

SOUP_ スープ

Miso Soup_ 味噌汁	2.50	Clear Soup_ すまし汁	5
<i>miso (japanese soybean paste), tofu, scallions, seaweed</i>		<i>clear fish broth with mitsuba (japanese parsley), shiitake mushrooms</i>	
Nameko Soup_ なめこ汁	4.50	Nira Tama Soup_ にらたま汁	6.50
<i>miso soup with nameko japanese mushrooms</i>		<i>chinese chives cooked in japanese broth with egg</i>	

SALAD_ サラダ

House Salad_ サラダ	2.75	Seaweed Salad_ 味噌汁	6
<i>fresh mixed greens with house dressing</i>		<i>hiyashi wakame - green seaweed salad marinated in sesame oil</i>	
Salmon Salad_ 鮭サラダ	15	Salmon Skin Salad_ サモンスキンサラダ	13.50
<i>salmon, mixed arcadian greens, cucumber, radish, onion, scallion, yoshi's dressing</i>		<i>baked salmon skin, mixed greens, yama gobo, shaved katsuo, jalapeño dressing</i>	
Shrimp (Ebi) Salad_ 海老サラダ	15	Tuna Salad_ マグロサラダ	16
<i>shrimp, mixed greens, red onions, tomatoes, mango, cucumber, yoshi's dressing</i>		<i>tuna, mixed arcadian greens, onion, yoshi's dressing</i>	
Spicy Octopus (Tako) Salad_ スパインーたこサラダ	15.50		
<i>octopus, mixed arcadian greens, chives, mushroom, yoshi's spicy dressing</i>			

SUNOMONO_ 酢の物

Plain Sunomono_ 酢物	5.50	Shrimp (Ebi) Sunomono _ 酢物	10.75
<i>thinly sliced, marinated cucumber & tender seaweed, dressed with house vinaigrette</i>		<i>sunomono with shrimp</i>	
Octopus (Tako) Sunomono_ 酢物	11.25	Mozuku Su_ もずく酢	6
<i>sunomono with octopus</i>		<i>mozuku seaweed dressed with house vinaigrette</i>	
Namako Su_ なまこ酢	10		
<i>salted namako (sea cucumber) dressed with house vinaigrette</i>			

SUSHI STARTERS_ すし前菜

Appetizers from the Sushi Bar

Sashimi Appetizer_ 刺身アペタイザー 14 <i>5 pcs sashimi</i>	Sushi Appetizer_ 寿司アペタイザー 14 <i>4 pcs nigiri (tuna, salmon, yellowtail, shrimp)</i>
Tuna Zensai_ マグロ前菜 15 <i>3 pcs tuna with spicy tuna, kaiware, house shiso-base sauce</i>	Salmon (Sake) Zensai_ 鮭前菜 13 <i>3 pcs salmon on shiso with yuzu wasabi</i>
Yellowtail (Hamachi) Zensai_ はまち前菜 13.50 <i>3 pcs yellowtail with sesame chili oil, garlic ponzu, jalapeño</i>	Rainbow Carpaccio_ レインボーのカルパッチョ 18 <i>sliced tuna, salmon, yellowtail, yuzu wasabi</i>
Smoked Salmon Carpaccio_ スモークサーモンのカルパッチョ 18 <i>sliced smoked salmon with cream cheese, red onion, sprout, black tobiko, capers</i>	Scallop (Hotate) Carpaccio_ ホタテのカルパッチョ 20 <i>sliced sashimi grade japanese scallop with yuzu wasabi, micro green salad, chorizo, plum sauce</i>
Ahi Poke_ アヒ ポケ 18 <i>ahi tuna, arcadian greens, seaweed, red onion, avocado, hot sauce, house poke dressing</i>	Seafood Ceviche_ シーフードセビチェ 18 <i>seafood mix (white fish, octopus, etc), red onion, cucumber, tomato, avocado, shiso, yoshi's ceviche sauce</i>
Tuna Tataki_ マグロたたき 20 <i>seared tuna with chili garlic pepper, shiso-base sauce</i>	Spicy Tuna Mango_ スパイシーツナとマンゴーサラダ 18 <i>ahi tuna, mango, red onion, cucumber, kaiware, shiso, ponzu, house poke dressing</i>
Zowie_ ゾーイ 8.50 (4pc) <i>deep-fried jalapeño stuffed with crab mix, cream cheese, hot sauce</i> 16 (8pc)	Howie_ ハウイ 9.25 (4pc) <i>deep-fried jalapeño stuffed with spicy tuna, cream cheese, hot sauce</i> 18 (8pc)
Kobujime Saba_ 昆布締め 鯖 16 <i>konbu cured marinated mackerel</i>	

