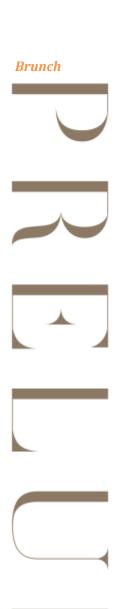
Introduction: To celebrate the late summer/early fall bounty of the PNW and the Asian culture that is strong with our community, Our Chef and team have decided to bring our guests on a journey through Japan – while blending in the recent trend of modern Italian cuisine. This cuisine is currently on-trend in New York and is commonly known as "Hitameshi" = "JapeneseStyle."



#### Small Plates

### Yellow Tail Tuna | 15

green tomato jus, edamame horseradish puree, pea shoots, chili threads

### Salmon Sliders | 15

BBQ salmon, squid ink buns, sea urchin aioli, cucumber, pepper flakes, radish sprouts

# Summer Rolls | 15

shitake, butter lettuce, cucumber, carrot, basil, radish, kumquat-olive vinaigrette

#### Italian Salad | 12

lettuce and radicchio with plum vinaigrette, balsamic reduction, heirloom tomato, shaved red onion, torn basil

# Soup

### Chilled Soup | 14

local green vegetables with ocean broth, spot prawn ceviche, spot prawn roe

#### **Entrees**

# Tofu "Scallops" | 30

shitake mushrooms, vegetable demi, green beans, pepper relish

### Grilled Pork Belly | 25

shiso scrambled eggs, togarashi red potatoes

### 8oz Beef Striploin | 38

steak-sous vide 128°F, citrus salsa verde, shiso scrambled eggs, togarashi red potatoes

### **Breakfast Bowl | 25**

steamed rice, shiso scrambled eggs, sardines, fermented tofu, chili crisp

# Desserts

### Lemon Cake | 12

crème fraiche, basil oil, olive oil powder

# Plum and Almond Tart | 15

plum caramel, toasted almonds