

July 23 Specials (Menu & Pricing Subject to Change)

Strawberry Shiso Mojito Slushee <i>vodka, strawberry puree, shiso, lime</i>	10
Pinot Gris, Christopher Michael, 2018, Willamette Valley, OR	12/gl
Barolo, Borgogno Dolcetto d'Alba, 2017, Italy	14/gl
Uni ^{^*} <i>(california sea urchin) nigiri/sashimi</i>	13
Madai Nigiri ^{^*} <i>(snapper)</i>	10
Oregon Albacore Nigiri ^{^*}	12
Hamachi Kama ^{^*} <i>sake kasu marinated roasted hamachi collar, ginger scallion chili oil</i>	15
Toro Tartare ^{^*} <i>smoked toro tartare, rice cracker, truffle, potato chip, asian pear</i>	19
Oregon Albacore Sashimi ^{^*} <i>5 pc oregon albacore, chili oil, crispy artichoke, sesame leaf</i>	20
Hokkaido Hotate Sashimi ^{^*} <i>6 pc Japanese scallop, sudachi lime, garlic chips, citrus oil, fennel pollen, spanish salt</i>	19
Madai Sashimi ^{^*} <i>5 pc wild snapper sashimi, avocado puree, black sriracha, saffron salt, smoked oil</i>	18
Special Roll ^{^*} <i>spicy tuna, avocado, cucumber roll topped with snapper, oregon albacore, thai chili sriracha, basil</i>	18
Miso Glazed Salmon [*] <i>miso glazed koho salmon, thai rice, asparagus, blistered tomato</i>	28

From the Sushi Bar

Osetra Caviar & Lobster Mousse ^{^*} <i>lobster mousse, chives, crispy potato, osetra caviar, white chocolate</i>	16
Negi Hama ^{*^} <i>hamachi sashimi in scallion oil with roasted serrano ponzu</i>	15
Half Dozen Tide Point Oysters ^{*^} <i>with wasabi cocktail & shallot mignonette</i>	17
Kanpachi Sashimi ^{*^} <i>5 pcs kanpachi, cold pressed olive oil, momiji oroshi</i>	18
Wagyu Beef Carpaccio ^{*^} <i>arugula, balsamic pearls, 24 month aged parmesan, wasabi goat cheese, truffle oil</i>	16

From the Kitchen

Seared Scallops [*] <i>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>seared foie gras, foie gras mousse, sparrow bakery ocean roll, mango, citrus & shiso</i>	18
Wagyu Beef Tartare & Bone Marrow ^{*^} <i>roasted marrow, Asian herbs, sourdough, tartare with sesame & pear</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
Peking Duck <i>in mantou (steamed bun) with scallions, 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
Smokey Blue Salad [*] <i>baby romaine, miso vinaigrette, smoked kimchi, rouge smokey blue cheese, pear, crispy kimchi</i>	12
Organic Miso Soup [*] <i>tofu, scallions</i>	4

A3 Wagyu Steak ^{*^} <i>korean bbq sizzling wagyu NY kimchi fried rice, selection of banchan (fermented vegetables)</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

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) 18% gratuity will be added to parties of 6 or more

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

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

Fish out of Water 12
vodka, mango white claw, lychee, white cranberry, yuzu

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

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

Blue Butterfly 12
vodka, lemongrass, yuzu, blue butterfly tea

Peppa Pig 12
bourbon, lemon, peach, hibiscus, ginger, cream

WINES BY THE GLASS

	vintage	glass	bottle
Sparkling			
Sparkling Rose, Planet Oregon, OR	2020	14	70
Brut Champagne, Charles Ellner, Epernay, France		17	90
White			
Chardonnay, H Wines, Willamette Valle, OR	2015	14	53
Chardonnay, Domaine Des Malandes, Chablis, France	2018	15	57
Pinot Gris, Terrapin Cellars, Willamette Valley, OR	2018	14	53
Sauvignon Blanc, Le Grand Caillou, Loire, France	2016	12	45
Rose, Isle Saint Pierre, France	2020	11	41
Plum Wine, Hakatsuru		7	28
Red			
Zinfandel, Dashe, Dry Creek, CA	2018	14	53
Pinot Noir, Oyster Bay, Marlborough, NZ	2018	8	29
Cabernet Sauvignon, Chateau L'Escart, France	2018	14	53
Cabernet Sauvignon, Photo Bomb, Columbia Valley, WA	2017	12	45
Red Blend, di Lenardo, Italy	2017	12	45

BEER

seasonal drafts (see server) • large kirin 6 • large sapporo 6 • hitachino nest japanese ipa 9 • hitachino nest yuzu lager 8 • stella artois 5 • coors light 4 • 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 • suntory malt 4

ALCOHOL FREE MIXED DRINKS • 6

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

Strawberry Yuzu
Strawberry puree, yuzu juice

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

Elderly Pomeranian
Elderflower, pomegranate, lychee, sprite, lemon