

## SIGNATURE COCKTAILS

|   |   |
|---|---|
| <b>Black Buffalo Manhattan 12</b><br>buffalo trace bourbon, sweet & dry vermouth, black walnut & barrel bitters, port balsamic cherry | <b>Tokyo Melon 12</b><br>haku japanese vodka, melon, elderflower, peach liqueur, lime   |
| <b>Slanted Sour 11</b><br>pendleton whiskey, japanese yuzu, lemon, kaffir lime  | <b>Marionberry Cosmo 10</b><br>vodka, triple sec, marionberry puree, cranberry, lime    |
| <b>Hop on the Rocks 11</b><br>hop infused bourbon, grapefruit, elderflower, rocks   | <b>Lavender Lemondrop 10</b><br>vanilla vodka, yuzu sake, lavender infused syrup, lemon |
| <b>Barcelona 11</b><br>sweet pepper infused bourbon, spanish vermouth, paprika bitters, maraschino olive                              | <b>Angry Mango 10</b><br>habanero & mango vodka, mango, pineapple, lime                 |
| <b>Yama Toki 14</b><br>toki japanese whisky, yamazaki 18yr, ginger, cardamom  | <b>Asian Pear 11</b><br>asian pear, sake, pear vodka, apple                             |
| <b>Smokey Old Frenchmen 12</b><br>french whiskey, dry curacao, bitters, honey liqueur   | <b>Passionate Chameleon 11</b><br>hornitos tequila, passion fruit, strawberry ice, soda |
| <b>Cucumber Gimlet 10</b><br>cucumber gin, muddled cucumber, triple sec, lime   | <b>Tiki Cider 12</b><br>rum, dark rum, triple sec, hot barrel aged apple cider          |
| <b>Elderflower Gin &amp; Tonic 11</b><br>bombay sapphire gin, elderflower tonic, lime   | <b>Dragon's Breath Martini 14</b><br>dragon fruit, lychee, vodka                        |

## JAPANESE WHISKY per oz

|                        |    |                               |    |
|------------------------|----|-------------------------------|----|
| <b>suntory toki</b>    | 7  | <b>matsui 8 year</b>          | 13 |
| <b>hakushu 12 year</b> | 13 | <b>yamazaki 12 year</b>       | 35 |
| <b>nikka coffey</b>    | 9  | <b>yamazaki 18 year</b>       | 75 |
| <b>nikka pure malt</b> | 10 | <b>hibiki harmony</b>         | 10 |
| <b>tottori blended</b> | 11 | <b>akashi</b>                 | 8  |
|                        |    | <b>tottori bourbon barrel</b> | 13 |

## WINES BY THE GLASS

|  | vintage | glass | bottle |
|--|---------|-------|--------|
| <b>Sparkling</b>                                   |         |       |        |
| Brut Rose, Graham Beck, South Africa               |         | 10    | 55     |
| Prosecco, Vincenzo Toffoli, Italy                  |         | 10    | 55     |
| Brut, Roederer Estate, Anderson Valley, California |         | 15    | 80     |
| <b>White</b>                                       |         |       |        |
| Chardonnay, Chateau St Jean, Napa, CA              | 2015    | 9     | 33     |
| Chardonnay, Domaine Des Malandes, Chablis, France  | 2018    | 15    | 57     |
| Riesling, Trisaetum, Willamette Valley, OR         | 2017    | 15    | 57     |
| Pinot Gris, Illahe, Willamette Valley, OR          | 2017    | 12    | 45     |
| Gewurztraminer, Banyan, Monterey County, CA        | 2017    | 10    | 37     |
| Sauvignon Blanc, Samuel Baron, Loire, France       | 2017    | 12    | 45     |
| Rose, La Belle Etoile, Rhone Valley, France        | 2018    | 10    | 37     |
| Plum Wine, Hakatsuru                               |         | 7     | 28     |
| <b>Red</b>   |         |       |        |
| Pinot Noir, Domaine Drouhin, Row 503, Dundee, OR   | 2018    | 13    | 49     |
| Pinot Noir, Trisaetum, Willamette Valley, OR       | 2014    | 17    | 65     |
| Cabernet Sauvignon, Duckhorn, Napa Valley, CA      | 2016    | 18    | 69     |
| Cabernet Sauvignon, Milbrant, Columbia Valley, WA  | 2017    | 12    | 45     |
| Red Blend, El Bon Homme, Valencia, Spain           | 2016    | 14    | 52     |

## BEER

seasonal drafts (see server) • large sapporo 6 • large kirin 6 • large sapporo black 7 • hitachino nest japanese ipa 9 • hitachino nest yuzu lager 8 • stella artois 5 • coors light 4 • st.pauli (non-alcoholic) 4 • cider 5 • omission GF ipa 5 • deschutes black butte porter 4

## NON-ALCOHOLIC BEVERAGES

san pellegrino 4 • fever tree ginger beer 3 • ramune japanese soda 4 • gt's kombucha 5 • yuzu soda 5 • fiji water 4

## ALCOHOL FREE MIXED DRINKS • 6

|   |   |
|---|---|
| <b>Blood Orange Basil</b><br>Blood orange juice, basil, naturally light tonic | <b>Sudachi Ginger</b><br>Japanese citrus fruit, ginger beer, honey    |
| <b>Cucanut</b><br>Coconut water, cucumber, shiso, lime, sprite                | <b>Thai Tai</b><br>Pineapple, lime, basil, lemongrass, serrano pepper |
| <b>Peachy Keen</b><br>White peach, hibiscus, lime, honey, soda water          |   |