CLASSIC JAPANESE SMALL PLATES_ 前菜

Classic Tapas-Style Japanese Small Plates

VEGETABLE, TOFU, & EGG

Edamame_ 枝豆 <i>lightly salted steamed soybeans</i>	6	Onion Slices_ オニオンスライス <i>sliced onion with ponzu</i>	5
Moro-Q_ もろ-Q <i>cucumber stick with miso dip</i>	5	Oshinko_ お新香 <i>assortment of traditional japanese pickles</i>	6
Agedashi Tofu_ 揚げ出し豆腐 <i>deep-fried tofu dressed with dashi</i>	5.75	Hiyayakko_ 冷奴 <i>soft tofu with bonito flakes and scallions</i>	5.50
Yu-Tofu_ 湯豆腐 <i>simmered soft tofu with dashi</i>	6.50	Onsen Tamago_ 温泉たまご <i>japanese-style poached egg</i>	4.50
Spinach Ohitashi_ ほうれん草のおひたし <i>blanched spinach served cold with bonito flakes, sesame seeds, dashi</i>	5	Asparagus Ohitashi_ アスパラガスのおひたし <i>blanched asparagus served cold with bonito flakes, sesame seeds, dashi</i>	6.75
Asparagus Goma-Ae_ アスパラガスのゴマ和え <i>blanched asparagus dressed with sesame paste</i>	7	Nagaiimo To Tako No Ponzu_ 長芋とタコのポン酢 <i>mountain yam and octopus with ponzu sauce</i>	12
Yamaimo-Sengiri_ 山芋の千切り <i>thin yam strips</i>	7.50	Nameko Oroshi Ae_ おろしの和え なめこ <i>grated japanese radish with nameko japanese mushrooms</i>	5
Shirasu Oroshi Ae_ おろしの和え しらす <i>grated japanese radish with shirasu (small sardines)</i>	5	Ikura Oroshi Ae_ おろしの和え いくら <i>grated japanese radish with ikura (salmon roe)</i>	10

DUMPLINGS & EGG ROLLS

Gyoza_餃子 5 pcs pan-fried pork & vegetable dumplings	6	Negi Wonton_ ネギワンタン 5 pcs boiled pork & vegetable wonton dumplings	6.25
Shumai_ シュウマイ (えび又はわさび-豚) 4 pcs steamed dumplings (your choice of shrimp or wasabi-pork)	6.75	Age Shumai_ 揚げシュウマイ 4 pcs deep-fried shrimp dumplings	6.75
Harumaki_ ミニ春巻 5 pcs vegetable egg rolls	6.50	Harumaki Combo_ ミニ春巻きと鳥の唐揚げ 2 pcs egg rolls & chicken karaage	8.50

PORK, BEEF, & SEAFOOD

Beef Tataki_ ビーフたたき thinly sliced seared beef	12.50	Beef Carpaccio_ ビーフカルパッチョ thinly sliced beef dressed with hot oil	12.50
Beef Negimaki_ ねぎのビーフ巻き scallions wrapped with sliced beef, sautéed with teriyaki sauce	12	Beef Asparagus Maki_ アスパラガスのビーフ巻き asparagus wrapped with sliced beef, sautéed with teriyaki sauce	12
Gyutan_ 牛タンの塩焼き sautéed beef tongue	12	Buta Kakuni_ 豚肉の角煮 japanese braised pork belly	12
Tako Wasabi_ タコわさび octopus marinated in salt & wasabi	7.50	Ika Shiokara_ イカ塩辛 salted, fermented raw squid	6
Oden (Soup)_ おでん japanese fishcake soup (winter season only)	14		

ITAMEMONO_ 炒め物

Stir-fried & Sautéed Japanese Small Plates

Okra Stir-Fry_ オクラ、アスパラガスのバター炒め <i>stir-fried okra, asparagus, shiitake mushrooms</i>	7	Menma Ninniku_ めんま、にんにくの芽、豚肉の炒め物 <i>stir-fried pork with bamboo shoots, garlic sprouts</i>	7.50
Nira Buta_ ニラ豚炒め <i>stir-fried pork with chinese chives</i>	8.50	Nira Liver_ ニラレバ炒め <i>stir-fried with beef liver with chinese chives</i>	8.50
Mino Itame_ みの炒め <i>stir-fried beef tripe with onions</i>	8.50	Scallop Itame_ ホタテとアスパラガスのバター炒め <i>scallops sautéed with asparagus</i>	12

