

## 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

### **Lemon Thyme Grilled Salmon**

Oyster mushroom risotto, pancetta, grilled asparagus, pea tendrils salad. 17

### **Jade Pesto Alaskan Halibut**

Pan seared with cilantro scallion pesto, lomi-lomi tomatoes. 19

### **Layu Grilled Hawaiian Ono**

Wasabi beurre blanc, chili infused sesame oil, nuoc cham slaw. 15

### **Flatiron Seared**

### **Blackened Tombo Tuna**

Wasabi ginger beurre blanc, Thai sweet & sour sauce. 14

### **Alaskan Halibut Fish & Chips**

Northwest halibut filets dipped in tempura and panko, cole slaw, shoestring fries, lemon caper tartar. 14

## Sushi à la Carte

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