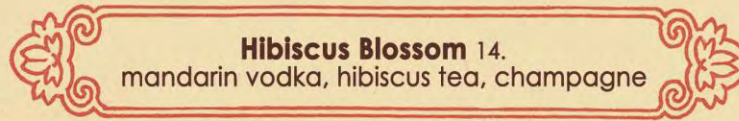


SIGNATURE COCKTAILS & MARTINIS



Hibiscus Blossom 14.
mandarin vodka, hibiscus tea, champagne

Norman's Mai-Tai

light rum, dark rum, passion fruit, secret ingredient 12.

Pineapple Sake-fini

house-infused pineapple sake, pineapple vodka, lemon juice 12.

Juniper Crush

gin, muddled cucumber & basil, lemon juice, soda water 14.

Lychee Martini

vodka, lychee sake, lychee juice 12.

Raspberry Drop

citrus vodka, raspberry puree, lemon juice 13.

Mango Heat

mandarin vodka, mango puree, lime juice, spicy serrano peppers 14.

Basil Berry

vodka, muddled strawberry, basil, lemon juice, soda 12.

Moscow Mule

vodka, homemade ginger beer, squeeze of lime, served in a copper mug 13.

BEER



Ginger Shot 1.
a shot of sweet ginger juice makes any draft even more refreshing

Draft

Sapporo	Japan	7.
Heineken	Holland	7.
Amstel Light	Holland	7.
Blue Moon	USA	7.
Sam Adams (Seasonal)	USA	7.
Firestone Pilsner	USA	7.
Black Butte Porter	USA	7.
Yamashiro IPA	USA	7.

Bottle

Asahi ~ 12oz.	Japan	7.
Asahi ~ 20oz.	Japan	10.
Sapporo Light	Japan	7.
Sapporo ~ 20oz.	Japan	10.
Coors Light	USA	6.
Buckler (Non-Alcoholic)	Holland	7.



SAKE

CLEAN – refreshing & crisp sake

10 oz carafe/bottle

Isle of Paradise Ichishima (Honjozo) 720ml
est. 1790 – linear, subtle, nuts, dry

18. 60.

Living Jewel Tozai (Junmai) 300 ml
est. 1954 – easy, white grape, clean, neutral

~ 20.

AROMATIC – floral & fruity sake

Cabin in the Snow Yuki no Boshu (Junmai Ginjo) 720 ml
est. 1903 – luscious, strawberry, papaya, slightly sweet

22. 73.

FLAVORFUL – traditional & robust sake

Seven Spearsmen Shichi Hon Yari (Junmai) 720 ml
est. 1540 – mellow, soft earthiness, ripe melon, neutral

20. 65.

Distinguished Warlord Hideyoshi (Namacho Honjozo) 300 ml
est. 1689 – unpasteurized, raw, vibrant, lychee, medium dry

~ 26.

NIGORI – unfiltered & cloudy sake

Joto (Junmai Nigori) 720ml
est. 1890 – Savory with lively hints of coconut water & breadfruit

20. 65.

Snow Maiden Tozai (Junmai Nigori) 300 ml
est. 1954 – blizzard-like, bright, fresh fruit, medium sweet

~ 20.

ULTRA PREMIUM – pinnacle of sake brewers art

Mt. Chokai Chokaisan (Junmai Daiginjo) 720 ml
est. 1874 – Exquisite depth with delicate floral & anise notes,
silky lingering finish

30. 95.

HOT

13.



HOT STARTERS

Kurobuta Pork Carnitas

scallion-risotto cake, hoisin reduction, honey-mustard 14.

Spicy Seafood Hot Pot

shrimp, scallop, new zealand mussel, shiitake mushrooms, snow peas, glass noodles 10.

Seafood Tempura

shrimp, scallop, cod, sake-ponzu dipping sauce, yuzu chile cream sauce 15.

Crispy Chicken

spicy plum sauce, apple-cabbage slaw, potato chips 13.

Pan Seared Crab Cakes

teardrop tomato pico de gallo, preserved lemon & cracked pepper aioli 17.

COLD STARTERS

Ahi Poke

tomato, macadamia nuts, onion, soy-sesame marinade, wasabi aioli 12.

Sake-Ponzu Oyster Shooter

willapa bay oyster, scallion, smelt egg, chili paste 4.

Farmers Market Salad

field greens and market vegetables, goat cheese, roasted garlic croutons, shiso-champagne vinaigrette 12.

Add Chicken 3.

Wakame Seaweed Salad

cucumber, carrot, sesame rice wine vinaigrette 12.

Sashimi Salad

albacore, ahi, whitefish, salmon, hamachi, field greens, preserved lemon vinaigrette 16.



HOUSE SPECIALS

Truffle Hamachi

white truffle-infused ponzu, teardrop tomato-garlic confit, micro arugula 16.

Spicy Tuna Crispy Rice

black tobiko, micro arugula 18.

Charred Albacore

serrano chile, blackened shallots, cilantro, tomatillo-ponzu salsa 16.

