

● ● ● ● ● STARTERS

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>	
Peking Duck <i>in mantou (steamed bun) with scallions, carrot, cucumber, hoisin</i>	14
Foie Gras* <i>seared foie gras, dried cranberries & pickled blueberry crepes, house granola, pine syrup</i>	20
Wagyu Beef Carpaccio*^ <i>arugula, balsamic pearls, cave aged gouda, 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
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, black truffles</i>	14
Negi Hama*^ <i>hamachi sashimi in scallion oil with roasted serrano ponzu</i>	12
Stuffed Avocado* <i>stuffed with spicy scallop and crab, tempura fried</i>	10

● ● ● ● ● SALADS AND SOUPS

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>	12
Smokey Blue Salad* <i>baby romaine, miso vinaigrette, smoked kimchi, rouge smokey blue cheese, pear, crispy kimchi</i>	11
Organic Miso Soup* <i>tofu, scallions</i>	4

● ● ● ● ● ENTREES

Wagyu Burger^ <i>wagyu beef, brioche bun, provolone, kimchi arugula slaw, tomato, wasabi aioli, fingerling potatoes</i>	18
Lobster & Shrimp Curry* <i>red thai curry, pineapple, kabocha, kale, tomato, eggplant, cilantro, steamed rice</i>	24
A3 Wagyu Steak*^ <i>korean bbq sizzling wagyu culotte, kimchi fried rice, selection of banchan (fermented vegetables)</i>	28
Tangerine Glazed Scallops*^ <i>pan seared scallops, sake, tangerine, miso succotash</i>	27
Risotto* <i>japanese rice, pork belly, edamame, dashi, wild mushrooms, arugula, parmesan, scallions, yuzu pepper</i>	22
Bi Bim Bap*^ <i>korean stone pot, sizzling rice, vegetables, kimchi, 62 degree egg, tofu or calamari or korean ribeye(\$2)</i>	23
Ramen Carbonara^ <i>fresh ramen, 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

SIGNATURE COCKTAILS

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

WINES BY THE GLASS

	vintage	glass	bottle
Sparkling			
Prosecco, Vincenzo Toffoli, Italy		10	55
Brut, Roederer Estate, Anderson Valley, California		15	80
White			
Chardonnay, Chateau St Jean, Napa, CA	2015	9	33
Chardonnay, Domaine Des Malandes, Chablis, France	2018	15	57
Pinot Gris, Illahe, Willamette Valley, OR	2018	12	45
Sauvignon Blanc, Le Grand Caillou, Loire, France	2016	12	45
Rose, La Belle Etoile, Rhone Valley, France	2018	10	37
Plum Wine, Hakatsuru		7	28
Red			
Pinot Noir, Brigadoon "Lylee", Willamette Valley, OR	2017	15	57
Pinot Noir, Domaine Drouhin, Row 503, Dundee, OR	2018	13	49
Cabernet Sauvignon, Duckhorn, Napa Valley, CA	2016	18	69
Cabernet Sauvignon, Milbrant, Columbia Valley, WA	2017	12	45
Red Blend, Ad Lucem, Columbia Valley, WA	2015	12	45

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

Blood Orange Basil Blood orange juice, basil, naturally light tonic	Sudachi Ginger Japanese citrus fruit, ginger beer, honey
Peachy Keen White peach, hibiscus, lime, honey, soda water	Thai Tai Pineapple, lime, basil, lemongrass, serrano pepper