

# *Chef's Four Course Menu*

*Offered at \$50 per guest*

## **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

### **pumpkin hummus v**

chickpeas & pumpkin blended together with flavors of sesame,  
spices & roasted red pepper  
Served with cucumber & grilled flatbread

## **Soup or Salad**

### **greens salad \* v**

Fresh lettuces served with cucumber, tomato, carrot red onion & beets  
or

### **soup du jour**

## **Entrée**

### **beef brisket**

northwest raised beef braised 4 hours  
paired with mashed 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

### **thai fried chicken**

tender chicken thighs deep fried to crisp goodness served with garlic fried rice,  
grilled broccolini & sweet chili sauce

## **Dessert**

*Chef's choice*

*Please ask your server!*

## **Junki's Favorites**

*Substitute a course from the Chef's Menu for one of Junki's most loved dishes. Additional charges apply*

### **Appetizer**

#### **Calamari | 4**

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

#### **Szechuan Chicken | 3**

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

### **Salad**

#### **Caesar Salad | 2**

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

### **Entrée**

#### **\*Miso Glazed Salmon | 4**

Fresh grilled salmon, served with seasonal sautéed vegetables & jasmine rice

#### **Butternut Squash Ravioli | 4**

With sage brown butter, hazelnuts, tomatoes, spinach, rogue blue cheese and balsamic reduction

#### **\*Ribeye | 9**

10 ounce choice northwest ribeye char-broiled and served with grilled vegetables, mashed potatoes, balsamic reduction & fried onion

### **Dessert**

#### **Chocolate Tort | 3**

dark chocolate flourless cake accompanied by berry compote & chocolate sauce

#### **Vanilla Crème Brûlée | 3**

vanilla custard, fresh whipped cream & a cookie

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