INSIDE-OUT ROLLS

rice on the outside* (cont'd)

Dynamite Roll 5.5 (5 pieces) shrimp tempura, flying fish roe, kaiware, mayonnaise, and sesame

Hurricane Roll 6.5 *crawfish, salmon, spicy mayo, and flying fish roe* ^(F)

Ika Ten Roll 5.5 (5 pieces) squid tempura, kaiware, and sesame

Kamikaze Roll 7.5 scallops, flying fish roe, mayo, chili sauce, and tempura crumbs (\$\sigma\$)

Philadelphia Roll 5.5 fresh salmon, cream cheese, cucumber, and sesame (6F)

Rainbow Roll 12 assorted seafood, avocado, imitation crab, flying fish roe, and mayonnaise

Soft Shell Shrimp Roll 6.5 *soft shell shrimp, avocado, mayonnaise, and flying fish roe*

Spicy Ebi Fry Roll 5.5 deep fried breaded shrimp with chili sauce, mayonnaise, and sesame (§)

Spider Roll 8 (5 pieces) soft shell crab, avocado, flying fish roe, kaiware, mayonnaise, and sesame

Tiger Roll 12 shrimp, avocado, cucumber, and sesame, topped with unagi sauce

Tuna Salad Roll 5.5 (5 pieces) cooked tuna, mayonnaise, green onion, kaiware, and sesame (F)

Unatama Roll 6 BBQ eel, egg omelette, and sesame

Web Roll 13 soft shell crab, BBQ eel tempura, tobiko, avocado, mayo & kaiware

Unabi Roll 12 ebi tempura, tobiko, mayo topped with BBQ eel & unagi sauce

MAKI SUSHI ROLLS

Nori (seaweed) on the outside*

Baku Dan Maki 6 tuna, chili sauce, and tempura crumbs (\$)

Ebi Kyu Maki 5 shrimp, cucumber, and mayonnaise ©F

Futo Maki 7.5 (4 pieces) / 14 (8 pieces) crab meat, egg omelette, burdock root, cucumber, kanpyo, and shiitake mushroom

Negi Hamachi Maki 5.5 yellow tail with green onion ©F

Negitoro Maki 5 tuna with green onion GF

MAKI SUSHI ROLLS

Nori (seaweed) on the outside* (cont'd)

Salmon Maki 4.5 fresh sockeye salmon (F)

Salmon Bakudan 6.5 *salmon, chili sauce, and tempura crumbs* (\$)

Smoked Salmon Maki 5 smoked salmon (GF)

Special Maki 9 (4 pieces) / 16.5 (8 pieces) BBQ salmon skin, tuna, salmon, scallop, crab meat, flying fish roe & mayonnaise ©

Spicy Tuna Maki 5 tuna w/ chili sauce (\$) (\$)

Tamago Maki 3.5 egg omelette

Tekka Maki 4.5 Albacore tuna @F

Una Kyu Maki 5.5 BBQ eel, cucumber, and sesame

Deluxe Yamagobo Hand Roll 7 crab meat, burdock root, shiso leaf, cucumber, and sesame in a Temaki (cone) hand roll

VEGETARIAN MAKI & ROLLS* (9)

Asparagus Roll 5 asparagus with mayonnaise & sesame ©F

Asparagus & Avocado Roll 5 asparagus with avocado, mayonnaise, and sesame (#)

Avocado Maki 3.5 avocado @F

Avocado Kappa Roll 4.5 avocado, cucumber, and sesame (F)

Garden Roll 5.5 (5 pieces) assorted vegetables (F)

Kakiage Roll 6.5 (5 pieces) cut vegetable tempura

Kanpyo Maki 3.5 cooked gourd shavings

Kappa Maki 3 cucumber & sesame ©F

Oshinko Maki 3.5 Japanese pickled radish

Shiitake Maki 4 shiitake mushroom

Spinach Roll 5 (6F) + \$2) spinach & goma ae sauce

Ume Kyu Maki 3.5 Ume plum sauce, cucumber & sesame

Vegi Baku Dan Maki 6 yam tempura, chili sauce & mayo (\$\sigma\$)

Vegi California Roll 5 egg plant tempura, avocado, mayonnaise, and sesame

Vegi Caterpillar Roll 11 tempura yam, avocado, and tonkatsu sauce

Yamagobo Maki 5 pickled burdock root

Yam Roll 5 (5 pieces) tempura yam & kaiware

Yama Cream Cheese Maki 6.5 shiso leaf, cream cheese, and yamagobo (pickled burdock root)

BENTO DINNERS

NO substitutions, items subject to change. All bentos come with appetizer, miso soup, vegetable salad & ice cream

Yujiro Special 19 assorted sashimi, California roll, and tekka maki

BBQ Saba Special 19 BBQ mackerel, assorted sashimi, and tekka maki

Saba Misoni Special 19 cooked mackerel with miso sauce, assorted sashimi. and tekka maki

Tempura Special 19 assorted tempura, assorted sashimi, and tekka maki

Deluxe Special 21 assorted sashimi, 3 pieces of nigiri sushi, a California and a B.C. hand roll

