

appetizers

pommes frites	8
fresh fried potatoes tossed in special seasoning served with wasabi mayo	
*alaskan oyster shooter	4
fresh shucked alaskan oyster served in a shot glass with a spicy-sake tomato water	
*spicy ahi tuna tower	14
marinated big eye ahi with fresh avocado salad, wasabi tobiko, sweet soy drizzle and wonton crisps	
fresh spring rolls	9
fresh vegetable hand rolls with marinated vermicelli noodles and a cilantro mint sauce	
korean bbq shrimp and grits	14
house-hot parmesan grits, furikake puff pastry and sriracha-lime oil	
crispy fried hoisin duroc pork belly	13
wasabi vinaigrette, dressed mixed greens, heirloom carrots and fresh lime	
sweet & spicy crispy pork eggrolls	10
sriracha spiced ground pork and sesame marinated asian vegetables with sweet chili dipping sauce	
*fresh ahi tuna	15
seared blackened ahi with grilled pineapple relish, wasabi mayo and sweet soy	
chipotle-coconut curry chicken skewers	11
served with a spicy peanut sauce, fresh cilantro and sake pickled onions	
chicken and lettuce hand wraps	12
stir-fried ground chicken, peanuts and vegetables with bibb lettuce and coconut-curry sauce	
grilled steak bites	13
pepper crusted grilled flat iron with sautéed shiitake mushrooms, danish blue cheese, baby greens and balsamic reduction	
greens and soups	
house salad	8
mesclun greens, cucumbers, sprouts, tomatoes, wasabi and lemon vinaigrette	
opal basil spiked chevre puff and summer greens	11
apples, red onion, togarashi pineapple, pistachios, honey and oregon berry balsamic vinaigrette	
strawberry chili	9
butter leaf hearts tossed in a creamy sweet chili cilantro dressing with fresh strawberries, shaved red onions and candied pecans	
sesame-ginger caesar	8
baby artisan romaine with fried wontons, house-made caesar dressing, sweet soy and a sesame parmesan crisp	
alaskan tofu and quinoa	13
red and white quinoa, pickled red cabbage, sprouts, edamame, heirloom carrots, red pepper and cashews	
banana and lemongrass soup	cup 5 / bowl 8
with deviled alaskan crab and curried eggplant	
soup of the day	cup 5 / bowl 8
ask server	

entrees

sweet and sour maple leaf farms duck breast	31
roasted alaskan purple potatoes, sake glazed green beans, fresh peaches, pickled cabbage and pomegranate gastrique	
sake-ginger glazed alaskan salmon	36
achiote rub, miso butter snap peas, kale and asian quinoa salad, ginger-lemongrass vinaigrette and sweet soy reduction	
alaskan baked sea scallops “mac & cheese”	31
seared diver scallops atop a basil-pine nut crusted three-cheese pasta, fresh tomatoes and finished with truffle oil and fresh micro basil	
szechuan-coconut crusted snake river farms wagyu	48
crab fried rice, wild mushroom duxelle, sake butter sauce, asparagus, crispy parsnips and truffle oil	
*caldera crusted big eye ahi tuna	32
grilled fresh hawaiian “a” grade ahi with steamdot coffee crust, sonsie beans, sweet coconut-cashew rice and house made citrus ponzu	
spicy teriyaki misty isle farms filet mignon	38
parsnip puree, grilled broccolini, miso butter, spicy teriyaki, shiitake mushrooms and crispy togarashi onions	
pork and beans	34
achiote rubbed dry-aged duroc pork chop, black eyed peas, hoisin pork belly and sriracha-mustard cream sauce and crispy parsnips	
korean bbq ribs	27
house hot parmesan grits, miso-sake creamed kale, seared cornbread and togarashi-honey butter	
panang beef curry	21
tender beef tips with crimini mushrooms, sweet onions and topped with jasmine rice, sesame asian vegetables, peanuts, bean sprouts, and fresh cilantro	
vegan curry	19
seared local tofu with mushrooms, onions, baby bok choy and zucchini in a yellow coconut curry sauce served with jasmine rice and sesame asian vegetables	
thai shrimp noodle soup	20
tangy lemongrass shrimp broth, large prawns, green onions, bok choy, fresh cilantro and crimini mushrooms	
mango-teriyaki alaskan tofu	18
sake glazed vegetable soba noodles, broccolini, shiitake mushrooms, mango-teriyaki sauce and sesame seeds	
mee krob	23
sweet and spicy chicken, pork and shrimp sautéed with mixed peppers and jalapeños over crispy vermicelli and rice noodles	

for split plates add \$4
parties of 6 or more are subject to an 18% gratuity charge

*consuming raw or undercooked fish or meats may increase your risk of foodborne illness