

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
fried artichoke hearts v
Crispy fried artichoke hearts with roasted red pepper aioli

Soup or Salad

portland beet salad * gf v
baked red beets over a bed of greens with rogue creamery blue cheese,
candied walnuts & crisp radish tossed in champagne vinaigrette
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
Butternut Squash Ravioli
With sage brown butter, hazelnuts,
tomatoes, spinach, rogue blue cheese and balsamic reduction

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
*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