

阿夫利

AFURI

SUMMER 2017

CHEF DE CUISINE - Yoji Harada

COLD 冷

OYSTERS* **GFO** 3P/10 6P/18
yuzu ponzu, scallion, momiji oroshi, lemon

CHEF'S SPOON* 6
oyster, botan ebi, salmon roe, tobiko, scallion, ponzu cream

KAISO **v** 7
mixed seaweed, sesame dressing, micro greens, lemon

KOBE BEEF TARTARE*15
kizami wasabi cream, garlic, ginger, olive oil, jidori egg yolk, wonton chip

HAMACHI JALAPENO CARPACCIO*16
yellowtail, avocado, jalapeno, housemade yuzu-kosho vinaigrette, micro greens, fried shallots

HOUSEMADE TOFU **GFO** 8
dashi soy, ginger, scallion, bonito flake, yukari salt, micro shiso

MADAI CRUDO*15
red sea bream, grape tomato, fried garlic, pine nuts, micro greens, scallion, yuzu-kosho ponzu

BEET SALAD **vg**12
beets, greens, orange supremes, fried lotus root, garlic, parmesan frico, wasabi cream, chili oil

ROBATA 囲炉裏 & IRORI 炉端

PLATES

GINDARA **GFO** 20
saikyo miso marinated black cod, charred broccolini, chili oil, scallion, bonito flake

SALMON 17
yuan yuzu marinated, pickled radish, fried lotus, teriyaki, moromi miso

KOBE STEAK **GFO**20
Snake River Farms rib-eye, asparagus, pickled mushroom, garlic ponzu, sesame, scallion, micro greens

CORN COB **vg**6
parmesan, shichimi chili, soy butter, aonori

SKEWERS

NEGIMA **GF** 4
chicken thigh, scallion, Oregon pinot noir yakitori

TSUKUNE* 4
minced chicken thigh, ginger, onion, yam potato, egg yolk, Oregon pinot noir yakitori

BUTA ASPARAGUS 5
wrapped in Carlton Farms pork, Oregon pinot noir yakitori

NASU **v** 3
Japanese eggplant, Oregon pinot noir yakitori, ginger

SHISHITO PEPPER **GFO**...3
tamari soy, bonito flake

ZUCCHINI **v GFO** 3
Oregon pinot noir yakitori

side of rice 2

HOT 温

HOUSEMADE GYOZA DUMPLINGS10
pork, chives, garlic, ginger, napa cabbage, scallion

KARAAGE* **GF** 9
chicken thigh, yuzukosho egg salad, shishito pepper, lemon

STEAMED PORK BUN 5
braised kakuni pork, scallion, cilantro, sweet chili soy, lettuce

MUSHROOM MISO SOUP **GF** 5
tofu, seasonal mushrooms, scallion

EDAMAME **v** 3
salt

GF - gluten free **GFO** - gluten free option **VG** - vegetarian **VO** - vegan option **V** - vegan

*eating raw or undercooked eggs, meats, or seafood may be harmful to your health. Some items may contain eggs, nuts or shellfish.

20% AUTOMATIC GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

NIGIRI 握り & SASHIMI 刺身

2 PC NIGIRI / 4 PC SASHIMI

HAMACHI* **GF**6/12
yellowtail

MAGURO* **GF**6/12
big eye tuna

SHIMA AJI***GF**7/14
striped jack

SAKE* **GF** 5/10
salmon

MADAI* **GF**7/14
red sea bream

HOTATE* **GF**7/14
scallop

BOTAN EBI*8/16
spot prawn

IKURA*7
salmon roe

UNAGI6
freshwater eel, sesame seed

TOBIKO***GF**5
flying fish roe

SASHIMI MORIAWASE* **GF**56
chef's choice

ROLL 巻き寿司 & CHIRASHI BOWL 丼

AFURI* 20
1ST: big eye tuna, salmon roe, tobiko, pickled daikon, scallion

2ND: yellowtail, salmon roe tobiko, chives

DRAGON*14
tempura shrimp, spicy tuna, avocado, scallion, chives, crispy gyoza skins, eel sauce, sesame seed

