



G Street Bar & Grill

125 SE G Street, Grants Pass • 541-956-5427

Tues.-Thurs. 11am-9:30pm, Fri. 11am-Midnight, Sat. 12-Midnight, Sun. 4-8:30pm

White Wines

	glass	bottle
Eola Hills Chardonnay	\$4.50	\$16
Kendal Jackson Chardonnay	\$6.50	\$24
Ecco Domini Pinot Gris	\$6	\$22
Pacific Rim Riesling	\$5	\$18
Melrose Viognier	\$5.50	\$20
Troon Vermentino	\$6.50	\$24
Troon Jeanie In A Bottle	\$6.50	\$24
Beringer White Zinfandel	\$4	\$14
Fetzer Gewurztraminer	\$5	\$18

Red Wines

	glass	bottle
Canyon Road Cab	\$4.50	\$16
Canyon Road Merlot	\$4.50	\$16
Troon Druids Fluid	\$6.75	\$25
Bridge View Black Beauty Merlot	\$6.50	\$24
Brazin Zinfandel	\$5.50	\$20
Rosemont Estate Shiraz	\$5.25	\$19
Eola Hills Cabernet	\$5.50	\$20
Louis Martini Cabernet	\$7	\$26

Appetizers

Crispy Calamari Rings Calamari rings lightly breaded in our seasoned flour and fried to crisp perfection then tossed with basil, bell peppers, green onions, garlic, ginger and red onion.....\$10

Dead Guy Steamers A point of Vietnamese white clams simmered in Rogue Dead Guy Ale, caramelized onions, garlic and shallots then finished with cilantro, lime and diced tomatoes.....\$11

Smoked Salmon Cakes Two pan-seared Pacific Northwest smoked salmon cakes served with a stone-ground mustard aioli and organic mixed greens dressed in a raspberry vinaigrette.....\$12

Fresh Oven Baked Sourdough Baguette Freshly baked sourdough baguette served with whipped roasted garlic butter.....\$2

Salads

Mixed Green Salad Organic mixed green salad accompanied by cherry tomatoes, broccoli and English cucumbers and your choice of our made-in-house salad dressings.....\$8

Add 6 oz. grilled chicken breast\$3

Add 6 oz. grilled or smoked salmon\$6

Caesar Salad Hearts of crisp romaine lettuce, oven-baked herbed croutons and parmesan cheese tossed in our made-from-scratch Caesar dressing served with grilled lemon.....\$8

Add 6 oz. grilled chicken breast\$3

Add 6 oz. grilled or smoked salmon\$6

Baby Butter Leaf & Candied Bacon Whole baby butter leaf lightly tossed in blue cheese dressing, topped with candied bacon, fried onions rings, hard boiled egg & peppered blue cheese crumbles.....\$10

Add 4 oz. blackened sirloin steak.....\$5

Soup of the Day

Our made-from-scratch daily selection of soup served with warm sourdough baguette, please ask your server for our daily selection

Cup Of Soup.....\$3 **Bowl Of Soup**.....\$5

Our Made-In-House Dressings

Buttermilk Ranch, Maple Balsamic, Garlic Ginger, Blue Cheese, Caesar, Honey Mustard,

Oil and Vinegar, and Raspberry Vinaigrette

Entrées

Available After 4PM

Served with soup or house salad

Lemon-Rosemary Chicken Breast Free-range chicken breast marinated in lemon, garlic and fresh rosemary, flame-grilled and served with whipped roasted garlic Yukon gold mashed potatoes and grilled season vegetable medley.....\$15

Pacific Northwest Salmon Pan-Seared 8 oz. filet of salmon, served on a bed of fragrant steamed rice, sautéed greens and a soy-lime beurre blanc.....\$18

Maki (Rolled Sushi)

