

## New Winter 2018 Tasting Menu &

### Omakase

See your server for menu details & availability

## SIGNATURE COCKTAILS

<b>Black Buffalo Manhattan 11</b> buffalo trace bourbon, sweet & dry vermouth, black walnut & barrel bitters, port balsamic cherry	<b>Marionberry Cosmo 9</b> vodka, triple sec, marionberry puree, cranberry, lime
<b>Slanted Sour 10</b> pendleton whiskey, japanese yuzu, lemon, kaffir lime	<b>Lavender Lemondrop 9</b> vanilla vodka, yuzu sake, lavender infused syrup, lemon
<b>Cucumber Gimlet 9</b> cucumber gin, muddled cucumber, triple sec, lime	<b>Angry Mango 9</b> habanero & mango vodka, mango, pineapple, lime
<b>Elderflower Gin &amp; Tonic 10</b> bombay sapphire gin, elderflower tonic, lime	<b>Asian Pear 10</b> asian pear, sake, pear vodka, apple
<b>Thai Iced Tea 9</b> tea infused vodka, sweet cream	<b>Passionate Chameleon 11</b> hornitos tequila, passion fruit, strawberry ice, soda
<b>Yama Toki 12</b> toki japanese whisky, yamazaki 18yr, ginger, cardamom	<b>Hop on the Rocks 10</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>sensei</b>	7

## WINES BY THE GLASS

	vintage	glass	bottle
<b>Sparkling</b>			
Brut, Maison Rosier, France	2016	11	60
Prosecco, Vincenzo Toffoli, Italy		10	55
Brut, Veuve Clicquot "Yellow Label", Champagne, France		16	89
<b>White</b>			
Chardonnay, Rodney Strong, Sonoma County, CA	2016	11	41
Chardonnay, Overlook, Landmark Vineyards, Sonoma, CA	2016	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
Sauvignon Blanc, Benzinger, North Coast, CA	2017	11	40
Rose, Domaine Casa Rossa, France	2017	9	33
Plum Wine, Hakatsuru		7	28
<b>Red</b>			
Pinot Noir, Matthew Fritz, North Coast, CA	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	2016	9	33
Red Blend, Gifford Hirlinger, Walla Walla, WA	2014	11	41

## 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

<b>Edamame*</b> <i>steamed soy beans, salt</i>	6
<b>Spiced Edamame*</b> <i>garlic, soy, togarashi, butter</i>	7
<b>Tempura*</b> <i>vegetable 10 shrimp 12 shrimp &amp; vegetable 12</i>	
<b>Caviar Potato Cake*</b> <i>american sturgeon caviar, potato cheesecake, creme fraiche, chives</i>	18
<b>Oysters*^</b> <i>1/2 dozen, edible sand, mignonette: kumamoto 17 shigoku 14 3&amp;3 15</i>	
<b>Salmon “Ceviche”*^</b> <i>salmon, spicy salmon, grapefruit, cilantro, red onion, yuzu tobiko, crispy rice paper</i>	12
<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>	18
<b>Wagyu Beef Carpaccio*^</b> <i>arugula, balsamic pearls, parmesan, wasabi goat cheese, truffle oil</i>	13
<b>Snails &amp; Kale*</b> <i>escargot, braised kale, kimchi butter, mozzarella</i>	12
<b>Brussel Sprouts*</b> <i>sweet &amp; spiced soy, cilantro, lime, sesame, bacon</i>	8
<b>Stuffed Shiitake Mushrooms*</b> <i>crab, shrimp, tempura fried</i>	10
<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>	9
<b>Crispy Calamari*</b> <i>breaded squid, creamy yuzu</i>	9
<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*^</b> <i>hamachi sashimi in scallion oil with roasted serrano ponzu</i>	12
<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>	11
<b>Beet Salad*</b> <i>golden beets, candied nuts, goat &amp; manchego cheese, romaine, arugula vinaigrette</i>	10
<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*^</b> <i>wild king salmon, bacon, asparagus, shimiji mushrooms, miso, yuzu butter</i>	26
<b>Quince Glazed Chicken*</b> <i>seared chicken breast, quince sweet &amp; sour, tom yum rice, broccolini</i>	21
<b>Chirashi Salad*^</b> <i>miso vinaigrette, sushi rice, avocado, cucumber, 8pcs assorted sashimi, tobiko</i>	23
<b>Wagyu Burger^</b> <i>house ground wagyu beef, brioche bun, provolone, fresh kimchi slaw, arugula, tomato, wasabi aioli, fingerling potatoes</i>	17
<b>Lobster &amp; Shrimp Curry*</b> <i>red thai curry, pineapple, bell pepper, onions, cilantro, steamed rice</i>	24
<b>Wagyu New York Strip *^</b> <i>korean bbq style sizzling new york strip, fried rice, selection of kimchi</i>	27
<b>Citrus Glazed Scallops*^</b> <i>pan seared scallops, kaffir lime, lemongrass, pomegranate, mushroom &amp; truffle cream, asparagus, basil rice</i>	27
<b>Sichuan Tofu*</b> <i>Sichuan black bean sauce, organic tofu, cauliflower, yuchoi, peas, ginger cilantro rice (with lobster 24)</i>	19
<b>Risotto*</b> <i>japanese rice, pork belly, edamame, dashi, wild mushrooms, arugula, parmesan, scallions</i>	22
<b>Bi Bim Bap*^</b> <i>korean stone pot, sizzling rice, vegetables, kimchi, 62 degree egg, pork or calamari or shortrib(\$2)</i>	23
<b>Ramen Carbonara^</b> <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