

# JUNKI'S

RIVERVIEW  RESTAURANT

## Shareables

### Fried Brussels Sprouts | 10v

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

### Sesame-Seared Ahi\* | 19

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

### Truffle Fries | 12

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

### Wonton Shumai | 14

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

### Fresh Bread Rolls | 5v

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 6 | bowl 8

### Caesar Salad \* sm 9 | rg 12

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

### Greens Salad \* sm 9 | rg 12 gf/v

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

### Riverview Salad \* sm 9 | rg 12 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 & pineapple sautéed in garlic  
& mild sweet chili sauce with jasmine rice

### Ahi Fried Noodle | 28

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 | 8 gf/v

### Stir Fried Vegetables | 9

### Sesame Broccolini | 9 gf/v

### Jasmine Rice | 6 gf/v

### Grilled Asparagus | 11 gf/v

### Mashed Potatoes | 8 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 | 32

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 | 24

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

# Japanese Whisky

- 2 ounce Pour -

Toki Suntory Whisky | 12

Hibiki Japanese Harmony | 27

The Yamazaki 12yr Single Malt | 50

Yamato Mizunara Takeda Shingen | 41

Nikka Coffey Grain | 21

Nikka Whisky From The Barrel | 21

Nikka Single Malt Yoichi | 28

Nikka Japanese Whiskey Flight \$30

*Three 1oz Pours*

*Coffey Grain, Barrel Proof, Yoichi*

# 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* | 5.5

**Reuben's Robust Porter** *-12 oz can* | 5.5

Becks *non alcoholic, Germany-bottled* | 5.5

## Wine

House Red or White Wines

*Glass 9 | Half Carafe 24 | Full Carafe 42*

gls/carafe/btl

~ Red ~

6oz/18oz/full

Erath *'Resplendent' Pinot Noir 2019 (OR)* **12 / 31 / 42**

Browne *'Heritage' Cabernet Sauvignon 2020 (WA)* **14 / 37 / 49**

Cline *Zinfandel 2020 (CA)* **10 / 27 / 35**

Revelry *Merlot 2019 (WA)* **11 / 29 / 39**

~ White~

Browne *'Heritage' Chardonnay 2021 (WA)* **14 / 37 / 49**

Milbrandt Vineyards *Pinot Grigio 2021 (WA)* **11 / 29 / 39**

Saviah Cellars *'The Jack' Riesling 2021 (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

12 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 | 32

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

# Signature Cocktails

## Toki-O Mule | 13

Toki Japanese whiskey, lime juice, ginger beer

## Raspberry Kiss | 13

Stoli Citrus Vodka, Wild Roots Raspberry vodka, Lemon Juice, & simple syrup

## The Riverivew | 12

Hypnotiq, Malibu rum, pineapple juice, and cherry

## Rye Old Fashion | 13

Knob Creek Rye, simple syrup, Angostura bitters

## Margarita Oro | 10

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

## Konbanwa Martini | 12

Haku Vodka, Roku Gin, Dolin Blanc Vermouth

# Beverages

## Mocktail | 6

Orange Creamsicle orange juice, vanilla, milk, whipped cream | 6

Thai Iced Tea sweet black tea, milk, whipped cream | 5

Lemonade | 4.50

Arnold Palmer Lemonade-Iced Tea | 4.50

Strawberry Lemonade | 5

Soda Coke, Diet Coke, Sprite | 4

Coffee & Tea | 3.75

Mt Hood Roasters beans, Stash Hot Teas

Iced Tea | 3.75

Juices Orange or Cranberry | 5

Crater Lake Bottled Soda | 5

Root Beer, Vanilla Cream, Orange Cream

Cock & Bull Ginger Beer | 5

Pellegrino | 4.75

Sparkling Mineral Water

