

COCKTAILS

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

SOJU-KO - \$18
white grape soju, bitter almond,
sherry,+ sparkling

THE ALCHEMIST - \$20
gin, yellow chartruse, shiso syrup,
+ umami

NIGHT OWL - \$21
espresso tequila, espresso, baileys,
kahlua, + frangelico

PLAYING WITH COLORS - \$19
white rum, st. germain, basil,
+ sparkling sake

SEOUL - \$19
rye whiskey, sweet vermouth-montenegro
blend, barley,+ angostura bitters

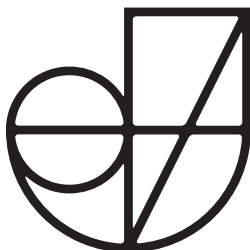
FIG D'OR - \$20
casamigos reposado, fig nectar,+ house
bitters

BLUEFIN - \$18
pear vodka, blue curacao, jasmine tea,
lemon juice,+ agave

REITŌKO MARTINI - \$24
monkey 47 gin, haku vodka, cap corse
quinquina vermouth,+ kaffir bitters

STEEP SLOPE - \$19
toki whisky, earl grey tea syrup,
lemon juice,+ soda

GAIJIN MOJITO - \$19
silver bacardi rum, passionfruit
puree, mint,+ lime-mint foam



0 PROOF

AQUA PANNA 750ML - \$8

SAN PELLEGRINO SPARKLING
750ML - \$8

REDBULL - \$5

SUGAR FREE REDBULL - \$5

WINE BY THE GLASS

BUBBLES

LUMINORE LA MARCA - \$16
prosecco; valdobbianedene, veneto - italy

LOUIS ROEDERER COLLECTION '243' - \$27
pinot noir / chardonnay; champagne -
france

WHITE

ARCHERY SUMMIT VIRETON - \$17
pinot gris; willamette valley - oregon

GRAN BAZAN - \$18
albarino; rias baixas - spain

WILLAMETTE VALLEY VINEYARDS - \$18
white pinot noir; willamette valley -
oregon

FLOWERS - \$22
chardonnay; sonoma coast - california

J DE VILLEBOIS - \$23
sauvignon blanc; sancerre - france

RED

TAHUAN BY ERNESTO CATENA - \$15
malbec; mendoza - argentina

FOUR GRACES - \$18
pinot noir; willamette valley - oregon

IL POGGIONE ROSSO DI MONTALCINO - \$20
sangiovese; montalcino - italy

ANDREW WILL 'CHAMPOUX VINEYARD' - \$24
cabernet sauvignon; horse heaven hills -
washington

ROSÉ

NORTH VALLEY - \$16
pinot noir rose; van duzer corridor -
oregon

SAKE BY THE GLASS

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

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

MATCHA OMOI SAKE - \$16
sake; kyoto - japan

YUKI NO BOSHA 'CABIN IN THE SNOW' - \$18
junmai gingo; akita - japan

DASSAI 45 NIGORI - \$19
nigori daiginjo; yamaguchi - japan

OZE X ROSÉ SAKE - \$20
junmai daiginjo; gunma - japan

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

TEDORIGAWA 'LADY LUCK' - \$22
daiginjo; ishikawa - japan

BEER

PFRIEM PILSNER - \$9

SAPPORO - \$9

**10 BARREL BREWING ALL WAYS
DOWN** - \$9

**10 BARREL CLOUD
MENTALITY** - \$9

SHIMA TOSHI YUZU - \$9
hard seltzer

ORION LAGER - \$9

MAKIMONO

- SPICY TUNA*** - \$19
tuna zuke, fresno,+ tenkatsu
- SHRIMP TEMPURA** - \$18
cucumber, gobo, kaiware,
+ tobiko mayo
- EEL AND AVOCADO** - \$16
cucumber,+ spiced nori
- DYNAMITE*** - \$39
king salmon, fresh crab,+ shiso
- SPICY YELLOWTAIL*** - \$19
kizami wasabi, avocado,
+ serrano
- VEGGIE MAKI** - \$16
asparagus, shibazuke, avocado,
+ pickled radish
- NEGI TORO** - \$18
bluefin tuna,+ scallion
- SOFT-SHELL CRAB*** - \$19
tobiko, kimchi remoulade,
+ pickled shallot
- RAINBOW MAKI*** - \$29
shishito tempura, avocado,+
kizami wasabi
- 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
- CHUTORO*** - \$27 medium 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
- HOTATE*** - \$17 scallop
- UNAGI** - \$13 fresh water eel
- IKURA*** - \$16 salmon roe
- UNI*** - \$28 sea urchin
- WAGYU** - \$29 japanese beef

