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MONDAY - SATURDAY | 5PM - 10PM

BEVERAGE 御飲み物

SOFT DRINKS

PEPSI, DIET PEPSI, SIERRA MIST	2.25	GREEN TEA	1.50 (hot) / 2.50 (iced)
ORANGE JUICE	2.95	ICED TEA	1.75
RAMUNE JAPANESE SODA [ラムネ]	3.25	ICED OOLONG TEA	1.75

BEER ビール

JAPANESE (s) 4.75 / (l) 7.75 Asahi (アサヒ) - 12 fl oz / 21 fl oz Kirin (キリン) - 12 fl oz / 22 fl oz Sapporo (サッポロ) - 12 fl oz / 20.3 fl oz	AMERICAN 3.25 Bud, Bud Light, Michelob Ultra, Michelob Lager, Michelob Dark	NON-ALCOHOLIC 3.25 O'Doul's
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WINE ワイン

glass / bottle

CHARDONNAY 5.75 / 23 Woodbridge by Robert Mondavi, California	CABERNET SAUVIGNON 5.75 / 23 Woodbridge by Robert Mondavi, California
PINOT GRIGIO 5.75 / 23 Woodbridge by Robert Mondavi, California	MERLOT 5.75 / 23 Woodbridge by Robert Mondavi, California
SAUVIGNON BLANC 5.75 / 23 Woodbridge by Robert Mondavi, California	WHITE ZINFANDEL 5.75 / 23 Beringer, California

PREMIUM WINE プレミアムワイン

bottle only

CHARDONNAY 32 Benziger, Napa Valley, California	PINOT NOIR 42 Meiomi, Napa Valley, California
PINOT GRIGIO 58 Santa Margherita, Trentino-Alto Adige, Italy	CABERNET SAUVIGNON 42 Joel Gott, Napa Valley, California
SAUVIGNON BLANC 42 Kim Crawford, Marlborough, New Zealand	

WHISKEY ウィスキー

CROWN ROYAL 6.75	CHIVAS REGAL 6.75	GLENLIVET 7.75
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SAKE 日本酒

japanese rice wine

松竹梅

HOT SAKE [s] 4.95 / [l] 8.75

にごり

OZEKI [375 ml] 12

NIGORI UNFILTERED

sweet, rich, smooth

白鶴 さゆり

HAKUTSURU SAYURI [300 ml] 18

NIGORI UNFILTERED, "LITTLE LILLY"

soft, fluffy, fruity, fun

なま

NAMA, SHOCHIKUBAI [180 ml] 6.95

UNPASTEURIZED

crisp, clean, earthy

梅酒

KINSEN PLUM 4.95

PLUM WINE, GLASS

白鶴 梅

HAKUTSURU PLUM [720 ml] 30

PLUM WINE, BOTTLE

PREMIUM SAKE 地酒

4 fl. oz wooden box / 1.8 L bottle

辛丹波

KARATANBA 10 / 100

HONJOZO, "DRY WAVE"

pure, dry, light

酔心

SUISHIN 11.50 / 115

JUNMAI, "DRUNKEN HEART"

rich, smooth, full-bodied dry

男山

OTOKOYAMA 12 / 120

JUNMAI, "MAN'S MOUNTAIN"

quite, light, sharp

春鹿

HARUSHIKA 13 / 130

JUNMAI, "SPRING DEER"

floral, hint of citrus, extra dry

鬼ころし

ONIGOROSHI 16 / 160

JUNMAI DAIGINJO, "DEMON SLAYER"

balanced, elegant, aromatic

白鶴

HAKUTSURU [300 ml] 18

JUNMAI GINJO, "WHITE CRANE"

light, smooth, even

白鶴 翔雲

SHO-UNE 24 [300 ml] / 58 [720 ml]

