

## SIGNATURE COCKTAILS

<b>Black Buffalo Manhattan 12</b> buffalo trace bourbon, sweet & dry vermouth, black walnut & barrel bitters, port balsamic cherry	<b>Marionberry Cosmo 10</b> vodka, triple sec, marionberry puree, cranberry, lime
<b>Slanted Sour 11</b> pendleton whiskey, japanese yuzu, lemon, kaffir lime	<b>Lavender Lemondrop 10</b> vanilla vodka, yuzu sake, lavender infused syrup, lemon
<b>Cucumber Gimlet 10</b> cucumber gin, muddled cucumber, triple sec, lime	<b>Angry Mango 10</b> habanero & mango vodka, mango, pineapple, lime
<b>Elderflower Gin &amp; Tonic 11</b> bombay sapphire gin, elderflower tonic, lime	<b>Asian Pear 11</b> asian pear, sake, pear vodka, apple
<b>Thai Iced Tea 10</b> tea infused vodka, sweet cream	<b>Passionate Chameleon 11</b> hornitos tequila, passion fruit, strawberry ice, soda
<b>Yama Toki 13</b> toki japanese whisky, yamazaki 18yr, ginger, cardamom	<b>Hop on the Rocks 11</b> hop infused bourbon, grapefruit, elderflower, rocks

### JAPANESE WHISKY per oz

<b>suntory toki</b>	7	<b>yamazaki 12 year</b>	16
<b>hakushu 12 year</b>	13	<b>yamazaki 18 year</b>	30
<b>nikka coffey</b>	9	<b>hibiki harmony</b>	10
<b>nikka pure malt</b>	10	<b>akashi</b>	8
<b>iwai</b>	10	<b>tottori</b>	13

## WINES BY THE GLASS

	vintage	glass	bottle
<b>Sparkling</b>			
Brut, JP Chenet, France		10	55
Prosecco, Vincenzo Toffoli, Italy		10	55
Brut, Moët & Chandon "Imperial", Champagne, France		15	80
<b>White</b>			
Chardonnay, Rodney Strong, Sonoma County, CA	2017	11	41
Chardonnay, Newton, North Coast, CA	2017	14	52
Pinot Gris, Alexana, Willamette Valley, OR	2015	15	57
Pinot Gris, Illahe, Willamette Valley, OR	2017	12	45
Vinho Verde, Valongo, Portugal	2017	10	37
Sauvignon Blanc, Cape Mentelle, Margaret River, Australia	2017	12	45
Rose, Ontanon, Rioja, Spain	2017	10	37
Plum Wine, Hakatsuru		7	28
<b>Red</b>			
Pinot Noir, Domaine Drouhin, Row 503, Dundee, OR	2016	13	49
Pinot Noir, Soter Vineyards Planet Oregon, Dundee, OR	2017	12	45
Cabernet Sauvignon, Rodney Strong, Alexander Valley, CA	2015	15	57
Cabernet Sauvignon, Concannon, Paso Robles, CA	2016	12	45
Red Blend, Soos Creek, Columbia Valley, WA	2014	14	52

## BEER

seasonal drafts (see server) • large sapporo 6 • large kirin 6 • 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

## BEVERAGES

san pellegrino small 4 • san pellegrino large 6 • fever tree ginger beer 3 • ramune japanese soda 4 • gt's kombucha 5 •  
yuzu soda 5

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**Edamame\*** *steamed soy beans, salt* 6

**Spiced Edamame\*** *garlic, soy, togarashi, butter* 8

**Tempura\*** *vegetable 10 shrimp 14 shrimp & vegetable 13*

**Oysters\*<sup>^</sup>** *1/2 dozen, edible sand, mignonette: kumamoto 17 shigoku 14 3&3 15*

**“Ceviche”\*<sup>^</sup>** *chopped sashimi, grapefruit, yuzu, cilantro, shallot, tobiko, house sambal, crispy rice paper* 14

**Peking Duck** *in mantou (steamed bun) with scallions, carrot, cucumber, hoisin* 14

**Foie Gras\*** *seared foie gras, raisin & almond puree, house granola, pickled strawberries, brioche* 20

**Wagyu Beef Carpaccio\*<sup>^</sup>** *arugula, balsamic pearls, parmesan, wasabi goat cheese, truffle oil* 14

**Brussel Sprouts\*** *sweet & spiced soy, cilantro, lime, sesame, bacon* 11

**Stuffed Shiitake Mushrooms\*** *crab, shrimp, tempura fried* 12

**Korean Short Ribs\*** *sweet soy & garlic marinated, kimchi slaw* 14

**BBQ Pork Lollipops** *chinese style bbq pork tenderloin, sesame rice* 10

**Crispy Calamari\*** *breaded squid, creamy yuzu* 10

**KFC (Korean Fried Chicken)** *crispy fried chicken, korean chili sauce, south east asian slaw* 12

**Seared Scallops\*** *edamame puree, bacon, chimichurri* 14

**Negi Hama\*<sup>^</sup>** *hamachi sashimi in scallion oil with roasted serrano ponzu* 12

**Stuffed Avocado\*** *stuffed with spicy scallop and crab, tempura fried* 10

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**California Salad\*** *romaine, red crab, avocado, cucumber, rice cracker, creamy sesame-miso dressing* 12

**Smokey Blue Salad\*** *baby romaine, miso vinaigrette, smoked kimchi, rouge smokey blue cheese, pear, crispy kimchi* 11

**“Hot & Sour” Tortilla Soup\*** *hot & sour broth, egg, tortilla strips, crème fraiche, cilantro* 6

**Organic Miso Soup\*** *tofu, scallions* 4

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**King Salmon\*<sup>^</sup>** *wild king salmon, bacon, asparagus, shimiji mushrooms, miso, yuzu butter* 26

**Prosciutto Chicken\*** *prosciutto wrapped chicken breast, quince sweet & sour, tom yum rice, yuchoi* 21

**Wagyu Burger<sup>^</sup>** *wagyu beef, brioche bun, provolone, fresh kimchi slaw, arugula, tomato, wasabi aioli, fingerling potatoes* 18

**Lobster & Shrimp Curry\*** *red thai curry, pineapple, bell pepper, onions, cilantro, steamed rice* 24

**Wagyu New York Strip \*<sup>^</sup>** *korean bbq style sizzling new york strip, fried rice, selection of kimchi* 28

**Citrus Glazed Scallops\*<sup>^</sup>** *pan seared scallops, kaffir lime, lemongrass, pomegranate, mushroom & truffle cream, asparagus, basil rice* 27

**Sichuan Tofu\*** *sichuan black bean sauce, organic tofu, cauliflower, yuchoi, peas, ginger cilantro rice (with lobster 24)* 19

**Risotto\*** *japanese rice, pork belly, edamame, dashi, wild mushrooms, arugula, parmesan, scallions* 22

**Bi Bim Bap\*<sup>^</sup>** *korean stone pot, sizzling rice, vegetables, kimchi, 62 degree egg, pork or calamari or shortrib(\$2)* 23

**Ramen Carbonara<sup>^</sup>** *fresh ramen noodles, egg yolk puree, edamame, pork belly, bacon, arugula, parmesan, tonkotsu broth* 24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness<sup>^</sup>.  
 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