
COLD 冷

KAISO v,GF 8
mixed seaweed, sesame dressing, microgreens, lemon

HAMACHI JALAPENO CARPACCIO 16
yellowtail jack*, avocado, jalapeno, fried garlic, yuzu kosho vinaigrette, microgreens

HOT 溫

KARAAGE 9
fried chicken thigh, yuzu kosho egg salad, lemon

BUTA GYOZA DUMPLINGS 10
pork, ginger, cabbage, scallion

MISO-CASHEW GYOZA DUMPLINGS v 10
cashews, kimchi, carrot, miso, green onion, garlic, cabbage

ROLL 巻き寿司

ABU-HAMA* GF 15
seared hamachi, tobiko, spicy bigeye tuna, avocado, cucumber, scallion, yuzu kosho

SAKE* GF 14
king salmon, snow crab, lemon, avocado, cucumber, kaiware

BINCHO* GF 14
oregon albacore tuna, avocado, apple ponzu, scallion, kaiware

TEKKA MAKI* GF 9
Tuna

AVOCADO MAKI GF 6

SPICY TUNA* GF 11
bigeye tuna, tobiko, scallion, cucumber, sesame, kaiware

VEGETABLE v,GF 11
avocado, enoki mushroom, ginger-pickled carrots, cucumber, kaiware

SHISO ICHIGO* v,GF .. 8
pickled oregon green strawberry, ume, shiso

NEGI-HAMA *GF 9
hamachi, scallion

SAKE MAKI *GF 9
Salmon

CUCUMBER MAKI GF .. 6

AFURI

IZAKAYA

NIGIRI & SASHIMI 刺身

2 PC NIGIRI / 4 PC SASHIMI

MAGURO* GF 8 / 16
bigeye tuna

HAMACHI* GF 8 / 16
yellowtail jack

SAKE* GF 8 / 16
king salmon, lemon

IKURA* 9 / -
house cured salmon roe

HOTATE GF 9 / 18
scallop, sea salt

BINCHO* GF 8 / 16
oregon albacore, scallion, ponzu

SASHIMI
MORIAWASE* 29 / 58

AKAMI 10 / 20
lean bluefin tuna

CHU-TORO 14 / 28
medium tuna belly

O-TORO 16 / 32
rich tuna belly

UNAGI 8 / -
grilled eel, sansho pepper

INARI v 5 / -
marinated tofu, white soy shiitake, ginger-pickled carrot

NIGIRI FLIGHT 19 / -
5pc, chef's choice

DON丼

CHIRASHI DON* GFO 28
chef's choice sashimi, sushi rice, kaiso, avocado

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

RAMEN らーめん

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, umami ingredients, and citrus notes of yuzu. 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, chashu pork, egg, endive, bamboo shoot, yuzu, garlic, nori

YUZU SHOYU 14
shoyu tare, chicken broth, chashu pork, egg, endive, bamboo shoot, yuzu, garlic, nori

YUZU RATAN 14
spicy soy tare, chicken broth, chashu pork, egg, endive, bamboo shoot, yuzu, garlic, leek, sesame seed, nori

TONKOTSU TANTANMEN 15
spicy sesame miso tare, pork broth, garlic bok choy, leek, white soy shiitake mushroom, sesame chili oil, garlic, ginger pork crumbles

HAZELNUT TANTANMEN v 15
spicy sesame miso tare, hazelnut broth, leek, garlic bok choy, white soy shiitake mushroom, sesame chili oil, miso cashew crumbles

TSUKEMEN

served with "tsuyu" dipping sauce

YUZU-TSUYU TSUKEMEN 15
soy tsuyu, chashu pork, egg, endive, yuzu, bamboo shoot, chili, scallion, sesame seed, nori

KARA-TSUYU TSUKEMEN 15
spicy soy tsuyu, chashu pork, egg, endive, chili, bamboo shoot, scallion, sesame seed, nori

extra half egg 1
extra whole egg 2
extra pork 2
substitute gluten free tofu noodles 2

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
^WILD MUSHROOMS: NOT AN INSPECTED PRODUCT

COCKTAILS 合わせ酒

SEICHOU (clarity) 清澄	15	SHISO (herb) 紫蘇	12
Roku gin, Haku vodka, verjus, pamplemousse, mezcal		vodka, yellow chartreuse, shiso leaf, green tea, lime, soda water	
KEMURI (smoky) 煙	15	KUSA (grass) 草	11
Suntory Toki, plum liqueur, ginger, lemon, Laphroaig spritz		gin, sake, lemongrass, lime	
ENDOMAME	12	YUZU	11
snap pea, vodka, mint, lemon, egg white*		light rum, yuzu, lime, honey, sparkling wine	

FLIGHTS

WHISKY FLIGHT.....	27	SHOCHU FLIGHT.....	17
Nikka Coffey Grain, Hibiki Harmony, Taketsuru Pure Malt		Shimaauta Awamori, Kakushigura, Ichiko	
SAKE FLIGHT.....	20		
The Finest, Original Rice, Guardian of the Land			

SAKE GLASS POUR & BOTTLE

4OZ GLASS/ BOTTLE

BRIGHT, FRESH, AROMATIC 爽

"SILVER"	
crisp, clean, apple	
Momokawa Junmai Ginjo.....	8 / 32

"ORIGINAL RICE"	
soft presence, beautiful umami finish	
Seikyo Omachi Junmai Ginjo.....	14 / 66

"RAINY MOUNTAIN"	
anise, tropical flowers, lush melon	
AFURI Tokubetsu Honjozo, (180 ML CUP).....	11

"THE AFTERLIFE"	
red berries, guava, mochi	
Yomi Junmai Ginjo (250 ML CAN).....	12

ROBUST, RUSTIC, RICHER, BIGGER 醇	
(available hot or cold)	

"GUARDIAN OF THE LAND"	
dried pear, spicy custard, jicama	
AFURI Kimoto Junmai.....	11 / 44

HIGHBALLS

UME HIGHBALL	11
tequila, pamplemousse, umeshu, soda, lemon oil	
SENSEI HIGHBALL	11
Haku vodka, licor 43, soda, lemon oil	
SABITA HIGHBALL	11
scotch, Suntory Toki, drambuie, soda, lemon oil	
ANZU HIGHBALL	11
shochu, apricot, soda, lemon oil	

BEER/CIDER 麦酒/サイダー

SAPPORO PREMIUM LAGER.....	6
DOUBLE MOUNTAIN PILSNER.....	7
ECLIPTIC PHOBOS SINGLE HOP RED ALE.....	7
BREAKSIDE WANDERLUST IPA	7
INCLINE HOPPED CIDER	8
AFURI YUZU LAGER (16OZ CAN).....	7
ASAHI SUPER DRY LAGER (24OZ CAN)	9

NA BEVERAGES そふとどりんく

YUZU LIMEADE	5
yuzu, lime, sugar, soda water	
FUJI GOMA	5
fresh fuji apple juice, lemon, honey, sesame, soda	
SAN PELLEGRINO (8.5OZ BOTTLE)	3
MEXICAN COCA-COLA (12OZ BOTTLE)	3
MEXICAN SPRITE (12OZ BOTTLE)	3
JAPANESE TEAS	4
ASSORTED SELECTIONS - PLEASE ASK YOUR SERVER FOR DETAILS	
STEVEN SMITH TEAS	3
ASSORTED SELECTIONS - PLEASE ASK YOUR SERVER FOR DETAILS	