JUNMAI DAIGINJO, "SOARING CLOUDS"

smooth, fragrant, aromatic

八海山

HAKKAISAN [720 ml] 70

JUNMAI GINJO, "HAKKAI MOUNTAIN"

clean, dry, flavorful

久保田

KUBOTA HEKIYU [720 ml] 100

JUNMAI DAIGINJO, "100 OSTENTATIOUS-NESS"

crisp, dry, cutting

SHOCHU 焼酎

japanese national spirit - glass / bottle (750 ml)

よかいち

YOKAICHI [MUGI] 5.95 / 55

distilled from barley

一刻者

IKKOMON [IMO] 11 / 103

distilled from sweet potatoes

SOUP スープ

味噌汁

MISO SOUP 2

miso (japanese soybean paste), tofu, scallions, seaweed

なめこ汁

NAMEKO SOUP 4

miso soup with nameko japanese mushrooms

すまし汁

CLEAR SOUP 3.50

clear fish broth with mitsuba (japanese parsley), shiitake mushrooms

にらたま汁

NIRA TAMA SOUP 5.75

chinese chives cooked in japanese broth with egg

SALAD & SUNOMONO サラダ / 酢の物

サラダ

HOUSE SALAD 2

fresh mixed greens with house dressing

海藻サラダ

HIYASHI WAKAME 5.50

green seaweed salad marinated in sesame oil

サモンスキンサラダ

SALMON SKIN SALAD 10

baked salmon skin, mixed greens, yama gobo, shaved katsu, jalapeño dressing

スパイシーたこサラダ

SPICY TAKO SALAD 15

octopus, mixed arcadian greens, chives, mushroom, yoshi's spicy dressing

海老サラダ

SHRIMP SALAD 14

mixed greens, red onions, tomatoes, mango, cucumber, yoshi's dressing

鮭サラダ

SALMON SALAD 15

salmon, mixed arcadian greens, cucumber, radish, onion, scallion, yoshi's dressing

マグロサラダ

TUNA SALAD 16

tuna, mixed arcadian greens, onion, yoshi's dressing

酢物

SUNOMONO

thinly sliced, marinated cucumber & tender seaweed, dressed with house vinaigrette

Plain	5
Octopus [Tako]	11.25
Shrimp [Ebi]	10.75

もずく酢

MOZUKU SU 5.50

mozuku seaweed dressed with house vinaigrette

なまこ酢

NAMAKO SU 10

salted namako (sea cucumber) dressed with house vinaigrette

SUSHI APPETIZERS すし前菜

刺身アペタイザー

SASHIMI APPETIZER 12

5 pcs sashimi

寿司アペタイザー

SUSHI APPETIZER 12

4 pcs nigiri (tuna, salmon, yellowtail, shrimp)

マグロ前菜

TUNA ZENSAI 10.80

3 pcs tuna with spicy tuna, kaiware, house shiso-base sauce

鮭前菜

SAKE ZENSAI 9.60

3 pcs salmon on shiso with yuzu wasabi

はまち前菜

HAMACHI ZENSAI 10.50

3 pcs yellowtail with sesame chili oil, garlic ponzu, jalapeño

マグロとアボカドのからし酢味噌和え

MAGURO

AVOCADO-AE 8.25

diced tuna and avocado with miso dressing

アヒ ポケ

AHI POKE 15

ahi tuna, arcadian greens, seaweed, red onion, avocado, hot sauce, house poke dressing

レインボーのカルパッチョ

RAINBOW CARPACCIO 16

sliced tuna, salmon, yellowtail, yuzu wasabi

スモークサーモンのカルパッチョ

SMOKED SALMON

CARPACCIO 15

sliced smoked salmon with cream cheese, red onion, sprout, black tobiko, capers

ホタテのカルパッチョ

HOTATE CARPACCIO 18

sliced sashimi grade japanese scallop with yuzu wasabi, micro green salad, chorizo, plum sauce