Tekka Tuna.....\$4.50

California Crab stick, cucumber and avocado....\$4.50

Spicy California California with spicy sauce.....\$4.75

California Gold California with tobiko.....\$5

Philly Smoked salmon, cream cheese and cucumber.....\$6.50

R&R BBQ eel, cucumber and avocado.....\$8

Spider Soft shell crab, cucumber & avocado.....\$10

Kojiro Hamachi, cucumber, avocado & tobiko.....\$9

Shiki Tuna, avocado, cucumber and tobiko.....\$9

Spicy Tuna Spicy tuna and kaiware.....\$9

Spicy Shrimp Tempura Shrimp tempura with spicy mayo and kaiware.....\$9

Rainbow California with variety of raw fish.....\$10

JD Shrimp tempura, tobiko, salmon and lemon....\$11

Fish Tempura Halibut, onion and cashew nut.....\$9

Tiger Tempura crab, tobiko, avocado and salmon.....\$10.50

RJ Shrimp tempura, tobiko, avocado and unagi....\$13

Salmon Skin Salmon skin, kaiware and yamagobo.....\$6.50

Vegas Jalapeños, cream cheese and smoked salmon.....\$6.50

Creamy Scallop Chopped scallops with spicy sauce.....\$7.50

Bentai Shrimp tempura topped with mango and tobiko.....\$10

Vegetarian Maki (5-8 pieces)

Asparagus/Shinko/Shiitake Tempura asparagus, pickled radish and shiitake mushrooms.....\$5.75

Avocado.....\$4

Cashew Broccoli Tempura broccoli & cashew.....\$6

Cucumber Kappa.....\$4

Harvey Shiitake mushroom, gobo, avocado and kaiware\$7

Pickled Radish Shinko.....\$4

Taylor Tempura sweet potato, avocado topped with lemon slices and spicy mayo.....\$6.50

Ume Q Tart plum sauce with cucumber.....\$4.50

Shiki Noodle Soups

Choose flour noodles (udon) or buckwheat noodles (soba) in broth (available during lunch or dinner)

Plain.....\$8 **Tempura**.....\$9.50

Niku (beef noodle).....\$9.50 **Chicken**.....\$9

Shiki Stir-fried Noodles

Chicken Yakisoba (stir-fried noodles with yakisoba sauce).....\$10

Vegetable Yakisoba.....\$9

Shiki Dinner Menu

Served with miso soup or salad and rice

Chicken Teriyaki.....\$9.50

Spicy Chicken Teriyaki.....\$9.50

Beef Teriyaki.....\$10.50

Spicy Beef Teriyaki.....\$10.50

Kalbi (Spicy BBQ beef).....\$11.50

Chicken Katsu (Breaded chicken cutlet).....\$9.50

Oyako Don (Chicken, egg & onion over rice)....\$9.50

Vegetable Tempura.....\$9.50

Shrimp and Vegetable Tempura.....\$11.50

Fish and Vegetable Tempura.....\$11.50

Sashimi Bento (Sashimi and tempura).....\$16

Combination Dinners

Served with miso soup or salad and rice

Chicken Teriyaki with Tempura.....\$14

Beef Teriyaki with Tempura.....\$15

Kalbi with Tempura (Spicy BBQ beef).....\$16

Chicken Katsu with Tempura (breaded chicken cutlet).....\$14

Side Orders

Gyoza (deep fried pot stickers - 6 pcs).....\$5

Fried Soft Shell Crab.....\$6

Miso Soup.....\$2 **Green Salad**.....\$3

Seaweed Salad.....\$4 **Calamari Salad**.....\$5

Agedashi Tofu (fried tofu w/tempura sauce).....\$4.50

Vegetable Tempura.....\$7 **Sunomono Salad**.....\$2.50

Shrimp and Vegetable Tempura.....\$9

Shrimp Tempura (6 shrimp).....\$9

Edamame (Soy beans in pod).....\$4

Children's Portion (12 and under)

Served with miso soup or salad and rice

Chicken Teriyaki.....\$6.50 **Beef Teriyaki**.....\$7

Kalbi (spicy BBQ beef).....\$8

Chicken Katsu (breaded chicken cutlet).....\$6.50

Shiki Lunch Menu

Served with miso soup or salad and rice

(Available from open to 4PM)

A. Chicken Teriyaki.....\$7.50

B. Chicken Teriyaki.....\$7.50

C. Beef Teriyaki.....\$8

D. Spicy Beef Teriyaki.....\$8

E. Chicken Katsu (breaded chicken cutlet).....\$7.50

F. Kalbi (spicy BBQ beef).....\$9

G. Shrimp and Vegetable Tempura.....\$9

H. Vegetable Tempura.....\$8

I. Oyoko Don (chicken, egg & onion over rice with Japanese sweet soy).....\$8.50

Sake and Plum Wine

Gekkeikan Traditional (House Sake) Served hot or cold.....Small \$3.5, Large \$7

Sparkling Sake The bubbly of the sake world. Naturally carbonated, slightly sweet.

