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MONDAY - SATURDAY | 5PM - 10PM

BEVERAGE 御飲み物

SOFT DRINKS

PEPSI, DIET PEPSI, SIERRA MIST	2.50	GREEN TEA	1.50 (hot) / 2.50 (iced)
ORANGE JUICE	3	CALPICO	3
RAMUNE JAPANESE SODA [ラムネ]	3.25	ICED TEA / ICED OOLONG TEA	1.75

BEER ビール

JAPANESE

Asahi / Sapporo (s) 4.75 / (l) 7.75

Asahi [アサヒ] - 12 fl oz / 21 fl oz

Sapporo [サッポロ] - 12 fl oz / 20.3 fl oz

Kirin (s) 5 / (l) 8

Kirin [キリン] - 12 fl oz / 22 fl oz

AMERICAN 3.25

Bud, Bud Light, Michelob Ultra, Michelob Lager, Michelob Dark

NON-ALCOHOLIC 3.25

O'Doul's

WINE ワイン

glass / bottle

CHARDONNAY 5.75 / 23

Woodbridge by Robert Mondavi, California

PINOT GRIGIO 5.75 / 23

Woodbridge by Robert Mondavi, California

SAUVIGNON BLANC 5.75 / 23

Woodbridge by Robert Mondavi, California

CABERNET SAUVIGNON 5.75 / 23

Woodbridge by Robert Mondavi, California

MERLOT 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

CHARDONNAY 60

The Federalist, Napa Valley, California

PINOT GRIGIO 58

Santa Margherita, Trentino-Alto Adige, Italy

SAUVIGNON BLANC 42

Kim Crawford, Marlborough, New Zealand

PINOT NOIR 42

Meiomi, Napa Valley, California

CABERNET SAUVIGNON 42

Joel Gott, Napa Valley, California

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

WOODEN BOX (4 fl oz) / GLASS (100ml) / KETTLE (360ml, half bottle)

辛丹波

KARATANBA 10 (wooden box)

HONJOZO, "DRY WAVE"

pure, dry, light

八海山

HAKKAISAN 15 (wooden box)

HONJOZO, "HAKKAI MOUNTAIN"

smooth, rich, dry

八海山

HAKKAISAN 13 (glass) / 45 (kettle)

JUNMAI GINJO, "HAKKAI MOUNTAIN"

clean, dry, flavorful

BOTTLE (300ml / 720ml)

白鶴

HAKUTSURU 18 (300ml)

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

菊水

KIKUSUI 25 (300ml) / 65 (720ml)

JUNMAI GINJO, "CHRYSANTHEMUM WATER"

light, dry, refreshing

瀬祭

DASSAI #39 36 (300ml) / 85 (720ml)

JUNMAI DAIGINJO, "OTTER FESTIVAL"

fruity, elegant, smooth

久保田

KUBOTA HEKIJYU 16.50 (glass) / 57 (kettle)

JUNMAI DAIGINJO, "100 OSTENTATIOUS-NESSSES"

crisp, dry, cutting

久保田 萬寿

KUBOTA MANJYU 25 (glass) / 80 (kettle)

JUNMAI DAIGINJO, "10,000 OSTENTATIOUS-NESSSES"

clean, round, velvety, divine

八海山

HAKKAISAN 88 (720ml)

JUNMAI GINJO, "HAKKAI MOUNTAIN"

clean, dry, flavorful

久保田 碧寿

KUBOTA HEKIJYU 110 (720ml)

JUNMAI DAIGINJO, "100 OSTENTATIOUS-NESSSES"

crisp, dry, cutting

久保田 萬寿

KUBOTA MANJYU 150 (720ml)

JUNMAI DAIGINJO, "10,000 OSTENTATIOUS-NESSSES"

clean, round, velvety, divine

WHISKEY & VODKA ウィスキー & ウォッカ

CROWN ROYAL 7 (glass)
blended canadian whisky

CHIVAS REGAL 9 (glass)
blended scotch whisky

GLENLIVET 9 (glass)
single malt scotch whisky

TITO'S VODKA 5 (glass)
gluten-free vodka

JAPANESE WHISKEY 日本 ウィスキー

サントリー 秀
SUNTORY TOKI 9 (glass) / 100 (bottle)
japanese whiskey

竹鶴
NIKKA TAKETSURU 12 (glass) / 130 (bottle)
japanese pure malt whiskey

SHOCHU 焼酎

japanese national spirit - glass / bottle (750 ml)

