

COCKTAILS

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| YUZU + SHISO | 13 |
| roku gin, st germain, shiso, yuzu, sparkling sake, prosecco | |
| GINGER + CITRUS | 13 |
| Toki Whiskey, lemongrass, ginger, soda, lemon | |
| PINEAPPLE + SPICE | 13 |
| Bacardi rum blend, spiced pineapple, li hing mui, lime | |
| LYCHEE + PLUM | 13 |
| rose city vodka, lychee, plum, spiced umeshu, lemon | |

SAKE

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| BLACK BULL, Kuroushi Omachi Junmai Ginjo | 18 72 |
| ETERNAL EMBERS, Yuho Eternal Junmai | 10 50 |
| MIRROR OF TRUTH, Seikyo Omachi, Junmai Ginjo | 16 50 |
| ETERNAL SPRING Kameizumi Namazake, Junmai Ginjo | 18 72 |
| BAMBOO SAKE | 15 60 |
| LITTLE LILY | 8 32 |
| WHITE STAG | 8 60 |
| OZEKI HOT SAKE | sm 7 lg 11 |

BEER

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| DRAFT SAPPORO | 5 |
| MIGRATION S.O.P. IPA | 7 |
| ASAHI SUPER DRY TALL BOY CAN | 6 |

WINE

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| LA CANTINA PIZZOLATO Prosecco Treviso-Venento, Italy | 9 33 |
| A TO Z WINES Brut Rose Newberg, Oregon | 11 41 |
| ARTEBERRY MARESH Pinot Noir Rose Columbia Gorge, Oregon | 10 30 |
| MATZINGER DAVIES Sauvignon Blanc Columbia Gorge, Oregon | 10 38 |
| WEST MOUNT ESTATE Chardonnay Salem, Oregon | 11 41 |
| LANGE ESTATE Pinot Gris Dundee, Oregon | 11 41 |
| PONZI VINEYARDS Dry Riesling Sherwood, Oregon | 10 36 |
| ABACELA VINEYARDS Tempranillo Umpqua Valley, Oregon | 13 48 |
| ROCO WINES Pinot Noir Chehalem Mtn, Oregon | 12 45 |
| DRUMHLLER VINEYARDS CABERNET SAUVIGNON Columbia Valley, Oregon | 10 40 |

FROM THE GARDEN

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| CAULIFLOWER v | 8 |
| Crunchy fried cauliflower, spicy black bean sauce, toasted cashews, and cilantro | |
| JAPANESE SPINACH SALAD v | 7 |
| Blanched spinach tossed in sesame-soy dressing; served chilled | |
| SUNOMONO SALAD v | 5 |
| Lightly cured cucumber slices, sweetened rice vinegar dressing, and sesame seeds | |
| VEGETABLE TEMPURA v | 6 |
| A variety of garden vegetables Tempura is gluten free. ADD A SHRIMP +2 | |

FROM THE SEA

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| HAND ROLL | 5 |
| Chef’s choice | |
| HOKI POKI BOX* 6 PCS. | 14 |
| Sushi rice, sesame crab, tuna, avocado, green onion, togarashi,and poké sauce | |
| TUNA POKÉ* | 11 |
| Tuna, cucumbers, avocado, onions, wakame, and sweet and spicy sesame dressing | |
| RAINBOW BOWL | 11 |
| MSC-certified albacore tuna, salmon, cucumber, avocado, onion, seaweed, Bamboo poké sauce | |
| MSC BAMBOO BOWL | 11 |
| MSC-certified albacore tuna, avocado, negi, onion, cucumber, nori and Green Machine sauce | |

FROM THE LAND

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| CHICKEN KARAAGE | 9 |
| Crispy fried marinated chicken with dill kewpie-style mayo | |
| SNAKE RIVER FARMS WAGYU BURGER* | 15 |
| 1/2 lb Snake River Farms Wagyu beef on brioche with Tillamook aged white cheddar, momiji aioli and tempura onions GLUTEN | |