CALIFORNIA* **GF** 12
snow crab, tobiko, avocado, cucumber, kewpie mayo

VEGETABLE **v** 8
avocado, asparagus, dried squash, yamagobo, cucumber, sesame seed

SPICY TUNA* **GF** 10
big eye tuna, tobiko, scallion, cucumber, sesame seed

SPIDER*12
soft shell crab, tobiko, yamagobo, avocado, spicy mayo

TEMPURA HAMACHI. . 14
tempura fried yellowtail, tobiko, eel sauce, spicy aoli, scallion, aonori, bonito flake, shichimi chili

CHIRASHI BOWL* **GFO** 23
big eye tuna, yellowtail, striped jack, salmon, sea bream, salmon roe, spicy tuna, snow crab, kaiso, avocado, nori, pickled ginger, sesame seed

RAMEN ーめん

Our menu centers around our signature bowl of Yuzu Shio Ramen; a light-colored broth built upon a reduction made from dried seafood, seaweed, an assortment of salty ingredients, citrus notes of yuzu, and plenty of Umami. Our kitchen uses the same techniques employed in our "central kitchen" at the foot of Afuri mountain.

YUZU SHIO* **GFO** 14
salt tare, chicken broth, chasu pork, seasoned egg, yuzu citrus, seasoned bamboo shoots, endive, nori

TORIGARA SHOYU*14
soy tare, chicken broth, chasu pork, seasoned egg, seasoned bamboo shoots, endive, nori

YUZU RATAN*14
spicy soy tare, chicken broth, chasu pork, seasoned egg, seasoned bamboo shoots, endive, yuzu peel, scallion, sesame seeds, nori

MISO TONKOTSU* **GFO**14
shinsu miso, pork broth, chasu pork, seasoned egg, scallion, kikurage mushroom, red onion, sesame

TRUFFLE MISO **v GFO**16
8 month aged black bean miso, hojicha tea, local seasonal mushrooms, truffle oil, Chinese chives, beansprouts

TSUKEMEN つけめん

cold noodles with "tsuyu" dipping sauce

YUZU TSUKEMEN*15
soy tsuyu, chashu pork, seasoned egg, seasoned bamboo shoots, yuzu citrus, endive, scallion, sesame, nori

SPICY TSUKEMEN*15
spicy soy tsuyu, chashu pork, seasoned egg, seasoned bamboo shoots, endive, nori seaweed, scallion, sesame, chili powder

extra chashu pork2
extra seasoned egg*2
gluten free tofu noodles2

COCKTAILS 合わせ酒

HOSEKI “JEWEL” 宝石 12

Shimauta Awamori, Suntory Toki, sweet vermouth, Green Chartreuse, Angostura, orange oil

YUZU “CITRUS” 柚子 11

rum, lime, yuzu, honey, cava

ENDOMAME* “PEA” 豌豆 12

house sugar snap pea vodka, mint, lemon, egg whites

KYURI “CUCUMBER” 胡瓜 11

chamomile gin, Pimms no. 1, cucumber, grapefruit, lime, honey, soda

ANZU “APRICOT” 杏子 11

hojicha tea vodka, Mirror of Truth Sake, honey syrup, apricot liqueur, lemon

SHISO “HERB” 紫蘇 11

Volstead Vodka, Yellow Chartreuse, shiso, lime, green tea, Regan’s no. 6 bitters

KEMURI “SMOKY” 煙 14

Suntory Toki, ume, spicy ginger syrup, lemon, Laphroaig

SAKURA “PINK BLOSSOM” 桜色 10

Altos Reposado tequila, rhubarb, lemon, Cointreau, Peychaud’s

HACHI “BUMBLEBEE” 蜂 9

gin, Momokawa Silver, lemon, grenadine, honey, mint, soda

AWA “BUBBLE” 泡 11

cava, tequila, Hakutake Shiro shochu, orgeat, grapefruit, lime,

SAKE FLIGHTS

PERPETUAL SNOW 万年雪 22

“BRIDE OF THE FOX”

rich, layered, deep, green grapes, wheat, steamed rice

“MIRROR OF TRUTH”

stone fruit, lightly toasted starchy rice, guava, peach

“CABIN IN THE SNOW”

