



Bamboo Sushi

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Starters

ITEM	PRICE
Miso Caesar Salad Romaine hearts, radicchio, dehydrated miso, togarashi dusted rice crackers	\$14.00
Edamame Steamed, sea salt	\$7.00
Miso Soup Seaweed, tofu, green onion	\$6.00
Spicy Edamame Steamed, chili garlic crunch, tamari, togarashi	\$9.00
Sunomono Salad Lightly cured cucumber, sweet vinegar dressing, ground sesame seeds	\$9.00
Tuna Poke Cucumber, avocado, onion, wakame, spicy poke dressing	\$16.00
Mixed Green Salad Radish, shaved rainbow carrot, sweet white onion, kaiware, yuzu vinaigrette	\$13.00
Gomae Blanched spinach, sesame-soy dressing	\$10.00

Small Plates

ITEM	PRICE
Cauliflower Crunchy fried, spicy black bean sauce, toasted cashews, and cilantro.	\$12.00
Chicken Karaage Crispy fried marinated chicken with dill kewpie aioli	\$12.00
Grilled Saba Blistered filet of mackerel, momiji oroshi, pickled mustard seed, lemon ash, green onion	\$19.00
Grilled Salmon Kama Yuzu ponzu, green onion, ginger- daikon oroshi	\$18.00

Bamboo Crispy Rice

ITEM	PRICE
Bamboo Crispy Rice Spicy Tuna Crispy rice, spicy tuna, truffle eel sauce, topped with green onion. / 6 pcs.	\$19.00
Bamboo Crispy Rice Spicy Salmon Crispy rice, spicy salmon, yuzu kosho, shiso, topped with orange zest. / 6 pcs.	\$19.00
Bamboo Crispy Rice Yuzu Avocado Crispy sushi rice with smashed yuzu avocado, radish, flake salt	\$16.00
Bamboo Crispy Rice Spicy Albacore Crispy rice, spicy MSC-certified albacore, jalapeno, cilantro, finished with spicy aioli. / 6 pcs.	\$18.00

Kitchen

ITEM	PRICE
Crispy Garlic Tofu Fresno chili, green onion, chili garlic tare, black sesame	\$18.00

ITEM	PRICE
Chili Garlic Chicken Garlic green beans, roasted cashew, pickled fresno chiles, chives	\$22.00
Bamboo Burger Caramelized onion, tillamook white cheddar, momiji aioli, potato bun, tempura onion rings	\$20.00
Seaweed Fried Rice Kelp + cremini mix, veggies, fried egg, green onion, kizami nori	\$18.00

Signature Sashimi

ITEM	PRICE
King Salmon Carpaccio White truffle ponzu, cherry tomato	\$27.00
Albacore Crispy Onion Seared albacore, garlic aioli, yuzu ponzu, crispy onion, chervil	\$26.00
Shiso Plum Shiromi Whitefish, yuzu ponzu, olive oil, umeboshi, shiso	\$24.00
Tuna Zuke Soy marinated bigeye tuna, sesame onion ponzu, fried garlic, chive	\$27.00
Tuna Tataki Sesame crusted bigeye tuna, apple mustard dressing, green onion	\$27.00

Signature Rolls

ITEM	PRICE
Green Machine Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli. / 8 pcs.	\$17.00
Chasing the Dragon Shrimp tempura, spicy tuna, house crab, cucumbers, and avocado, rolled in tempura flakes. / 6 pcs.	\$22.00
Friday the 13th Spicy salmon, cucumber, and avocado, topped with MSC-certified albacore, tempura flakes, spicy aioli and eel sauce. / 8...	\$20.00
Green Machine w/ Salmon Tempura fried green bean and green onion, topped with salmon, avocado and cilantro sweet chili aioli. / 8 pcs.	\$22.00
Sunset House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes. 8 pcs.	\$22.00
Green Machine w/ Crab Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli, and crab salad. / 8 pcs.	\$22.00
Full Circle Spicy MSC albacore and tempura green onion, topped with tuna tataki, watercress, crispy onion, and citrus ginger dressin...	\$22.00
Unicorn Spicy crab, shrimp tempura, albacore, avocado, jalapeno dressing, gochugaru oil, micro cilantro	\$24.00
Zig Zag American Unagi, seasoned crab, kaiware, avocado, tempura crunchies, eel sauce	\$24.00
Rainbow Roll Seasoned crab, cucumber, avocado, tuna, salmon, albacore	\$22.00
Green Machine w/ Albacore Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli, and MSC-certified albacore...	\$22.00
Big Island Tempura fried shishitos, avocado, kanpachi, lemon, fried shiso, yuzu kosho dressing	\$20.00