Vegetarian Special 15 2 pieces inari sushi, garden roll, 3 pieces each of kappa maki & avocado maki (no miso soup) ⊙

PARTY TRAYS

Party Tray for Two 35 (24 pieces) 2 pieces each of tuna, salmon, tamago, hokki, ebi, tako nigiri sushi, plus 6 pieces each of tekka maki & salmon maki

Party Tray for Three 53 (36 pieces) 3 pieces each of tuna, salmon, hokki, ebi, tako, tamago nigiri sushi, plus 6 pieces each of tekka maki, salmon maki, and California roll

Party Tray for Four 69 (53 pieces) 4 pieces each of tuna, salmon, hokki, ebi, tako, hotate nigiri sushi plus 5 pieces of dynamite roll, 6 pieces each of tekka maki, salmon maki, B.C. roll, and California roll

All Rolls Tray 48 (55 pieces) 5 pieces of dynamite roll, 6 pieces each of tekka maki, salmon maki, kappa maki, B.C. roll, bagel roll, 12 pieces of California roll, and 8 pieces of special maki

EXTRAS

Wasabi / ginger / chili sauce / mayo 0.5 Add quail egg / extra tobiko 0.5 Shoyu paper instead of nori seaweed 1 Inside-Out Roll instead of Maki 0.5 Extra goma ae sauce / teriyaki sauce 1.5 Gluten-free (F) sauce 2

(V) = Vegetarian (GF) = Gluten Free (S) = Spicy

* wasabi in all sushi, maki, and rolls unless otherwise noted



HOURS OF OPERATION

Monday - Thursday 11:30 am—2:00 pm, 5:00—9:00 pm Friday & Saturday 11:30 am—2:00 pm, 5:00—9:30 pm Sunday 1:00—9:00 pm

Tel: +1 204 489-9254 1822 Grant Avenue Winnipeg, MB R3N 0N3

WWW.YUJIROWINNIPEG.COM

^{*} wasabi in all sushi & maki, unless otherwise noted

^{*} please note extra charges apply for any modifications

^{*} prices are subject to change, taxes excluded

COLD APPETIZERS

Tsubugai Kimchee 7.5 boiled whelk mixed with spicy kimchee sauce (\$\sqrt{s}\$)

Goma Ae 5 ($^{\text{GF}}$ +\$2) boiled spinach with sesame dressing $^{\text{V}}$

Gyu Tataki 12 lightly grilled tenderloin served with ponzu sauce

Kinpira Gobo 5 cooked burdock root & sesame

Salmon No Marine 12 marinated salmon served with sliced onion & vinaigrette dressing (f)

Tako Kimchee 13 cooked octopus, and cucumber with spicy kimchee sauce (\$\sigma\$)

Tuna Goma Ae 12 ((©) +\$2) diced tuna & avocado with sesame dressing

Tuna Tataki 15 lightly grilled tuna served with ponzu sauce Ankimo 6 steamed monk fish liver served with ponzu sauce

HOT APPETIZERS

Miso Soup 2 fish broth with condiments

Kaki Misonaise 10 baked oyster with special mayo sauce

Agedashi Tofu 4 lightly deep fried tofu served with green onion & tempura sauce

Chicken Kara Age 8 deep fried chicken thigh seasoned with soy & ginger

Edamame 5 boiled soya beans (V) (GF)

Gyoza 6 pan fried pork dumplings served with soy vinaigrette sauce

Shrimp Gyoza 10 handmade pan fried shrimp dumplings served with soy vinaigrette sauce

Yakitori 6 grilled diced chicken thigh served on a skewer (salt & pepper (F) or/with teriyaki sauce)

Soft Shell Crab 16 deep fried soft shell crab served with ponzu sauce (breaded or non-breaded)

Ika No Sugata Yaki 11 grilled whole surume squid ©F

 \bigcirc = Vegetarian \bigcirc = Gluten Free \bigcirc = Spicy

SALADS

Wakame Salad 6 seaweed salad with sesame (V)

Kaisou Salad 7 mixed seaweed with yuzu dressing \heartsuit

Daikon To Sake Kawa No Salad 8 shredded daikon, and BBQ salmon skin served with yuzu dressing

Sunomono Salad 6.5 (Imitation crab; Octopus or Shrimp) cucumber, Japanese vermicelli noodles with vinaigrette dressing

Deluxe Sunomono Salad 8.5 cucumber, Japanese vermicelli noodles real crab meat with vinaigrette dressing

Uzaku 8 cucumber & unagi with vinegar dressing

Vegetable Salad 5 garden greens with house dressing \bigcirc

Tofu Salad 6 fresh tofu, garden greens with house dressing \vee

A'LA CARTE

Gindara No Saikyo Yaki 13 Black Cod with saikyo miso

Hamachi Kama No Shio Yaki 13 BBQ Yellow Tail collar with salt (6F)

Saba No Misoni 7 cooked Mackerel with miso sauce

Saba No Shio Yaki 7 BBQ Mackerel with salt (F)

