

## APPETIZERS

### SHRIMP AND THAI BASIL STICKS

Gulf shrimp with basil and ginger in a crispy spring roll wrapper, served with Asian vegetable slaw and sweet and spicy chili sauce

### SESAME HOISIN RIBS

St. Louis ribs, hoisin marinated and brushed with a sesame honey glaze, oven roasted and stacked alongside birdseye chili pickled Napa cabbage

### PACIFIC CALAMARI

Tender whole calamari hand filled with macadamia - cilantro pesto, egg battered and fried, served with Asian slaw and finished with an orange mirisol sauce

### CRAB AND SHRIMP CAKES

Panko crusted cakes with sweet red pepper, garlic and water chestnuts, canola fried, finished with wasabi aioli, avocado - tomato chow chow and dressed greens

### PORK - SHIITAKI POT STICKERS

Fresh ground pork and shiitaki filling with fresh basil, cilantro, ginger, garlic and scallion, hand folded and steamed, served with a sweet Chinese mustard and traditional ponzu sauce

### SESAME WAKAME CRUSTED TUNA

Sesame wakame crusted sushi grade yellow fin tuna, pan seared served rare over lemon - sesame dressed greens, wasabi aioli, pickled ginger and fried udon noodle

### ASIAN CAESAR SALAD

Crisp hearts of romaine tossed in an Asian Caesar dressing, standing in a kaffir dusted crouton, finished with sweet grape tomatoes and chilled sriracha seasoned shrimp



### SIZZLING SHIITAKIS

Marinated fresh shiitaki, crimini and oyster mushrooms, sautéed with leeks, garlic, ginger and sweet golden peppers, served sizzling with warmed Mandarin pancakes

### DUCK DUCK SOUP

A mild spiced duck broth simmered with fresh ginger, garlic and a julienne mix of snow peas, carrot, mushroom and duck, garnished with cilantro jasmine rice



### COTTONWOOD SALAD

Asian vegetables and assorted greens with pickled ginger in a wasabi soy vinaigrette served with furi-kaki rice crouton

## ENTREES

### SPICE CRUSTED N.Y. STRIP

China five spice and mustard seed crusted N.Y. strip loin, grilled and oven fired, served with wasabi whipped Idaho potato, crispy fried tempura asparagus, and finished with a pinot - shiitake mushroom sauce

### GINGER SEARED MAHI MAHI

Pan seared gingered fresh fillet of mahi served over Japanese sticky rice in a mixed seaweed dashi broth garnished with roasted mashed yam and crisp pickled ginger



### "HOT DIEU" CASHEW CHICKEN

Tender chicken breast, house - brined and cashew crusted, oven roasted and served with grilled baby bok choy, tamari sesame seasoned Japanese eggplant and roasted coconut ginger yams, finished with an apple - guajillo ginger reduction



879-2229

Reservations Suggested

# Cottonwood Grill

## OVEN ROASTED BLACK COD

White miso - mirin "Saikyo" marinated black cod, sesame sprinkled, pan seared and oven finished, served atop coconut green curry tossed yaki soba noodles, served with broccoli, carrot and crimini mushroom stir fry

## THAI PORK TENDERLOIN

Hoisin and sesame marinated pork tenderloin, pan seared, sliced and served with vegetable fried rice, Japanese eggplant - bok choy stir fry, finished with green curry sauce

## YUZU GLAZED TASMANIAN SALMON

Open ocean farmed salmon fillet, grilled with a sweetened yuzu glaze, mango and keecap infusions, with lemon cilantro jasmine rice Asian vegetable sauté and mango sambal relish

## CAMBODIAN HOT POT

New Zealand green lip mussels, Gulf shrimp, sea scallops, baby clams, crisp Asian vegetables and toasted nori, simmered in a spicy coconut shrimp broth and tossed with pho noodles, garnished with fresh cilantro, chives, pea shoots and shrimp toast

## SHICHIMI AHI TUNA

Chili, orange zest and black sesame spiced sushi grade yellow fin tuna, pan seared and served rare upon a vegetable Pad Thai, garnished with sriracha roasted peanuts

## FIRE ROASTED PRAWNS

Red curry - basil seasoned colossal Asian fresh water prawns, grilled and oven roasted, accompanied with forbidden black and white rice pyramid, Japanese eggplant - bok choy stir fry, finished with a tamarind coconut sauce

## COTTONWOOD PEKING DUCK

Honey hoisin triple glazed duck, twice roasted, served with vegetable fried rice and an Asian vegetable sauté, finished with a house-made Peking sauce

Available as an appetizer served with scallion, cucumber, hoisin and Mandarin pancakes

## GRILLED PORTOBELLO TOWER

Sesame tamari marinated portobello mushroom, layered with spicy tofu and lemon cilantro jasmine rice, served with grilled Japanese eggplant, coriander baby bok choy and finished with a ginger soy mirin sauce



Accompaniments are available a la carte

Our cuisine is prepared and presented to you by Chef Michael Murphy and our talented chefs

Twenty percent gratuity may be added to parties of six or more

### ★ Featuring ...

Riverside dining serving vibrant Pacific Rim cuisine fusing American and Asian flavors; uniquely presented.

