

## Shareables

### Wonton Shumai | 9

steamed chicken dumplings encased in wonton wrappers served with a reduction of Mr. Yoshida's famous original gourmet sauce

### Szechuan Chicken | 9

chicken dredged in seasoned flour, fried & tossed in spicy szechuan sauce

*\* Yoshida's original gourmet sauce substitute available*

### Mushroom Bao Bun | 9 v

sautéed oyster & cremini mushrooms encased in three steamed bao buns with cucumber, carrot, micro greens, cilantro, pickled vegetables & asian mayonnaise

### Pork Belly Bao Bun | 9

braised slices of pork belly encased in three steamed bao buns with cucumber, carrot, micro greens, cilantro, pickled vegetables & asian mayonnaise

### Calamari | 14

sliced calamari steaks fried to a golden brown, accompanied by a spicy chili aioli

### House Pickled Vegetables | 5 gf/v

pacific rim inspired rotating vegetables pickled with peppers & spices

### Sautéed Edamame | 5 v

minced garlic & ginger sauté with crushed peppers & soy sauce

### Fresh Bread Rolls | 3

with whipped honey butter

### Fresh Cut Vegetable | 5 gf

assorted vegetables with green goddess & roasted red pepper sauces

### Hand-Breaded Chicken Tenders | 8

fried golden & served with a sweet BBQ sauce & spicy aioli

### Salmon Cakes | 9

lightly fried & served with roasted red pepper aioli



## Soup & Salads

*add grilled chicken \$8 or grilled salmon \$15 to any salad*

### Soup Du Jour cup 5 | bowl 8

### Caesar Salad \* sm 6 | lg 9.5 v

crisp romaine hearts tossed in house-made caesar dressing with parmesan cheese & croutons

### Kale Salad \* sm 6 | lg 9.5 gf/v

sliced almonds, green cabbage, carrots, dried cranberry, wonton crisps & champagne vinaigrette

### Raspberry Quinoa Greens \* sm 6 | lg 9.5 gf/v

tossed in fresh raspberry vinaigrette with kale, tricolored quinoa, carrot & goat cheese

### Roasted Beets \* sm 7 | lg 9.5 gf/v

oven roasted carrots, parsnips & red beets brought together with romaine balsamic reduction & goat cheese

## Fusion Bowls

### Brisket Fried Noodle | 17

spicy pan-fried vegetables & brisket with rice noodle flavors of fish sauce, soy, lime & spice

### Buddhist Fried Noodle | 15 v

spicy pan-fried vegetables with rice noodle flavors of fish sauce, soy, lime & pepper spice

### Junki's Rice Bowl | 16

fried chicken thigh tossed in Mr. Yoshida's original gourmet sauce paired with stir-fried vegetables, pineapple & steamed rice  
*\*substitute szechuan sauce available*

### Sweet Chili Vegetable Rice Bowl | 13 gf/v

vegetables sautéed in garlic & mild sweet chili sauce with jasmine rice

# Entrees

## Swine Mac & Cheese | 17

braised pork belly & smoked gouda enhanced spin on our take of a classic. Baked with seasoned breadcrumbs

## Beef Short Rib | 29

applewood smoked & braised for 4 hours accompanied by roasted potatoes, broccolini and demi-glace

## Plant Eater | 18 *gf/v*

tricolored quinoa cooked in a rich vegetables broth accompanied by sautéed vegetables, grilled broccolini & balsamic reduction

## Butternut Squash Ravioli | 22 *v*

with sage brown butter, hazelnuts, grape tomatoes, spinach, rogue blue cheese & balsamic reduction

## Fish & Chips | 17

three battered filets of Alaskan cod served with coleslaw, french fries & tartar sauce

## Miso Glazed Salmon | 28

wild salmon from the pacific northwest, served with seasonal sautéed vegetables & jasmine rice

## Saint Louis Pork Ribs | 25

a half rack of tender pork spare ribs, slow roasted overnight with macaroni n' cheese & grilled broccolini

## Beef Brisket | 27

northwest raised beef braised 4 hours and paired with roasted potatoes, asparagus & Mr. Yoshida's spicy demi-glace

## Rj's Fried Chicken | 24

tender chicken thighs deep fried to crisp goodness served with garlic fried rice & grilled broccolini

## Halibut Cheeks | 29

fresh halibut dredged in seasoned flour, pan-fried in olive oil accompanied by garlic fried rice, seasonal sautéed vegetables & balsamic reduction

# Family Sides

*feeds 2-3 guests*

## French Fried Potatoes | 5

## Stir Fried Vegetables | 4 *gf/v*

## Grilled Broccolini | 6 *gf/v*

## Cole Slaw | 4 *gf/v*

## Fresh Bread Rolls & Honey Butter | 3

## Baked Macaroni & Cheese | 9 *v*

## Roasted Potatoes | 5 *gf/v*

## Garlic Fried Rice | 5

# Children's Menu

*limited to children 12 & under  
Children's items include a fountain beverage  
& are served with your choice of  
french fries or fresh cut apples, carrots & broccoli*

## Mac & Cheese | 8 *v*

classic macaroni noodles tossed in a cheddar sauce

## Fried Chicken Tenders | 10

two pieces fried & served with a side of ranch

## Battered Alaskan Cod | 9

two pieces fried to golden brown & served with tartar sauce

## Grilled Cheese | 7 *v*

house bread grilled to golden with cheddar cheese

# Beverages

## Soda | 2.5

Pepsi, Diet Pepsi, Sierra Mist, Lemonade & Orange Crush

## Coffee & Tea | 3

Mt Hood Roasters sourced beans, Regular, Decaf, Hot Tea & Iced Tea

## Juices | 3

Orange or Cranberry Cocktail

## Crater Lake Bottled Soda | 3.5

Root Beer, Vanilla, Ginger Beer & Orange

## Voss | 4.5

Sparkling Water



# Sandwiches

*sandwiches are served with your choice of  
french fries or cup of soup  
salad available for additional \$2.00*

## Junki Burger | 17

grilled 5 ounce fresh angus patty with melted swiss, gourmet aioli, pineapple, lettuce, tomato & sliced onion on a house bun

## Troutdale Summers | 17

grilled 5 ounce fresh angus patty with Rogue creamery Blue cheese, mayo, fried onions, lettuce & oven-dried tomatoes on a house bun

## Salmon Cake Sandwich | 15

our house-made salmon cake, fried & served on a bun with lettuce, tomato & green goddess sauce

## Fried Chicken on a Bun | 17

hand-breaded chicken breast fried & served on a bun with coleslaw, pickled vegetables & spicy aioli

## Mushroom Burger | 14 *v*

sautéed oyster & cremini mushrooms with gourmet aioli, lettuce, tomato & onion on a house bun

*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*