AGEMONO_ 揚げ物

Deep-Fried Japanese Small Plates

Tempura Mix_ 天ぷら <i>2 pcs of shrimp & assortment of vegetables</i>	10	Vegetable Tempura_ 野菜天ぷら <i>assortment of deep-fried vegetables</i>	8
Shrimp Tempura_ 海老天ぷら <i>5 pcs shrimp tempura</i>	10	Tara Tempura_ たら芽の天ぷら <i>deep-fried japanese angelica tree shoots</i>	8
Chicken Karaage_ 鳥の唐揚げ <i>deep-fried chicken chunks</i>	7.50	Korokke_ コロッケ <i>japanese-style potato croquette</i>	6
Ika Geso Karaage_ いかゲソ唐揚げ <i>deep-fried squid tentacles</i>	8.50	Soft-Shell Crab Karaage_ ソフトシェルの唐揚げ <i>deep-fried soft shell crab</i>	13.50
Hitokuchi Katsu_ 一口かつ <i>deep-fried bite-sized pork</i>	8.50	Menchi Katsu_ メンチカツ <i>deep-fried ground pork and beef cutlet</i>	10
Pork Kushi Katsu_ 豚串カツ <i>deep-fried breaded pork and onion skewers</i>	7	Aji Fry_ あじフライ <i>deep-fried horse mackerel</i>	7
Ebi Shinjo_ 海老しんじょう <i>fried peppers stuffed with ground shrimp</i>	11	Kaki Fry_ カキフライ <i>4 pcs deep-fried oysters</i>	8.50

YAKIMONO_焼き物

Grilled & Pan-Fried Japanese Small Plates

Tori Teba_ 鳥手羽先の塩焼き 8.75
grilled chicken wings

Ika Geso Butter_ いかゲソのバター焼き 8
squid tentacles roasted with butter

Mool Mayo_ 10
ムール貝のマヨネーズ焼き
5 pcs broiled mussels with japanese mayo

Okonomiyaki_ お好み焼き 15
*homemade japanese cabbage pancake
with mixed seafood*

Grilled Fish_ 焼き魚各種

** Please allow minimum of 25 minutes to
ensure your order is cooked thoroughly

Mackerel_ さば 8
Saury**_ さんま 8
Capelin_ ししゃも 8.75
Atka Mackerel**_ ホッケ 12
Yellowtail Collar**_ ハマチのかま 14

Yaki Shimesaba_ 焼しめ鯖 8
broiled mackerel marinated in vinegar

Ika Geso Shioyaki_ いかゲソの塩焼き 9
squid tentacles roasted with salt

Ika Maru Yaki_ 16
いかの丸焼き (照り焼き 又はしょうが味)
*whole squid roasted with your choice of
teriyaki or ginger sauce*

KUSHIYAKI_くしやき

Skewers – 2 per Order

Yakitori Combo_ 焼き鳥コンボ 29
*1 yakitori set, 1 tori kawa,
1 sunagimo, & 1 tori teba*

Yakitori_ 焼鳥 (たれ又は塩) 7
*grilled chicken and onion skewers
(with or without teriyaki sauce)*

Sunagimo_ 砂肝の串焼き 7
grilled chicken gizzard skewers

Yakitori Set_ 焼き鳥セット 10.25
*2 chicken skewers, 1 chicken meatball
skewers & 1 chicken wing*

Tori Kawa_ 鳥皮の串焼き 7
grilled chicken skin skewers

Salmon Kushi_ シャケの串焼き 8
grilled salmon and onion skewers

NIGIRI SUSHI COMBO_ にぎり盛り合わせ

Served with Miso Soup

Sushi 6_ 寿司 6	20	
<i>tuna, salmon, yellowtail, shrimp, octopus, whitefish</i>		
Sushi 10_ 寿司 10	30	Sushi 10 Special_ 寿司 10 特選 40
<i>tuna, salmon, yellowtail, shrimp, octopus, squid, eel, tamago, 2pcs daily special</i>		<i>tuna, salmon, yellowtail, sweet shrimp, surf clam, eel, japanese scallop, 3 pcs daily special</i>

