

## Shiki Noodle Soups

Choose flour noodles (udon) or buckwheat noodles (soba) in broth (available during lunch or dinner)

Plain	8.00
Tempura	9.50
Niku (beef noodle)	9.50
Chicken	9.00

## Shiki Stirfried Noodles

Chicken Yakisoba (stirfried noodles w/ yakisoba sauce)	10.00
Vegetable Yakisoba	9.00

## Shiki Dinner Menu

Served with miso soup or salad and rice

Chicken Teriyaki	9.50
Spicy Chicken Teriyaki	9.50
Beef Teriyaki	10.50
Spicy Beef Teriyaki	10.50
Kalbi (spicy BBQ beef)	11.50
Chicken Katsu (breaded chicken cutlet)	9.50
Oyako Don (chicken, egg and onion over rice)	9.50
Vegetable Tempura	9.50
Shrimp and Vegetable Tempura	11.50
Fish and Vegetable Tempura	11.50
Sashimi Bento (sashimi and tempura)	16.00

## Combination Dinners

Served with miso soup or salad and rice

Chicken Teriyaki with Tempura	14.00
Beef Teriyaki with Tempura	15.00
Kalbi with Tempura (spicy BBQ beef)	16.00
Chicken Katsu with Tempura (breaded chicken cutlet)	14.00

## Side Orders

Gyoza (deep fried pot stickers - 6 pcs)	5.00
Fried Soft Shell Crab	6.00
Miso Soup	2.00
Green Salad	3.00
Seaweed Salad	4.00
Calamari Salad	5.00
Agedashi Tofu (fried tofu with tempura sauce)	4.50
Vegetable Tempura	7.00
Shrimp and Vegetable Tempura	9.00
Shrimp Tempura (6 shrimp)	9.00
Sunomono Salad	2.50
Edamame (soy beans in pod)	4.00

## Childrens Portion

Served with miso soup or salad and rice (only children under 12)

Chicken Teriyaki	6.50
Beef Teriyaki	7.00
Kalbi (spicy BBQ beef)	8.00
Chicken Katsu (breaded chicken cutlet)	6.50

## Shiki Lunch Menu

Served with miso soup or salad and rice (Available from open to 4pm)

A. Chicken Teriyaki	7.50
B. Spicy Chicken Teriyaki	7.50
C. Beef Teriyaki	8.00
D. Spicy Beef Teriyaki	8.00
E. Chicken Katsu (breaded chicken cutlet)	7.50
F. Kalbi (spicy BBQ beef)	9.00
G. Shrimp and Vegetable Tempura	9.00
H. Vegetable Tempura	8.00
I. Oyako Don (chicken, egg and onion over rice with Japanese sweet soy)	8.50

## Nigiri / Sashimi

Fresh	nigiri   sashimi		Cooked / Smoked	nigiri   sashimi	
	nigiri	sashimi		nigiri	sashimi
Creamy Scallop	5.00		BBQ Scallop (hotate barbeque)	5.25	
Flying Fish Roe (tobiko)	5.00		Egg (tamago)	3.50	
Flying Fish Roe w/ Quail Egg	6.00		Fresh Water Eel (unagi)	6.00	
Halibut (hirame)	4.50		Octopus (tako)	4.75	
Mackerel (saba)	4.50		Seared Salmon	5.00	10.50
Red Snapper (tai)	4.50		Seared Tuna	5.00	10.50
Salmon (sake)	5.00	11.00	Shrimp (ebi)	4.50	
Salmon Roe (ikura)	5.00		Smoked Salmon	4.50	
Scallop (hotate)	4.50		Surf Clam (hokki gai)	4.75	
Shrimp Boat (shrimp, quail egg, green onions, tobiko)	6.50		Sweet Tofu Pockets (inari)	4.50	
Squid (ika)	4.75				
Sweet Raw Shrimp (amaebi)	6.50				
Tuna (maguro)	5.00	12.00			
White Tuna (shiro maguro)	4.50	10.50			
Yellowtail (hamachi)	5.00	12.00			

## Other Specialties

Green Mussels (4)	6.00
Hamachi Kama (yellowtail collar)	8.50

## Combo Specials

Sashimi Combo (12 pcs total of tuna, salmon, yellowtail)	19.00
7 PCS Combo (tuna, shrimp, squid, octopus, surf clam, salmon, egg)	15.00
9 PCS Combo (tuna, shrimp, squid, octopus, surf clam, salmon, egg, yellowtail, fresh water eel)	20.00
Shiki Combo (7 pcs, California Roll, Sunomono)	20.00
Ganryujima Combo (Shiki Roll, Kojiro Roll, 9 pcs Combo, Shrimp Boat, 6 pcs sashimi)	48.00

## Temaki (Hand Roll)

Salmon Skin (salmon skin, kaiware and gobo)	5.00
Spicy Scallop	5.00
Spicy Shrimp Tempura	6.00
Spicy Tuna (maguro with spicy sauce and kaiware)	5.00
Tuna (maguro)	5.00
Yellowtail (hamachi & green onion)	5.00

