

## APPETIZERS

### PICKLES

Wild mushrooms, kim chee, baby carrots 6

### ASIAN PEAR SALAD

Watercress, togarashi hazelnuts, thai-basil vinaigrette 8

### NORTHWEST OYSTERS

Yuzu, chili 14

## SASHIMI

### MAGURO

Big eye tuna, mirin-soy sauce 15

### HAMACHI

White soy reduction, basil seeds 15

## SUSHI-ROLLS

### MAGURO KARAI HONEY

Big eye tuna, sweet and spicy sauce 9

### UME SHISO

Japanese sour plum, kyuri 7

### KANI AVOCADO TOBIKO

Dungeness crab, avocado, mentaiko caviar 9

### UNAGI

Barbecued freshwater eel, tari-reduction 7

### COLUMBIA RIVER

Tea cured coho, steelhead loin, white sesame ponzu 10

## SUSHI-NIGIRI

### HAMACHI

Yellowtail, Oregon truffle, Himalayan salt 10

### BEEF TENDERLOIN

Tonkatsu, wasabi, smoked salt 10

### STEELHEAD BELLY

Ponzu salt, sweet soy 8

## DIM SUM

### EDAMAME

Artisan black soy beans 5

### DEPARTURE WINGS

Sweet vinegar, daikon 9

### SHRIMP HAR GAU

Hawaiian king prawn dumplings 12

### SHIU MAI

Pork dumplings, vinegar shoyu, sharp chinese mustard 6

### PORK SPRINGROLLS

Lemongrass, butter lettuce, nouc cham 6

### BBQ SHORTRIB BUNS

Korean barbecue sauce, steamed buns, cole slaw 7

### VEGETABLE TEMPURA

"Kakiage style," ponzu sauce 9

**KUSHIYAKI**  
**SKEWERED & GRILLED ON PETRIFIED**  
**JAPANESE CHARCOAL**

**YAKITORI-CHICKEN**

Teriyaki sauce 6  
Yuzu, chili, cilantro 6

**HARAMI-WAGYU SKIRT STEAK**

Wasabi 13  
Crispy elephant garlic 13  
Black sesame sauce 13

**KALBI**

Shaved short rib, kochujang sauce 10

**SCALLOPS**

Meyer lemon, ginger 11

**RECOMMENDATIONS**  
**OF THE CHEF**

**CALAMARI TEMPURA**

Kochujang cream reduction, seaweed salad 16

**KOBE MEATBALLS**

Panko crusted, foie gras, tonkatsu sauce 15

**ISHIYAKI STEAK**

Stone grilled wagyu strip steak, yuzu-cilantro pesto 30

**MISO COD**

Edamame puree, blood orange 14

**AJI**

Whole mackerel, lemon-chili vinaigrette 10

**WOK FIRED**

**GARLIC FRIED RICE**

Sunny egg, scallions 7

**SHOYU TRUFFLE RICE**

Wild mushrooms moriawase, shoyu 10

**KOSHIHIKARI**

Steamed white rice from Niigata Prefecture, Japan 5

**KING CRAB FRIED RICE**

Lup cheong sausage, tamago 16

**JAPANESE EGGPLANT**

Miso glaze, mint, pinenuts 8

**BROCCOLI RAPINI**

Garlic chips, oyster sauce 7

**CHICKEN OYSTERS**

"Kung pao style," peanuts, negi, chili oil 9

**GOLDEN CURRY**

Chicken soboro, tofu, basil, cilantro, green onion 10

*Twenty percent gratuity will be added for parties of six or more, maximum of two checks per table.  
We proudly utilize local unpasteurized farm eggs, fresh caught wild seafood and naturally raised meats  
in raw preparations in some of our dishes.  
Corkage fee is twenty five dollars.*