HOT

- EDAMAME** - \$9
sea salt
- SPICY WOK EDAMAME** - \$11
chili garlic,+ crispy shallots
- MISO SOUP** - \$8
wakame, tofu,+ scallion
- CRISPY BRUSSELS SPROUTS** - \$14
kimchi vinaigrette
- CHARRED BROCCOLINI** - \$14
in house made barley miso,
+ sesame seed
- CHARRED CORN** - \$15
creamed corn, dry miso, negi,
+ cotija cheese
- MUSHROOM BAO BUNS** - \$15
maitake, truffle,+ pickled
onions
- WAGYU GYOZA** - \$24
chili ponzu
- MUSHROOM TEMPURA** - \$16
sour dashi
- CRISPY PRAWNS** - \$19
pickled fresno, cilantro,+ sour
dashi
- KFC** - \$21
soy garlic, pickled daikon,+
sesame
- PORK STICKY RIBS** - \$26
chili hoisin
- GRILLED NAPA CABBAGE** - \$18
ginger soy dressing, idiazabal
cheese, pine nuts,+ potato panko
- SRF PORK BELLY** - \$29
rum compressed pineapple,
black garlic tare,+ radish

SEA

- MISO BLACK COD** - \$42
citrus miso,+ crispy leeks
- SEARED SCALLOPS** - \$45
maine scallops, black garlic,
+ sorrel
- GRILLED BRANZINO** - \$53
green apple chimichurri,+ yuzu
kosho
- MAINE LOBSTER** - \$46
half lobster, shiso butter,+
grilled lemon

COLD

- SALMON TACOS*** - \$15
ume emulsion, ikura,+ avocado
- CRISPY TOFU SALAD** - \$16
avocado, wafu,+ japanese herbs
- WEDGE SALAD** - \$19
SRF pork belly, shiso buttermilk,
blue cheese,+ pickled shallots
- SALMON TATAKI*** - \$19
seared king salmon, truffle ponzu,
pickled fresno,+ fresh radish
- KANPACHI CRUDO*** - \$16
compressed watermelon, nuoc cham
vinaigrette,+ chervil
- COLOSSAL SHRIMP COCKTAIL** - \$23
fresh wasabi cocktail sauce,+
lemon
- STEAK TARTARE*** - \$27
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*** - \$39
a5 japanese beef, uni,+ caviar
- HOKKAIDO*** - \$31
hotate, uni,+ crispy nori
- ABURI SAKE*** - \$24
torched salmon belly,+ fresh
truffle
- THE GUNKAN*** - \$39
toro, uni, osetra,+ 24k gold

ITAMEMONO

- A5 WAGYU FRIED RICE** - \$49
house vegetable blend, yuzu kosho,
jidori egg yolk,+ crispy leeks
- VEGETABLE FRIED RICE** - \$18
egg, shiitake, onion, carrot,
+ Broccolini
- JAPCHAE** - \$23
sweet potato noodles, wok beef,
mushrooms, carrot, red pepper,+ egg
- ADD-ONS**
- PROTEIN** + \$6
beef, chicken, or shrimp
- TOFU** + \$4
- 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** - \$63
shiso chimichurri, pickled onion,
+ japanese herbs
- A5 WAGYU HOT STONE*** - \$95
fresh wasabi, pickled onion,
cucumber,+ ponzu
- KOREAN BRAISED WAGYU SHORT RIB** - \$79
10oz a5 wagyu short rib, asian pear
salad,+ caramelized carrot
- PEKING DUCK** - \$69
scallion, cucumber, hoisin,
+ pancake
- NEW ZEALAND LAMB** - \$59
grilled asparagus, cipollini
onions,+ chimichurri
- A5 FOIE GRAS TOAST** - \$95
a5 miyazaki wagyu, black garlic
tare,+ asian pear chutney
- HOT SURF AND TURF** - \$179
6oz a5 wagyu filet, half maine
lobster, shiso ponzu butter,+
grilled lemon