シーフードセビチェ

SEAFOOD CEVICHE 16

seafood mix (white fish, octopus, etc), red onion, cucumber, tomato, avocado, shiso, yoshi's ceviche sauce

スパイシーツナとマンゴーサラダ

SPICY TUNA MANGO 15

ahi tuna, mango, red onion, cucumber, kaiware, shiso, ponzu, house poke dressing

ゾーイ

ZOWIE 6.50 (4pc) / 12 (8pc)

deep-fried jalapeño stuffed with crab mix, cream cheese, hot sauce

ハウイ

HOWIE 7 (4pc) / 12.50 (8pc)

deep-fried jalapeño stuffed with spicy tuna, cream cheese, hot sauce

マグロたたき

TUNA TATAKI 16

seared tuna with chili garlic pepper, shiso-base sauce

いか山菜

IKA SANSAI 7

marinated squid mix

APPETIZERS 前菜

CLASSICS

枝豆

EDAMAME 4.50

lightly salted steamed soybeans

オニオンスライス

ONION SLICES 4.50

sliced onion with ponzu

もろ-Q

MORO-Q 4.50

cucumber stick with miso dip

お新香

OSHINKO 4.50

assortment of traditional japanese pickles

揚げ出し豆腐

AGEDASHI TOFU 5.25

deep-fried tofu dressed with dashi

冷奴

HIYAYAKKO 5

soft tofu with bonito flakes and scallions

湯豆腐

YU-TOFU 6

simmered soft tofu with dashi

温泉たまご

ONSEN TAMAGO 3.95

japanese-style poached egg

餃子

GYOZA 5.50

5 pcs pan-fried pork and vegetable dumplings

シュウマイ (えび又はわさび-豚)

SHUMAI 6

4 pcs steamed dumplings (your choice of shrimp or wasabi-pork)

ネギワンタン

NEGI WONTON 5.75

5 pcs boiled pork and vegetable wonton dumplings

ほうれん草のおひたし

SPINACH OHITASHI 4.75

blanched spinach served cold with bonito flakes, sesame seeds, dashi

アスパラガスのおひたし

ASPARAGUS OHITASHI

6.25

blanched asparagus served cold with bonito flakes, sesame seeds, dashi

アスパラガスのゴマ和え

ASPARAGUS

GOMA-AE 6.50

blanched asparagus dressed with sesame paste

山芋の千切り

YAMAIMO-SENGIRI 7

thin yam strips

長芋とタコのポン酢

NAGAIMO TO TAKO NO

PONZU 8

mountain yam and octopus with ponzu sauce

おろしの和え

OROSHI AE

grated japanese radish with

Nameko なめこ 5

Ikura いくら 8

Shirasu しらす 5

ビーフたたき
BEEF TATAKI 10.95
thinly sliced seared beef

ビーフカルパッチョ
BEEF CARPACCIO 10
thinly sliced beef dressed with hot oil

ねぎのビーフ巻き
BEEF NEGIMAKI 8.50
scallions wrapped with sliced beef, sautéed with teriyaki sauce

アスパラガスのビーフ巻き
BEEF ASPARAGUS MAKI 9
asparagus wrapped with sliced beef, sautéed with teriyaki sauce

牛肉の冷シャブ
BEEF REI SHABU 10
lightly cooked sliced beef with ponzu

牛タンの塩焼き
GYUTAN 7.50
sautéed beef tongue

豚肉の角煮
BUTA KAKUNI 9.50
japanese braised pork belly

タコわさび
TAKO WASABI 7
octopus marinated in salt & wasabi

イカ塩辛
IKA SHIOKARA 5.25
salted, fermented raw squid

おでん
ODEN 11.50
japanese fishcake soup (winter season only)

ITAMEMONO 炒め物

stir-fried / sautéed dishes

オクラ、アスパラガスのバター炒め
OKRA STIR-FRY 5.75
stir-fried okra, asparagus, shiitake mushrooms

