

JUNKI'S

RIVERVIEW  RESTAURANT

Shareables

Fried Brussels Sprouts | 8

tossed in spicy teriyaki gourmet sauce
& finished with candied walnuts

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*

House Smoked Salmon Dip | 10 *gf*

with fresh tortilla chips
and carrots, celery, and cucumbers

Fried Artichoke Hearts | 8 *v*

crispy fried artichoke hearts
with roasted red pepper aioli

Fresh Bread Rolls | 5

with whipped honey butter

Calamari | 16

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

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, and red onion



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

Stir Fried Vegetables | 7 *gf/v*

Grilled Broccolini | 9 *gf/v*

Jasmine Rice | 6 *gf/v*

Fresh Bread Rolls & Honey Butter | 5

Grilled Asparagus | 8 *v*

Mashed Potatoes | 7 *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 & compound butter

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

West Mount *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