

Yakitori

fire-grilled sticks



yakitori is the art of japanese skewers, fire-grilled over binchotan & ogatan charcoal for pure flavor and perfect char

Torikaya Dry-Aged Selection

rotating selection of dry-aged meat - ask server for special

Poultry

chicken thigh & green onion - tare | 3

chicken meatball - tare | 4.5

chicken breast - lemon, sea salt | 3

chicken heart - shichimi | 3

Beef/Lamb

snake river wagyu zabuton - volcanic sea salt | 12

beef tenderloin - garlic oil, volcanic sea salt | 6

lamb chop - scallion pesto, volcanic sea salt | 7

Pork

pork belly - tare, yuzu kosho | 4

bacon-wrapped shishito - tare | 4.5

Veggies

oyster mushroom - tare, yuzu kosho | 4

shishito pepper - soy glaze & bonito flake | 4

loaded potato - tare, umami mayo, green onion | 4.5

eggplant miso - miso caramel, crispy onions | 4

Seafood

ahi tuna - house shichimi, daikon oroshi, ponzu | 7

unagi - kizami wasabi, garlic chips | 6

piri piri shrimp - spicy garlic herb oil, lime | 4.5

sesame crusted salmon - shichimi, mustard tare | 5.5

Ask your server about gluten-free yakitori.

Some items may be cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies before ordering. Menu items may contain or come into contact with peanuts, tree nuts, sesame, and other seeds.

Snacks

sides & salads



*fresh greens, bright flavors and
simple sides to accompany any meal*

grilled napa salad (gf) | 6
bacon vinaigrette, blistered cherry tomato

tori caesar salad | 9
*romaine lettuce, wakame, grilled edamame, umami dressing,
parmesan cheese, candy crouton*

seaweed salad | 6
garlic, sake red chili soy

grilled broccolini | 7
beaver mustard tare

dirty rice | 3
bonito flakes, nori, vegetable furikake

wasabi mashed potato | 6.5
mustard tare gravy, scallion

house pickles | 4
seasonal house pickled vegetables

Sushi Bar

raw, crudo & nigiri



fresh seafood, expert cuts, and intentional flavors for a crisp, clean finish

Raw & crudo

hokkaido scallop | 10

house yuzu kosho, apple mini salad, ponzu

madai aguachile | 10

avocado, red onion, cucumber, jalapeno, nikiri soy

yellowtail | 9

jalapeno truffle salad, momiji ponzu, seaweed salad

pez limon (gf) | 8

salmon, orange & lemon supremes, cilantro, chili oil, smoked salt

bluefin | 10

nikiri soy, wasabi baba ganoush

house ceviche | 13

hamachi belly, tuna maguro, salmon, charred edamame, red onion, lime zest, tomato ponzu, cilantro, nori wonton chip

Nigiri - 2pc

madai japanese snapper (gf) - volcanic sea salt, lime zest | 11

hamachi yellowtail (gf) - orange zest | 9

sake salmon (gf) - yuzu kosho | 7

toro tuna belly - green onion, nikiri soy | 8

tori gunmaki | 8

baked seafood, dynamite mayo, truffle oil, ponzu

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Hand Rolls

temaki

crisp nori folded to order with warm rice, chilled fish, and bold toppings, meant to be picked up, eaten in a few bites, and mixed and matched so you can try more than one

Specialty of the house

corn crunch | 4.5

grilled shrimp, unagi sauce, tempura corn, ichimi

northwest | 5.5

salmon, grilled napa cabbage slaw, sesame

soft shell crab | 6

herb salad, green apple, xo sauce

mango chamoy (gf, v) | 4

preserved mango, cucumber, chamoy



southern | 4.5

tempura sweet yams, umami mayo, black sesame seeds

cajun white tuna | 5.5

mango, avocado, micro cilantro, lime

albacore succotash | 5.5

edamame, red onion, succotash of corn, garlic, nikiri soy

Classic flavors

baked california | 6

soy paper, kani, avocado, cucumber, umami mayo

sunset handroll | 6

unagi, avocado, shrimp tempura, cucumber

philadelphia (gf) | 4.5

salmon, cream cheese, jalapeño, green onion

spicy tuna | 5

spicy tuna, cucumber, xo sauce, green onion

kals clásico | 6

spicy tempura shrimp, kani, cucumber, truffle, crispy onion

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Small Plates

shareables



featured chef specialties made to pass around, built for the center of the table and meant to be enjoyed together

