

Appetizers

Cold

- A. 1 **Hijiki** 5.00
simmered seaweed and vegetables
- A. 2 **Maguro Oshi-Zushi*** 6.50
fresh tuna Kyoto-style pressed sushi

Steamed/Cooked

- A. 3 **Edamame** 3.50
green soybeans
- A. 4 **Shumai** 6.95
shrimp dumplings (5 pcs)
- A. 5 **Chawan Mushi** 5.50
Steam egg custard with seafood
- A. 6 **Yakitori** 5.25
Grilled Chicken in teriyaki sauce
- A. 7 **Grilled Mussel** 7.95
With spicy sauce

Salads

- s. 1 **House Salad** 1.50
served with our house dressing
- s. 2 **Seaweed Salad** 4.25
seaweed flavored with a sweet sesame sauce
- s. 3 **Avocado Salad** 4.95
slices of avocado served with jalapeno sauce
- s. 4 **Lotus Root Salad (spicy)** 4.75
- s. 5 **Spicy Tuna Salad *** 7.50
served with soy baby-pepper sauce
- s. 6 **Yoshi's Sunomono Salad *** 6.75
seafood served with sunomono (sweet vinegar) sauce
- s. 7 **Soba Salad** 7.25
Buckwheat noodles in soy shallot dressing

Tempura

Dipped in a light flour batter and deep fried

- A. 8 **Vegetables** (6 pcs) 4.95
- A. 9 **Agedashi Tofu** 5.50
fried bean curd with mushrooms
- A. 10 **Shrimp and Vegetables** 6.25
2 pcs shrimp, 4pcs vegetables

Kara Age

Marinated & dipped in a light corn starch batter and deep fried

- A. 11 **Squid Kara age** 5.95
- A. 12 **Chicken Kara age** 5.25

Croquette

lightly covered in bread crumbs and deep fried

- A. 13 **Vegetable Croquette** 5.25
- A. 14 **Fish Croquette** 5.50

Pan-fried

- A. 13 **Edamame Gyoza** 5.25
tofu dumplings (5pcs)
- A. 14 **Pork Gyoza** 6.25
pork dumplings (5pcs)

Soups

- so. 1 **Organic Miso Soup** 1.65
soy bean soup with tofu, seaweed, and scallions

Rice

- R. 1 **Steamed White Rice** 1.50
- R. 2 **Brown Rice** 2.00



Entrée

Served with soup and salad

Sushi

- D. 1 **Sushi Regular *** 18.95
8 pcs of sushi & 1 roll (California or spicy tuna)
- D. 2 **Sushi Deluxe *** 25.95
10 pcs of the day's best fish and 1 roll (California or spicy tuna)
- D. 3 **Vegetable Sushi** 14.95
10 pcs of sushi and 1 roll (avocado & sun-dried tomato)

Sashimi

- D. 4 **Sashimi Regular *** 20.95
15 pcs from 5 kinds of fresh fish
- D. 5 **Sashimi Deluxe *** 27.95
18 pcs from 7 kinds of the day's best fish
- D. 6 **Sashimi of your Choice *** 27.95
your choice of 15 pcs from the finest fish: tuna, salmon, eel, yellow tail, or white tuna

Grilled Marinated Fish and Meat/Teriyaki

- D. 13 **Chicken Teriyaki** (Dark Meat) 15.95
- D. 14 **Escolar** (White Tuna) **Teriyaki** 15.95
- D. 15 **Salmon Teriyaki** 16.95

Tempura

dipped in a light flour batter and deep fried

- D. 18 **Vegetables** (10 pcs) 13.95
- D. 19 **Shrimp & Vegetables** (12 pcs) 16.95

Noodles

- N.1 **Chicken Curry Rice/Udon** 12.95
Japanese thick noodles in chicken curry broth
- N.2 **Tempura Soba/Udon** 12.95
Udon noodles with tempura on the side

Chirashi

 (Additional \$1 for brown rice)