Gekkeikan Zipang (300ml).....Bottle \$10

Nama Sake Junmai sake that is cold micro filtered to keep its freshness.

Sho Chiku Bai Organic (300ml).....Bottle \$7.50

Nigori Sake Ginjo sake, roughly filtered to be "milky". Served cold.

Gekkeikan Nigori (300ml).....Bottle \$10

Hakutsuru Sayuri Nigori (300ml).....Bottle \$10

Momokawa Pearl Nigori (750ml).....Bottle \$22

Junmai Ginjo Blend of ginjo & daiginjo. Served cold.

Gekkeikan Black & Gold (750ml).....Small \$5, Large \$9.50, Bottle \$23

Taru Sake Daiginjo sake aged in traditional cedar barrels. Smoky flavor. Served cold.

Ozeki Taruzake Cask (300ml).....Bottle \$9.50

Infused Sake Sake flavored with fruits and other botanicals. Served cold.

Hana Fuji Apple (750ml).....Small \$4, Large \$7.50, Bottle \$20

Hana White Peach (750ml).....Small \$4, Large \$7.50, Bottle \$20

Moonstone Asian Pear (750ml).....Small \$4, Large \$7.50, Bottle \$20

Plum Wine White wine flavored with plums. Served cold. **Kinsen Plum Wine**.....Small \$4, Bottle \$20

Burgers and Such

Our 1/2 pound burgers are made with Oregon Natural Beef based in Eugene, Ore. using Ninkasi beer bi-products & sustainable farming practices to ensure the best quality meat. All of our burgers are served on a Kaiser roll with lettuce, red onion, tomato & pickle, with your choice of fresh cut fried, onions rings, soup or house salad.

Add add'l cheese, bacon, mushrooms or avocado 50¢ each

Garden Burger.....\$9

Cheese Burger.....\$9

Bacon Cheese Burger.....\$10

Bacon and Blue Cheese.....\$11

Mushroom and Swiss Cheese.....\$11

Grilled Chicken Breast Sandwich Free-range chicken breast flame-grilled, finished with Tillamook white cheddar cheese, avocado, smoked tomato and a spicy sriracha aioli accompanied by your choice of side.....\$9

Return of the Mac Baby penne pasta tossed in a Rogue Dead Guy Ale cream sauce made with blue, white cheddar and feta cheese then oven-baked to golden perfection and finished with buttered bread crumbs.....\$10

Add 6 oz. grilled chicken breast\$3

Pomodoro Fresco Fire-roasted tomatoes, basil & garlic simmered in a rich tomato sauce tossed with baby penne pasta finished with parmesan cheese & fresh cracked pepper.....\$14

Add 6 oz. grilled chicken breast\$3

Add sautéed prawns\$6

Fish and Chips Three lightly tempura-battered cod pieces fried to golden perfection and served with crisp fresh cut fries and our made-from-scratch tartar sauce.....\$11

Chicken Strips Three lightly breaded chicken tenders fried to golden perfection accompanied by crisp fresh cut fries.....\$9

Bourbon and Beer Rib Eye steak flame-grilled to your preference, finished with a Bourbon and Beer glaze, garlic-rosemary roasted Yukon gold potatoes and grilled season vegetable medley.....\$18

Grilled Petite Top Sirloin 8 oz. Top sirloin flame-grilled to your preference, accompanied by whipped roasted garlic Yukon gold mashed potatoes, grilled seasonal vegetable medley and a red wine demi-glace.....\$18

Chef's Specialty Maki (5-8 pieces)

Specialty rolls come with sauces, tempura flakes and tobiko.