beer pork ribs | 16

sugar-spice rub, dry-house beer, miso caramel, scallions, white sesame seeds, seasonal pickles

flame grilled bone marrow | 17

black rice vinegar, orange zest, garlic confit mochi bread

nori corn bread | 10

sweet southern cornbread cake, nori honey-butter

chicken karaage | 12

two-day brined chicken thighs, charred chow chow, and garlic mayo

crispy soft shell crab | 13

confit garlic aioli, shichimi powder, and apple-herb salad

shishito & bok choy | 8

lemongrass sake, soy sauce, garlic chips

chaham fried rice | 15

carrots, edamame, egg omelette, chicken gravy, green onions, red ginger, sesame seeds

crocante noodles | 8

crispy pappardelle pasta, xo sauce, lemongrass sake, mint, herbs

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Ramen

noodles with broth



steaming bowls of slow-simmered, savory broth and wheat noodles finished with bold toppings

tonkotsu | 13

rich pork broth, marinated egg, red ginger, green onion, white sesame seeds, grilled pork belly

+add kuro spicy bomb | 2

shoyu ramen | 13

golden chicken broth, marinated egg, green onion, bamboo, sesame seeds, grilled chicken thigh, nori

+add kuro spicy bomb | 2

kuro ebi spicy ramen | 16

black spicy chicken broth, australian tiger prawn, half egg, green onion, red ginger, sesame seeds, crispy onion

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Dessert

sweet finish

end the meal with something sweet

churros con matcha | 7
garnished with ice cream, black sesame honey

yuzu lemon flan^{GF} | 8
candy citrus, yuzu syrup

baked apple | 9
black sugar rub, cinnamon & sugar chip, ice cream

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Beverages

sodas, teas, & non-alcoholics

offering bottles and cans of assorted beverages from around the world

Sodas

mexican coca-cola, mexican sprite, | 3.5
coca-cola zero sugar, fanta orange,
dr pepper made with real sugar,
guarana antarctica brazilian soda

Cold teas & energy

gold peak tea: sweet, un-sweet, zero sugar | 4.5
red bull regular & sugar free

Non-alcoholic wine / beer / cider

mionetto *alcohol-removed* sparkling wine | 12
untitled art pilsner | 6
athletic free wave hazy ipa | 8
original sin white widow blackberry cider | 7

Mocktails

french connection | 13
lemon, guava, mionetto non-alcoholic sparkling wine

gin & tonic zero | 12
lyre non-alcoholic gin, hojicha tea gomme, tonic, lemon

paloma zero | 10
agave nectar, grapefruit, lime, club soda, salt

girl from ipanema | 9
coconut creme, pineapple, lime

cubano | 11
passionfruit, mint, lime, ginger soda

Sake

brewed from rice

1400's flight	9oz
bōken est. 1487, 2 nd oldest brewery	28
3oz each: <i>bōken nana / bōken no77 / bōken nigori</i>	
House Sake	4oz 8oz
ozeke house sake (hot or cold)	6 10
By the glass/ bottle	4oz Bottle
kiuchi awashizuku, junmai	25
300ml, sparkling, crisp, fruity, melon, pear	
ozeke dry, junmai	11
180ml, dry, light-bodied, smooth, light mineral	
kiuchi asamurasaki, junmai	11 55
720ml, semi-sweet, red-rice, fruity, berry, floral	
akitabare "northern skies" koshiki junzukur, junmai	12 60
750ml, traditional, earthy, slightly nutty, rounded	
ozeke karatamba "dry wave", honjozo	34
300ml, extra-dry, light-bodied, coconut water	
tensei "infinite summer", tokubetsu honjozo	12 62
720ml, bright, fresh, salted melon/apple	
bōken "nana" junmai ginjo	39
300ml, medium body, floral, bright, umami	
kiuchi "cedar barreled" junmai taruzake	11 53
750ml, woody, fresh, white pepper, mushroom	
bōken "no77" junmai ginjo	39
300ml, bright aromatic, subtle fruit, salinity	
kikusakari vintage "gekkako", junmai daiginjo	22 119
750ml, elegant, silky, polished tropical fruit finish	
sōtō super premium, junmai daiginjo	45
300ml, smooth, pear, citrus, refined finish	
bōken "nigori" semi-unfiltered, junmai ginjo	17 80
750ml, creamy, slightly sweet, vanilla, rice	
kamoizumi "summer snow" nigori, ginjo	19 60
500ml, rich, creamy, mildly sweet, robust, tropical	