- D. 7 **Vegetarian Chirashi** 14.95
variety of vegetables on sushi rice
- D. 8 **Chirashi Regular *** 19.45
variety of fresh raw fish and vegetables on sushi rice
- D. 9 **Sanshoku Chirashi *** 24.95
your choice of 3 fish: tuna, salmon, ikura, eel, yellow tail, or white tuna
- D. 10 **Young's Chirashi Deluxe*** 28.95
A variety of the day's best fish
- D. 11 **Tekka Don or Spicy Tekka Don*** 20.95
fresh tuna or spicy tuna on sushi rice
- D. 24 **Salmon Don or Spicy Salmon Don*** 20.95
fresh tuna or spicy tuna on sushi rice
- D. 12 **Unaju** 20.95
broiled eel cooked in a special sweet sauce and served over steamed rice

Katsu (Cutlets)

lightly covered in bread crumbs and deep fried

- D. 20 **Chicken** (White Meat) 15.95
- D. 21 **Pork** 16.95
- D. 22 **Yellow tail** 16.95

Hot Pot

- D. 23 **Beef Sukiyaki** 19.95
Thinly sliced beef and vegetables cooked in a hotpot

Bento Box /Combination

- C. 1 **Tempura Combo** 20.45
served with shrimp and vegetable-tempura with choice of (A) chicken teriyaki, (B) salmon teriyaki or (C) grilled white tuna
- C. 2 **Sushi Combo*** 20.95
served with sushi (4pcs) and California roll, with choice of (A) chicken teriyaki (B) salmon teriyaki or (C) grilled white tuna
- C.3 **Sushi and Sashimi Combo*** 23.45
5 pcs of sushi & one California roll with 3 kinds of sashimi

Roll Combo Platter*

- P. 1 **Vegetable Roll Combo** 30.95
60 pcs of rolls: 2 cucumber rolls, 2 avocado rolls, 2 asparagus rolls, 2 kampyo squash rolls, and 2 avocado & sun dried tomato rolls

Sushi Combo Platter*

- P. 3 **For Two** (30 pcs) 36.95
1 California roll and 1 salmon & avocado roll; 2 pcs each of tuna, salmon, white fish, yellow tail, Spanish mackerel, eel, shrimp, surf clam, and white tuna
- P. 4 **For Four** (60 pcs) 69.95
2 California rolls and 2 salmon avocado rolls; 4 pcs each of tuna, salmon, white fish, yellow tail, Spanish mackerel, eel, shrimp, surf clam, and white tuna
- P. 5 **For Six** (102 pcs) 99.95
2 California rolls, 2 salmon avocado roll, 2 eel avocado roll, and 2 spicy tuna roll, 6 pieces each of tuna, salmon, white fish, yellow tail, Spanish mackerel, eel, surf clam, shrimp, and white tuna

- P. 2 **Roll Combo*** 39.95
66 pcs of rolls: 2 cucumber rolls, 2 tuna rolls, 2 eel rolls, 2 California rolls, and 3 salmon rolls

Beverages

Refills will be charged

Coke	1.75	Orange Juice	2.50
Diet Coke	1.75	Cranberry Juice Cocktail	2.50
Sprite	1.75	Iced Tea	1.75
Ginger Ale	1.75	Iced Green Tea	2.50
Spring Water	1.95	Organic Hoji-Cha (Tea)	2.50
Sparkling Water	2.75	Oolong Tea	2.50
Apple Juice	2.50	Ramune (Japanese Soda)	2.75
Lemonade	1.75		

Desserts

Ice Cream Vanilla, Green Tea, Red Bean, Ginger, Mango Sorbet	2.50	Green Tea Tempura Ice Cream	6.50
Mochi Ice Cream Green Tea, Red Bean, Strawberry, Vanilla, Mango Chocolate, Black Sesame	3.50	Bread Pudding with Ice Cream	6.50



Many menu items can be prepared as vegetarian items. Please ask your server.

Brown rice is available as a healthy option.

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.