

JUNKI'S

RIVERVIEW  RESTAURANT

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*

Brisket Sliders | 9 v

Two house rolls loaded with slow roasted brisket, cabbage slaw & pickled onions

East & West Beef | 13

Shaved prime ribeye, sautéed with ginger, garlic, honey & gourmet sauce. Served over fried noodle crisps

Calamari | 14

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

Saigon Chicken Wings | 10

Marinated chicken wings deep fried & tossed in savory Saigon sauce. Aromas of cilantro, mint & fish sauce



Soup & Salads

Add to any salad
grilled chicken \$8 - grilled salmon \$15 - grilled prawns \$11

Soup Du Jour cup 5 | bowl 8

Caesar Salad * sm 6 | rg 9.5

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

Greens Salad * sm 5 | rg 7.5 gf/v

Fresh lettuces served with cucumber, tomato, carrot, red onion & red beats.

Quinoa Greens * sm 6 | rg 9.5 gf/v

spinach tossed in champagne vinaigrette with tricolored quinoa, pickled onions, beets & rogue blue cheese

Pumpkin Hummus | 9 v

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

House Pickled Vegetables | 5 gf/v

pacific rim inspired rotating vegetables pickled with peppers & spices

Sautéed Edamame | 8 v

minced garlic & ginger sauté with crushed peppers & soy sauce

Fresh Bread Rolls | 3

with whipped honey butter

Mt. Kurama Fried Rolls | 8 v

Spiced & sweet peppers blended with cheeses, encased in thin pastry & fried
Served with spicy mixed berry sauce

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 spicy wing sauce paired with stir-fried vegetables, pineapple & steamed rice
**substitute szechuan or original gourmet sauces available*

Sweet Chili Vegetable Rice Bowl | 13 gf/v

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

Entrees

*Ribeye | 34

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

Saffron Risotto | 21 v

Spanish saffron infused arborio rice finished with grated pecorino toasted almond & romesco sauce
add grilled chicken \$8 or grilled prawns \$11

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, roque blue cheese & balsamic reduction

Fish & Chips | 19

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

*Miso Glazed Salmon | 28

Fresh grilled salmon, served with seasonal sautéed vegetables, jasmine rice & glazed with sweet miso sauce

Prawn Pappardelle | 24

indian prawns seared over high heat with fresh vegetables brought together over pappardelle noodles, rich white wine pan-sauce & charred lemon garnish

Beef Brisket | 27

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

Thai Chicken | 24

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

Pan-fried Halibut | 29

fresh halibut dredged in seasoned flour, pan-fried in olive oil accompanied by garlic fried rice, grilled asparagus & preserved lemon & dill cream sauce

Family Sides

feeds 2-3 guests

French Fries | 5 gf/v

Stir Fried Vegetables | 7 gf/v

Grilled Broccolini | 9 gf/v

Jasmine Rice | 6 gf/v

Fresh Bread Rolls & Honey Butter | 3

Grilled Asparagus | 8 v

Mashed Potatoes | 7 gf/v

Garlic Fried Rice | 6 gf/v

Children's Menu

limited to children 12 & under

Children's items 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 | 8

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

sliced bread grilled to golden with cheddar cheese

Beverages

Soda | 3

Coke, Diet Coke, Sprite

Lemonade | 3

Classic or Strawberry. 1 refill included. Additional refills 1.50

Coffee & Tea | 3

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

Juices | 4

Orange or Cranberry Cocktail

Crater Lake Bottled Soda | 3.5

Root Beer, Vanilla, Ginger Beer & Orange Cream



Burgers

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

*Tillamook | 17

grilled 8 ounce fresh angus patty with melted Tillamook cheddar, gourmet aioli, lettuce, tomato & sliced onion on a pub bun

*Rogue River | 17

grilled 8 ounce fresh angus patty with Rogue creamery Blue cheese, mayo, charred red bell pepper, lettuce, onion & tomato on a house bun

*Frontier | 17

grilled 8 ounce fresh angus patty with tangy BBQ, Tillamook cheddar cheese, mayo, fried crispy onions, lettuce & tomatoes on a house bun

*Sandy Salmon | 19

grilled salmon with roasted red pepper aioli, coleslaw, lettuce, tomato & sliced onion on a pub 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