## Maki (Rolled Sushi)

<b>Tekka</b> tuna	4.50
<b>California</b> crab stick, cucumber and avocado	4.50
<b>Spicy California</b> California with spicy sauce	4.75
<b>California Gold</b> California with tobiko	5.00
<b>Philly</b> smoked salmon, cream cheese and cucumber	6.50
<b>R &amp; R</b> BBQ eel, cucumber and avocado	8.00
<b>Spider</b> soft shell crab, cucumber and avocado	10.00
<b>Kojiro</b> hamachi, cucumber, avocado and tobiko	9.00
<b>Shiki</b> tuna, avocado, cucumber and tobiko	9.00
<b>Spicy Tuna</b> spicy tuna and kaiware	9.00
<b>Spicy Shrimp Tempura</b> shrimp tempura, spicy mayo and kaiware	9.00
<b>Rainbow</b> California with variety of raw fish	10.00
<b>JD</b> shrimp tempura, tobiko, salmon and lemon	11.00
<b>Fish Tempura</b> halibut, onion and cashew nut	9.00
<b>Tiger</b> tempura crab, tobiko, avocado and salmon	10.50
<b>RJ</b> shrimp tempura, tobiko, avocado and unagi	13.00
<b>Salmon Skin</b> salmon skin, kaiware and yamagobo	6.50
<b>Vegas</b> jalapenos, cream cheese and smoked salmon	6.50
<b>Creamy Scallop</b> chopped scallops with spicy sauce	7.50
<b>Bentai</b> shrimp tempura topped with mango and tobiko	10.00

## Vegetarian Maki (5 - 8 pcs)

<b>Asparagus / Shinko / Shitake</b> tempura asparagus, pickled radish and shitake mushrooms	5.75
<b>Avocado</b>	4.00
<b>Cashew Broccoli</b> tempura broccoli and cashew	6.00
<b>Cucumber</b> kappa	4.00
<b>Harvey</b> shitake mushroom, gobo, avocado and kaiware	7.00
<b>Pickled Radish</b> shinko	4.00
<b>Taylor</b> tempura sweet potato, avocado topped with lemon slices and spicy mayo	6.50
<b>Ume Q</b> tart plum sauce with cucumber	4.50

## Chef's Specialty Maki (5 - 8 pcs)

Specialty rolls come with sauces, tempura flakes and tobiko

<b>Black Kitty</b> spicy tuna, BBQ eel, topped with seared tuna and black tobiko	12.50
<b>JD</b> shrimp tempura, green onion, tobiko topped with salmon and lemon slices	11.00
<b>Dungeness</b> spicy dungeness crab, cucumber, avocado topped with ebi, avocado, spicy mayo and furikake	12.50
<b>LT</b> soft shell crab, cucumber topped with seared salmon and lemon slices	10.75
<b>Melinda</b> shrimp tempura, cream cheese, jalapeno topped with seared tuna	11.75
<b>Nyoman's Special</b> spicy tuna topped with a variety of fresh fish	12.50
<b>Red Dragon</b> tuna, avocado, cucumber, masago topped with ahi tuna and avocado	12.50
<b>RJ</b> shrimp tempura rolled in tobiko topped with BBQ eel and avocado	13.00
<b>Tiger</b> tempura imitation crab with tobiko topped with salmon and avocado	10.50
<b>Yummy</b> spicy hamachi topped with seared salmon and spicy sauce	12.50
<b>Turbo</b> spicy salmon, yamagobo, avocado topped with halibut and red snapper	11.75
<b>White Dragon</b> creamy scallop, avocado topped with white tuna and avocado	11.50
<b>Webby</b> tempura imitation crab, jalapeno, cream cheese, topped with seared salmon	10.50
<b>Zen</b> shrimp tempura, spicy tuna topped with spicy tuna and lemon slices	12.50
<b>CJ</b> shrimp tempura, avocado topped with spicy scallops and lemon slices	11.00
<b>Rene</b> shrimp tempura, jalapeno topped with a variety of fresh fish and spicy sauce	11.75
<b>Chris</b> spicy tuna, salmon, cucumber topped with halibut and tuna	11.50
<b>Fluffy</b> tempura salmon, cream cheese, yamagobo topped with seared tuna	11.75
<b>Royal</b> spicy dungeness crab, cucumber topped with BBQ eel, spicy mayo, sesame seeds and masago	12.50
<b>Turtle</b> shrimp tempura, octopus, jalapeno topped with hamachi, lemon slices and sweet sauce	12.50
<b>Coco</b> jalapeno, hamachi, salmon, green onion topped with hamachi, lemon slices, special spicy sauce and masago	12.50
<b>Indo Volcano</b> spicy tuna topped with shrimp and spicy mayo and baked until hot	12.50
<b>Volcano</b> tempura spicy tuna roll topped with shrimp tempura, spicy mayo, spicy sauce, tobiko and green onions	11.00

