

Menu

From the Sushi Bar

Kanpachi ^* (baby hamachi) nigiri/sashimi	10/12
Osetra Caviar & Lobster Mousse ^* lobster mousse, chives, crispy potato, osetra caviar, white chocolate	15
Negi Hama ^* hamachi sashimi in scallion oil with roasted serrano ponzu	12
Kanpachi Sashimi ^* 5 pcs kanpachi, cold pressed olive oil, momiji oroshi	16
Half Dozen Shigoku Oysters ^* with wasabi cocktail & shallot mignonette	15
Wagyu Beef Carpaccio ^* arugula, balsamic pearls, 24 month aged parmesan, wasabi goat cheese, truffle oil	14

From the Kitchen

Seared Scallops * edamame puree, bacon, chimichurri, black truffles	14
Edamame * steamed soy beans, salt	6
Spiced Edamame * garlic, soy, togarashi, butter	8
Stuffed Avocado * stuffed with spicy scallop and crab, tempura fried	10
Tempura * vegetable 10 shrimp 14 shrimp & vegetable 13	
Foie Gras seared foie gras, foie gras mousse, sparrow bakery ocean roll, mango, citrus & shiso	16
Wagyu Beef Tartare & Bone Marrow ^* roasted marrow, Asian herbs, sourdough, tartare with sesame & pear	15
Brussel Sprouts * sweet & spiced soy, cilantro, lime, sesame, bacon	11
Stuffed Shiitake Mushrooms * crab, shrimp, tempura fried, sweet chili sauce	12
Peking Duck in mantou (steamed bun) with scallions, carrot, cucumber, hoisin	14
Korean Short Ribs * sweet soy & garlic marinated, kimchi slaw	14
Crispy Calamari * breaded squid, creamy yuzu	10
KFC* (Korean Fried Chicken) crispy fried chicken, korean chili sauce, south east asian slaw	12
Wagyu Beef Sliders wagyu beef, kimchi slaw, spiced ketchup, wasabi aioli, brioche bun (3 sliders)	14
Warm Beet Salad * roasted & fried beets, caramelized herb goat cheese, arugula, piquillo pepper vinaigrette	12
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
Organic Miso Soup * tofu, scallions	4
A3 Wagyu Steak ^* korean bbq sizzling wagyu culotte, kimchi fried rice, selection of banchan (fermented vegetables)	28
Risotto * japanese rice, pork belly, edamame, dashi, chanterelle mushrooms, arugula, parmesan, scallions, yuzu pepper	22
Bi Bim Bap ^* korean stone pot, sizzling rice, vegetables, kimchi, 62 degree egg, tofu or calamari or korean ribeye(\$2)	23
Ramen Carbonara ^ ramen fettuccini, quail egg, edamame, pork belly, bacon, arugula, parmesan, tonkotsu broth	24

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 additional charge may apply)

SIGNATURE COCKTAILS

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

Slanted Sour 11
pendleton whiskey, japanese yuzu, lemon, kaffir lime

Barcelona 11
sweet pepper infused bourbon, spanish vermouth, paprika bitters, maraschino olive

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

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

Cucumber Gimlet 10
cucumber gin, muddled cucumber, triple sec, lime

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

Tiki Spice 12
warm apple bourbon, pear juice, citrus, brown sugar, all spice syrup

Tokyo Melon 12
haku japanese vodka, melon, elderflower, peach liqueur, lime

Marionberry Cosmo 10
vodka, triple sec, marionberry puree, cranberry, lime

Lavender Lemondrop 10
vanilla vodka, yuzu sake, lavender infused syrup, lemon

Angry Mango 10
habanero & mango vodka, mango, pineapple, lime

Asian Pear 11
asian pear, sake, pear vodka, apple

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

Dragon's Breath Martini 14
dragon fruit, lychee, vodka

Sakura 12
vodka, cherry blossom vermouth, japanese plum soda

WINES BY THE GLASS

	vintage	glass	bottle
Sparkling			
Cava, Brut, Vega Medien, Spain		9	49
Brut Champagne, Charles Ellner, Epernay, France		17	90
White			
Chardonnay, Angeline, Sonoma County, CA	2019	9	33
Chardonnay, Domaine Des Malandes, Chablis, France	2018	15	57
Pinot Grigio, San Giorgio, Italy	2019	10	37
Sauvignon Blanc, Le Grand Caillou, Loire, France	2016	12	45
Rose, Domaine le Clos des Lumieres, Rhone Valley, France	2018	10	37
Plum Wine, Hakatsuru		7	28
Red			
Primitivo (Italian Zinfandel), Mantane, Puglia, Italy	2018	12	45
Pinot Noir, Domaine Drouhin, Row 503, Dundee, OR	2018	13	49
Pinot Noir, Oyster Bay, Marlborough, NZ	2018	8	29
Cabernet Sauvignon, Clos La Chance, Santa Clara Valley, CA	2017	15	57
Cabernet Sauvignon, Photo Bomb, Columbia Valley, WA	2017	12	45
Red Blend, Two Mountain, Hidden Horse, Yakima Valley, WA	2017	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

ALCOHOL FREE MIXED DRINKS • 6

Blood Orange Basil
Blood orange juice, basil, naturally light tonic

Peachy Keen
White peach, hibiscus, lime, honey, soda water

Sudachi Ginger
Japanese citrus fruit, ginger beer, honey

Apple Spice & Everything Nice
warm apple cider, pear juice, citrus, brown sugar, all spice syrup