NIGIRI / SASHIMI

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| ● MSC ALBACORE* Trolling/hook & line, Oregon | + seared; savory marinated | 7 | 17 |
| ● TUNA* Deep set longline, Hawaii | + tosa soy & freshly grated wasabi | 9 | 18 |
| ● ORA KING SALMON* Open net pens, New Zealand | + orange, olive oil, lemon zest, sea salt | 9 | 18 |
| ● MSC COHO SALMON* Line caught, Alaska | | 6 | 15 |
| ● MSC ARCTIC SURF CLAM Hydraulic dredge, Canada | | 7 | 16 |
| ● STRIPED BASS* Open net pens, Mexico | + miso-herb pesto & tosa soy | 7 | 16 |
| ● STEELHEAD TROUT* Open net pens, Washington | | 7 | 16 |
| ● MSC SCALLOP* Scallop rake, Nova Scotia, Canada | + seared, yuzu vinaigrette & yuzu kosho | 7 | 16 |
| AVOCADO v | + black truffle salt | 5 | 10 |

SIGNATURE ROLLS

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| GREEN MACHINE* 8 PCS. v | 11 | CHASING THE DRAGON* 6 PCS. | 13 |
| Tempura fried green bean and green onion, topped with avocado and cilantro sweet chili aioli | | Shrimp tempura, spicy tuna, house crab, cucumbers, and avocado, rolled in tempura flakes | |
| ADD MSC ALBACORE* +3 ADD MSC COHO SALMON* OR CRAB SALAD* +4 | | FRIDAY THE 13TH* 8 PCS. | 14 |
| | | Spicy salmon, cucumber, and avocado, topped with MSC-certified albacore, tempura flakes, spicy aioli and eel sauce | |
| GARDEN OF EDEN* 8 PCS. | 15 | FULL CIRCLE* 8 PCS. | 15 |
| Spicy MSC-certified albacore, cucumber, apple, topped with tuna tataki, basil, and pickled mustard seeds with yuzu vinaigrette | | Spicy MSC-certified albacore, tempura green onion, seared tuna, topped with watercress, fried onion, and citrus ginger dressing | |
| NORTHWEST PHILLY ROLL | 14 | SUNSET* 8 PCS. | 13 |
| Salmon, cream cheese, and avocado, tempura fried and finished with eel sauce. | | House crab, avocado, cucumber, topped with spicy tuna, spicy aioli and tempura flakes | |

GLOSSARY

MSC - certified by the Marine Stewardship Council, an international organization setting the standard for sustainable fishing with full traceability.

● - Seafood Watch® Best Choice. Abundant, well-managed, and caught in environmentally friendly ways.

● - Seafood Watch® Good Alternative. While not rated Green, these selections are still caught using sustainable methods and we constantly monitor the health of these fisheries.

NR - while not rated by a third-party organization, we have done our own research to ensure this is a sustainable item based on its species, fishery, and catch method.

BYCATCH - the unintentional catch of fish and other marine creatures. We only feature seafood caught in a way that limits bycatch.

AQUACULTURE - the farming of fish, crustaceans, molluscs, and even aquatic plants.

BOTTOM CULTURE - a sustainable aquaculture practice of growing a species on the seabed and harvesting them by hand.

POT AND TRAP - used for species like lobster and octopus, designed with holes to let those species beneath the legal catch size escape.

PURSE-SEINE - using a large wall of netting to encircle and catch a specific school of fish.

OPEN NET PENS - a form of aquaculture that raises fish in contained areas in open water.

DEEP SET LONGLINE - a central fishing line with multiple baited hooks, set deep enough in the water to avoid unwanted bycatch.

HOOK AND LINE, TROLL AND POLE - using a pole and one or more baited hooks to catch fish in smaller quantities, either with the boat standing still or moving at a slow speed.

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org