

JUNKI'S

RIVERVIEW  RESTAURANT

Wonton Shumai | 12

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

Szechuan Chicken | 10

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

** Yoshida's original gourmet sauce substitute available*

Calamari | 16

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

Fried Artichoke Hearts | 8 v

crispy fried artichoke hearts with roasted red pepper aioli

House Pickled Vegetables | 6 gf / v

pacific rim inspired rotating vegetables pickled with peppers & spices

Fresh Bread Rolls | 5

with whipped honey butter

Soup & Salad

*Add to any salad
grilled salmon \$15*

Soup Du Jour | cup 5 | bowl 8

Caesar Salad * | sm 7 | rg 10

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

Greens Salad * | sm 6 | rg 8 gf / v

Fresh lettuces served with cucumber, tomato, carrot, red onion, and beets



Fusion Bowls

Brisket Fried Noodle | 18

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

Buddhist Fried Noodle | 16

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

Junki's Rice Bowl | 17

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 | 14 gf / v

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

Family Sides

French Fries | 7 gf / v

feeds 2-3 guests

Fresh Bread Rolls & Honey Butter | 5

Stir Fried Vegetables | 7 gf / v

Grilled Asparagus | 8 v

Grilled Broccolini | 9 gf / v

Mashed Potatoes | 7 gf / v

Jasmine Rice | 6 gf / v

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

Entrees

Beef Brisket | 29

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

Butternut Squash Ravioli | 24 v

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

Fish & Chips | 19

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

*Miso Glazed Salmon | 32

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

*Ribeye | 36

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

Catch of the Day | *market price*

Ask your server what kind of fresh seafood is available for today!

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 | 9 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 | 11

two pieces fried to golden brown & served with tartar sauce

Grilled Cheese | 9 v

sliced bread grilled to golden with cheddar cheese



Beverages

Soda | 3

Coke, Diet Coke, Sprite

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, Ginger Beer & Orange Cream

Wine selection

gls/carafe/btl

~ Red ~

6oz/18oz/full

Roco Gravel Road *Pinot Noir 2018 (OR)*

16 / 42 / 56

Heritage Browne *Cabernet 2017 (WA)*

14 / 37 / 49

Troon *Zinfandel 2018 (OR)*

13 / 34 / 46

~ White~

Heritage Browne *Chardonnay 2016 (WA)*

14 / 37 / 49

David Hill *Pinot Gris 2019 (OR)*

12 / 32 / 42

The Jack *Riesling 2019 (WA)*

11 / 29 / 39

**We have more options! Ask server for our full wine list **

Sandwiches

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

*Sandy Salmon | 19

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

Signature Cocktails

Spanish Coffee 12

Cruzan 151, Kahlua, Cointreau, whipped cream and coffee,

Raspberry Kiss 12

Absolute Citron Vodka, Wild Roots Raspberry vodka,

Lemon Juice, & simple syrup

The Riverivew 11

Hypnotiq, Malibu, pineapple juice, and cherry

Rye Old Fashion 11

Bulleit Rye, simple syrup, angostura

& Orange bitters

Margarita Oro 10

El Jimador Reposado Tequila, Cointreau,

agave & lime juice. Salted glass

Beer selection

10 Barrell *Joe IPA, Portland, OR 6*

Widmer *Hefeweizen, Portland, OR 6*

Gigantic *Kolsch, Portland, OR 6*

Rotating Draft **6**

Ask server for more details