



FIVE FUSION & SUSHI BAR

SIGNATURE COCKTAILS

Black Buffalo Manhattan 11
buffalo trace bourbon, sweet & dry vermouth, black walnut & barrel bitters, port balsamic cherry

Slanted Sour 10
pendleton whiskey, japanese yuzu, lemon, kaffir lime

Cucumber Gimlet 9
cucumber gin, muddled cucumber, triple sec, lime

Elderflower Gin & Tonic 10
bombay sapphire gin, elderflower tonic, lime

Thai Iced Tea 9
tea infused vodka, sweet cream

Yama Toki 12
toki japanese whisky, yamazaki 18yr, ginger liquor, cardamom

Marionberry Cosmo 9
vodka, triple sec, marionberry puree, cranberry, lime

Lavender Lemondrop 9
vanilla vodka, yuzu sake, lavender infused syrup, lemon

Angry Mango 9
habanero & mango vodka, mango, pineapple, lime

Asian Pear 10
asian pear, sake, pear vodka, apple

Passionate Chameleon 11
hornitos tequila, passion fruit, strawberry ice, soda

Hop on the Rocks 10
hop infused bourbon, grapefruit, elderflower, rocks

JAPANESE WHISKY per oz

| | | | |
|-----------------|----|------------------|----|
| suntory toki | 7 | yamazaki 12 year | 16 |
| hakushu 12 year | 13 | yamazaki 18 year | 30 |
| nikka coffey | 9 | hibiki harmony | 10 |
| nikka pure malt | 10 | akashi | 8 |
| iwai | 10 | sensei | 7 |

WINES BY THE GLASS

| | vintage | Glass | bottle |
|--|---------|-------|--------|
| Sparkling | | | |
| Brut, Maison Rosier, France | 2016 | 11 | 60 |
| Prosecco, Vincenzo Toffoli, Italy | | 10 | 55 |
| Brut, Veuve Clicquot "Yellow Label", Champagne, France | | 16 | 89 |
| White | | | |
| Chardonnay, Rodney Strong, Sonoma County, CA | 2016 | 11 | 41 |
| Chardonnay, Overlook, Landmark Vineyards, Sonoma, CA | 2015 | 14 | 52 |
| Pinot Gris, Westmount, Willamette Valley, OR | 2016 | 9 | 33 |
| Pinot Gris, Illahe, Willamette Valley, OR | 2017 | 12 | 44 |
| Albarino, Valminar, Spain | 2017 | 11 | 41 |
| Savoie, Domaine Eugene Carrel, France | 2016 | 10 | 37 |
| Sauvignon Blanc, Benzinger, North Coast, Ca | 2016 | 11 | 40 |
| Rose, Domaine Casa Rossa, France | 2017 | 9 | 33 |
| Plum Wine, Hakatsuru | | 7 | 28 |
| Red | | | |
| Pinot Noir, Christopher Michael, Tualatin, OR | 2016 | 11 | 41 |
| Pinot Noir, Domaine Drouhin, Row 503, Dundee, OR | 2015 | 13 | 49 |
| Cabernet, Rodney Strong, Alexander Valley, CA | 2014 | 15 | 57 |
| Cabernet, Carnivor, CA | 2015 | 9 | 33 |
| Red Blend, Red I.Q, Columbia Valley, WA | 2014 | 9 | 33 |

BEER

seasonal drafts (see server) • large sapporo 6 • large kirin 6
hitachino nest japanese ipa 9 • tsing tao 4
coors light 4 • kaliber (non-alcoholic) 4 • cider 5 • gt's kombucha 5
omission GF ipa 5 • deschutes black butte porter 4

NON-ALCOHOLIC

san pellegrino small 4 • san pellegrino large 6 • fever tree ginger beer 3
ramune melon/strawberry/grape 4 • yuzu soda 5