Pistachio Salmon

coriander-sesame crust, miso-ponzu vinaigrette, pistachio-citrus relish 16.

	SUSHI	SASHIMI	ROLL
Unagi	9.	12.	10.
Salmon	9.	14.	10.
Salmon Egg	8.	~	9.
Scallop	9.	14.	10.
Uni	15.	19.	16.
Shrimp	9.	12.	10.
Sweet Shrimp	10.	12.	11.
Ahi	12.	15.	13.
Albacore	9.	12.	10.
Whitefish	9.	14.	10.
Hamachi	9.	14.	10.
Spanish Mackerel	12.	16.	13.
Selection	34.	36.	~

HOUSE ROLLS*

Reclining Buddha

shrimp, red jalapeno, cilantro, peanuts, napa cabbage, soy paper, spicy ponzu 14.

Spicy Yellowtail & Toasted Macadamia

mango, coconut, kaiware, soy paper, tropical sauce 15.

Spicy Lobster

cucumber, avocado, bacon, basil-artichoke sauce 18.

Black Forbidden Rice

spicy tuna, tobiko, cucumber, avocado, spicy mayonnaise 16.

Spicy Tuna & Soy-Roasted Shishito

snow crab, avocado, cucumber, house-made eel sauce 16.

Crunchy

tempura shrimp, snow crab, avocado, house-made eel sauce 15.

**Available as vegetarian option*

To ensure the highest quality, all sushi will be served "as ready"

NOTICE: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

ENTREES

Loch Duart Salmon

roasted asparagus, cured lemon smashed potatoes, fried capers, miso cream 32.

Shoyu Glazed Black Cod

sautéed mustard greens, maitake mushrooms, wasabi mashed potatoes, soy daikon sauce 34.

Asian BBQ Baby Back Ribs

mashed yams, asian five-spice cornbread, sautéed kale, house-made spicy bbq sauce 29.

Yuzu-Avocado Prawns & Scallops

orzo, white soy-tomato confit, heirloom baby carrots, bacon-scallion butter 32.

Jidori Chicken Breast

caramelized onion wild rice, soy-garlic french beans, shiso pesto 25.

Vegetable Platter & Quinoa

select four of the following: garlic french beans, broccolini, grilled asparagus, sautéed kale, baby carrots, and maitake mushroom 23.

Filet Mignon with Cabernet Reduction

twice-baked potato, roasted broccolini 43.

American Wagyu Steak

crispy onions, fingerling potato, shiitake mushrooms, broccolini, ginger-tomato salsa 40.

Himalayan Salt Plate

american wagyu steak seared and served on a himalayan salt plate 59.

The salt plate is a dense block of translucent pink salt hand-cut from ancient mineral deposits. We heat it over 400 degrees allowing the steak to be cooked at the table -- imparting a full taste and a new level of flavor complexity.

To ensure the highest quality, certain items will be served "as ready" and arrive at separate times

ENTREES



DESSERTS 12.

Strawberry Preserve-filled Doughnuts

strawberry buttermilk ice cream, vanilla crème anglaise

Blood Orange Meringue

white chocolate sauce, pecan cookie crust

Molten Chocolate Cake

ginger ice cream, plum anglaise

Almond Panna Cotta

coconut cream sauce, passion fruit reduction

Trio of Sorbets

house-made seasonal sorbets, muscat flavored fresh fruit

Ice Cream Cookie Sandwich

white chocolate and macadamia cookie, house-made toffee ice cream

Dessert Sushi

strawberry & kiwi hand roll, melon sushi, citrus sushi, strawberry-mascarpone sushi

S'mores Fudge Brownie

warm brownie, homemade marshmallow, graham cracker cookie dough ice cream, milk chocolate sauce

Pastry Chef - Alejandro Andrade

DESSERT MARTINIS

Chocolate Martini

absolut vanilla, fresh house-made chocolate sauce, godiva chocolate liqueur, white crème de cacao, bailey's irish cream 14.

Mocha Espresso Martini

absolut vanilla, fresh brewed espresso, kahlua, bailey's irish cream and a splash of dark godiva chocolate liqueur 13.

Salted Caramel Martini

house-made caramel, godiva dark chocolate liqueur, frangelico, bailey's irish cream, sprinkled with sea salt 13.

DESSERT WINES & LIQUEURS

Stella Rosa Rossa 187 ml

Piedmont, NV, refreshing semi-sweet red wine 10.

Bert Simon Late Harvest Riesling

Germany 1999, Ripe and juicy tropical notes with a hint of apricot and honey 10.

Kobal Plum Wine

delectable plums create a lightly sweet sensation 8.

Port

Graham's 10 year old Tawny 10.



GREEN TEAS

Chun Mee

china ~ organic - full-bodied with a light, lingering sweetness

Fiji

china ~ organic - wild pineapple & papaya

BLACK TEAS

Yunan

china - full bodied with a chocolaty end note

INFUSION TEAS

Once Upon a Tea

red tea- rooibos herbal tea- notes of vanilla and essence of mint, caffeine free