Black Kitty Spicy tuna, BBQ eel, topped with seared tuna and black tobiko.....\$12.50

JD Shrimp tempura, green onion, tobiko topped with salmon and lemon slices.....\$11

Dungeness Spicy dungeness crab, cucumber, avocado topped with ebi, avocado, spicy mayo and furikake.....\$12.50

LT Soft shell crab, cucumber topped with seared salmon and lemon slices.....\$10.75

Melinda Shrimp tempura, cream cheese jalapeño topped with seared tuna.....\$11.75

Nyoman's Special Spicy tuna topped with a variety of fresh fish.....\$12.50

Red Dragon Tuna, avocado, cucumber, masago topped with ahi tuna and avocado.....\$12.50

RJ Shrimp tempura rolled in tobiko topped with BBQ eel and avocado.....\$13

Tiger Tempura imitation crab with tobiko topped with salmon and avocado.....\$10.50

Yummy Spicy hamachi topped with seared salmon and spicy sauce.....\$12.50

Turbo Spicy salmon, yamagobo, avocado topped with halibut and red snapper.....\$11.75

White Dragon Creamy scallop, avocado topped with white tuna and avocado.....\$11.50

Webby Tempura imitation crab, jalapeño, cream cheese, topped with seared salmon.....\$10.50

Zen Shrimp tempura, spicy tuna topped with spicy tuna and lemon slices.....\$12.50

CJ Shrimp tempura, avocado topped with spicy scallops and lemon slices.....\$11

Rene Shrimp tempura, jalapeño topped with a variety of fresh fish and spicy sauce.....\$11.75

Chris Spicy tuna, salmon, cucumber topped with halibut and tuna.....\$11.50

Fluffy Tempura salmon, cream cheese, yamagobo topped with seared tuna.....\$11.75

Royal Spicy dungeness crab, cucumber topped with BBQ eel, spicy mayo, sesame seeds and masago.....\$12.50

Turtle Shrimp tempura, octopus, jalapeño topped with hamachi, lemon slices & sweet sauce.....\$12.50

Coco Jalapeño, hamachi, salmon, green onion topped with hamachi, lemon slices, special spicy sauce and masago.....\$12.50

Indo Volcano spicy tuna topped with shrimp and spicy mayo and baked until hot.....\$12.50

Volcano Tempura spicy tuna roll topped with shrimp tempura, spicy mayo, spicy sauce, tobiko and green onions.....\$11

Nigiri/Sashimi

Fresh	nigiri	sashimi
Creamy Scallop	\$5	
Flying Fish Roe (tobiko)	\$5	
Flying Fish Roe w/Quail Egg	\$6	
Halibut (hirame)	\$4.50	
Mackerel (saba)	\$4.50	
Red Snapper (tai)	\$4.50	
Salmon (sake)	\$5	\$11
Salmon Roe (ikura)	\$5	
Scallop (hotate)	\$4.50	
Shrimp Boat (shrimp, quail egg, green onions, tobiko)	\$6.50	
Squid (ika)	\$4.75	
Sweet Raw Shrimp (amaebi)	\$6.50	
Tuna (maguro)	\$5	\$12
White Tuna (shiro maguro)	\$4.50	\$10.50
Yellowtail (hamachi)	\$5	\$12
Cooked/Smoked		
BBQ Scallop (hotate barbecue)	\$5.25	
Egg (tamago)	\$3.50	
Fresh Water Eel (unagi)	\$6	
Octopus (tako)	\$4.75	
Seared Salmon	\$5	\$10.50
Seared Tuna	\$5	\$10.50
Shrimp (ebi)	\$4.50	
Smoked Salmon	\$4.50	
Surf Clam (hokki gai)	\$4.75	
Sweet Tofu Pockets (inari)	\$4.50	

Combo Specials

Sashimi Combo (12 pieces total of tuna, salmon, yellowtail).....\$19

7 Piece Combo (tuna, shrimp, squid, octopus, surf clam, salmon, egg).....\$15

9 Piece Combo (tuna, shrimp, squid, octopus, surf clam, salmon, egg, yellowtail, fresh water eel).....\$20

Shiki Combo (7 pcs. California Roll, Sunomono)....\$20

Ganryujima Combo (Shiki Roll, Kojiro Roll, 9 pc. Combo, Shrimp Boat, 6 pcs. sashimi).....\$48

Other Specialties

Green Mussels (4).....\$6

Hamachi Kama (yellowtail collar).....\$8.50

Temaki (Hand Roll)

Salmon Skin (salmon skin, kaiware and gobo).....\$5

Spicy Scallop.....\$5

Spicy Shrimp Tempura.....\$6

Spicy Tuna (maguro with spicy sauce & kaiware)....\$5

Tuna (maguro).....\$5

Yellowtail (hamachi & green onion).....\$5