

A-LA-CARTE

Edamame (All Natural) - GF	6
Miso Soup - GF	3
Green Salad (Choice of Wasabi or Yuzu Dressing) - GF	6
Sansai Salad (Edible wild plants with Tofu Dressing) - GF	7
Kaiso Salad (Mixed Seaweed Salad) - GF	7
Kani su (Snow Crab)	12
Ebi su (Shrimp)	7
Tako su (Octopus)	8.5
Combination Sunomono (Shrimp, crab and octopus)	15
Yasai Takiawase (Eggplant, Pumpkin, Taro, Daikon and Carrot Cooked in soy and sake broth)	7
Agedashi Tofu (Organic Tofu) - GF	6
Shrimp Dumplings (Steamed or deep fried)	8
Lobster Dynamite (With spicy mayonnaise)	25
Chicken Tatsuta-age (Bite size fried chicken marinated in soy sauce and garlic) - GF	7
Vegetable Tempura (5pc)	6
Shrimp Tempura (2pc)	6
Tempura Combination (2pc shrimp, 1pc white fish and 3pc vegetable)	13
Steamed Rice (Koshihikari) - GF	3
Hijiki Rice - GF	5

※ GF - Gluten Free

※ All substitutions are subject to price increase

※ Seasonal greens may differ based on availability

※ All salad dressings, tempura sauce and soy sauce on table are Gluten Free



LUNCH BENTO BOXES

Served with Soup or Salad

TAKA: 鷹	20
Sashimi (2pc tuna, 1pc each yellowtail and salmon)	
Tempura (1pc each shrimp, white fish and vegetable)	
Grilled Dish (salmon yuan-yaki)	
Simmered Dish (daikon radish, pumpkin, egg plant, taro, carrot and salmon kobumaki)	
Sunomono	
Hijiki Rice	
CHIDORI: 千鳥	25
Sashimi (2pc tuna, 1pc each yellowtail and salmon)	
Sushi (1pc each shrimp, whitefish, salmon, inari)	
Futomaki (4pc)	
Sunomono (Crab, Cucumber and Wakame Seaweed)	

Sashimi & Sushi

Served with Soup or House Salad

Sashimi Combination (Served with Steamed Rice) - GF	25
2pc each tuna, yellowtail, whitefish 1pc each salmon, mackerel and octopus	
Nigiri Sushi Variety - GF	30
Tuna, yellowtail, salmon, white fish, shrimp, scallop, crab, mackerel, smelt roe, anago and omelet	
Sushi Combination	23
Tuna, yellowtail, salmon, white fish, shrimp and California roll	
Chirashi Mill-Feuille Style - GF	25
Variety of sliced row fish on seasoned rice (If customer requests GF, kanpyo and shiitake are not included)	

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Tempura Lunch

Served with Soup or House Salad with Steamed Rice

Vegetable Tempura (10pc Variety of Vegetable)	15
Shrimp Tempura (4pc Shrimp and 3pc Vegetable)	18
Tempura Combination (2pc Shrimp, 2pc White fish, and 3pc Vegetable)	18
Seafood Tempura (Shrimp, white fish, crab, sea eel, salmon, scallop and lobster)	20
Lobster Tempura (4 o/z Lobster and 3pc Vegetable)	23

Grilled Dish

Served with Soup or House Salad with Steamed Rice

and 2pc Shrimp Tempura

GF Option - Shrimp Kara-age

Salmon (Choice of Salt, Teriyaki or Spicy Sauce)	20
Saba Shioyaki (Salted Mackerel)	20

YOSHI'S SPECIAL BLEND SOY SAUCE

Master Chef Yoshi specially prepared his original blend soy sauce for those who really enjoy good sushi and Japanese cuisine. Yoshi's Special Blend Soy Sauce contains a subtle mixture of konbu seaweed sake (rice wine) and mirin (sweet cooking rice wine). This soy sauce is naturally low in sodium and very healthy. We think you will find that it really tastes great with the sushi and Japanese cuisine we offer.

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Sashimi and Sushi Dinner

Served with Soup and House Salad

Sashimi Combination (served with Steamed rice) - GF	28
2pc each tuna, yellowtail, white fish 1pc each salmon, mackerel and octopus	
Nigiri Sushi Variety - GF	33
Tuna, yellowtail, salmon, white fish, shrimp, scallop, snow crab, mackerel, anago, smelt roe and omelet	
Sushi Combination - GF	27
1/2 tuna roll, 1/2 cucumber roll, tuna, yellowtail, salmon, white fish, shrimp, anago and smelt roe	
Chirashi Mill-Feuille - GF	27
Variety of sliced row fish on seasoned rice (If customer requests GF, kanpyo and shiitake are not included)	

Dinner Combination

Served with Soup and House Salad

<u>Hibiki</u> Sashimi and 2pc Shrimp Tempura (Served with rice)	26
2pc each tuna, yellowtail, salmon, and white fish - GF Option : Shrimp Kara-age	
<u>Utage</u> Sushi and 2pc Shrimp Tempura	25
Tuna, yellowtail, salmon, shrimp, white fish and smelt roe - GF Option : Shrimp Kara-age	
<u>Miyabi</u> Sashimi and Sushi - GF	35
2pc each tuna and yellowtail 1pc each salmon and white fish sashimi tuna roll, tuna, yellowtail, salmon and shrimp sushi	

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Tempura Dinner

Served with Soup, House Salad and Steamed Rice

Vegetable Tempura (10pc variety of vegetable)	18
Shrimp Tempura (4pc shrimp and 3pc vegetable)	21
Tempura Combination (2pc shrimp, 2pc white fish and 3pc vegetable)	21
Fish Tempura (Tuna, yellowtail, salmon, white fish, fluke and sea bass)	20
Seafood Tempura (Shrimp, white fish, crab, sea eel, salmon, scallop, and lobster)	23
Lobster Tempura (4 o/z lobster and 3pc vegetable)	25

Grilled Dish

Served with Soup, House Salad and Steamed Rice

Salmon (Choice of Salt, Teriyaki or Spicy sauce) and 2pc Shrimp Tempura - GF Option : Shrimp Kara-age	23
Saba Shioyaki (Salted Mackerel) and 2pc Shrimp Tempura - GF Option : Shrimp Kara-age	23

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