Join us in our comfortable lounge for specialty sakes, fine wines, and cocktails.

On the river, Cottonwood Grill is Steamboat's premier private party and catering location.

### ★ To find us ...

701 Yampa Ave  
between 7th & 8th Streets

### ★ Our hours ...

Open Nightly  
Winter & Summer  
5:30pm - close  
Hours vary Spring & Fall

We accept  
Amex, Visa, MC  
Menu Items and Hours  
Subject to change





870-1019

First-come, first served seating.  
Sorry, no reservations.

[www.exploresteamboat.com/saketumi](http://www.exploresteamboat.com/saketumi)

★ **Featuring ...**

- Seasonal Patio Dining
- Happy Hour 5-6pm
- Non-Smoking
- Nice Wine Selection
- Fine Sake Selection
- Early Arrival  
"Highly Recommended"
- Sushi Classes
- Well Behaved Children  
Welcome
- Inquire Within for Private Parties

★ **To find us ...**

Next to Slopeside Grill  
In Torian Plum Plaza  
At the Ski Area Base

★ **Our hours ...**

Winter:  
Dinner Nightly at 5pm

Summer:  
Dinner Nightly at 5pm

Limited Take-out  
Live Music on the Heated Patio

We accept  
Amex, Visa, MC, Discover

Hours, menu & prices  
subject to change.



# Saketumi



**STARTERS**

Miso Soup  
Edamame  
Gyoza Potstickers

Crab Rangoons  
Shrimp & Veggie Tempura  
Tuna Poke

Saketumi Shrimp  
Organic Greens Salad  
Cucumber salad

Seaweed salad  
Sashimi Salad

**NIGIRI & SASHIMI**

Maguro *tuna*  
Hamachi *yellowtail*  
Sake *salmon*  
Shiromi *whitefish*

Tako *octopus*  
Unagi *freshwater eel*  
Tobiko *flying fish roe*  
Masago *smelt roe*

Uni *sea urchin*  
Ebi *shrimp*  
Hotate *scallop*  
Tamago *Japanese omelet*

Chirashi Bowl *sashimi over rice & vegetables*  
Nigiri Combo *8pc.*  
Saketumi Sashimi *15 pc.*

**ROLLS**

Bula Roll  
*Panko fried shrimp, topped with crab mix, avocado, tuna, sweet soy and spicy aioli.*

Las Vegas  
*Salmon, avocado, cream cheese, and avocado, tempured and topped with sweet soy & spicy aioli.*

Riceless Roll  
*Spicy tuna, ebi, cucumber, asparagus, and daikon rolled in mamenori, topped w/ ponzu.*

Tree Hugger  
*Fried sweet potato, asparagus, fresh basil rolled in mamenori topped with avocado and sesame seeds.*

California  
*Blue crab mix, cucumber, avocado.*

Miles o' Smiles  
*Coconut shrimp, mango, cream cheese and cucumber topped w/ a coconut curry sauce.*

Steamboat Crunch  
*Tuna, kani, cream cheese and negi panko fried topped w/ sweet soy.*

Veggie Cali  
*Avocado, cucumber, red bell pepper.*

Caterpillar  
*Unagi, cucumber topped with avocado.*

Oyasuminasai  
*Panko shrimp and cucumber cut and topped with baked scallops and lobster.*

The 14'er  
*Beef tenderloin and lobster w/ asparagus, crispy shallots and an Asian bbq sauce.*

White lotus  
*Spicy tuna, cucumber rolled in mamenori, cut and topped with spicy hamachi, crispy shallots and Fuji apples.*

Cucumber Wrap  
*Crab, shrimp, and avocado wrapped in cucumber.*

Red Dragon  
*Hamachi and jalapeno inside, topped with spicy tuna, avocado, sweet soy and sriracha.*

**ENTREES**

Red or Green Curry  
*beef, chicken, shrimp, or tofu.*

Pineapple Teriyaki  
*beef, chicken, shrimp or tofu.*

Sterling Farms Filet  
*over sweet pepper potato hash with a brown butter demiglace and chive oil.*

Rad Thai  
*non-traditional Pad Thai.*



1865 Ski Time Square, Suite 101  
View our full menu at [saketumi.net](http://saketumi.net)

Fresh Catch of the Day  
Nightly culinary specials