

Mojitos

All of our mojitos feature premium Caribbean rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda.

The Classic

Cruzan Estate Light from St. Croix. 8

Raspberry

Cruzan Raspberry from St. Croix, Raspberry. 8.5

Mango

Bacardi O from Puerto Rico, Mango. 8.5

Passion Fruit

Malibu Passion Fruit from Barbados, Passion Fruit. 8.5

Blood Orange

Mt. Gay from Barbados, Blood Orange. 9

Pomegranate

Ten Cane from Trinidad, Pomegranate. 10

Ruby Red Grapefruit

Bacardi Superior from Puerto Rico, Ruby Red Grapefruit. 8.5

Açaí Berry (ah-SIGH-ee)

Appleton Estate White from Jamaica, Açaí. 9

City Grill Collection

Grand Scratch Margarita

Cuervo Gold, Triple Sec, Fresh Lime Juice, Splash of Grand Marnier. 10

Mai Tai

Bacardi Superior, Myers's Dark, Triple Sec, Fresh Lime Sour, Orange and Pineapple Juices, Almond Syrup. 8.5

Caipirinha

Leblon Cachaça, Fresh Lime Juice, Superfine Sugar. 8

Bloody Mary

Smirnoff 80, Bloody Mary Mix. 8

The Collection

Manhattan

Maker's Mark and Noilly Prat Sweet Vermouth. 10

Spiced Long Island

Captain Morgan Spiced Rum, Vodka, Gin, Tequila, Cointreau, Fresh Lemon Sour, Cola. 8.5

Kentucky Sidecar

Woodford Reserve, Frangelico, Fresh Lemon Sour, Orange. 9

La Prima Margarita

Patrón Añejo, Grand Marnier, and a splash of Tuaca. 12.5

Martinis & Cosmopolitans

The Collection Martini

Ketel One or Bombay Sapphire, Laphroaig Single-Malt Scotch, Noilly Prat Dry Vermouth. 10

Cherry Martini

Smirnoff Black Cherry, Fresh Lemon Sour, Cherry Brandy. 8.5

Hot and Dirty

Ketel One, Jalapeño Olive, and Pepperoni Garnish. 10

The Pomegranate Martini

Ketel One Citroen, Pomegranate, Fresh Lime Sour. 10

Vanilla Apple Cosmo

Stoli Vanil, Apple Pucker, Fresh Lime Sour, Cranberry Juice. 9

Ginger Lemon Drop

Yazi Ginger Vodka, Fresh Lemon Sour, Ginger Sugar Rim. 10

White Cosmo

Absolut Citron, Cointreau, White Cranberry Juice. 9

Chai Tini

Baileys Caramel, Zen Green Tea Liqueur, Monin Chai Syrup, Cream. 8.5

Classic Cosmopolitan

Absolut Citron, Cointreau, Splash of Cranberry Juice. 8.5

Lavender Cosmo

Absolut Mandrin, Parfait Amour, Fresh Lime Sour, Cranberry Juice, Lavender Sugar Rim. 9

Vanilla Sky Martini

Belvedere, Pineapple Juice, Fresh Lemon Sour, Blue Curaçao, Vanilla. 10

Tiramisù

Stoli Vanil, Baileys Irish Cream, Starbucks® Coffee Liqueur, Godiva Dark Chocolate Liqueur. 9

Cîroc Cosmopolitan

Cîroc, Cranberry Juice, Fresh Lime Sour, Chambord. 12.5

Ten Sage

Tanqueray No. TEN Gin, Fresh Sage Leaves, Fresh Lime Sour, Alizé Gold Passion. 9.5

Smoky Martini

Grey Goose, Glenlivet 18 Yr, Garnished with a Pepperoni Slice and a Blue Cheese Stuffed Olive. 12.5

City Skyline Martini

Chopin Vodka or Hendrick's Gin, Three Blue Cheese Stuffed Olives. 15.5



Appetizer

Hood Canal Oysters

Apple-ginger granitá. 14

Tasso Stuffed All Natural

Black Tiger Prawns

Sauterne gastrique, frisée, sweet pepper brunoise. 15

Ceviche Sampler

Halibut, all natural spot prawns, scallops and Dungeness crab in assorted citrus blends with fresh tomato, avocado, cilantro, hearts of palm and yuca root chips. 15

Featured Seafood

Wild Northwest King Salmon

Lemon thyme grilled, oyster mushroom risotto, pancetta, grilled asparagus, pea tendrils salad. 29

Jade Pesto Alaskan Halibut

Pan seared, cilantro scallion pesto, lomi-lomi tomatoes. 29

Layu Grilled Hawaiian Ono

Wasabi beurre blanc, chili infused sesame oil, nuoc cham slaw, wokked Asian vegetables. 23

Garlic Lemongrass

Infused Swordfish

Sake and tamari soy, cilantro oil, steamed rice, shiitake glaze. 27

Flat Iron Seared

Blackened Ahi Tuna

Seared rare, hot soy mustard, beurre blanc, shiitake glaze, wokked Asian vegetables, steamed rice. 27