ITEM	PRICE
Garden Of Eden Spicy albacore, cucumber, apple, seared tuna, pickled mustard seed, yuzu vinaigrette, basil	\$21.00
Fry Tide Tempura fried, spicy tuna, avocado, shiso, spicy ginger aioli	\$21.00
Little Island Tempura shishito, avocado, lemon, yuzu kosho, fried shiso	\$17.00
Hoki Poki Box Tempura fried, spicy tuna, avocado, shiso, spicy ginger aioli	\$22.00

Traditional Rolls

ITEM	PRICE
California Roll Seasoned crab, cucumber, avocado	\$11.00
Shrimp Tempura Roll Shrimp tempura, seasoned crab, avocado, cucumber, kaiware, seaweed outside	\$16.00
Tuna Roll Tuna 6 pcs. / seaweed outside	\$11.00
Veggie Roll + Tamago Cucumber, avocado, kaiware, oshinko, marinate shitake, +tamago	\$14.00
Spicy Tuna Roll Spicy tuna, cucumber, kaiware. / 8 pcs.	\$12.00
Avocado Roll Avocado 6 pcs. / seaweed outside	\$9.00
Spicy Salmon Roll Spicy salmon, cucumber 8 pcs.	\$12.00
Salmon Salmon 6 pcs. / seaweed outside	\$9.00
Cucumber Roll Cucumber 6 pcs. / seaweed outside	\$8.00
Spicy Albacore Roll Spicy albacore, cucumber, kaiware	\$12.00
Marinated Shitake Roll Marinated Shitake, seaweed outside	\$9.00
Oshinko Roll Oshinko, seaweed outside	\$9.00
Ume Shiso Roll Pickled plum, shiso, seaweed outside	\$9.00
Chef's Snack Chopped tuna, shiso, ikura	\$19.00

Nigiri

ITEM	PRICE
Nigiri King Salmon Served two ways, yakumi, with orange, olive oil, lemon zest, sea salt or neat, served without toppings. 2 pcs.	\$11.00
Nigiri Tuna Served two ways, yakumi, with tosa soy & freshly grated wasabi or neat, served without toppings. 2 pcs.	\$12.00

ITEM	PRICE
Nigiri Albacore Served two ways, yakumi, jalapeno dressing or neat, served without toppings. 2 pcs.	\$10.00
Nigiri Hawaiian Kanpachi Served two ways, yakumi with yuzu and truffle salt or served neat, served with no toppings. 2 pcs.	\$10.00
Nigiri Scallop Served two ways, Yakumi, with seared; yuzu vinaigrette & yuzu kosho or neat, served without toppings. 2 pcs.	\$10.00
Nigiri Sockeye Salmon Yakumi: + ground sesame, kizame wasabi	\$9.00
Nigiri Unagi Yakumi: + eel sauce, ground sesame	\$11.00
Nigiri Coho Salmon Served two ways, yakumi, yuzu mango, serrano, sea salt or neat, served without toppings. 2 pcs.	\$9.00
Nigiri Avocado Served two ways, yakumi, with black truffle salt or neat, served without toppings. 2 pcs.	\$8.00
Nigiri Saba Yakumi: + ginger, green onion, ponzu	\$8.00
Nigiri Shiromi + yuzu ponzu, shiso, umeboshi	\$9.00
Nigiri Tamago Served neat only!	\$9.00

Sashimi

ITEM	PRICE
Sashimi Tuna Served neat. 5 pcs.	\$26.00
Sashimi King Salmon Served neat. 5 pcs.	\$23.00
Sashimi Hawaiian Kanpachi Served neat. 5 pcs.	\$21.00
Sashimi Coho Salmon Served neat. 5 pcs.	\$19.00
Sashimi Saba Served neat 5 pcs.	\$18.00
Sashimi Scallop Served neat. 5 pcs.	\$21.00
Sashimi Sockeye Salmon Served neat 5 pcs	\$19.00
Sashimi Albacore Served neat. 5 pcs.	\$21.00
Sashimi Shiromi Served neat 5 pcs.	\$19.00

N/A Bev

ITEM	PRICE
Coke	\$4.00

ITEM	PRICE
Sprite	\$4.00
Diet Coke	\$4.00
Sides	
ITEM	PRICE
Sushi Rice	\$5.00
Spicy Aioli	\$1.00
Green Machine Sauce	\$1.00
Eel Sauce	\$1.00
Ponzu	\$1.00
8oz Green Machine Sauce	\$8.00
Sweet Chili Aioli in a reusable container, 8oz.	