

Mojitos

All of our mojitos feature premium rum, Monin syrup or fruit juices, freshly torn mint leaves, fresh lime sour, and a splash of soda.

The Classic

Cruzan Estate Light. 8

Apple

Bacardi Superior, DeKuyper Sour Apple Pucker. 8.5

Raspberry

Cruzan Raspberry, Raspberry. 8.5

Mango

Bacardi O, Mango. 8.5

Passion Fruit

Malibu Passion Fruit, Passion Fruit. 8.5

Blood Orange

Appleton Estate V/X, Blood Orange. 9

Pomegranate

Ten Cane, Pomegranate. 10

Spiced Ginger

Captain Morgan Spiced Rum, Ginger, Pineapple Juice. 9

Classic Cocktails

Spiced Long Island

Captain Morgan Spiced Rum, Vodka, Gin, Tequila, Cointreau, Fresh Lemon Sour, Cola. 8.5

City Sidecar

Woodford Reserve, Frangelico, Fresh Lemon Sour, Orange. 9

Back Bar Punch

Myers's Dark, Crème de Banana, Leblon Cachaça, Pineapple and Orange Juices, Fresh Lime Sour, Grenadine. 8

Collection Manhattan

Maker's Mark and Sweet Vermouth. 10

Grand Scratch Margarita

The Scratch Margarita plus Grand Marnier. 10

Mai Tai

Bacardi Superior, Myers's Dark Rum, Triple Sec, Fresh Lime Sour, Orange and Pineapple Juices, Almond Syrup. 8.5

Caipirinha

Leblon Cachaça, Fresh Lime Juice, Superfine Sugar. 8

La Prima Margarita

Patrón Añejo, Grand Marnier, and a splash of Tuaca. 12.5

Martinis, Cosmos

Berry Martini

Stoli Blueberi, Chambord, Fresh Lime Sour, Gloria Ferrer Blanc de Noirs. 9

Collection Martini

Ketel One or Bombay Sapphire, Laphroaig Single-Malt Scotch, Dry Vermouth. 10

Cîroc Cosmopolitan

Cîroc, Cranberry Juice, Fresh Lime Sour, Chambord. 12.5

The Pomegranate Martini

Ketel One Citroen, Pomegranate, Fresh Lime Sour. 10

Vanilla Apple Cosmo

Stoli Vanil, Apple Pucker, Fresh Lime Sour, Cranberry Juice. 9

Ginger Lemon Drop

Yazi Ginger Vodka, Fresh Lemon Sour, Ginger-Sugar Rim. 10

White Cosmo

Absolut Citron, Cointreau, White Cranberry Juice. 9

Hot and Dirty

Ketel One, Jalapeño Olive, and Pepperoni Garnish. 10

Smoky Martini

Grey Goose, Glenlivet 18 Yr, Garnished with a Pepperoni Slice and a Blue Cheese Stuffed Olive. 12.5

Lavender Cosmo

Absolut Mandrin, Parfait Amour, Fresh Lime Sour, Cranberry Juice, Lavender Sugar Rim. 9

Vanilla Sky Martini

Belvedere, Pineapple Juice, Fresh Lemon Sour, Blue Curaçao, Vanilla. 10

Watermelon Martini

Ketel One, DeKuyper Watermelon Pucker, Cranberry Juice, Midori. 10

Tiramisù

Stoli Vanil, Baileys Irish Cream, Starbucks® Coffee Liqueur, Godiva Dark Chocolate Liqueur 9

Chai'Tini

Baileys Caramel, Zen Green Tea Liqueur, Monin Chai Syrup, Half & Half. 8.5

Ten Sage

Tanqueray No. TEN Gin, Fresh Sage Leaves, Fresh Lime Sour, Alizé Gold Passion. 9.5



Appetizer

Hood River Oysters

Apple-ginger granitá. 14

Salad

Avocado & Mango Stack Salad

Baby field greens, romaine, tomatoes, mango macadamia vinaigrette, crisp wontons, daikon sprouts. 7

Featured Fresh Seafood

Wild Northwest King Salmon

Lemon thyme grilled, oyster mushroom risotto, pancetta, grilled asparagus, pea tendrils salad. 39

Jade Pesto Alaskan Halibut

Pan seared, cilantro scallion pesto, lomi-lomi tomatoes. 29

Layu Grilled Hawaiian Ono

Wasabi beurre blanc, chili infused sesame oil, nuoc cham slaw, wokked Asian vegetables. 21

Garlic Lemon Grass Infused Swordfish

Sake and tamari soy, cilantro oil, steamed rice, shiitake glaze. 27

Flatiron Seared Blackened Ahi Tuna

Seared rare, hot soy mustard, beurre blanc, shiitake glaze, wokked Asian vegetables, steamed rice. 27

