

huiyona

a north capitol hill restaurant

Small Plates

<i>Shrimp Corn Dogs</i>	\$7	<i>Ahi Tuna *</i>	\$13
<i>Skewered Shrimp dipped in our house-made corn batter and fried to perfection.</i>		<i>5 spice seared ahi tuna served on top of house pickled cucumber and an asian pear and celery salad.</i>	
<i>Shrimp Toast</i>	\$7	<i>Steamed Pork Buns</i>	\$8
<i>Shrimp, water chestnuts and chives on top of a sourdough bread slice toasted golden brown.</i>		<i>House-made steamed buns, crispy pork belly, hoisin glaze, cilantro</i>	
<i>Mushroom Dumplings**</i>	\$8	<i>Crispy Chicken Wings</i>	\$8
<i>Shiitake and button mushroom filled dumplings served in a rich mushroom broth and served with wakame.</i>		<i>Fried golden brown and tossed with mango, mint and a sweet-spicy sauce.</i>	
<i>Beef Tartare *</i>	\$11	<i>Seasonal Soup</i>	\$7
<i>An asian influenced classic served with a quail egg and wonton strips.</i>		<i>Puree of roasted kabocha and pumpkin, garnished with goat cheese crumbles, 5 spice and chive oil.</i>	
<i>Pork Belly</i>	\$8	<i>Watercress Salad**</i>	\$8
<i>Slow cooked with lemongrass, oranges, sake, and ginger.</i>		<i>Watercress tossed in a light yuzu vinaigrette, served with gorgonzola cheese, fresh bosc pear and candied walnuts.</i>	
<i>Calamari and Mussels *</i>	\$12	<i>Green Papaya Salad**</i>	\$8
<i>Penn Cove Black Mussels and thick rings of squid sautéed with Aged Miso and Napa Cabbage.</i>		<i>Julienned green papaya, green beans, carrots, cucumbers and tomatoes in a lime vinaigrette.</i>	
<i>Sweet Corn Potstickers**</i>	\$7	<i>Lumpia**</i>	\$7
<i>Corn filled dumplings tossed with olive oil, thai basil and balsamic reduction.</i>		<i>Filipino style egg-roll. Ground pork, shiitake mushrooms, carrots, shallots and served with a citrus sweet chili sauce.</i>	

Large Plates

<i>"Slow Chicken"</i>	\$18	<i>"Pork Chops and Applesauce" *</i>	\$20
<i>Whole leg braised in red wine and sake, served on top of a creamy potato and kabocha squash puree and seasonal vegetables.</i>		<i>Salt and pepper pork chops served with potatoes dauphinois and a fuji apple, asian pear chutney.</i>	
<i>"Steak and Eggs"[Korean Style]*</i>	\$21	<i>Fish of the Day</i>	Market Price
<i>Hanger steak marinated in a traditional Korean sauce, served with kimchee fried rice and a sunny-side up egg.</i>			

* Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** Vegetarian friendly/ vegetarian option available.

18% gratuity will be added to parties of 6 or more.

2355 - 10th avenue east seattle, washington 98102

dinner hours: mon-thur 4pm-11pm; fri-sat 4pm-12am; happy hour: 4-6pm 10pm-close closed: sunday

tel: 206-659-0120; fax: 206-659-0125; www.huiyona.com

huiyona

a north capitol hill restaurant

Sparkling Wines

		Glass	Bottle
Paul Cheneau	Cava, ES	\$7	\$25
La Marca Prosecco	Veneto, IT		\$35
Dom Carneros	Carneros, CA		\$60
Brut Rose			
Veuve Clicquot	Reims, FR		\$80
"Yellow Label"			
Dom Carneros	Carneros, CA		\$180
"Le Reve"			
Blanc de Blanc			

White Wines

Chardonnay:

		Glass	Bottle
Canyon Road	Modesto, CA	\$6	\$21
Thomas Henry	Napa, CA	\$7	\$25
Domaine Du	Burgundy, FR		\$42
Prieure			

Sauv Blanc:

Ironstone	Lodi, CA	\$6	\$21
Dashwood	Marlb, NZ	\$7	\$25
White Haven	Marlb, NZ		\$31
Hanna	Santa Rosa, CA		\$33

Pinot Grigio:

Sycamore Lane	Napa, CA	\$6	\$21
Primatera	Italy	\$7	\$25
Tutu	Oakville, CA		\$32
Red Door	Willamette Valley, OR		\$33

Riesling:

B Lovely	Walla Walla, WA	\$7	\$25
Late Harvest			
Dr. Loosen	Mosel-Saar-Ruwer, DE	\$8	\$29

Off the Beaten Path:

St. Chapelle	Caldwell, ID	\$6	\$21
Chenin Blanc			
Evolution No. 9	Dundee, OR		\$32
White Blend			
Ipsum	Rueda, ES		\$26
Verdejo			
Yalumba	Barossa Valley, AU		\$26
Viongier			
Wild Boar	Provence, FR		\$30
Chrd/Viongier	Cotes du		
Chaputier Blanc	Rhone, FR		\$29

Rose/Dessert

Seppletsfield	Australia	\$5	
Tawny			
Kiona	Yakima, WA	\$7	
Ice Wine			
Sauvion	Loire, FR	\$7	\$25
Rose D' Anjou			
Sandeman	Portugal	\$9	
'00 Porto			

Red Wines

		Glass	Bottle
--	--	-------	--------

Merlot:

Sycamore Lane	Napa, CA	\$6	\$21
Washington Hills	Columbia Valley, WA		\$25

Malbec:

Astica	Cuyo, AR	\$6	\$21
Trapiche	Mendoza, AR	\$7	\$25
Oak Cask			
Tomero	Mendoza, AR		\$30

Cabernet:

Canyon Road	Modesto, CA	\$6	\$21
Louis Martini	Sonoma, CA	\$8	\$29
Joel Gott	St. Helena, CA		\$33
THE SHOW	Napa, CA		\$35
Consentino	Napa, CA		\$38
"THE CAB"			
Markham	Napa, CA		\$50
Rutherfordhill	Rutherford, CA		\$58

Rhone-esque:

Domaine Le	Cotes Du Rhone, FR	\$7	\$25
Garrigon			
Las Rocas	Calatayud, ES	\$8	\$29
Garnacha			
Bridlewood	Healdsburg, CA		\$29
Syrah			
Sol De Uco	Mendoza, AR		\$31
Syrah			

Bordeaux Style Red:

Lyeth	Sonoma, CA		\$35
Waterbrook	Columbia Valley, WA		\$55
Meritage			
Paul Dolan Deep	Mendocino, CA		\$65
Red			

Pinot Noir:

Mirassou	Sonoma, CA	\$7	\$25
Paul Dolan	Mendocino, CA		\$18 / half bottle
Oak Knoll	Willamette, OR		\$36
Littorai,	Sonoma, CA		\$105
Hirsh Vineyard			

Zinfandel:

Peachy Canyon,	Paso Robles, CA	\$7	\$25
Incredible Red			
Rancho Zabaco	Sonoma, CA	\$8	\$29

2355 - 10th avenue east seattle, washington 98102

dinner hours: mon-thur 4pm-11pm; fri-sat 4pm-12am; happy hour: 4-6pm 10pm-close closed: sunday

tel: 206-659-0120; fax: 206-659-0125; www.huiyona.com

huiyona

a north capitol hill restaurant

Cocktails

Lychee Martini	\$8
<i>Muddled lychees, Absolut raspberry, Triple Sec and lychee simple syrup</i>	
Strawberry & Thai Basil Mojito	\$8
<i>Muddled limes, strawberries and thai basil, lemongrass simple syrup, rum and splash of soda</i>	
Peach & Nectarine Bellini	\$8
<i>Puree of peaches and nectarines mixed with a glass of Paul Chaneau Cava</i>	
Peartini	\$8
<i>Muddled Asian pear, Absolut pear vodka, Midori and fresh lime juice</i>	
Redhot-tini	\$8
<i>Muddled limes and Thai chili, Hot Monkey Vodka, triplesec and cranberry juice</i>	
Milkshake Martini	\$8
<i>Baileys, Kahlua and our Makers Mark Bourbon vanilla ice cream blended together</i>	

Beer

	<i>Tap</i>		<i>Bottles</i>		
Manny's Pale Ale	Seattle, WA	\$4.5	Coors Light Lager	Denver, CO	\$4
Sapporo Lager	Hokkaido, Japan	\$4.5	Heineken Lager	Amsterdam, Holland	\$4.5
Black Butte Porter	Bend, OR	\$4.5	Rogue "Dead Guy" Ale	Newport, OR	\$4.5
Thunderhead IPA	Seattle, WA	\$4.5	Clausthaler Non-Alc.	Germany	\$3

huiyona

a north capitol hill restaurant

happy hour menu

Nori Popcorn** \$2

Stove top popped popcorn sprinkled with nori salt. .

Shrimp Corn Dogs \$5

Skewered shrimp dipped in our corn batter then fried to perfection.

Chicken Wings \$5

Tossed with a spicy, sweet and sour sauce.

Shrimp Toast \$5

Shrimp water chestnuts and chives on top of sourdough bread, toasted golden brown

Sweet Corn Potstickers \$5

Corn filled dumplings tossed with olive oil, thai basil, and balsamic reduction.

Lumpia** \$5

Made from traditional recipe fried golden brown. Served with a citrus sweet chili sauce.

Pulled Pork Sliders * \$7

Pulled pork served on top of house made challah buns with a side of our house made potato chips

* Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** vegetarian friendly/ vegetarian option available

2355 - 10th avenue east seattle, washington 98102

dinner hours: mon-thur 4pm-11pm; fri-sat 4pm-12am; happy hour: 4-6pm 10pm-close
closed: sunday

tel: 206-659-0120; fax: 206-659-0125; www.huiyona.com

huiyona

a north capitol hill restaurant

Draft Beers \$3

Mannys

Sapporo

Deschutes Black Butte

Pyramid Heffeweisen

Wines \$4

White Wines:

Canyon Road Chardonney

Ironstone Sauvignon Blanc

Sycamore Lane Pinot Grigio

St Chapelle Soft Chenin Blanc

Red Wines:

Sycamore Lane Merlot

Astica Malbec

Canyon Road Cabernet

Well Drinks \$3

Well Martinis \$6

an 18% gratuity will be added to parties of 6 or more.

2355 - 10th avenue east seattle, washington 98102

dinner hours: mon-thur 4pm-11pm; fri-sat 4pm-12am; happy hour: 4-6pm 10pm-close
closed: sunday

tel: 206-659-0120; fax: 206-659-0125; www.huiyona.com