



SIGNATURE COCKTAILS

Black Buffalo Manhattan 12
buffalo trace bourbon, sweet & dry vermouth, black walnut & barrel bitters, port balsamic cherry

Slanted Sour 12
pendleton whiskey, japanese yuzu, lemon, kaffir lime

Yama Toki 14
toki japanese whisky, yamazaki 12yr, ginger, cardamom

Smokey Old Frenchmen 12
french whiskey, dry curacao, bitters, honey liqueur

Elderflower Gin & Tonic 11
bombay sapphire gin, elderflower tonic, lime

Kohi Kurimu (ko-he cream-oooh) 12
whipped cream vodka, irish cream, ethiopian coffee

Marionberry Cosmo 11
vodka, triple sec, marionberry puree, cranberry, lime

Lavender Lemondrop 11
vanilla vodka, yuzu sake, lavender infused syrup, lemon

Angry Mango 11
habanero & mango vodka, mango, pineapple, lime

Passionate Chameleon 11
hornitos tequila, passion fruit, strawberry ice, soda

Kung Pow Cooler 12
clementine vodka, basil, yuzu sour, mandarin, spicy bitters

Pineapple Margarita 12
spicy tequila, pineapple, agave

Momiji Old Fashioned 14
suntory toki, okinawa brown sugar maple syrup, barenjager honey, bitters

●●●●● From the Sushi Bar

Half Dozen Kusshi Oysters *^ <i>kusshi oysters with wasabi cocktail & shallot mignonette</i>	17
Negi Hama *^ <i>3 pcs hamachi, scallion oil, roasted serrano ponzu</i>	15
Sake Aburi *^ <i>1pc sake, king sake, umi masu, torched, shiso, yuzu ponzu, ikura</i>	20
Tombo & Truffles *^ <i>3 pcs tombo, ponzu, crispy shallots, truffles</i>	16
Shima aji *^ <i>3 pcs japanese baby hamachi, leek & fennel oil, chimichurri</i>	17
Casa Bonito *^ <i>3 pcs seared japanese skipjack tuna, grated daikon, ponzu, shiso, olive oil, black sriracha</i>	17

●●●●● From the Kitchen

Seared Scallops * <i>three scallops, edamame puree, bacon, chimichurri, black truffles</i>	16
Edamame * <i>steamed soy beans, salt</i>	6
Spiced Edamame * <i>garlic, soy, togarashi, butter</i>	8
Stuffed Avocado * <i>stuffed with spicy scallop and shrimp, tempura fried</i>	10
Tempura * <i>vegetable 11 shrimp 15 shrimp & vegetable 14</i>	
Foie Gras <i>foie gras mousse, sparrow bakery ocean roll, mango, citrus & shiso</i>	18
Brussel Sprouts * <i>sweet & spiced soy, cilantro, lime, sesame, bacon</i>	12
Stuffed Shiitake Mushrooms * <i>crab, shrimp, tempura fried, sweet chili sauce</i>	17
Pork Belly in mantou (steamed bun) <i>with carrot, cucumber, hoisin</i>	16
Korean Short Ribs * <i>sweet soy & garlic marinated, kimchi slaw</i>	16
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>	14
Wagyu Beef Sliders <i>wagyu beef, kimchi slaw, spiced ketchup, wasabi aioli, brioche bun (3 sliders)</i>	15
Warm Beet Salad * <i>roasted & fried beets, caramelized herb goat cheese, arugula, piquillo pepper vinaigrette</i>	12
California Salad * <i>romaine, red crab, avocado, cucumber, rice cracker, creamy sesame-miso dressing</i>	16
Organic Miso Soup * <i>tofu, scallions</i>	4

●●●●● Entrees

Chirashi Sushi ^ <i>10pcs sashimi, sushi rice, avocado, cucumber, sesame seed, yamagobo, scallion</i>	35
A3 Wagyu Steak *^ <i>sizzling lemongrass wagyu beef, thai fried rice</i>	30
Risotto * <i>japanese rice, pork belly, edamame, dashi, shimeji mushrooms, arugula, parmesan, scallions, yuzu pepper</i>	26
Bi Bim Bap *^ <i>korean stone pot, sizzling rice, vegetables, kimchi, 62 degree egg, tofu or calamari or korean ribeye (\$2)</i>	26
Ramen Carbonara ^ <i>ramen fettuccini, quail egg, edamame, pork belly, bacon, arugula, parmesan, tonkotsu broth</i>	24
King Salmon ^ <i>miso & sake glazed king salmon, asparagus, ginger scallion rice, spicy yuzu</i>	28

Items marked with ^ contain raw fish, shellfish, meat, or eggs. 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



WINES BY THE GLASS

	vintage	glass	bottle
Sparkling			
Sparkling Rose, ETNA Rosso, Murgo, Sicily	2017	12	48
Vouray, Petit Coteau, Loire Valley, France		13	52
White			
Chardonnay, Lingua Franca, Willamette Valley, OR	2018	18	69
Chardonnay, La Galine, France	2020	14	53
Pinot Gris, Terrapin Cellars, Willamette Valley, OR	2018	14	53
Txakolina(<i>Chalk o Lina</i>), Tyqmin Etyaniz, Pais Vasco Spain	2020	14	53
Rose, Isle Saint Pierre, France	2020	11	41
Plum Wine, Hakatsuru		7	28
Red			
Pinot Noir, Patricia Green, Dollar Bill, Willamette Valley OR	2020	13	52
Pinot Noir, Boen, CA	2019	15	57
Cabernet Sauvignon, Arrowood, Sonoma County, CA	2017	15	57
Cabernet Sauvignon, Lydian, Columbia Valley, WA	2018	14	53
Red Blend, Artuke, Rioja, Spain	2020	14	53

BEER

drafts (see server) • large kirin 6 • large sapporo 6 • hitachino nest red rice ale 9 • suiyoubi white ale 9 • umami ipa 9 •
doppo sunshine pilsner 9 • coors light 4 • deschutes black butte porter 4 •

NON-ALCOHOLIC BEVERAGES

san pellegrino 6 • fever tree ginger beer 3 • ramune 4 • gt's kombucha 5 • suntory malt 4

Japanese & Rare Whiskey (1oz)

Akashi	8	Lucky Cat	12
Hakushu 12yr	15	Hatozaki Small Batch	13
Hibiki Harmony	15	Tottori	13
Matsui 8yr	13	Tottori Red	11
Nikka Coffee Malt	15	Yamoto Mizunara	50
Nikka Single Malt Miyagikyo	30	Yamazaki 12yr	35
Nikka From The Barrel	35	Yamazaki 18yr	75
Suntory Toki	7	Hibiki 21yr	250
Fuyu	8		
Weller Special Reserve	50	Sam Houston 15yr	30
Weller Full Proof	30	Old Rip Van Winkle	35
Thomas Handy Rye	45	Van Winkle Special Reserve "Lot B"	80
George T. Stagg	40	Pappy Van Winkle 15yr	95