

JUNKI'S

RIVERVIEW  RESTAURANT

Shareables

Fried Brussels Sprouts | 10 v

tossed in spicy teriyaki gourmet sauce
finished with candied walnuts & roasted garlic

Sesame-Seared Ahi* | 17

Sliced yellow fin tuna steak seared rare, served with greens,
onion, Mr. Yoshida's poke sauce, wasabi & pickled ginger

Truffle Fries | 8

Fried potatoes tossed in black truffle oil
with roasted garlic, parmesan & preserved Meyer lemon aioli

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 | 12

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

** Yoshida's original gourmet sauce substitute available*

Fried Artichoke Hearts | 9 v

crispy fried artichoke hearts
with roasted red pepper aioli

Fresh Bread Rolls | 5 v

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 - grilled tuna \$15

grilled chicken breast \$8

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

Riverview Salad * sm 6 | rg 8 gf / v

Fresh lettuces tossed in champagne vinaigrette with candied
walnuts, blue cheese crumbles and dried cranberries

Winter Kale Salad * sm 6 | rg 8 v

Almonds, raspberries, dried cranberries & walnuts
tossed with champagne vinaigrette

Fusion Bowls

Brisket Fried Noodle | 18

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

Buddhist Fried Noodle | 16

spicy pan-fried vegetables with rice noodle
flavors of 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

Ahi Fried Noodle | 22

spicy pan-fried vegetables with rice noodle
flavors of soy, lime & pepper spice.
Topped with sesame seared yellow fin tuna

Family Sides

feeds 2-3 guests

French Fries | 7 gf / v

Stir Fried Vegetables | 7 gf / v

Grilled Broccoli | 9 gf / v

Jasmine Rice | 6 gf / v

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

Chicken Madeira | 24

Grilled chicken breast topped with provolone cheese and served with wild rice, broccolini & madeira demi glace

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 | 4.50

Root Beer & Orange Cream

Wine

gls/carafe/btl

~ Red ~

6oz/18oz/full

Primarius *Pinot Noir 2019 (OR)*

14 / 37 / 49

Heritage Browne *Cabernet 2019 (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 **

*Miso Glazed Salmon | 32

Fresh grilled salmon, served with seasonal sautéed vegetables, wild 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!

*Junki's Sesame Ahi | 29

Marinated yellowfin tuna seared with a sesame seed crust and served with wild rice, stir fried vegetables & gourmet reduction

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

*Tuna Steak Sandwich | 18

grilled rare, yellowfin with arugula, tomato, pickled ginger & wasabi aioli 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

Sazarac Rye, simple syrup, angostura & Orange bitters

Margarita Oro 10

El Jimador Reposado Tequila, Cointreau, agave & lime juice. Salted glass

Draft Beer

10 Barrell *Apocalypse IPA, Portland, OR 7*

Widmer *Hefeweizen, Portland, OR 7*

Gigantic *Kolsch, Portland, OR 7*

Ace High! *Imperial Apple Cider, CA 7*

Ask server for more details