

ONA

RESTAURANT & LOUNGE

ONARESTAURANT.COM

CAREFULLY
SOURCED



GLOBALLY
INSPIRED

ONA
MEANINGS

Chinook: *Shellfish*

Sanskrit: *Grains*

Japanese: *Apricot*

Czech: *She*

Latin: *Grace*

Basque: *Good*

Hebrew: *Seasons*

Irish: *One, Lamb*

FOR THE TABLE

Yellowfin Ahi Tuna* seared RARE, fire roasted eggplant purée, pickled portabella, scallion oil, avocado, crispy garlic 16

Ceviche* prawns, scallop, Chinook salmon, albacore tuna, crispy oyster, avocado 17

Oyster Tempura daikon sprout, tensuyu sauce, parsley oil 15

Oregon Dungeness Crab Cake capered remoulade, artisan sourdough 12

Oregon Dungeness Crab Dip artisan sourdough 12.5

Manila Clams grape tomato, dry vermouth, garlic, butter 17.5

Calamari con Sofrito spanish tomato sauce, capers, lemon zest 15

Yaquina Bay Oyster Shooters* one 3 • three 8 • six 15

Czech Cauliflower & Mushrooms smoky paprika, tahini sauce 8

Oregon Hazelnut Pesto artisan sourdough 7

SOUP

*served with
Portland French Bakery
sourdough*

Manila Clam Chowder
*house shucked manila clams,
alder smoked pepper bacon,
cream*
cup 6 • bowl 10

Tomato Bisque
cup 5 • bowl 8.5
add Oregon dungeness crab
5 / 10

Soup of the Day
cup 5 • bowl 8.5

SALADS

Fruits de Mer

*Dungeness crab, wild prawns, bay shrimp, razor clam,
arugula, romaine, beets, citrus vinaigrette* 25

Ona Caesar

7 / 14 *add Oregon dungeness crab* 5 / 10
add anchovy 3 *add RARE ahi tuna** 9
add prawns 3 ea. *add grilled Draper Valley chicken* 7

The Beet Salad

*River's Edge Chèvre, arugula, candied walnuts,
pickled fennel, roasted shallot vinaigrette,
balsamic gastrique* 8 / 15
add Oregon dungeness crab 5 / 10 *add prawns* 3 ea.
add grilled Draper Valley chicken 7
*add RARE ahi tuna** 9

SANDWICHES

Grilled Cheese & Tomato Bisque

*artisan sourdough, Tillamook Reserve extra sharp
white cheddar, havarti* 12 *add pesto to your sandwich* 2
with Oregon dungeness crab 5 / 10

McK Ranch Burger*

*grass fed, grass finished beef served MEDIUM
lettuce, semi sundried tomato, Dijon mayo & fries* 11
add Rogue Creamery blue cheese or Tillamook sharp cheddar 2
add smoked pepper bacon or caramelized onions 2

House-Made Vegeburger

*falafel, quinoa, zucchini, mushroom burger fried in rice bran
oil, fire roasted eggplant purée, feta, tatziki, lettuce, tomato*
vegan upon request.
caesar, Asian slaw or fries 12
add alder smoked pepper bacon 2

OCEAN FARE

Pan Roasted Seasonal Fish*

quinoa tabbouleh, shiitake confit, gaufrette potato, peppermint oil 28

Ona's Nicoise*

pepper seared RARE albacore tuna, nicoise olives, potato turmeric, green beans, tobiko, fleur de sel 26

Gata

Filipino coconut ginger seafood stew. seasonal seafood, shiitake mushroom, baby spinach, jasmine rice 32

Oregon Dungeness Crab Cakes

We have a secret: lots of crab. capered remoulade, heirloom rice blend, chef veg 28

Halibut Fish and Chips

tempura style beer battered, capered remoulade, Asian slaw and fries 22

Mixed Grill of Oregon Seafood*

one Oregon dungeness crab cake, two weathervane scallops, two Yaquina Bay oysters, two wild Mexican prawns, heirloom rice blend, chef veg 37

FRESH PASTA

House-Made Yakisoba

miso sake marinated black cod, shiitake, scallion oil, chef veg 30 with grilled tofu 25

Ona Tagliolini Pasta

fresh egg ribbon pasta with seasonal seafood and saffron cream reduction 28

ask about our
gluten free menu

LAND FARE

Cedar Plank Skirt Steak*

mashed potato, green beans, roasted shiitake, grilled scallion, chimichurri or blue cheese butter 28

Chicken Fricassé

chicken breast, shiitake mushroom, white wine, tarragon, parsley, mashed potato, herb butter cream sauce 27

Duck Sous Vide*

duck breast, black rice, beet powder, shiitake confit, parsnip purée, micro greens 29

Braised Lamb Shank Chashu

scallion gremolata, mashed potato, chef veg 28

3 Meatloaf

grass fed, grass finished McK Ranch beef, Anderson Farm lamb, and Carlton Farm pork, mashed potato 19

SIDES

Grilled Wild Mexican Prawn

add to any menu item 3 ea

Oregon Hazelnut Pesto

add to any menu item 2

Oregon Dungeness Crab

add one or two ounces to any menu item 5 / 10

Mashed Potatoes 5

Chef's Vegetables 6

Seaweed Salad 7

Fries 4

Asian Slaw

miso, ginger and sesame oil dressing 5

Warm Artisan Sourdough with butter 5

Gluten Free Bread

substitute for any bread item 3

Grilled Tofu

substitute for any protein item

FRESH • LOCAL • SUSTAINABLE

some of our local purveyors

Ocean Beauty

Astoria, OR

McK Ranch

Dallas, OR

Draper Valley

Mount Vernon, WA

Gathering Together Farms

Philomath, OR

Anderson Ranch

Brownsville, OR

Rogue Creamery

Central Point, OR

Portland

French Bakery

Portland, OR

Pasta Plus

Eugene, OR

Oregon Oyster Farm

Newport, OR

Carlton Farm

Carlton, OR

Tara's Garden

Yachats, OR

Seeds of Oregon

Yachats, OR

Lil Swiss

Waldport, OR

ONA

**These items may be served either raw or undercooked.*

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

18% gratuity will be added to parties of six or more

Ona complies with the 5% City of Yachats Food and Beverage Tax

Ona is happy to accept up to four checks per table

Ona Restaurant and Lounge

131 Highway 101 • North Yachats, Oregon • (541) 547-6627

Michelle Korgan • Chef/Owner

Anthony Velarde • Executive Chef

www.OnaRestaurant.com