Cocktails

signature



*seasonal signature cocktails based on guest favorites,
complementing the menu*

weller torikaya old fashioned | 16

weller special reserve bourbon, demerara sugar, house bitters

pantheon | 14

suntory toki japanese whisky, benedictine, galiano, lemon, salt

chu-hai | 12

*nisshin soju, hojicha tea syrup, barrow's intense ginger liqueur,
grapefruit, bitters*

a.k.a. kamikaze | 14

strawberry-infused roku gin, orange liqueur, lime

granny's apple | 14

*wheatley vodka, lepère jules pommeau de apple, honeycrisp
apple cider, lemon*

la vaquera | 13

corazon reposado tequila, hot pickled okra, lime, orange, agave

maximus decimus meridius | 12

pisco, lacuesta vermut, mzero, tonic, grapefruit, rosemary

mandarin julep | 13

*buffalo trace bourbon, pierre ferrand dry curacao, orange, tiki
bitters*

tokyo drift | 14

haku vodka, midori melon, pineapple, lemon, allspice, soda

watermelon fresca | 13

*corazon blanco tequila, st. germain elderflower, watermelon,
mexican sprite, salt*

Cocktails

classics

rotating timeless international cocktails

gin sonic | 13

empress 1908 gin, nisshin soju, fever tree light tonic, soda

gibson martini | 14

titos vodka, plymouth gin, bōken "nana" sake, brined-pickled onion

passionfruit caipirinha | 12

novo fogo organic silver cachaça, passionfruit, lime, sugar

corpse reviver no. 2 | 14

waymar signature gin, orange liqueur, cocchi americano, absinthe, lemon

cherry mojito | 12

planteray 3 stars white rum, mint, cherry, lime, soda

yamato 75 | 12

masumi yuzu liqueur, triveri blanc de blanc brut sparkling, sweet phosphate



mexican firing squad | 14

fidencio mezcal, arette blanco tequila, lime, pomegranate, bitters

hugo spritz | 13

st germaine elderflower, triveri blanc de blanc brut sparkling, mint, soda water

singapore sling | 14

gin, bēnédictine, curaçao, heering cherry, pineapple, lime, bitters

voodoo manhattan | 15

woodford reserve bourbon, clement creole shrub, averna amaro

Wine

sparkling

Glass | Bottle

treveri blanc de blanc brut
columbia valley, washington

9 | 36

taittinger brut réserve
champagne, france

| 120

french for water brut rosé
columbia valley, washington

| 39

white / rose

Glass | Bottle

château minuty rosé
provence, france

13 | 52

mila albariño
rias baixas, spain

10 | 40

patricia green sauvignon blanc
willamette valley, oregon

| 47

kreuznacher kabinetts riesling
mosel, germany

| 38

brownstone chardonnay
california, usa

11 | 44

red

Glass | Bottle

böen "tri-appellation" pinot noir
california

13 | 52

patricia green "freedom hill" pinot noir
willamette valley, oregon

| 65

las cabañuela garnacha
cebreros, spain

11 | 42

belposto montepulciano
abruzzo, italy

| 38

nieto senetiner malbec
mendoza, argentina

10 | 40

gambino "rispetto" cabernet sauvignon
puglia, italy

13 | 52

justin cabernet sauvignon
paso robles, california

| 77

orin swift 8 years in the desert
california, usa

| 92

Other

wines & after dinner cocktails

After dinner

shinshi-tekina | 12

nikka coffey whisky, mzero amaro, yzaguirre reserve

negroni - barrel-aged | 13

waymar signature & mandarin gin, campari, rotating vermouths

nanban sour | 15

c.n. kopke fine tawny port, lost explorer espadin mezcal, lemon, sugar, egg white

Other wines

kiuchi umeshu plum wine | 8

gentle sweetness, bright tart plum acidity, refreshing finish

plum gekkeikan umeshu | 8

medium-sweet, earthy, nutty, raisin, fig, honey, apricot

c.n. kopke fine tawny port | 8

caramel, dried figs, toasted nuts, touch of vanilla

Beer

michelob ultra pure gold organic - usa	5
japas nama biiru - brazil	8
sapporo reserve - japan	7
kirin ichiban - japan	7
modelo especial - mexico	6
bravazzi blood orange (gf) - italy	6
weihestephaner heffe - germany	7
creature comfort tropicalia ipa - usa	7
guinness draught - ireland	7