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

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

BINGSU - \$16
korean snow, condensed milk, strawberry,+ cookie crumb

CRÈME BRULÉE - \$16
ume boshi, grapefruit,+ shiso

PANNA COTTA - \$17
vanilla bean, roasted pineapple,+ coconut meringue

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

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

JAPANESE MATCHA TIRAMISU - \$18
lady fingers, rum mascarpone cream,+ japanese matcha

SORBET - \$13
chef's choice selection

DESSERT WINE (2oz)

MATCHA OMOI SAKE (3oz) - \$16
sake; kyoto - japan

EL MAESTRO SIERRA 12YRS - \$17
amontadillo sherry; jerez de la frontera - spain

KOPKE COLHEITA 1999 - \$20
porto; porto - portugal

KIRÁLYUDVAR - \$25
tokajji; tokaj - hungary

BUBBLES

LUMINORE LA MARCA - \$64
prosecco; valdobbiandene - italy

LOUIS ROEDERER COLLECTION '243' - \$114
pinot noir / chardonnay; champagne - france

LUNDEEN - \$120
pinot noir rose; willamette valley - oregon

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

MOET IMPERIAL - \$220
pinot noir / chardonnay; champagne - france

MOET ROSÉ IMPERIAL - \$250
pinot noir; champagne - france

BOLLINGER LE GRANDE ANNEE '2014' - \$410
pinot noir/chardonnay; champagne - france

DOM PERIGNON '2012' BRUT - \$650
pinot noir/chardonnay; champagne - france

WHITE

CHARDONNAY:

FLOWERS - \$90
chardonnay; sonoma coast - california

DOMAINE VOCORET 1ER CRU 'LES FORÊTS' - \$95
chardonnay; chablis - france

FAR NIENTE 'CAVE COLLECTION' - \$165
chardonnay; napa valley - california

JOSEPH DROUHIN CHASSAGNE-MONTRACHET - \$230
chardonnay; burgundy - france

SAUVIGNON BLANC:

SAGET LA PERRIERE - \$80
sauvignon blanc; pouilly-sur-loire - france

SPOTTSWOODE ESTATE - \$85
sauvignon blanc; calistoga, napa valley - california

J DE VILLEBOIS - \$95
sauvignon blanc; sancerre - france

CHÂTEAU CARBONNIEUX BLANC - \$130
savignon blanc blend; pessac-léognon, bordeaux - france

OFF DRY (SEMI-SWEET):

DÖNNHOFF ESTATE - \$65
riesling; mosel - germany

GRAN BAZAN - \$72
albarino; rias baixas - spain

DOMAINE HUET DEMI-SEC 'CLOS DU BOURG' - \$88
chenin blanc; vouray - france

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

CRISP AND MINERAL:

DOMAINE L'ECU MUSCADET-SÈVRE-ET-MAINE - \$65
melon de bourgogne; loire - france

ARCHERY SUMMIT VIRETON - \$70
pinot gris; willamette valley - oregon

DO FERREIRO - \$85
albarino; rias baixas - spain

SIGALAS 'SANTORINI' - \$120
assyrtiko; santorini - greece

CHO WINES WHITE PINOT NOIR- \$130
white pinot noir; willamette valley - oregon

ROSÉ/ORANGE/"NATTY"

ROSÉ:

NORTH VALLEY - \$64
pinot noir rose; van duzer corridor - oregon

ORANGE:

GEORGIAN SUN - \$60
rkatsiteli - mtstvane; kakhети - georgia

"NATTY":

YETI & THE KOKONUT 'HIPSTER JUICE' - \$70
uncommon red blend; adelaide - australia

RED

PINOT NOIR:

FOUR GRACES - \$75
pinot noir; willamette valley - oregon

LOUIS LATOUR MARSANNAY - \$95
pinot noir; burgundy - france

FAIVELEY 1ER CRU 'CLOS MYGLANDS' - \$140
pinot noir; burgundy - france

PONZI RESERVE - \$145
pinot noir; willamette valley - oregon

CABERNET SAUVIGNON:

ANDREW WILL 'CHAMPOUX VINEYARD' - \$95
cabernet sauvignon; horse heaven hills - washington

MY FAVORITE NEIGHBOR - \$115
cabernet sauvignon; sanluis obispo - california

YARDEN - \$120 *KOSHER
cabernet sauvignon; galilee - israel

INGLENOOK 'ESTATE VINEYARD' - \$140
cabernet sauvignon; rutherford, napa valley - california

SPOTTSWOODE 'LYNDENHURST' - \$160
cabernet sauvignon; calistoga, napa valley - california

CAYMUS - \$220
cabernet sauvignon; napa valley - california

OPUS ONE "17" - \$795
cabernet sauvignon; napa valley - california

ITALIAN VARIETIES:

VAL DI SUGA BRUNELLO DI MONTALCINO - \$110
sangiovese; montalcino - italy

PODERI E CANTINE ODDERO BAROLO - \$125
benniolo; barolo - italy

SORI PAITIN BARBARESCO - \$140
nebbiolo; barbaresco, piedmont - italy

ISOLE E OLENA 'CEPPARELLO' TOSCANA - \$195
sangiovese; tuscan - italy

NEW WORLD OTHER:

TAHUAN BY ERNESTO CATENA - \$65
malbec; mendoza - argentina

CATENA 'LA CONSULTA' - \$80
malbec; mendoza - argentina

K VINTNERS 'THE BEAUTIFUL' - \$90
syrah; walla walla - washington

OLD WORLD OTHER:

NUMANTHIA TORO - \$138
tempranillo; toro - spain

VIEUX TÉLÉGRAPHE 'LA CRAU' - \$195
grenache blend; châteauneuf-du-pape - france

CASTELLO DI VOLPAIA-COLTASSALA CHIANTI - \$205
sangiovese; tuscan - italy

SAKE

STANDARD BOTTLE (720 ml):

YOSHINOAWA 'WINTER WARRIOR' - \$55
ginjo; niigata - japan

TAKATENJIN 'SWORD OF THE SUN' - \$60
honjozo; shizuoka - japan

RIHAKU 'DREAMY CLOUDS' - \$65
junmai nigori; shimane - japan

YUKI NO BOSHA 'CABIN IN THE SNOW' - \$88
daiginjo; akita - japan

TEDORIGAWA 'LADY LUCK' - \$100
junmai ginjo; ishikawa - japan

DASSAI 45 - \$100
nigori junmai daiginjo; yamaguchi - japan

DASSAI 39 - \$120
dassai daiginjo; yamaguchi - japan

OZE X ROSÉ SAKE - \$120
junmai daiginjo; gunma - japan

BORN 'TOKUSEN' SNOW AGED - \$140
junmai daiginjo; fukui - japan

HAKUTSURI 'FLIGHT OF THE CRANE' - \$180
junmai daiginjo; hyogo - japan

DASSAI 23 - \$195
junmai daiginjo; yamaguchi - japan

SAKE SMALL BOTTLE (300 ml):

AWA YUKI SPARKLING SAKE- \$25
sparkling; kobe, hyogo - japan

TOZAI 'SNOW MAIDEN' - \$30
nigori; kyoto - japan

KANBARA 'BRIDE OF THE FOX' - \$38
junmai ginjo; niigata - japan

SHIMIZU-NO-MAI 'PURE DUSK' - \$35
junmai daiginjo; akita - japan

TEDORIGAWA 'CHRYSANTHEMUM MEADOW' - \$45
yamahai, daiginjo; ishikawa - japan

YUZU OMOI SAKE- \$65
yuzu; kyoto - japan (500 ml)

MATCHA OMOI SAKE (500ml) - \$70
sake; kyoto - japan