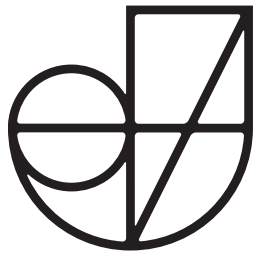


## COCKTAILS

- 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 chartreuse, shiso syrup,+  
umami
- NIGHT OWL** - \$21  
espresso tequila, espresso, baileys,  
kahlua, + frangelico
- LITCHI MARTINI** - \$20  
vodka, lychee purée, lime, soho  
liqueur,+ yuzu
- SEOUL** - \$19  
rye whiskey, sweet vermouth-montenegro  
blend, barley,+ angostura bitters
- MISS VIOLET** - \$20  
empress gin, soho lychee, lemon, egg  
white, + lavender
- 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
- MARUGARĪTA** - \$19  
blanco tequila, strawberry purée, lime  
juice, habanero,+ sesame salt
- 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

## 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

## SAKE BY THE GLASS

- YUZU OMOI SAKE** - \$14  
yuzu; kyoto - japan
- YOSHINO GAWA '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

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.

## 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\*** - \$21  
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 2001** - \$21  
porto; porto - portugal

**KIRÁLYUDVAR** - \$25  
tokajji; tokaj - hungary

## BUBBLES

**LUMINORE LA MARCA** - \$64  
prosecco; valdobbiana - 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

**SARALEE'S SINGLE VINEYARD BY "LA CREMA"** - \$130  
chardonnay; russian river - california

**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

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

**CHATEAU LASSEGUE ST EMILION GRAND CRU** - \$150  
merlot - cabernet sauvignon - cabernet franc;  
bordeaux - france

**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):

**YOSHINO GAWA '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  
junmai daiginjo; yamaguchi - japan

**ONE 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  
yamohai, daiginjo; ishikawa - japan

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

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