

# Shizuku

by Chef Naoko

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## One Day Only - Ten-Year Anniversary Brunch Saturday, November 18<sup>th</sup> 11:30 to 14:30

### Menu

#### Japanese Ryokan (hotel) Style Breakfast - \$30

Pono Farm onsen tamago (Japanese poached egg)  
Grilled wild salmon salt koji  
Simmered seaweed hijiki and kabocha squash  
Sashimi with Oregon fresh wasabi  
House made tofu with Okinawa bonito flakes  
Dried baby sardines with Aritagawa sansho flavor  
House fish broth miso soup  
Steamed rice, house pickles, seaweed nori, dessert

#### Okinawa Style Udon - \$18

#### Jefferson Rice Bowl - \$15

#### Teriyaki Chicken Rice Bowl - \$12

#### Crispy Tofu Rice Bowl (vegan) - \$12

Reservations accepted for 11:30 sitting only by  
email or phone only. Walk-ins okay 11:30 – 14:30

[event@shizukupdx.com](mailto:event@shizukupdx.com) 503-227-4136

*Menu is subject to change according to the availability  
of the freshest and best quality ingredients on the day.*



*Chef Naoko*  
natural and organic cuisine

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