Chef’s Four Course Menu

Appetizer
won ton shumai
steamed chicken dumplings encased in won ton wrappers
served with a reduction of Mr. Yoshida’s famous original gourmet sauce
or
sautéed edamame  v
minced garlic & ginger sauté with crushed peppers & soy sauce

Soup or Salad
caesar salad *  v
crisp romaine hearts tossed in house-made caesar dressing
with parmesan cheese & croutons
or
soup du jour

Entrée
beef brisket
northwest raised beef braised 4 hours
paired with roasted potatoes, asparagus & Mr. Yoshida’s spicy demi-glace
or
plant eater gf/ v
tricolored quinoa cooked in a rich vegetables broth
accompanied by sautéed vegetables, grilled broccolini & balsamic reduction
or
rj’s fried chicken
tender chicken thighs deep fried to crisp goodness served with garlic fried rice & grilled broccolini

Dessert
chocolate brownie mousse
brownie bits folded into milk chocolate mousse
topped with whipped cream

gf = no gluten added | v = vegetarian | * = These items may contain raw or undercooked ingredients.
Consuming these ingredients may increase your chance of food borne illness.
It may also help your chances of thoroughly enjoying yourself.
please notify your server of any food allergies | 20% gratuity added to all parties of 8 or more