

## Sample Menu

### SNACKS AND STARTERS

togarashi seasoned potato chips 2.5 {v}

house kimchi 3 {ve}

crispy seasoned seaweed 3 {ve}

edamame, steamed and salted 4 {ve}

shredded ika jerky, sriracha mayo 4

onigiri: rice ball stuffed with smoked salmon, cream cheese, scallion, jalapeño, wrapped in nori 4

onigiri: rice ball stuffed with ume (japanese pickled plum), wrapped in nori 3 {ve}

### STEAM BUNS

pork shoulder, house pickles, scallion, hoisin 4.5 {per two}

### RICE

beef brisket, kimchi, pickled shitake, carrot, sweet & spicy “bibimbap” sauce, sesame seeds, under-hard egg 7

coconut chicken curry, cilantro, lime, peanuts 7

### NOODLES

spicy peanut and chicken sauce, udon noodles, lime, cilantro, peanuts (very spicy) 8

sesame sauce, udon noodles, tofu, mixed steamed vegetables, scallion 7 {ve}

### SANDWICHES

chicken banh mi: pickled carrot, cilantro, jalapeño, shaved onion, sriracha mayo, baguette 7.5

tofu banh mi: pickled carrot, cilantro, jalapeño, shaved onion, sriracha mayo, baguette 7.5 {v}

pulled pork: japanese bbq sauce, kimchi, shaved onion, sriracha mayo, baguette 7.5

*-all sandwiches served with a side of togarashi potato chips-*

### CANDY BY THE ½ POUND

sour gummy worms 3

gummy worms 3

mike & ikes 3

m&ms 3.5

peanut m&ms 3.5

Happy Hour: 4-7 every day. \$0.50 off items \$5 and under, \$1 off everything else

{ve} vegan option {v} vegetarian option

## Sample Menu

### TRADITIONAL SAKÉ

momokawa ruby 5 / 28  
momokawa silver 5 / 28  
sho chiku bai nigori 5 / 54  
yuri masamune 6 / 33 / 81 {1.8l}  
eiko fuji honkara extra dry 6.5 / 88 {1.8l}  
hakushika junmai ginjo 6.5 / 42  
watari bune junmai ginjo 55 10 / 54  
chokaisan junmai daiginjo 12 / 65  
chokaisan junmai ginjo nigori 10 / 54

### SPECIALTY SAKÉ

moonstone plum ginjo 6 / 33  
moonstone coconut lemongrass nigori 6.5 / 33  
hou hou shu sparkling 11.5

### WINE

house red 6 / 23  
cono sur cabernet sauvignon *chile* 6 / 23  
punto final malbec *argentina* 7 / 25  
a to z pinot noir *oregon* 8.5 / 31  
riff pinot grigio *italy* 6 / 23  
dr. loosen riesling *germany* 6.5 / 24  
heron chardonnay *california* 6.5 / 24  
zefiro prosecco sparkling *italy* 7 / 34  
roederer brut premier champagne *france* 85

### BOTTLED BEER

lucky buddha lager *qiandao lake, china* 4.5  
guinness *dublin, ireland* 4.5  
deschutes green lakes organic amber *bend, or* 4  
sapporo light *japan* 4  
corona *mexico* 4  
wyder' s pear cider *british columbia* 3.5  
full sail brewing session premium lager and session black *hood river, or* 3

check the chalkboard for our latest draft IPAs, seasonals and old favorites!

### HOUSE INFUSIONS

pumpkin nigori 6.5  
jalapeño infusion 6.5  
hibiscus infusion 6.5  
saké sangria 6.5  
hot saké toddy 6.5

### SAKÉ COCKTAILS

cosmo 6.5  
saké bull 7  
kamasaké plum 6.5  
jello shots {1 for 3} {2 for 5}

### BEVERAGES

coke, diet coke, sprite 2  
weinhard' s root beer 2.5  
izee grapefruit or pomegranate soda 3  
bruce cost pomegranate ginger ale 3  
red bull / red bull sugar free 3.5  
voss sparkling water 3.5  
100% juice box apple or berry 2  
coffee / hot tea 2

{ve} vegan option {v} vegetarian option