

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 温

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, avo-
cado, 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

UNA-KYU 14
grilled eel, cucumber, pickled
ginger, sesame, eel sauce

NEGI-HAMA* GF 9
hamachi, scallion

SAKE MAKI* GF 9
Salmon

CUCUMBER MAKI GF .. 6

AFURI

IZAKAYA

As part of our effort to help stop the spread of COVID-19 we are no longer accepting cash payments. We accept credit, debit, Apple Pay, and Google Pay.

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

BLUEFIN FLIGHT.... 17/-
akami, chu-toro/o-toro

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 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 つけ麺
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

ROBATA 炉端 RETURNING SPRING 2021

Our Robata grill will be returning to the menu this spring as we move closer to opening up fully for normal dining. For more information on upcoming specials, menu changes, or news visit our website afuri.us and follow us on instagram @afuri_izakaya_pdx.

* 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

SEICHO (clarity) 清澄..... 15 Roku gin, Haku vodka, verjus, pamplemousse, mezcal
KEMURI (smoky) 煙 15 Suntory Toki, plum liqueur, ginger, lemon, Laphroaig spritz
ENDOMAME (snap pea) 豌豆..... 12 snap pea, vodka, mint, lemon, egg white*
MOMO (peach) 桃.....14 Suntory Toki, Bourbon, peach liqueur, yuzu, lemon, demerara

SHISO (herb) 紫蘇..... 12 vodka, yellow chartreuse, shiso leaf, green tea, lime
KUSA (grass) 草 11 gin, sake, lemongrass, lime
YUZU (citrus) 柚子 11 light rum, yuzu, lime, honey, sparkling wine
RINGO (apple) 檎.....14 Applejack, Fresh fuji apple juice, hojicha, cinnamon, lemon

FLIGHTS 利き酒

WHISKY FLIGHT.....27 Nikka Coffey Grain, Hibiki Harmony, Taketsuru Pure Malt
SAKE FLIGHT..... 20 The Finest, Original Rice, Guardian of the Land

SHOCHU FLIGHT..... 17 Shimauta Awamori, Kakushigura, lichiko

BEER/CIDER 麦酒/サイダー

SAPPORO PREMIUM LAGER..... 6
ZAIGHLAUS KÖLSCH 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
HOP VALLEY BLONDE ALE7
FORT GEORGE CITY OF DREAMS PALE ALE7
SAPPORO LAGER (12OZ CAN).....5
CRUX PILSNER.....7

HIGHBALLS

NATSU HIGHBALL..... 11 tequila, pamplemousse, umeshu, soda, lemon oil
SENSAI HIGHBALL..... 11 Haku vodka, spiced vanilla, soda, lemon oil
SABITA HIGHBALL 11 scotch, Suntory Toki, drambuie, soda, lemon oil
ANZU HIGHBALL 11 shochu, apricot, soda, lemon oil
SONIC HIGHBALL..... 11 roku gin, soda, tonic
GENKI HIGHBALL 11 campari, fernet, ginger, soda, lemon oil
UME HIGHBALL..... 11 haku vodka, plum wine, soda, lemon oil

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
OCHIBA (Falling leaves).....5 blackberry, shiso leaf, orange, lemon, ginger, soda
GINGER ALE.....5 ginger syrup, lime, bitters, 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