



FIVE FUSION
&
SUSHI BAR

SIGNATURE COCKTAILS

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

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

Emperor's Coffee 10
jameson irish whiskey, tobacco syrup, espresso ice

Cucumber Gimlet 8
cucumber gin, muddled cucumber, triple sec, lime

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

Thai Iced Tea 9
tea vodka, sweet cream, lemongrass

Marionberry Cosmo 8
vodka, triple sec, marionberry puree, cranberry, lime

Lavender Lemondrop 8
vanilla vodka, yuzu sake, lavender infused syrup, lemon

Angry Mango 8
habanero & mango vodka, mango, pineapple, lime

Frozen Top Martini 11
ginger vodka, elderflower, white grape, mint, brut

Asian Pear 9
asian pear, sake, pear vodka, apple

Passionate Chameleon 10
hornitos tequila, passion fruit, strawberry ice, soda

JAPANESE WHISKY 2oz

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|------------------------|----|-------------------------|----|
| suntory toki | 12 | yamazaki 12 year | 30 |
| hakushu 12 year | 25 | yamazaki 18 year | 60 |
| nikka coffey | 16 | hibiki harmony | 18 |
| nikka pure malt | 18 | hibiki 12 year | 25 |
| | | hibiki 17 year | 35 |

BEER

seasonal drafts (see server) • asahi 4 • asahi black 4 • large sapporo 6 • large kirin 6
hitachino nest red rice ale 9 • tsing tao 4 • hite korean 4
coors light 4 • kaliber N/A 4 • wandering aengus cider 5 • humm kombucha 5
omission GF IPA 5 • deschutes black butte porter 4

NON-ALCOHOLIC

san pellegrino small 4 • san pellegrino large 6 • cock & bull ginger beer 3
ramune melon/strawberry/grape 4

TASTING MENU

Amuse Bouche

Sushi ^- mix of today's best fish & preparations

Salad ^beet panna cotta, golden beets, candied nuts, balsamic

Mushroom Risotto ^- northwest mushrooms, japanese rice, leek, parmesan

Choice of

Squab ^- squab breast, brown butter cabbage, beets, bacon, cherry balsamic

Scallops ^- seared scallops, kaffir lime, lemongrass, pomegranate, mushroom & truffle cream, asparagus, basil rice

Wagyu Beef ^- wagyu sirloin, duck fat potatoes, seasonal wild mushrooms, demi-glace

Dessert

\$55

please inform your server of any allergies

Extended Chef Tasting Menu available by reservation

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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 lobster 17</i> | |
| Caviar ^ <i>american sturgeon caviar, creme fraiche, chives, brioche</i> | 18 |
| Oysters *^ <i>1/2 dozen edible sand, mignonette: kumamoto 17 shigoku 14 3&3 15</i> | |
| Salmon Ceviche ^ <i>grapefruit, cilantro, red onion, yuzu, crispy rice</i> | 10 |
| Peking Duck <i>in mantou (steamed bun) with scallions, carrot, cucumber, hoisin</i> | 12 |
| Foie Gras ^ <i>foie gras, raisin & almond puree, pickled grapes, brioche</i> | 14 |
| 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> | 9 |
| Korean Short Ribs (gf) <i>sweet soy & garlic marinated, kimchi slaw</i> | 13 |
| BBQ Pork Lollipops <i>chinese style bbq pork tenderloin, cilantro sesame rice</i> | 9 |
| Crispy Calamari ^ <i>with creamy yuzu</i> | 9 |
| Seared Scallops ^ <i>edamame puree, topped with bacon & chimichurri</i> | 12 |
| Negi Hama *^ <i>hamachi sashimi in scallion oil with roasted serrano ponzu</i> | 12 |
| Tuna Tartare Tower *^ <i>tuna, avocado, wontons, arugula, tobiko, quail egg, wasabi creme fraiche</i> | 15 |
| Stuffed Avocado ^ <i>stuffed with spicy scallop and crab, tempura fried</i> | 10 |
| Live Lobster Sashimi *^ <i>(limited quantities available)</i> <i>maine lobster tail sashimi, ponzu & tempura lobster claws, vanilla brown butter dashi</i> | 35 |

● ● ● ● ● SALADS AND SOUPS

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| California Salad <i>romaine, red crab, avocado, cucumber, rice krispies, creamy sesame-miso dressing</i> | 11 |
| Beet Salad <i>golden beets, candied nuts, beet goat cheese panna cotta, arugula, honey ponzu dressing</i> | 8 |
| Curry Crab Salad <i>red crab, cherry tomatoes, romaine, cashews, green curry dressing,, bacon</i> | 11 |
| Spinach Salad <i>candied nuts, tempura brie, apples, orange supremes, shallot vinaigrette</i> | 10 |
| Smoked Pork Belly <i>arugula, wild mushrooms, smoked shallot vinaigrette, 62 degree egg</i> | 11 |
| “Hot & Sour” Tortilla Soup <i>hot & sour broth, egg, tortilla strips, creme fraiche, cilantro</i> | 6 |
| Organic Miso Soup <i>tofu, scallions</i> | 4 |

● ● ● ● ● ENTREES

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| Sesame Chicken ^ <i>chicken breast, sesame glaze, shiitake mushrooms, bell peppers, onions, glass noodles, asparagus</i> | 21 |
| Tuna Poke Salad *^ <i>marinated yellowfin tuna, avocado, wontons, seaweed salad, tobiko, edamame, miso vinaigrette, greens</i> | 17 |
| Wagyu Beef Burger * <i>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 Steak ^ <i>9 oz new york strip, asian demi-glaze, truffled duck fat potatoes, seasonal wild mushrooms</i> | 28 |
| Duo of Duck ^ <i>pan seared duck breast, red miso & orange glaze, confit duck leg, kabocha squash risotto</i> | 29 |
| Citrus Glazed Scallops ^ <i>pan seared scallops, kaffir lime, lemongrass, pomegranate, mushroom & truffle cream, asparagus, basil rice</i> | 25 |
| Bangkok Tofu ^ <i>thai basil, green beans, chili, bell peppers, onions, steamed rice, pan seared or fried tofu</i> | 16 |
| Risotto ^ <i>japanese rice, pork belly, edamame, dashi, wild mushrooms, 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> | 22 |
| Ramen Carbonara * <i>fresh ramen noodles, quail egg, edamame, pork belly, bacon, arugula, parmesan, tonkotsu broth</i> | 21 |