Sake Harasu No Shio Yaki 6 BBQ Salmon belly with salt ©F

Sake Kama No Shio Yaki 6 BBQ Salmon collar with salt ©F

Sanma No Shio Yaki $\,\,$ 5 BBQ Pacific Saury with salt $\,\,$ GF

Beef Teriyaki 12 seared rib eye with teriyaki sauce served on lettuce salad

Chicken Teriyaki 12 grilled chicken thigh with teriyaki sauce served on lettuce salad

Salmon Teriyaki 12 BBQ Salmon with teriyaki sauce served on lettuce salad

Rice 2 steamed rice (V)GF

Sushi Rice 2.5 VGF

TEMPURA lightly battered, and deep fried

Assorted Tempura 12 3 shrimp & 6 vegetables

Ebi No Tempura 7 (4 pieces) / 12 (8 pieces) shrimp

Seafood No Tempura 14 assorted seafood Ika No Tempura 10 calamari

Vegetable No Tempura 8 assorted vegetables

Yam No Tempura 8 yam

DONBURI seafood on rice*

includes miso soup and vegetable salad.

Torodon 19 9pcs of fatty albacore tuna on sushi rice ©F

Beni Tekkadon 19 9pc assortment of sockeye salmon and albacore tuna on sushi rice (F)

Benidon 19 9pcs of fresh sockeye salmon on sushi rice (GF)

Tekka Don 19 9pcs of fresh albacore tuna on sushi rice (GF)

Chirashi 21 assorted seafood on sushi rice (GF)

Deluxe Chirashi 23 premium seafood on sushi rice (GF)

Una Don 21 BBQ eel on steamed rice

SASHIMI slices of raw fish and seafood*

Assorted Sashimi 15 7 pieces (6F)

Special Sashimi 23 11 pieces ©F

Deluxe Sashimi 35 17 pieces (GF)

Salmon, Tuna, and/or Toro Sashimi ©F 12 (5 Pieces) / 21 (9 Pieces)

Hamachi Sashimi 19 7 pieces ©F

Tsubugai Sashimi 6 boiled whelk (GF)

Gin Dara Sashimi 15 (5 pieces) / 22 (9 pieces) GF

NIGIRI SUSHI price per piece*

Ama Ebi 4 sweet shrimp (GF)

Ankimo 2.5 steamed monk fish liver ©

Chop'd Hokki 3 surf clam, avocado, tobiko & mayonnaise 🕞

Chop'd Scallop 3.2 scallop with tobiko & mayonnaise ©F

Ebi 2.7 boiled shrimp (GF)

Gindara 3.5 farmed black cod ©F

Hamachi 2.8 yellow tail 6

Hokki 2.5 boiled surf clam ©F

Hotate 2.8 scallop (GF)

Ika 2.7 squid ©F

Ikura 3.5 salmon roe 🕞

Inari 1.5 bean curd skin ♥

Kani Kama 2.5 imitation crab

Kani Sushi 3.5 crab ©F

Maguro 2.5 Albacore Tuna GF

NIGIRI SUSHI price per piece* (cont'd)

Mirugai Market Price Geoduck clam (seasonal) ©F

Saba 3.2 marinated Japanese mackerel (GF)

Shake 2.5 Sockeye Salmon (GF)

Smoked Salmon 3 (6F)

Tako 2.5 boiled octopus (F)

Tamago 2 egg omelette

Tobiko 2.5 flying fish roe (F)

Toro 2.5 fatty Albacore tuna (GF)

Tsu Bu Gai 2.5 cooked whelk clam (GF)

Unagi 3 BBQ river eel

Uni 3.5 sea urchin (F)

INSIDE-OUT ROLLS

rice on the outside*

Avocado Salmon Roll 6.5 avocado & salmon (F)

B.C. Roll 5.5 BBQ salmon skin, cucumber & sesame 6

Bagel Roll 6 smoked salmon, cream cheese, cucumber, and sesame (F)

Beef Teriyaki Roll 6.5 (5 pieces) sliced rib eye with teriyaki sauce, carrot, kaiware & sesame

California Roll 5.5 imitation crab, mayonnaise, flying fish roe, avocado, and sesame

Deluxe California Roll 7 real crab meat, mayonnaise, flying fish roe, avocado & sesame **(6F)**

Canadian Roll 7 (5 pieces) BBQ salmon skin, salmon roe, cucumber, shiso, kaiware, and sesame (§F)

Caterpillar Roll 12 BBQ eel, avocado, cucumber, and sesame with unagi sauce on top

Chicken Teriyaki Roll 6.5 (5 pieces) chicken with teriyaki sauce, kawaire, and sesame sauce

Chop'd Hokki Roll 6.5 diced surf clam, avocado, flying fish roe, and mayonnaise **(fi)**

Chop'd Scallop Roll 6.5 diced scallops, flying fish roe, and mayonnaise ©

Crunchy Roll 7.5 shrimp, imitation crab, cucumber, chili sauce, and tempura crumbs (\$\sigma\$)

Ebi Ebi Roll 12 ebi tempura, soft shell shrimp, mayo, chili, avocado, tobiko, and kawaire

^{*} wasabi in all sushi, maki, and rolls unless otherwise noted

^{*} please note extra charges apply for any modifications

^{*} prices are subject to change, taxes excluded