よかいち
YOKAICHI [MUGI] 5 / 55
distilled from barley

一刻者
IKKOMON [IMO] 9 / 95
distilled from sweet potatoes

SOUP スープ

味噌汁

MISO SOUP 2

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

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

なめこ汁

NAMEKO SOUP 4

miso soup with nameko japanese mushrooms

SALAD & SUNOMONO サラダ / 酢の物

サラダ

HOUSE SALAD 2

fresh mixed greens with house dressing

海老サラダ

SHRIMP SALAD 14

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

酢物

SUNOMONO

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

海藻サラダ

HIYASHI WAKAME 5.50

green seaweed salad marinated in sesame oil

鮭サラダ

SALMON SALAD 15

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

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

サモンスキンサラダ

SALMON SKIN SALAD 10

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

マグロサラダ

TUNA SALAD 16

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

もずく酢

MOZUKU SU 5.50

mozuku seaweed dressed with house vinaigrette

スパイシーたこサラダ

SPICY TAKO SALAD 15

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

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 14.25
3 pcs tuna with spicy tuna, kaiware, house shiso-base sauce

鮭前菜

SAKE ZENSAI 12
3 pcs salmon on shiso with yuzu wasabi

はまち前菜

HAMACHI ZENSAI 12
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 7.50 (4pc) / 14 (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 10

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 9

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 9.50
sautéed beef tongue

豚肉の角煮
BUTA KAKUNI 10
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 12.50
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 6
stir-fried okra, asparagus, shiitake mushrooms

ニラレバ炒め
NIRA LIVER 8
stir-fried with beef liver with chinese chives

ニラ豚炒め
NIRA BUTA 8
stir-fried pork with chinese chives

みの炒め
MINO ITAME 8
stir-fried beef tripe with onions

めんま、にんにくの芽、豚肉の炒め物
MENMA NINNIKU 7
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 11
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 6

assortment of vegetables

たらの芽の天ぷら

TARA TEMPURA 6

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 7
roasted squid tentacles with salt

いかゲソのバター焼き
IKA GESO BUTTER 7
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 11.50
roasted squid with teriyaki or ginger sauce

焼しめ鯖
YAKI SHIMESABA 8
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 12.50
homemade japanese cabbage pancake with mixed seafood

焼き魚各種
GRILLED FISH

Mackerel さば 6.75
*Sauri 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

焼き鳥コンボ
YAKITORI COMBO 21
1 yakitori set, 1 tori kawa, 1 sunagimo, & 1 tori teba

焼き鳥セット
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 16.50

tuna, salmon, yellowtail, shrimp, octopus, whitefish

寿司 10

SUSHI 10 27.50

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

寿司 10 特選

SUSHI 10 SPECIAL 36

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 TRIO 24

3 pcs each - tuna, salmon, yellowtail

刺身 コンボ

SASHIMI COMBO 32

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

刺身 おまかせ (\$40~)

SASHIMI OMAKASE 40+

*chef's selection of day's best catch
please request your preferred portion or price*

築地刺身 おまかせ (M.P.)

TSUKIJI SASHIMI OMAKASE M.P.

*chef's selection of day's best catch from tsukiji market
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 20.50

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

寿司盛り合わせー上

SUSHI DINNER

DELUXE 29

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

刺身ディナー

SASHIMI DINNER 28

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

ちらし寿司

CHIRASHI SUSHI 25

mixed raw fish served on a bed of sushi rice

刺身とレインボーロール

SASHIMI & MAKI 28

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

にぎりと刺身のコンビネーション

NIGIRI & SASHIMI 31

6 pcs sashimi & 6 pcs nigiri (chef's selection)

寿司スペシャル

SUSHI SPECIAL 44

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

寿司特選セット

YOSHI'S

SIGNATURE SET 66

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

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

カツ定食

KATSU DINNER

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

CHICKEN	16
PORK	17

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

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 [おとか]	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

バニラアイスクリーム(あずきトッピング)

VANILLA ICE CREAM

2.95 / 4.20 (with azuki)

two scoops vanilla flavor with wafer cookie

抹茶アイスクリーム(あずきトッピング)

GREEN TEA ICE CREAM

3.95 / 5.20 (with azuki)

two scoops green tea flavor with wafer cookie