

COCKTAILS

PINEAPPLE EXPRESS - \$21
grilled pineapple infused mezcal,
cointreau, cane syrup, cardamom
bitters,+ lemon juice

TOKYO FASHION - \$19
japanese whisky, plum honey sugar,
+ in-house made bitters

ROSE CITY - \$18
peach blossom vodka, peach rooibos
tea, orange syrup, lemon juice, peach
bitters,+ prosecco

NIGHT OWL - \$19
espresso tequila, espresso, baileys,
kahlua,+ frangelico

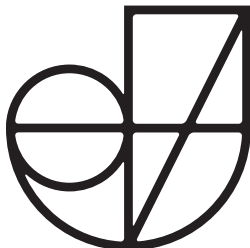
WHAT'S THE MATCHA- \$18
gin, dry sake, st. germain liqueur,
simple syrup, lime juice, cucumber,
aloe,+ soda

CHERRY BLOSSOM - \$21
chocolate infused woodford reserve,
ancho reyes, cherry chocolate chili
tea,+ lemon juice

NIGHTSHADE - \$18
ube infused white rum, lychee,
lime oleo saccharum, mint,+ soda

SEOUL - \$18
barley infused sweet vermouth -
montenegro blend, calvados,+ barley
bitters

TSUKEMONO - \$19
vodka or gin, dolins dry vermouth, in
house pickling olive blend,+ 24k gold



REDBULL

REGULAR - \$5

SUGAR FREE - \$5

WINE BY THE GLASS

BUBBLES

BISOL 'CREDE' - \$14
prosecco; valdobbianedene, veneto - italy

LANSON - \$25
pinot noir / chardonnay; champagne -
france

WHITE

ZARATE - \$15
albarino; rias baixas - spain

WILLAMETTE VALLEY VINEYARDS - \$18
white pinot noir - oregon

PATIENT COTTAT - \$20
sauvignon blanc; sancerre - france

DOMAINE LAROCHE - \$20
chardonnay; chablis - france

AUBAINE - \$25
chardonnay; eola amity hills - oregon

RED

ALTOS LOS HORMIGAS - \$14
malbec; mendoza - argentina

VINA OLABARRI GRAN RESERVA - \$16
tempranillo; rioja - spain

IL POGGIONE - \$18
sangiovese; rosso di montalcino - italy

WILLIAMETTE VALLEY VINEYARDS
'DIJON CLONE' - \$18
pinot noir; williamette valley - oregon

TREFETHEN - \$25
cabernet sauvignon; napa valley -
california

ROSE

SOTER - \$16
pinot noir rosé; williamette valley -
oregon

BEER

PFRIEM PILSNER - \$9

SAPPORO - \$9

10 BARREL BREWING ALL WAYS
DOWN - \$9

10 BARREL PROFUSE JUICE - \$9

SWIFT CIDER YUZU - \$9

WYLD CBD BLACKBERRY SELTZER
- \$9

SAKE BY THE GLASS

OMOI YUZU SAKE - \$14
citrus; kyoto - japan

DAISHICHI 'KIMOTO' - \$14
kimoto method; fukushima - japan

YOSHINOAWA 'GOKUJO' - \$15
ginjo; niigata, japan

YUKI NO BOSHA 'CABIN IN THE SNOW' -
\$17
junmai gingo; akita - japan

TEDORIGAWA 'KINKA' - \$18
nama, daiginjo; ishikawa - japan

DASSAI 45 NIGORI - \$18
nigori junmai daiginjo; yamaguchi -
japan

DASSAI 39 - \$20
junmai daigingo; yamaguchi - japan

MAKIMONO

- SPICY TUNA*** - \$18
tuna zuke, fresno chili mayo,
+ spicy tenkatsu
- SHRIMP TEMPURA** - \$16
cucumber, gobo, kaiware,
+ tobiko mayo
- EEL AND AVOCADO** - \$16
cucumber, + spiced nori
- DYNAMITE*** - \$38
king salmon + dungeness crab,
+ shiso
- SPICY YELLOWTAIL*** - \$16
kizami wasabi, avocado,
+ serrano
- KIMBAP** - \$18
burdock, radish, cucumber, tofu,
mushroom, + avocado
- SOFT-SHELL CRAB*** - \$18
tobiko, kimchi remoulade,
+ pickled shallot
- DRAGON MAKI** - \$24
shrimp tempura, eel, avocado,
+ bonito flakes