● ● ● ● ● STARTERS

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|---|----|
| Edamame [^] <i>steamed soy beans, salt</i> | 6 |
| Spiced Edamame [^] <i>garlic, soy, togarashi, butter</i> | 7 |
| Tempura [^] <i>vegetable 10 shrimp 12 shrimp & vegetable 12</i> | |
| Caviar Potato Cake <i>american sturgeon caviar, potato cheesecake, creme fraiche, chives</i> | 18 |
| Oysters ^{*^} <i>1/2 dozen edible sand, mignonette: kumamoto 17 shigoku 14 3&3 15</i> | |
| Salmon Ceviche [^] <i>salmon, spicy salmon, grapefruit, cilantro, red onion, yuzu tobiko, crispy rice paper</i> | 12 |
| Peking Duck <i>in mantou (steamed bun) with scallions, carrot, cucumber, hoisin</i> | 14 |
| Foie Gras [^] <i>seared foie gras, raisin & almond puree, house granola, pickled strawberries, brioche</i> | 18 |
| Wagyu Beef Carpaccio ^{*^} <i>arugula, balsamic pearls, parmesan, wasabi goat cheese, truffle oil</i> | 13 |
| Brussel Sprouts [^] <i>sweet & spiced soy, cilantro, lime, sesame, bacon</i> | 8 |
| Stuffed Shiitake Mushrooms [^] <i>crab, shrimp, tempura fried</i> | 10 |
| Korean Short Ribs (gf) <i>sweet soy & garlic marinated, kimchi slaw</i> | 14 |
| BBQ Pork Lollipops <i>chinese style bbq pork tenderloin, sesame rice</i> | 9 |
| Crispy Calamari [^] <i>breaded squid, creamy yuzu</i> | 9 |
| KFC (Korean Fried Chicken) <i>crispy fried chicken, korean chili sauce, south east asian slaw</i> | 12 |
| Seared Scallops [^] <i>edamame puree, bacon, chimichurri</i> | 14 |
| Negi Hama ^{*^} <i>hamachi sashimi in scallion oil with roasted serrano ponzu</i> | 12 |
| Stuffed Avocado [^] <i>stuffed with spicy scallop and crab, tempura fried</i> | 10 |

SALADS AND SOUPS

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|--|----|
| ● ● ● ● ● California Salad <i>romaine, red crab, avocado, cucumber, rice cracker, creamy sesame-miso dressing</i> | 11 |
| ● ● ● ● ● Beet Salad <i>golden beets, candied nuts, goat & manchego cheese, romaine, arugula vinaigrette</i> | 10 |
| Spinach Salad <i>candied nuts, tempura brie, apples, orange supremes, shallot vinaigrette</i> | 10 |
| “Hot & Sour” Tortilla Soup <i>hot & sour broth, egg, tortilla strips, crème fraiche, cilantro</i> | 6 |
| Organic Miso Soup <i>tofu, scallions</i> | 4 |

ENTREES

| | |
|---|----|
| ● ● ● ● ● King Salmon ^{*^} <i>wild king salmon, bacon, asparagus, shimiji mushrooms, miso, yuzu butter</i> | 26 |
| Quince Glazed Chicken [^] <i>seared chicken breast, quince sweet & sour, tom yum rice, broccolini</i> | 21 |
| Chirashi Salad ^{*^} <i>miso vinaigrette, sushi rice, avocado, cucumber, 8pcs assorted sashimi, tobiko</i> | 23 |
| Local Wagyu Beef Burger [*] <i>house ground two sisters ranch tumalo wagyu, brioche bun, provolone, fresh kimchi slaw, arugula, tomato, wasabi aioli, fingerling potatoes</i> | 17 |
| Lobster & Shrimp Curry [^] <i>red thai curry, pineapple, bell pepper, onions, cilantro, steamed rice</i> | 24 |
| Wagyu New York Strip ^{*^} <i>korean bbq style sizzling new york strip, fried rice, selection of kimchis</i> | 27 |
| Citrus Glazed Scallops ^{*^} <i>pan seared scallops, kaffir lime, lemongrass, pomegranate, mushroom & truffle cream, asparagus, basil rice</i> | 27 |
| Eggplant Jap Chae [^] <i>baby eggplant, tofu, peppers, onions, shiitake mushrooms, broccolini, glass noodles, sesame tamari sauce</i> | 18 |
| Risotto [^] <i>japanese rice, pork belly, edamame, dashi, wild mushrooms, arugula, parmesan, scallions</i> | 22 |
| Bi Bim Bap ^{*^} <i>korean stone pot, sizzling rice, vegetables, kimchi, 62 degree egg, pork or calamari or shortrib(\$2)</i> | 23 |
| Ramen Carbonara [*] <i>fresh ramen noodles, quail egg, edamame, pork belly, bacon, arugula, parmesan, tonkotsu broth</i> | 24 |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*. Available Gluten Free [^] (Please keep in mind making a dish gluten free will change the flavor and that our kitchen is not a gluten free facility and there is a chance of cross contamination. In some cases an additional charge may apply)
18% gratuity will be added to parties of 6 or more