ニラレバ炒め
NIRA LIVER 7.50
stir-fried with beef liver with chinese chives

ニラ豚炒め
NIRA BUTA 7.50
stir-fried pork with chinese chives

みの炒め
MINO ITAME 7.50
stir-fried beef tripe with onions

めんま、にんにくの芽、豚肉の炒め物
MENMA NINNIKU 6.50
stir-fried pork with bamboo shoots, garlic sprouts

ホタテとアスパラガスのバター炒め
SCALLOP ITAME 10
scallops sautéed with asparagus

AGEMONO 揚げ物

deep-fried dishes

天ぷら

TEMPURA MIX 7.75

2 pcs of shrimp & assortment of vegetables

海老天ぷら

SHRIMP TEMPURA 9.50

5 pcs shrimp tempura

野菜天ぷら

VEGETABLE

TEMPURA 5.25

assortment of vegetables

たらの芽の天ぷら

TARA TEMPURA 5.50

deep-fried japanese angelica tree shoots

鳥の唐揚げ

CHICKEN KARA-AGE 6

deep-fried chicken

コロッケ

KOROKKE 4.75

japanese-style potato croquette

ミニ春巻

HARUMAKI 4.50

5 pcs vegetable egg rolls

ミニ春巻きと鳥の唐揚げ

HARUMAKI COMBO 7.75

2 pcs egg rolls & chicken kara-age

揚げシュウマイ

AGE SHUMAI 6

4 pcs deep-fried shrimp dumplings

一口かつ

HITOKUCHI-KATSU 7.75

deep-fried bite-sized pork

メンチカツ

MENCHI KATSU 8

deep-fried ground pork and beef cutlet

豚串カツ

PORK KUSHI KATSU 6.50

deep-fried breaded pork and onion skewers

いかゲソ唐揚げ

IKA GESO

KARA-AGE 5.50

deep-fried squid tentacles

ソフトシェルの唐揚げ

SOFT-SHELL

KARA-AGE 12.95

deep-fried soft shell crab

あじフライ

AJI FRY 5.50

deep-fried horse mackerel

海老しんじょう

EBI SHINJO 9

fried peppers stuffed with ground shrimp

カキフライ

KAKI FRY 8

4 pcs deep-fried oysters

YAKIMONO 焼き物

grilled / pan-fried dishes

鳥手羽先の塩焼き
TORI TEBA 5.50
grilled chicken wings

いかゲソの塩焼き
IKA GESO SHIOYAKI 6.75
roasted squid tentacles with salt

いかゲソのバター焼き
IKA GESO BUTTER 6.75
roasted squid tentacles with butter

いかの丸焼き
(照り焼き 又はしょうが味)
IKA MARU YAKI 9.50
roasted squid with teriyaki or ginger sauce

焼しめ鯖
YAKI SHIMESABA 7.50
broiled mackerel marinated in vinegar

焼きハマグリ
BAKED HAMAGURI 8.75
4 pcs baked hard clams

ムール貝のマヨネーズ焼き
MOOL MAYO 9.50
5 pcs broiled mussels with japanese mayo

お好み焼き
OKONOMIYAKI 10
homemade japanese cabbage pancake with mixed seafood

焼き魚各種
GRILLED FISH

Mackerel さば	6.75
*Saury さんま	6.50
Capelin ししやも	7.50
*Atka Mackerel ホッケ	12.50
Sandfish ハタハタ	6.25
*Yellowtail Jaw ハマチのかま	13.95

**Please allow minimum of 25 minutes to cook*

KUSHIYAKI くしやき

skewered dishes - 2 skewers per order

焼鳥セット
YAKITORI COMBO 21
1 yakitori set, 1 tori kawa, 1 sunagimo, & 1 tori teba

焼鳥セット
YAKITORI SET 7
2 chicken skewers, 1 chicken meatball skewers & 1 chicken wing