SASHIMI COMBO_ 刺身盛り合わせ

Served with Miso Soup

Sashimi Trio_ 刺身トリオ	27	Sashimi Combo_ 刺身コンボ	40
<i>3 pcs each - tuna, salmon, yellowtail</i>		<i>2 pcs each - tuna, salmon, yellowtail, octopus, & 4 pcs chef's choice daily special</i>	
Sashimi Deluxe_ 刺身一上	75	Yoshi's Sashimi Set_ 刺身セット	
<i>3 pcs each - honmaguro (bluefin tuna), salmon, hamachi, & 2 pcs chef's choice from Toyosu Market</i>		<i>chef's selection of day's best catch:</i>	
		• 5 types of fish – 3 pcs each	45
		• 6 types of fish – 3 pcs each	65
		• 5 types of fish – 6 pcs each	90
		• 6 types of fish – 6 pcs each	130

SUSHI DINNER COMBO_ 寿司盛り合わせ

Served with Miso Soup & Salad

Sushi Dinner Regular_	26	Sushi Dinner Deluxe_	35
寿司盛り合わせ一並		寿司盛り合わせ一上	
<i>tuna roll (6 pcs) & 1 pcs tuna, salmon, shrimp, octopus, whitefish, tamago</i>		<i>tuna roll (6 pcs) & 1 pcs tuna, salmon, yellowtail, shrimp, whitefish, eel, salmon roe, octopus</i>	
Sashimi Dinner_ 刺身ディナー	30	Chirashi Sushi_ ちらし寿司	30
<i>3 pcs each tuna, salmon, yellowtail & tsukemono with rice</i>		<i>mixed raw fish served on a bed of sushi rice</i>	
Sashimi & Maki_	31	Nigiri & Sashimi_	34
刺身とレインボーロール		にぎりと刺身のコンビネーション	
<i>6 pcs sashimi (chef's selection) & rainbow roll</i>		<i>6 pcs sashimi & 6 pcs nigiri (chef's selection)</i>	
Sushi Special_ 寿司スペシャル	50	Korean-Style Sashimi Bowl_	30
<i>6 pcs sashimi, 6 pcs nigiri (chef's selection) & My Lover Roll</i>		韓国スタイル海鮮丼 (フェ・ドツバブ)	
		<i>mixed raw fish and vegetable over rice with Korean-style spicy sauce (회덮밥)</i>	
Yoshi's Signature Set_ 寿司特選セット	75		
<i>9 pcs sashimi, 6 pcs nigiri sushi & any 2 special rolls (excludes volcano roll, & treasure island roll)</i>			

ENTRÉE_ 御食事

Served with Rice, Miso Soup & Salad

Seasonal Special Dinner_ 四季御膳 30 <i>seasonal specialties consisting of a grilled fish (saba or salmon), cooked item, sashimi, tempura, pickles</i>	Wafu Steak_ 和風牛肉ステーキ 28 <i>japanese-style grilled USDA choice new york strip steak with grated daikon radish</i>
Tempura Dinner_ 天ぷら盛り合わせ 20 <i>five pieces of shrimp and vegetable tempura</i>	Pork Ginger Dinner_ 豚生姜焼き 17 <i>sautéed sliced pork with ginger sauce</i>
Tonkatsu Dinner_ カツ定食 19 <i>japanese-style pork cutlet with rice and katsu sauce</i>	Chicken Katsu Dinner_ カツ定食 17.50 <i>japanese-style chicken cutlet with rice and katsu sauce</i>
Chicken Teriyaki Dinner_ 照り焼き定食 17.50 <i>japanese-style grilled chicken with teriyaki sauce and rice</i>	Salmon Teriyaki Dinner_ 照り焼き定食 20 <i>japanese-style grilled salmon with teriyaki sauce and rice</i>
Beef Teriyaki Dinner_ 照り焼き定食 28 <i>japanese-style grilled beef with teriyaki sauce and rice</i>	Shio Salmon Dinner_ 鮭の塩焼 20 <i>broiled salmon with salt</i>

DONBURI_ 丼物

Japanese Rice Bowl Served with Miso Soup & Salad

Oyako Don_ 親子丼 14.50 <i>chicken, onions, eggs on rice with donburi sauce</i>	Katsu Don_ カツ丼 16 <i>japanese-style pork cutlet, onions, eggs on rice with donburi sauce</i>
Ten Don_ 天丼 17 <i>shrimp and vegetable tempura on rice with donburi sauce</i>	Unaju_ うな重 25 <i>grilled eel on rice with donburi sauce</i>
Sake Don_ 豚生姜焼き 23 <i>sashimi-grade sliced salmon and onions on sushi rice</i>	Tekka Don_ 鉄火丼 25 <i>sashimi-grade sliced tuna on sushi rice</i>

