

BAMBOO SUSHI

SEATTLE RESTAURANT WEEK

October 26 - November 8

Dinner Menu | \$65

Asari Miso Soup

sake-steamed asari clam, dashi broth, radish sprout, wakame

Kanpachi Rose

saffron-rose pear, daikon, shiso aguachile, rose salt dust

Chawanmushi

steamed egg custard, kombu, shiitake, edamame,
maitake chip, bonito

Red Wine Kombu Short Rib

sweet potato puree, baby carrot, asparagus

Sweet Ginger Pot de Crème

crystalized ginger-macadamia crumble, charred orange supreme