焼鳥(たれ又は塩)
YAKITORI 5.50
grilled chicken and onion skewers (with or without teriyaki sauce)

鳥皮の串焼き
TORI KAWA 4
grilled chicken skin skewers

砂肝の串焼き
SUNAGIMO 4.75
grilled chicken gizzard skewers

シャケの串焼き
SALMON KUSHI 8
grilled salmon and onion skewers

SUSHI COMBINATION 御食事

NIGIRI SUSHI COMBO にぎり盛り合わせ

served with miso soup

寿司 6

SUSHI 6 15

tuna, salmon, yellowtail, shrimp, octopus, whitefish

寿司 10

SUSHI 10 24

tuna, salmon, yellowtail, shrimp, octopus, squid, eel, tamago, 2pcs daily special

寿司 10 特選

SUSHI 10 SPECIAL 32

tuna, salmon, yellow tail, sweet shrimp, surf clam, eel, japanese scallop, 3 pcs daily special

SASHIMI COMBO 刺身盛り合わせ

served with miso soup

刺身 トリオ

SASHIMI TRI COMBO 23

3 pcs each - tuna, salmon, yellowtail

刺身盛り合わせ

SASHIMI MORIAWASE 29

2 pcs each - tuna, salmon, yellowtail, octopus, 4 pcs chef's choice daily special

刺身おまかせ (\$ 35 ~ ~)

SASHIMI OMAKASE 35+

chef's selection of day's best catch

please request your preferred portion or price

SUSHI DINNER COMBO 寿司盛り合わせ

served with miso soup and salad

寿司盛り合わせー並

SUSHI DINNER

REGULAR 19.50

tuna roll (6 pcs) & 1 pcs tuna, salmon, yellowtail, shrimp, octopus, whitefish, tamago

ちらし寿司

CHIRASHI SUSHI 24

mixed raw fish served on a bed of sushi rice

寿司特選セット

YOSHI'S

SIGNATURE SET 56

9 pcs sashimi, 6 pcs nigiri sushi & any 2 special rolls (excludes big scioty roll, volcano roll, & treasure island roll)

寿司盛り合わせー上

SUSHI DINNER

DELUXE 28

tuna roll (6 pcs) & 1 pcs tuna, salmon, yellowtail, shrimp, whitefish, eel, salmon roe, 2pcs chef's selection

刺身とレインボーロール

SASHIMI & MAKI 25

6 pcs sashimi (chef's selection) & rainbow roll

韓国スタイル海鮮丼

[フェ・ドッパブ]

KOREAN SASHIMI BOWL

[HWE-DUP-BOP] 25

mixed raw fish and vegetable over rice with Korean-style spicy sauce

刺身ディナー

SASHIMI DINNER 27

3 pcs each tuna, salmon, yellowtail & tsukemono with rice

寿司スペシャル

SUSHI SPECIAL 40

6 pcs sashimi, 6 pcs nigiri (chef's selection) & My Lover Roll

ENTRÉE 御食事

served with rice, salad & miso soup

四季御膳

SEASONAL SPECIAL DINNER 24

*seasonal specialties consisting of a
grilled fish (saba or salmon),
cooked item, sashimi, tempura,
pickles*

天ぷら盛り合わせ

TEMPURA DINNER 18.95

*five pieces of shrimp and vegetable
tempura*

和風牛肉ステーキ

WAFU STEAK 24

*japanese-style grilled USDA choice
new york strip steak with grated
daikon radish*