NIGIRI + SASHIMI

- CHEF'S CHOICE NIGIRI*** - \$75
- CHEF'S CHOICE SASHIMI*** - \$75
- TORO*** - \$30 fatty tuna
- SHIMA AJI*** - \$18 striped jack
- MADAI*** - \$17 red sea bream
- MAGURO*** - \$16 tuna
- SAKE*** - \$14 king salmon
- HAMACHI*** - \$16 yellowtail
- KANPACHI*** - \$16 amberjack
- HIRAME*** - \$17 fluke
- HOTATE*** - \$17 scallop
- UNAGI*** - \$13 fresh water eel
- IKURA*** - \$16 salmon roe
- TAMAGO** - \$12 sweet omelet
- UNI*** - \$30 sea urchin
- WAGYU** - \$38 japanese beef

HOT

- EDAMAME** - \$9
sea salt
- SPICY WOK EDAMAME** - \$11
chili garlic, + crispy shallots
- MISO SOUP** - \$6
wakame, tofu, + scallion
- GRILLED SHISHITO PEPPERS** - \$12
citrus ponzu, + furikake
- CRISPY BRUSSELS SPROUTS** - \$13
kimchi vinaigrette
- GALBI SHORT RIB BAO BUN** - \$19
yakimiku, shiso leaf, + chile
fresno
- MUSHROOM BAO BUN** - \$15
maitake, truffle, + pickled onion
- WAGYU GYOZA** - \$24
chili ponzu
- MUSHROOM TEMPURA** - \$16
sour dashi
- KFC** - \$21
soy garlic, pickled daikon,
+ sesame
- PORK STICKY RIBS** - \$26
chili hoisin
- LAN ROC PORK BELLY** - \$29
rum compressed pineapple,
black garlic tare, + radish

SEA

- MISO BLACK COD** - \$42
citrus miso, + crispy leeks
- MISO SALMON** - \$38
sesame spinach, ikura,
+ red pepper dashi
- SEARED SCALLOPS** - \$45
cucumber scallops, black garlic,
+ sorrel
- HOT SHELLFISH PLATTER** - \$95
maine lobster, scallop,
colossal shrimp, + shiso butter
ADD ON
norwegian king crab + \$45

COLD

- SALMON TACOS*** - \$15
ume emulsion, ikura, + avocado
- CRISPY TOFU SALAD** - \$12
avocado, wafu, + japanese herbs
- WAKAME SALAD** - \$9
cucumber, apple, wafu, + kombu
- HAMACHI CRUDO*** - \$19
ponzu, crispy shallot, + shiso
- TUNA TARTARE*** - \$21
avocado purée, chili soy,
+ nori rice cracker
- STEAK TARTARE*** - \$29
braised mushroom, truffle
aioli, + milk bread toast
- HAMACHI CRISPY RICE*** - \$19
yuzu kosho, soy, + avocado
- LOBSTER ROLLS** - \$28
maine lobster, milk bread bun,
+ kimchi remoulade

SPECIALTY NIGIRI

- MAGURO FOIE GRAS*** - \$24
foie gras, truffle, + tare
- SMOKED WAGYU*** - \$42
a5 japanese beef, uni, + caviar
- HOKKAIDO*** - \$38
hotate, uni, + crispy nori
- ABURI SAKE*** - \$24
torched salmon belly, + fresh
truffle

