

# Sushi Yoshi à la carte

Brown rice available

<i>Sushi &amp; Sashimi</i> 1 order = 1 pc	Price	Qty.	Qty.	<i>Roll</i> Full = 6 pc, Half = 3 pc	Full	Qty.	Qty.	Hand
	per pc	Sushi	Sashimi		Price	Full	Half	Roll
<b>Tuna (Maguro)*</b>	2.60			<b>California Roll Crab Stick &amp; Avocado</b>	4.00			
<b>Med. Fatty Tuna (Chutoro)*</b>	3.70			<b>California Roll with Roe</b>	4.40			
<b>Fatty Tuna (Toro)*</b>	4.50			<b>Tuna (Tekka)*</b>	4.50		----	
<b>Spicy Tuna Cup*</b>	2.50			<b>Tuna &amp; Avocado*</b>	4.80			
<b>White Tuna (Escolar)*</b>	2.45			<b>Tuna, Avocado &amp; Roe*</b>	5.20			
<b>Salmon (Sake)*</b>	2.45			<b>Fatty Tuna &amp; Scallion (Negi Toro)*</b>	6.95		----	
<b>Salmon Belly*</b>	2.60			<b>Salmon*</b>	4.10		----	
<b>Smoked Salmon</b>	2.60			<b>Salmon &amp; Avocado*</b>	4.40			
<b>Yellow Tail (Hamachi)*</b>	2.60			<b>Salmon, Avocado &amp; Roe*</b>	4.80			
<b>Yellow Tail Belly*</b>	2.75			<b>Yellow Tail &amp; Green Onion*</b>	4.45		----	
<b>Kona-Kanpachi(Amber-Jack)*</b>	2.80			<b>Eel &amp; Avocado</b>	4.90			
<b>Albercore (Shiro Katsuo)*</b>	2.45			<b>Eel, Avocado &amp; Roe</b>	5.30			
<b>Red Snapper (Tai)*</b>	3.00			<b>Boiled Shrimp, Avocado &amp; Roe</b>	5.00			
<b>White Fish*</b>	2.60			<b>Real Crab, Avocado &amp; Roe</b>	5.20			
<b>Engawa*</b>	2.60			<b>Shrimp Tempura &amp; Avocado</b>	5.20			
<b>Boston Mackerel (Saba)*</b>	2.35			<b>Soft Shell Crab Tempura &amp; Avocado</b>	5.70			
<b>Spanish Mackerel (Sawara)*</b>	2.40			<b>Salmon Skin, Scallion &amp; Kaiware</b>	4.60			
<b>Horse Mackerel (Aji)*</b>	3.00			<b>Spicy Tuna Tataki &amp; Scallion*</b>	4.75		----	
<b>Striped Jack (Shima Aji)*</b>	3.00			<b>Spicy Tuna &amp; Avocado*</b>	4.80			
<b>Spotted Sardine (Kohada)*</b>	2.60			<b>Spicy Salmon &amp; Avocado*</b>	4.70			
<b>Shrimp (Ebi)</b>	2.10			<b>Spicy California Roll &amp; Roe*</b>	4.60			
<b>Sweet Shrimp ( Amaebi)*</b>	3.00			<b>Spicy Scallop &amp; Avocado*</b>	5.00			
<b>Peony Shrimp (Botan-ebi)*</b>	3.00			<b>Spicy Crunchy Tuna &amp; Avocado*</b>	5.20			
<b>Squid (Ika)*</b>	2.10			<b>Spicy Crunchy Salmon &amp; Avocado*</b>	5.10			
<b>Squid Legs (Geso)*</b>	2.10			<b>Spicy Crunchy White Tuna &amp; Avocado*</b>	5.10			
<b>Octopus (Tako)</b>	2.50			<b>Spicy Crunchy Eel &amp; Avocado</b>	5.50			
<b>Baby Octopus (Iidako)</b>	2.25			<b>Spicy Crunchy Boiled Shrimp &amp; Avocado</b>	5.20			
<b>Eel (Unagi)</b>	2.60			<b>Spicy Crunchy Scallop &amp; Avocado*</b>	5.30			
<b>Sea Eel (Anago)</b>	2.60			<b>Spicy Crunchy Yellow Tail &amp; Avocado*</b>	5.10			
<b>Sea Urchin (Uni)*</b>	3.75			<b>California Tempura Roll</b>	5.50		----	
<b>Salmon Caviar (Ikura)*</b>	3.00			<b>Cucumber (Kappa)</b>	3.00		----	
<b>Flying Fish Roe (Tobiko)</b>	2.35			<b>Avocado</b>	3.00		----	
<b>Smelt Roe (Masago)</b>	2.35			<b>Avocado Tempura</b>	3.50		----	
<b>Quail Egg (Uzura)*</b>	0.60			<b>Sweet Potato Tempura</b>	3.50		----	
<b>Tubu gai Clam*</b>	2.25			<b>Avocado &amp; Sun Dried Tomato</b>	3.80			
<b>Scallop (Hotate)*</b>	2.75			<b>Mountain Yam, Ume &amp; Shiso</b>	3.80		----	
<b>Conch Clam*</b>	2.25			<b>Pickled Radish (Oshinko)</b>	3.00		----	
<b>Live Scallop (Whole 4pcs)*</b>	10.45			<b>Cooked Mushroom (Shiitake)</b>	3.00		----	
<b>Crab Stick (Kanikama)</b>	2.25			<b>Asparagus</b>	3.25		----	
<b>Bean Curd (Inari)</b>	2.25			<b>Fermented Soy Bean (Natto)</b>	3.00		----	
<b>Organic Omelet (Tamago)</b>	2.50			<b>Fresh Wasabi</b>	2.00		----	-----

\* These items contain raw or undercooked ingredients.

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