照り焼き定食

TERIYAKI DINNER

*japanese-style grilled chicken, beef,
or salmon with rice and teriyaki*

CHICKEN	16
SALMON	17
BEEF	24

豚生姜焼き

PORK GINGER DINNER 16

*sautéed sliced pork with ginger
sauce*

鮭の塩焼

SHIO SALMON DINNER 17

broiled salmon with salt

カツ定食

KATSU DINNER

*deep-fried breaded chicken or pork
with rice and katsu sauce*

CHICKEN	16
PORK	17

DONBURI 丼物

japanese rice bowl served with miso soup and salad

親子丼

OYAKO DON 13.50

*chicken, onions, eggs on rice with
special sauce*

天丼

TEN DON 16

*shrimp and vegetable tempura on
rice with special sauce*

うな重

UNAJU 23

*grilled eel on rice with special
sauce*

カツ丼

KATSU DON 15

*deep-fried pork, onions, eggs on
rice with special sauce*

鉄火丼

TEKKA DON 21

*sashimi-grade sliced tuna on sushi
rice*

CURRY カレー

japanese curry served with salad

カレーライス

CURRY RICE 11.50

japanese curry on rice

カツカレーライス

KATSU CURRY RICE

japanese curry on rice with chicken or pork katsu

CHICKEN	14.50
PORK	16

NOODLES 麺類

RAMEN

wavy wheat noodles in chicken broth

塩ラーメン
SHIO RAMEN 10.95
flavored with salt

しょうゆラーメン
SHOYU RAMEN 10.95
flavored with soy sauce

みそラーメン
MISO RAMEN 11.95
flavored with miso

UDON & SOBA

udon: thick wheat flour noodles / soba: buckwheat noodles

HOT

稲庭うどん
INANIWA UDON 11.95
inaniwa noodles in hot broth

カレーうどん
CURRY UDON 12
noodles with curry

きつねうどん 又は そば
KITSUNE
UDON or SOBA 9.95
*noodles in hot broth with deep-fried
tofu, fish cake, and scallions*

鍋焼きうどん
NABEYAKI UDON 14.95
*chicken, poached egg, shrimp,
tempura, vegetable in hot broth*

カツカレーうどん
KATSU CURRY
UDON 16.50
noodles with curry and pork katsu

たぬきうどん 又は そば
TANUKI
UDON or SOBA 9.95
*noodles in hot broth with tempura
batter, fish cake, and scallions*

天ぷらうどん 又は そば
TEMPURA
UDON or SOBA 11.75
*noodles in hot broth with shrimp
tempura*

かけうどん 又は そば
KAKE
UDON or SOBA 8.95
*noodles in hot broth with fish cake
and scallions*

月見うどん 又は そば
TSUKIMI
UDON or SOBA 9.50
*noodles in hot broth with poached
egg, fish cake, and scallions*

COLD

ざるうどん 又は そば
ZARU
UDON or SOBA 8.95
*cold noodles on wickerwork platter
with dipping sauce*

稲庭ざるうどん
INANIWA
ZARU UDON 11.95
*cold inaniwa noodles on
wickerwork platter w dipping sauce*

茶そば
CHA SOBA 11.25
*cold green tea noodles on
wickerwork platter with dipping
sauce*

天ざるうどん 又は そば
TENZARU
UDON or SOBA 11.75
*cold noodles served with tempura
and dipping sauce*

稲庭天ざるうどん
INANIWA
TENZARU UDON 13.95
*cold inaniwa noodles and tempura
on wickerwork platter w dipping
sauce*

SNACKS スナック

ONIGIRI

japanese rice ball snack with

Plum [梅]	3
Salmon [鮭]	3
Konbu [こんぶ]	3
Bonito [おかつ]	3
Cod Roe [たらこ]	3.25

OCHAZUKE

tea poured over rice with

Seaweed [海苔]	5.95
Plum [梅]	6.95
Salmon [鮭]	6.95
Cod Roe [たらこ]	9.95
Mixed [ミックス]	10.95

DESSERTS デザート

アイスクリーム

ICE CREAM 2.95

*your choice of two scoops vanilla and/or green tea flavor
with wafer cookie*

アイスクリーム (あずきトッピング)

ICE CREAM WITH AZUKI 3.95

*your choice of two scoops vanilla and/or green tea flavor
with azuki beans and wafer cookie*