Seared Northeastern Sea Scallops

Citrus coulis, crispy sushi rice cake, wilted frisée salad. 26

Herb Crusted Petrale Sole

Pan seared with horseradish hollandaise, grilled asparagus and roasted Yukon potatoes. 23

Misoyaki Glazed

Oregon Black Cod

Caramelized mirin, miso, unagi tare, edamame, shiitake, snow peas, steamed rice. 25

Sushi à la Carte

Maguro -#1 Ahi Tuna	6
Hamachi -Yellowtail	6
Sake -Salmon	5
Smoked Salmon	4.5
Amaebi -Sweet Shrimp	6.5
Unagi -Fresh Water Eel	5
Anago -Sea Eel	4
Tako -Octopus	5.5
Ebi -Shrimp	5
Tai -Red Snapper	4
Ika -Squid	6
Saba -Mackerel	4
Shiro Maguro -White Tuna	4.5
Kani -Crab	4
Hotate -Scallop	4.5
Ikura -Salmon Roe	7
Tobiko -Flying Fish Roe	6
Masago -Smelt Roe	3.5
Tamago -Egg	3.5
Inari -Tofu	3.5

Moriawase-Combinations

Chef's Feature Combination

Tiger Roll-

Spider crab, unagi, tamago, kaiware

Unagi Hand Roll (two)-

Kaiware, avocado, spicy mango sauce

Tako Sunomono-

Cucumber, octopus salad 17

Sushi Combo One

California Roll

Maguro-Tuna, **Hamachi**-Yellowtail,

Sake-Salmon, **Ebi**-Shrimp, **Masago**-Smelt Roe 15

Sushi Combo Two

Golden California Roll

Maguro-Tuna, **Hamachi**-Yellowtail,

Sake-Salmon, **Ebi**-Shrimp, **Unagi**-Fresh Water Eel, **Tai**-Red Snapper, **Tobiko**-Flying Fish Roe 19

Sushi Combo Three

Spider Roll & Tekka Roll

Maguro-Tuna, **Hamachi**-Yellowtail,

Ikura-Salmon Roe, **Kani**-Crab,

Unagi-Fresh Water Eel, **Hotate**-Scallop,

Tako-Octopus, **Ebi**-Shrimp 34

Sashimi Plate

Maguro-Tuna, **Sake**-Salmon, **Tai**-Red Snapper,

Tako-Octopus, **Hamachi**-Yellowtail

Two pieces of each sashimi 22

Sashimi Deluxe

Maguro-Tuna, **Sake**-Salmon, **Tai**-Red Snapper,

Tako-Octopus, **Hamachi**-Yellowtail

Nigiri one of each: Ebi-Shrimp,

Anago-Sea Eel, **Ika**-Squid, **Hotate**-Scallop

And **Rock & Roll**-Eel

Three pieces of each sashimi & one roll 40

Makimono-Rolls

(available cut or temaki-style)

California

Crab, avocado, cucumber, sesame seeds. 5.5

Golden California

Crab, avocado, cucumber, tobiko. 6

Deluxe California

Crab, avocado, cucumber, eel, tobiko. 9.5

Spicy Tuna

Spicy tuna, masago, scallions, cucumber, kaiware. 7

PCG Roll

Soy paper wrap, shrimp tempura, avocado, crab, spicy mango sauce. 6.5

Dragon

Eel, shrimp tempura, avocado, kaiware, tobiko, masago, cucumber. 12

Las Vegas

Salmon, cream cheese, scallions, tempura style. 8.5

Kappa

Cucumber, sesame seeds. 4

Shinko Maki

Pickled radish, sesame seeds. 4

Rock & Roll Eel, avocado, tobiko. 7.5

Philadelphia

Smoked salmon, cream cheese, cucumber, masago. 6.5

Alaskan

Crab, smoked salmon, tobiko, salmon egg. 9

Oregon

Smoked Salmon, avocado, tobiko. 6

Hawaiian

Tuna, avocado, mango, sesame seeds. 7.5

Salmon Skin

Salmon Skin, sesame seeds, scallions. 6

Shrimp Tempura

Shrimp, cucumber, avocado, masago, kaiware. 6.5

Lobster Tempura

Lobster, cucumber, avocado, kaiware, masago, tobiko. 9

Spider

Soft shell crab, cucumber, avocado, masago, tobiko, kaiware. 11

Caterpillar

Eel, cucumber, avocado, masago, burdock. 12

Rainbow

Tuna, tai, shrimp, salmon, over a California roll. 12

Tekka Tuna Roll. 7

New York Tuna, avocado, cucumber. 7.5

Sake

Gekkeikan, Hot Sake 8

Momokawa Sliver, Cold Sake 10

Japanese Beer

Sapporo 12 oz. 5.5

Kirin Ichiban 21.5 oz. 7.5