

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 | 9

Fried potatoes tossed in black truffle oil
with roasted garlic, parmesan & 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 | 15

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

* *Yoshida's original gourmet sauce substitute available*

Fried Artichoke Hearts | 11 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 \$12



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 7 | rg 10 gf/v

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

Fusion Bowls

Brisket Fried Noodle | 21

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

Buddhist Fried Noodle | 18

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

Junki's Rice Bowl | 21

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 | 18 gf/v

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

Ahi Fried Noodle | 24

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 | 9

Sesame Broccolini | 9 gf/v

Jasmine Rice | 6 gf/v

Grilled Asparagus | 8 gf/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 | 26 v

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

Fish & Chips | 21

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

Chicken Madeira | 28

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

Crater Lake Bottled Soda | 4.50

Root Beer, Vanilla & Orange Cream

Pellegrino | 4.75

Sparkling Mineral Water

Wine

~ Red ~

Primarius *Pinot Noir 2019 (OR)*

gls/carafe/btl

6oz/18oz/full

14 / 37 / 49

Heritage Browne *Cabernet 2019 (WA)*

14 / 37 / 49

Helix *Pomatia Blend 2019 (WA)*

12 / 32 / 42

Revelry *Merlot 2019 (WA)*

11 / 29 / 39

~ White ~

Heritage Browne *Chardonnay 2018 (WA)*

14 / 37 / 49

Raptor Ridge *Pinot Gris 2021 (OR)*

12 / 32 / 42

The Jack Saviah Celler *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 | 38

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 | 19

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

*Sandy Salmon | 21

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

*Tuna Steak Sandwich | 21

grilled rare, yellowfin with arugula, tomato, pickled ginger & wasabi aioli on a pub bun



Signature Cocktails

Toki-O Mule 12

Toki Japanese whiskey, lime juice, ginger beer

Raspberry Kiss 13

Absolute Citron Vodka, Wild Roots Raspberry vodka, Lemon Juice, & simple syrup

The Riverivew 12

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

Beer Selection

10 Barrell *Apocalypse IPA, Portland, OR* 7

Widmer *Hefeweizen, Portland, OR* 7

Gigantic *Kolsch, Portland, OR* 7

Avid *Blackberry & Currant Apple Cider, CA* 7

Coors Light -*bottled* 4

Oakshire Amber -16 oz *can* 5.5

Old Rasputin Stout -*bottled* 5

Reuben's Robust Porter -12 oz *can* 5

Becks *non alcoholic, Germany* -*bottled* 5