gamey, funky mellow, honey well-balanced, roasted chestnuts, brown butter

SHARING AN UMBRELLA 相合傘 18

“SEVEN SPEARSMAN”

earthy, mushroom, grapefruit, crisp finish

“CEDAR BARREL”

cedar, dry, smooth, creamy, rich, aged in cedar cask

“CRANE OF KASUMI”

smoky, roasted nuts, dark chocolate, dried fruit

AFTER THE DRIZZLE 雨上がり 25

“DEMON SLAYER”

dry, elegant, bright, plum, melon, peach, tangerine

“BACK TO THE MOUNTAIN”

high acidity, smooth, refreshing, apple, pear

“JOTO”

delicate, soft and clean, showing hints of green apple

PARTING CLOUDS 雲の隙間 20

“LITTLE LILLY”

creamy, unfiltered, semi-sweet, cherry blossom, white grape

“TWINS OF CRANE”

bright, green apple, sweet melon

“DREAMY CLOUDS”

toffee, plum skin, bananas, semi-sweet, dry finish

NA BEVERAGES ソフトドリンク

MEXICAN COCA-COLA... 3

SPRITE..... 3

GINGER ALE 5

YUZU LIMEADE 5

SANPELLEGRINO 5

HOUSE LEMONADE 4

HOUSE LIMEADE 4

EXCEPTIONAL ICED TEA 3

“FEZ” ICED GREEN TEA .. 3

Steven Smith Teas

“SENCHA” 4

deep steamed green tea

“GENMAICHA” 4

green tea with matcha and roasted rice

“HOJICHA” 4

roasted green tea

CHAMOMILE FLOWERS .. 3

Steven Smith Teas

SPEARMINT 3

Steven Smith Teas

COFFEE 3

Blue Creek blend, Water Avenue

WHISKEY FLIGHTS

STUMP IN MOSS 苔の生えた切り株 20

“HIBIKI HARMONY”

honeylike sweetness, candied orange peel, white chocolate

“IWAI TRADITION”

meaty, with sweet barbecue, cinnamon, syrupy bourbon, and sauteed mushroom flavor

“NIKKA COFFEY GRAIN”

bourbon-like vanilla, corn, herbal hint of chamomile with sweet vibrant finish

JAPANESE WHISKEY 火酒

YAMAZAKI 18 YRS 55

HIBIKI HARMONY 17

HIBIKI 17 YRS..... 35

NIKKA COFFEY GRAIN 15

HAKUSHU 18 YRS 50

TAKETSURU 18

TOKI 11

IWAI 12

IWAI TRADITION 16

AKASHI 13

NIKKA YOICHI 22

NIKKA MIYAGIKYO 22

DROPS OF DEW 露の雫 35

“TAKETSURU PURE MALT”

sherry-soaked plums, raisins, green apple slices, honeyed cereal, black pepper, barrel char with hint of coffee

“NIKKA MIYAGIKYO SINGLE MALT”

liquorice, spiced ginger, chocolate, sherry cask character, tobacco finish

“HAKUSHU 18 YRS”

orange, pear, dry smokiness, with long and fruity Manuka honey finish

SHOCHU 焼酎

SATSUMA KURO SHIRANAMI 8

sweet potato, *Kagoshima, Japan*

IICHIKO 8

barley, *Oita, Japan*

SHIRO HAKUTAKE 9

rice, *Kyushu, Japan*

KAKUSHIGURA 8

barley, *Kagoshima, Japan*

TOWARI HONKAKU 10

buckwheat, *Miyazaki, Japan*

SHIMAUTA AWAMORI 9

long grain rice, *Okinawa, Japan*

Shochu serving suggestions:

**Equal parts water *Equal parts hot water*

**Equal parts soda water with lemon *On the rocks*

BEER 麦酒

AFURI YUZU FARMHOUSE ALE 7

The Commons

WANDERLUST IPA..... 6

Breakside

PILSNER 7

pFreim

ALTBIER 7

Occidental

PROLETARIAT RED..... 7

Lompoc Brewing

RICE LAGER 5

Sapporo Brewery

SUPER DRY PALE LAGER CAN 1L 9

Ashahi Brewery

EVERYDAY SEMI-DRY CIDER CAN 6

Cider Riot