Seared Northeastern Sea Scallops

Citrus coulis, crispy sushi rice cake, wilted friseé salad. 26

Macadamia Nut Crusted Mahi Mahi

Pineapple-passion fruit curry, edamame, shiitake, bok choy, shrimp fried rice. 24

Misoyaki Glazed Oregon Black Cod

Caramelized mirin, miso, unagi tare, edamame, shiitake, snow peas, steamed rice. 23

Cedar Plank Roasted Freshwater Sturgeon

Whole grain Dijon basil cream sauce, garlic mashed potatoes. 28

Sushi à la Carte

Maguro -#1 Ahi Tuna	6
Hamachi -Yellowtail	6
Sake -Salmon	5
Smoked Salmon	4.5
Amaebi -Sweet Shrimp	6.5
Unagi -Fresh Water Eel	5
Anago -Sea Eel	4
Tako -Octopus	5.5
Ebi -Shrimp	5
Tai -Red Snapper	4
Ika -Squid	6
Saba -Mackerel	4
Shiro Maguro -White Tuna	4.5
Kani -Crab	4
Hotate -Scallop	4.5
Ikura -Salmon Roe	7
Tobiko -Flying Fish Roe	6
Masago -Smelt Roe	3.5
Tamago -Egg	3.5
Inari -Tofu	3.5

Moriawase-Combinations

Chef's Feature Combination

Temaki-Spicy Tuna, Spicy Salmon

Sashimi-Maguro, Hamachi, Ebi

Tako Sunomono-Octopus Salad 24

Sushi Combo One

California Roll

Maguro-Tuna, **Hamachi**-Yellowtail,

Sake-Salmon, **Ebi**-Shrimp, **Masago**-Smelt Roe 15

Sushi Combo Two

Golden California Roll

Maguro-Tuna, **Hamachi**-Yellowtail,

Sake-Salmon, **Ebi**-Shrimp, **Unagi**-Fresh Water

Eel, **Tai**-Red Snapper, **Tobiko**-Flying Fish Roe 19

Sushi Combo Three

Spider Roll & Tekka Roll

Maguro-Tuna, **Hamachi**-Yellowtail,

Ikura-Salmon Roe, **Kani**-Crab,

Unagi-Fresh Water Eel, **Hotate**-Scallop,

Tako-Octopus, **Ebi**-Shrimp 34

Sashimi Plate

Maguro-Tuna, **Sake**-Salmon, **Tai**-Red Snapper,

Tako-Octopus, **Hamachi**-Yellowtail

Two pieces of each sashimi 22

Sashimi Deluxe

Maguro-Tuna, **Sake**-Salmon, **Tai**-Red Snapper,

Tako-Octopus, **Hamachi**-Yellowtail

Nigiri one of each: Ebi-Shrimp,

Anago-Sea Eel, **Ika**-Squid, **Hotate**-Scallop

And **Rock & Roll**-Eel

Three pieces of each sashimi & one roll 40

Makimono-Rolls

(available cut or temaki-style)

California

Crab, avocado, cucumber, sesame seeds. 5.5

Golden California

Crab, avocado, cucumber, tobiko. 6

Deluxe California

Crab, avocado, cucumber, eel, tobiko. 9.5

Spicy Tuna

Spicy tuna, masago, scallions, cucumber, kaiware. 7

PCG Roll

Soy paper wrap, shrimp tempura, avocado, crab, spicy mango sauce. 6.5

Dragon

Eel, shrimp tempura, avocado, kaiware, tobiko, masago, cucumber. 12

Las Vegas

Salmon, cream cheese, scallions, tempura style. 8.5

Kappa

Cucumber, sesame seeds. 4

Shinko Maki

Pickled radish, sesame seeds. 4

Rock & Roll Eel, avocado, tobiko. 7.5

Philadelphia

Smoked salmon, cream cheese, cucumber, masago. 6.5

Alaskan

Crab, smoked salmon, tobiko, salmon egg. 9

Oregon

Smoked Salmon, avocado, tobiko. 6

Hawaiian

Tuna, avocado, mango, sesame seeds. 7.5

Salmon Skin

Salmon Skin, sesame seeds, scallions. 6

Shrimp Tempura

Shrimp, cucumber, avocado, masago, kaiware. 6.5

Lobster Tempura

Lobster, cucumber, avocado, kaiware, masago, tobiko. 9

Spider

Soft shell crab, cucumber, avocado, masago, tobiko, kaiware. 11

Caterpillar

Eel, cucumber, avocado, masago, burdock. 12

Rainbow

Tuna, tai, shrimp, salmon, over a California roll. 12

Tekka Tuna Roll. 7

New York Tuna, avocado, cucumber. 7.5

Sake

Hot Sake. . .Gekkeikan 8

Cold Sake. . .Momokawa Sliver 10

Japanese Beer

Sapporo 12 oz. 5.5

Kirin Ichiban 21.5 oz. 7.5