polish)

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

glass 9 / 720ml bottle 40

"well of wisdom" tozai ginjo (60% polish)

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

glass 9 / 720ml bottle 40

"sword" - katana (60% polish)

dry, full bodied sake

glass 9 / 1.8L bottle 80

"7 samurai" - shichi honyari (60% polish)

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

glass 10 / 1.8L bottle 80

"special brew" - murai tokubetsu honjozo (60% polish)

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

glass 10 / 1.8L bottle 80

"depth" - fukamari (60% polish)

earthy, deep, full bodied with dark plum flavor and a faint citrus finish

glass 11 / 720ml bottle 48

50% - 59% SAKE POLISH "GINJO"

sake in this category offer unique, premium flavor from hand-crafted, artisan brewers

"the 55" - watari bune junmai ginjo (55% polish)

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

glass 12 / 720ml bottle 55

"star filled sky" mantensei junmai ginjo (50% polish)

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

glass 11 / 720ml bottle 48

"bride of the fox" kanbara junmai ginjo (50% polish)

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

glass 11 / 720ml bottle 48

"cabin in the snow" - yuki no bosha junmai ginjo "limited release" (50% polish)

notes of peaches and strawberries fading into a white pepper finish

glass 10 / 1.8L bottle 80

"moon on the water" fukucho junmai ginjo (55% polish)

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

glass 11 / 720ml bottle 50

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“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 crème brulee.

“crane of kasumi” - kasumi tsuru yamahai ginjo (55% polish) **glass 13 / 720ml bottle 65**
highly recommend by wine spectator, this sake has deep, rich gamey, earthy flavor that is sophisticated

“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 14 / 720ml bottle 60**
very rare unpasteurized sake with a lively, elegant floral and fruity flavor, extremely pleasurable sake experience

35% - 50% SAKE POLISH “DAIGINJO”

sake in this category is very special and are the ultimate expression of a brewer's skill

“the flower sake” chokaisan junmai daiginjo (50% polish) **glass 14 / 720ml bottle 70**
the unique yeast for this sake was created from flowers revealing fragrances of perfumed pear and fresh flowers. 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. flavor of melon, herbs and vanilla essence is centered in a mineral finish...well into the finish.

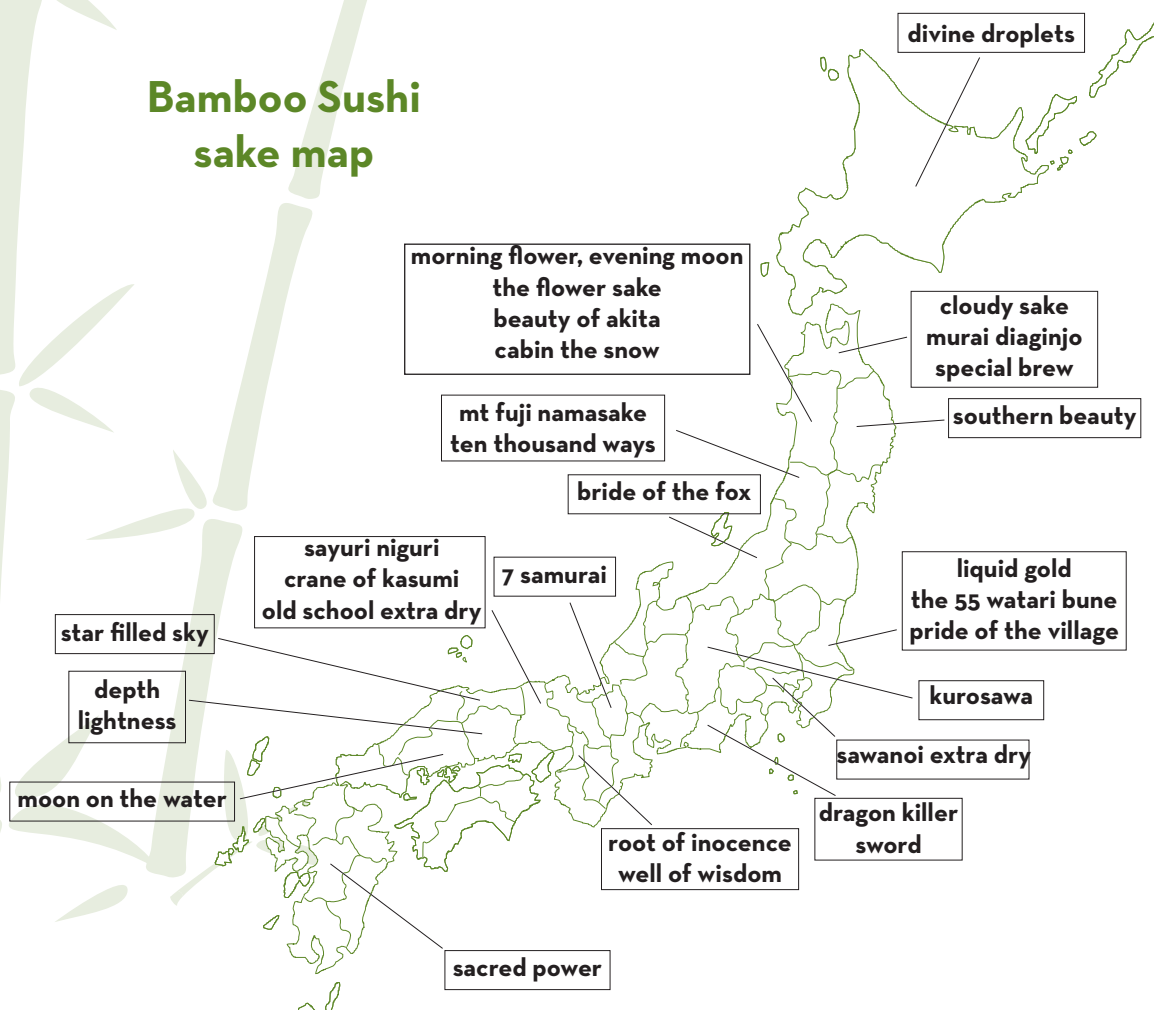
“beauty of akita” yuki no bosha akita komachi daiginjo (35% polish) **glass 15 / 720ml bottle 80**
akita komachi is a sake rice local to akita where this sake is crafted upfront notes of white pepper fading into dried apricot and melon