CURRY_ カレー

Japanese Curry Served with Salad

Curry Rice_ カレーライス 13.50 <i>japanese curry on rice</i>	
Tonkatsu Curry Rice_ カツカレーライス 18.50 <i>japanese curry on rice with pork katsu (japanese-style cutlet)</i>	Chicken Katsu Curry Rice_ カツカレーライス 17 <i>japanese curry on rice with chicken katsu (japanese-style cutlet)</i>

RAMEN_ ラーメン

Wavy Wheat Noodles in Chicken Broth

Shio Ramen_ 塩ラーメン 13
flavored with salt

Shoyu Ramen_ しょうゆラーメン 13
flavored with soy sauce

Miso Ramen_ みそラーメン 14
flavored with miso

UDON & SOBA_ うどん / 蕎麦

Udon: Thick Wheat Flour Noodles / Soba: Buckwheat Noodles

HOT

Inaniwa Udon_ 14
稲庭うどん
inaniwa udon noodles in hot broth

Inaniwa Tempura Udon_ 17
稲庭天ぷらうどん
inaniwa udon noodles in hot broth with shrimp tempura

Tempura Udon or Soba_ 14.50
天ぷらうどん 又は そば
your choice of udon or soba noodles in hot broth with shrimp tempura

Nabeyaki Udon_ 17
鍋焼きうどん
udon noodles with chicken, poached egg, shrimp, tempura, vegetable in hot broth

Kake Udon or Soba_ 12
かけうどん 又は そば
your choice of udon or soba noodles in hot broth with fish cake and scallions

Kitsune Udon or Soba_ 12.25
きつねうどん 又は そば
your choice of udon or soba noodles in hot broth with deep-fried tofu, fish cake, and scallions

Tanuki Udon or Soba_ 12.25
たぬきうどん 又は そば
your choice of udon or soba noodles in hot broth with tempura batter, fish cake, and scallions

Tsukimi Udon or Soba_ 12.25
月見うどん 又は そば
your choice of udon or soba noodles in hot broth with poached egg, fish cake, and scallions

Curry Udon_ カレーうどん 15.50
udon noodles with curry

Katsu Curry Udon_ カツカレーうどん 19.50
udon noodles with curry and pork katsu

COLD

Zaru Udon or Soba_ 12
ざるうどん 又は そば
cold noodles on wickerwork platter with dipping sauce

Tenzaru Udon or Soba_ 14.50
天ざるうどん 又は そば
cold noodles on wickerwork platter served with tempura and dipping sauce

Inaniwa Zaru Udon_ 14.50
稲庭ざるうどん
cold inaniwa udon noodles on wickerwork platter with dipping sauce

Inaniwa Tenzaru Udon_ 17.50
稲庭天ざるうどん
cold inaniwa udon noodles and tempura on wickerwork platter with dipping sauce

Cha Soba_ 茶そば 13.50
cold green tea noodles on wickerwork platter with dipping sauce

ONIGIRI_ おにぎり

Japanese Rice Ball

Plum (Ume) Onigiri_ 梅 おにぎり	4	Salmon (Sake) Onigiri_ 鮭 おにぎり	4
Kelp (Konbu) Onigiri_ こんぶ おにぎり	4	Bonito (Okaka) Onigiri_ おかか おにぎり	4
Cod Roe (Tarako) Onigiri_ たらこ おにぎり	5	Salmon Roe (Ikura) Onigiri_ イクラ おにぎり	9

OCHAZUKE_ お茶漬

Japanese Broth Poured Over Bowl of Rice

Seaweed (Nori) Ochazuke_ 海苔 お茶漬	6	Plum (Ume) Ochazuke_ 梅 お茶漬	7
Kelp (Konbu) Ochazuke_ 鮭 お茶漬	7	Salmon (Sake) Ochazuke_ 鮭 お茶漬	7
Cod Roe (Tarako) Ochazuke_ たらこ お茶漬	10	Mixed Ochazuke_ ミックス お茶漬	11

DESSERTS_ ラーメン

Vanilla Ice Cream_ バニラアイスクリーム <i>two scoops of vanilla flavor with wafer cookie</i>	3.25	Vanilla Ice Cream with Azuki_ バニラアイスクリーム (あずきトッピング) <i>two scoops of vanilla flavor with azuki beans and wafer cookie</i>	4.50
Green Tea Ice Cream_ 抹茶アイスクリーム <i>two scoops of green tea flavor with wafer cookie</i>	4.25	Green Tea Ice Cream with Azuki_ 抹茶アイスクリーム (あずきトッピング) <i>two scoops of green tea flavor with azuki beans and wafer cookie</i>	5.50