ITAMEMONO

- KIMCHEE FRIED RICE** - \$20
in house made kimchee, negi,
cilantro, + sesame
- VEGETABLE FRIED RICE** - \$16
egg, shitake, onion, carrot,
+ broccolini
- JAPCHAE** - \$23
sweet potato noodles, wok beef,
carrot, red pepper, + egg
- VEGAN JAPCHAE** - \$19
sweet potato noodles, crispy tofu,
carrot, + red pepper
- ADD-ONS**
- PROTEIN** - \$8
beef, or chicken, or shrimp
- JIDORI EGG** - \$2

CAVIAR

- latkes, blinis, crème
fraîche, quail eggs, asian
pear, caper, + onion
- SIBERIAN OSETRA** - \$99
- RUSSIAN ROYAL** - \$139
- IMPERIAL GOLD** - \$229

LAND

- 10 OZ GRILLED RIBEYE** - \$53
shiso chimichurri, pickled onion,
+ japanese herbs
- 10 OZ DRY AGE NY** - \$78
shiso chimichurri, pickled onion,
ginger aioli, + japanese herbs
- KOREAN SHORT RIB** - \$59
cucumber kimchee, bibb lettuce,
+ ssamjang
- 6OZ A5 WAGYU*** - \$169
truffle butter, shiso chimichurri,
+ 24k gold
- A5 WAGYU HOT STONE*** - \$89
fresh wasabi, pickled onion,
cucumber, + ponzu
- A5 WAGYU SANDO*** - \$89
miyazaki prefecture, ssamjang, milk
bread toast, + 24k gold
- PECKING DUCK*** - \$115
scallion, cucumber, hoisin,
+ pancake

A 20% service charge will be added to every bill.

*Consuming raw, undercooked, or cooked to order items such as meat, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

DESSERT

DARK CHOCOLATE MELTDOWN CAKE - \$19
caramelized banana,+ vanilla ice cream

STRAWBERRY CHEESECAKE - \$18
graham crumble,+ 24k gold

BINGSU - \$18
korean snow, condensed milk, strawberry,+ cookie crumb

MATCHA MILLE-FEUILLE - \$18
red bean mascarpone,+ red bean gel

SUSHI ICE CREAM - \$16
vanilla, rice crispies,+ chocolate sauce

CHOCOLATE BAR CAKE - \$18
caramelia, cremoux, 24k gold,+ vanilla ice cream

CHEF'S ASSORTED MOCHI - \$14

SORBET - \$13
chef's choice selection

BUBBLES

BISOL 'CREDE' - \$55
glera; valdobbiana, veneto - italy

SOKOL BLOSSER 'BLUEBIRD CUVÉE' - \$65
"white blend"; oregon - usa

LANSON - \$100
pinot noir / chardonnay; champagne - france

DELAMOTTE BRUT BLANC DE BLANCS - \$150
chardonnay; champagne - france

BILLECART SALMON BRUT ROSE - \$170
"pinot noir" rose; champagne - france

WHITE

USA:
FLOWERS - \$88
chardonnay; sonoma coast - california

AUBAINE - \$100
chardonnay; eola amity hills - oregon

BROOKS VINEYARDS - \$60
riesling; oregon - usa

BERGSTROM OLD STONES - \$100
chardonnay; oregon - usa

EYRIE VINEYARDS - \$120
chardonnay; oregon - usa

WILLAMETTE VALLEY VINEYARDS - \$80
white pinot noir; oregon - usa

FRANCE:

DOMAINE ECU MUSCADET-SEVRE-ET-MAINE - \$70
melon de bourgogne; loire - france

SAGET LA PERRIERE BLANC - \$70
sauvignon blanc; loire - france

ZIND HUMBRECHT GEWURZTRAMINER - \$70
white blend; alsace - france

**DOMAINE FERNAND ET LAURENT PILLOT 'NOYERS
BRET'** - \$150
chardonnay; chassagne Montrachet - france

PATIENT COTTAT - \$80
sauvignon blanc; sancerre - france

DOMAINE LAROCHE - \$70
chardonnay; chablis - france

DOMAINE HUET - \$90
chenin blanc; vouvray - france

OTHER EUROPEAN:

TETRAMYTHOS - RETSINA AMPHORA NATURE - \$70
roditis; peloponnese - greece

SIGALAS - \$120
assyrtiko; santorini - greece

DONIENE GORRONDONA BIZKAIKO TXAKOLINA - \$70
txakoli; bay of biscay - spain

DO FERREIRO - \$80
albarino; rias baixas - spain

VON SCHUBERT MAXIMIN GRÜNHAUS - \$90
riesling; mosel - germany

AUSTRALIA, NEW ZEALAND, + SOUTH AFRICA:

VAN LOGGERENBERG 'TRUST YOUR GUT' - \$75
chenin blanc; western cape - south africa

BK WINES YANDRA - \$120
chardonnay; lenswood - australia

ROSÉ

USA:
SOTER - \$60
pinot noir rosé; oregon - usa

OTHER EUROPEAN:

ARAJAN SIMCIC - \$55
ribolla; brda - slovenia

RED

NORTH + SOUTH AMERICA:

K VINTNERS 'THE BEAUTIFUL' - \$110
syrah; washington - usa

CAYMUS - \$240
cabernet sauvignon; california - usa

TREFETHEN - \$100
cabernet sauvignon; california - usa

WILLAMETTE VALLEY VINEYARDS 'BERNAU BLOCK' - \$155
pinot noir; oregon - usa

WILLAMETTE VALLEY VINEYARDS 'DIJON CLONE' - \$75
pinot noir; oregon - usa

BERGSTROM - \$95
pinot noir; oregon - usa

AUBAINE - \$120
pinot noir; oregon - usa

ALTOS LAS HORMIGAS - \$80
malbec; mendoza - argentina

FRANCE:

DOMAINE ILARRIA IROULEGUY - \$75
tannat; basque - france

BACHELET-MONNOT - \$100
pinot noir; burgundy - france

VIEUX TÉLÉGRAPHE - \$210
grenache blend; chateauf-neuf-du-pape - france

OTHER EUROPEAN:

RAUL PEREZ CASTRO VALTUILLE - \$80
maencia; ribeira sacra - spain

VINA OLABARRI GRAN RESERVA - \$70
rioja; rioja - spain

LA RIOJA ALTA - \$110
tempranillo; rioja - spain

VAL DI SUGAR - \$120
brunello; brunello di montalcino - italy

RINALDO RATTI - \$120
nebbiolo; barolo - italy

IL POGGIONE - \$90
sangiovese; rosso di montalcino - italy

AUSTRALIA, NEW ZEALAND, + SOUTH AFRICA:

VAN LOGGERENBERG 'BRETON' - \$90
cabernet franc; western cape - south africa

YETI & THE KOKONUT 'HIPSTER JUICE' - \$95
uncommon red blend; adelaide - australia

SAKE

HAKUTSURU AWA YUKI - \$20
sparkling; 300ml

SOTO - \$40
junmai daiginjo; 300ml

YOSHINOAWA 'WINTER WARRIOR' - \$50
junmai ginjo; 720ml

YOSHINOAWA 'GOKUJO' - \$60
ginjo; 720ml

TAKATENJIN 'SWORD OF THE SUN' - \$60
tokubetsu honjozo; 720ml

DAISHICHI 'KIMOTO' - \$60
honjozo; 720ml

YUZU OMOI - \$65
citrus; 500ml

MANTENSEI 'KINOKO' - \$70
junmai ginjo; 720ml

RIHAKU 'DREAMY CLOUDS' - \$70
junmai nigori; 720ml

YUKI NO BOSHA 'CABIN IN THE SNOW' - \$88
junmai ginjo; 720ml

HAKUTSURU 'FLIGHT OF THE CRANE' - \$195
junmai daiginjo; 720ml

DASSAI 45 NIGORI - \$100
nigori junmai daiginjo; 720ml

DASSAI 39 - \$120
junmai daiginjo; 720ml

DASSAI 23 - \$245
junmai daiginjo; 720