

SIGNATURE COCKTAILS

Black Buffalo Manhattan 12 buffalo trace bourbon, sweet & dry vermouth, black walnut & barrel bitters, port balsamic cherry	Marionberry Cosmo 10 vodka, triple sec, marionberry puree, cranberry, lime
Slanted Sour 11 pendleton whiskey, japanese yuzu, lemon, kaffir lime	Lavender Lemondrop 10 vanilla vodka, yuzu sake, lavender infused syrup, lemon
Cucumber Gimlet 10 cucumber gin, muddled cucumber, triple sec, lime	Angry Mango 10 habanero & mango vodka, mango, pineapple, lime
Elderflower Gin & Tonic 11 bombay sapphire gin, elderflower tonic, lime	Asian Pear 11 asian pear, sake, pear vodka, apple
Thai Iced Tea 10 tea infused vodka, sweet cream	Passionate Chameleon 11 hornitos tequila, passion fruit, strawberry ice, soda
Yama Toki 14 toki japanese whisky, yamazaki 18yr, ginger, cardamom	Hop on the Rocks 11 hop infused bourbon, grapefruit, elderflower, rocks

JAPANESE WHISKY per oz

suntory toki	7	matsui 8 year	13
hakushu 12 year	13	yamazaki 18 year	50
nikka coffey	9	hibiki harmony	10
nikka pure malt	10	akashi	8
iwai	10	tottori bourbon barrel	13
		tottori blended	11

WINES BY THE GLASS

	vintage	glass	bottle
Sparkling			
Brut, JP Chenet, France		10	55
Prosecco, Vincenzo Toffoli, Italy		10	55
Brut, Moët & Chandon "Imperial", Champagne, France		15	80
White			
Chardonnay, Rodney Strong, Sonoma County, CA	2017	11	41
Chardonnay, J. Scott Cellars, OR	2017	14	52
Riesling, Trisaetum, Willamette Valley, OR	2017	15	57
Pinot Gris, Illahe, Willamette Valley, OR	2017	12	45
Vinho Verde, Lago, Portugal	2017	10	37
Sauvignon Blanc, Samuel Baron, Loire, France	2017	12	45
Rose, Ontanon, Rioja, Spain	2017	10	37
Plum Wine, Hakatsuru		7	28
Red			
Pinot Noir, Domaine Drouhin, Row 503, Dundee, OR	2016	13	49
Pinot Noir, Colene Clemens, Chehalem Mountains, OR	2013	19	73
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 • fever tree ginger beer 3 • ramune japanese soda 4 • gt's kombucha 5 • yuzu soda 5

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Edamame* <i>steamed soy beans, salt</i>	6
Spiced Edamame* <i>garlic, soy, togarashi, butter</i>	8
Tempura* <i>vegetable 10 shrimp 14 shrimp & vegetable 13</i>	
Oysters*[^] <i>1/2 dozen, edible sand, mignonette: kumamoto 17 shigoku 14 3&3 15</i>	
“Ceviche”*[^] <i>chopped sashimi, grapefruit, yuzu, cilantro, shallot, tobiko, house sambal, crispy rice paper</i>	14
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>	20
Wagyu Beef Carpaccio*[^] <i>arugula, balsamic pearls, parmesan, wasabi goat cheese, truffle oil</i>	14
Brussel Sprouts* <i>sweet & spiced soy, cilantro, lime, sesame, bacon</i>	11
Stuffed Shiitake Mushrooms* <i>crab, shrimp, tempura fried</i>	12
Korean Short Ribs* <i>sweet soy & garlic marinated, kimchi slaw</i>	14
BBQ Pork Lollipops <i>chinese style bbq pork tenderloin, sesame rice</i>	10
Crispy Calamari* <i>breaded squid, creamy yuzu</i>	10
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
Tuna Tataki*[^] <i>seared tuna, pickled peaches, shaved foie gras, sunchokes, truffle puree</i>	20
Stuffed Avocado* <i>stuffed with spicy scallop and crab, tempura fried</i>	10

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

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King Salmon*[^] <i>wild king salmon, bacon, asparagus, shimiji mushrooms, miso, yuzu butter</i>	26
Wagyu Burger[^] <i>wagyu beef, brioche bun, provolone, fresh kimchi slaw, arugula, tomato, wasabi aioli, fingerling potatoes</i>	18
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 kimchi</i>	28
Citrus Glazed Scallops*[^] <i>pan seared scallops, kaffir lime, lemongrass, pomegranate, mushroom & truffle cream, asparagus, basil rice</i>	27
Sichuan Tofu* <i>sichuan black bean sauce, organic tofu, cauliflower, peas, ginger cilantro rice (with lobster 24)</i>	19
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, 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