## ● ● ● ● ● STARTERS

|  |    |
|--|----|
| <b>Edamame*</b> <i>steamed soy beans, salt</i>   | 6  |
| <b>Spiced Edamame*</b> <i>garlic, soy, togarashi, butter</i>   | 8  |
| <b>Tempura*</b> <i>vegetable 10 shrimp 14 shrimp &amp; vegetable 13</i>  |    |
| <b>Oysters*<sup>^</sup></b> <i>1/2 dozen, edible sand, mignonette: kumamoto 17 shigoku 14 3&amp;3 15</i>                           |    |
| <b>“Ceviche”*<sup>^</sup></b> <i>chopped sashimi, grapefruit, yuzu, cilantro, shallot, tobiko, house sambal, crispy rice paper</i> | 14 |
| <b>Peking Duck</b> <i>in mantou (steamed bun) with scallions, carrot, cucumber, hoisin</i>   | 14 |
| <b>Foie Gras*</b> <i>seared foie gras, raisin &amp; almond puree, house granola, pickled strawberries, brioche</i>                 | 20 |
| <b>Wagyu Beef Carpaccio*<sup>^</sup></b> <i>arugula, balsamic pearls, parmesan, wasabi goat cheese, truffle oil</i>                | 14 |
| <b>Brussel Sprouts*</b> <i>sweet &amp; spiced soy, cilantro, lime, sesame, bacon</i>   | 11 |
| <b>Stuffed Shiitake Mushrooms*</b> <i>crab, shrimp, tempura fried</i>  | 12 |
| <b>Korean Short Ribs*</b> <i>sweet soy &amp; garlic marinated, kimchi slaw</i>   | 14 |
| <b>BBQ Pork Lollipops</b> <i>chinese style bbq pork tenderloin, sesame rice</i>  | 10 |
| <b>Crispy Calamari*</b> <i>breaded squid, creamy yuzu</i>  | 10 |
| <b>KFC (Korean Fried Chicken)</b> <i>crispy fried chicken, korean chili sauce, south east asian slaw</i>                           | 12 |
| <b>Seared Scallops*</b> <i>edamame puree, bacon, chimichurri</i>   | 14 |
| <b>Negi Hama*<sup>^</sup></b> <i>hamachi sashimi in scallion oil with roasted serrano ponzu</i>                                    | 12 |
| <b>Tuna Tataki*<sup>^</sup></b> <i>seared tuna, pickled peaches, shaved foie gras, sunchokes, truffle puree</i>                    | 20 |
| <b>Stuffed Avocado*</b> <i>stuffed with spicy scallop and crab, tempura fried</i>  | 10 |

## ● ● ● ● ● SALADS AND SOUPS

|   |    |
|---|----|
| <b>California Salad*</b> <i>romaine, red crab, avocado, cucumber, rice cracker, creamy sesame-miso dressing</i>               | 12 |
| <b>Smokey Blue Salad*</b> <i>baby romaine, miso vinaigrette, smoked kimchi, rouge smokey blue cheese, pear, crispy kimchi</i> | 11 |
| <b>“Hot &amp; Sour” Tortilla Soup*</b> <i>hot &amp; sour broth, egg, tortilla strips, crème fraiche, cilantro</i>             | 6  |
| <b>Organic Miso Soup*</b> <i>tofu, scallions</i>  | 4  |

## ● ● ● ● ● ENTREES

|   |    |
|---|----|
| <b>King Salmon*<sup>^</sup></b><br><i>wild king salmon, bacon, asparagus, shimiji mushrooms, miso, yuzu butter</i>  | 26 |
| <b>Wagyu Burger<sup>^</sup></b><br><i>wagyu beef, brioche bun, provolone, fresh kimchi slaw, arugula, tomato, wasabi aioli, fingerling potatoes</i>                 | 18 |
| <b>Lobster &amp; Shrimp Curry*</b><br><i>red thai curry, pineapple, bell pepper, onions, cilantro, steamed rice</i>   | 24 |
| <b>Wagyu New York Strip *<sup>^</sup></b><br><i>korean bbq style sizzling new york strip, fried rice, selection of kimchi</i>                                       | 28 |
| <b>Citrus Glazed Scallops*<sup>^</sup></b><br><i>pan seared scallops, kaffir lime, lemongrass, pomegranate, mushroom &amp; truffle cream, asparagus, basil rice</i> | 27 |
| <b>Sichuan Tofu*</b><br><i>sichuan black bean sauce, organic tofu, cauliflower, peas, ginger cilantro rice (with lobster 24)</i>                                    | 19 |
| <b>Risotto*</b><br><i>japanese rice, pork belly, edamame, dashi, wild mushrooms, arugula, parmesan, scallions</i>   | 22 |
| <b>Bi Bim Bap*<sup>^</sup></b><br><i>korean stone pot, sizzling rice, vegetables, kimchi, 62 degree egg, pork or calamari or shortrib(\$2)</i>                      | 23 |
| <b>Ramen Carbonara<sup>^</sup></b><br><i>fresh ramen noodles, egg yolk puree, 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