## APPETIZERS

### Crispy Calamari Rings

Calamari rings lightly breaded in our seasoned flour and fried to crisp perfection then tossed with basil, bell peppers, green onions, garlic, ginger and red onion **\$10**

### Dead Guy Steamers

A pound of Vietnamese white clams simmered in Rogue Dead Guy Ale, caramelized onions, garlic, and shallots then finished with cilantro, lime and diced tomatoes **\$11**

### Smoked Salmon Cakes

Two pan seared Pacific Northwest smoked salmon cakes served with a stone ground mustard aioli and organic mixed greens dressed in a raspberry vinaigrette **\$12**

### Fresh Oven Baked Sourdough Baguette

Freshly baked sourdough baguette served with whipped roasted garlic butter **\$2**

## SALADS

### Mixed Green Salad

Organic mixed green salad accompanied by cherry tomatoes, broccoli and English cucumbers and your choice of our made in house salad dressings **\$8**  
**Add 6 oz. grilled chicken breast \$3**  
**Add 6 oz. grilled or smoked salmon \$6**

### Caesar Salad

Hearts of crisp romaine lettuce, oven baked herbed croutons and parmesan cheese tossed in our made from scratch Caesar dressing served with grilled lemon **\$8**  
**Add 6 oz. grilled chicken breast \$3**  
**Add 6 oz. grilled or smoked salmon \$6**

### Baby Butter Leaf and Candied Bacon

Whole baby butter leaf lightly tossed in blue cheese dressing, topped with candied bacon, fried onion rings, hardboiled egg and peppered blue cheese crumbles **\$10**  
**Add 4 oz. blackened sirloin steak \$5**

### Soup of the Day

Our made from scratch daily selection of soup served with warm sourdough baguette, please ask your server for our daily selection

**Cup of soup \$3**

**Bowl of soup \$5**

### Our Made in House Dressings

Buttermilk Ranch – Maple Balsamic – Garlic  
Ginger – Blue Cheese – Caesar – Honey Mustard  
– Oil & Vinegar – Raspberry Vinaigrette

## BURGERS AND SUCH

Our ½ pound burgers are made with Oregon Natural Beef based in Eugene, Oregon using Ninkasi beer bi-products and sustainable farming practices to ensure the best quality meats. All of our burgers are served on a Kaiser roll with lettuce, red onion, tomato, pickle with your choice of fresh cut fries, onion rings, soup or house salad

**Add additional cheese, bacon, mushrooms or avocado 50¢ each**

**Garden Burger \$9**

**Cheese Burger \$9**

**Bacon Cheese Burger \$10**

**Bacon and Blue Cheese \$11**

**Mushroom and Swiss Cheese \$11**

### Grilled Chicken Breast Sandwich

Free-range chicken breast flame grilled finished with Tillamook white cheddar cheese, avocado, smoked tomato and a spicy sriracha aioli accompanied by your choice of side **\$9**

### Return of the Mac

Baby penne pasta tossed in a Rogue Dead Guy Ale cream sauce made with blue, white cheddar and feta cheese then oven baked to golden perfection and finished with buttered bread crumbs **\$10**  
**Add 6 oz. grilled chicken breast \$3**

### Pomodoro Fresco

Fire roasted tomatoes, basil and garlic simmered in a rich tomato sauce tossed with baby penne pasta finished with parmesan cheese and fresh cracked pepper **\$14**  
**Add 6 oz. grilled chicken breast \$3**  
**Add sautéed prawns \$6**

### Fish and Chips

3 Lightly tempura battered cod pieces fried to golden perfection and served with crisp fresh cut fries and our made from scratch tartar sauce **\$11**

### Chicken Strips

3 lightly breaded chicken tenders fried to golden perfection accompanied by crisp fresh cut fries **\$9**

## ENTREES AVAILABLE AFTER 4PM

### Served with soup or house salad

#### Lemon-Rosemary Chicken Breast

Free-range chicken breast marinated in lemon, garlic and fresh rosemary, flame grilled and served with whipped roasted garlic Yukon gold mashed potatoes and grilled seasonal vegetable medley **\$15**

#### Pacific Northwest Salmon

Pan-Seared 8 oz. filet of salmon, served on a bed of fragrant steamed rice, sautéed greens and a soy-lime beurre blanc **\$18**

#### Bourbon and Beer

Rib Eye steak flame grilled to your preference finished with a Bourbon and Beer glaze, garlic-rosemary roasted Yukon gold potatoes and grilled seasonal vegetable medley **\$18**

#### Grilled Petite Top Sirloin

8 oz. Top Sirloin flame grilled to your preference accompanied by whipped roasted garlic Yukon gold mashed potatoes, grilled seasonal vegetable medley and a red wine demi-glaze **\$18**