murai family daiginjo (45% polish) **720ml bottle 75**
very smooth, delicate but dry daiginjo quiet floral overtones - japanese national award winner

“morning flowers evening moon” katcho gesseki (35% polish) **720ml bottle 95**
thirteen times national gold medal winner, this sake has flavor of orange blossom and honey suckle in a beautifully balanced silky finish

“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

Bamboo Sushi sake map



please note: all sake is available for purchase to take away

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BAMBOO SUSHI

SIGNATURE COCKTAILS

8

paprika cup

vodka, whiskey, pimm's, passionfruit puree, muddled ginger, topped with ginger ale and a paprika sugared half rim with cucumber garnish

s.e. mojito

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

sakura

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

gin henson

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

toschi blossom manhattan

sazerac rye, sweet vermouth, a drip of toshi cherry juice and angustoro bitters, served up with a toshi cherry

makers cup

makers mark with muddled english cucumber, shaken with fresh squeezed lemon-lime juice and honey lavender served on the rocks with a top of ginger ale

raindrop

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

coco chanel

vodka and creme de coca with a splash of kahlua served up with a half paprika sugared rim

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 sugar served on the rocks with a dash of soda

lychee martini

red grapes muddled and shaken with vodka, lemon-lime and lychee puree served up in a martini glass

beverage of the day

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WINES

whites

plum wine, hakutsuru, japan	7	(btl. 28)
prosecco, ruggeri NV, italy	9	(btl. 36)
ponzi pinot gris, oregon 2007	7	(btl. 28)
sauvignon blanc, california 2006	8	(btl. 30)
chardonnay, A to Z, oregon	8.5	(btl. 34)
domain droughin chardonnay, oregon		(btl. 38)
pacific rim dry riesling, washington	6	(btl. 24)

reds

rose, sparkling cava, spain	6.5	(btl. 26)
pinot noir, brandborg, oregon	10	(btl. 40)
rioja, el cote crianza, spain	7	(btl. 27)
organic bonterra zinfandel, california	8	(btl. 31)
domain droughin pinot noir, oregon		(btl. 55)

BEER

draft

sapporo	4.5
bridgeport I.P.A.	4.5
deschutes green lakes organic ale	4.5

bottle

asahi (22 oz)	7
kirin (22 oz)	7
morimoto soba ale (22 oz, rogue)	10
morimoto black soba ale (22 oz, rogue)	10
amstel light	3.5
trumer pilsner	3.5
buckler NA	3

BEVERAGES

bottomless TAZO house-brewed iced tea	2.5
coke	2
diet coke	2
sprite	2
ginger ale	2
lemonade	2.5
limeade	2.5
cranberry juice	3.5
grapefruit juice	3.5
sparkling pellegrino 16oz	4
green tea	2