

BAMBOO SUSHI

SEATTLE RESTAURANT WEEK

April 19-May 2

Dinner Menu | \$50

Asari Miso Soup

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

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Crispy Salmon Skin Salad

romaine, pickled carrot, kaiware, radish, green onion, bonito

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Chef's Selection Nigiri with Yakumi

Tuna - *tosa soy, ume aioli, lime zest*

Sockeye Salmon - *nikiri aioli, serrano, black pepper*

Saba - *bonito miso aioli, pickled ginger, green onion, lemon zest*

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Green Machine Roll (4pc)

tempura fried green bean, green onion, avocado, cilantro sweet chili aioli

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Steak Tataki

chilled seared tenderloin (4pc), garlic ponzu, onion salad, garlic oil, yuzu kosho

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Hoji Cha Creme Brulee

toasted green tea