

# yojisan SUSHI

## STARTERS

Edamame.....	5.25
Shishito Pepper .....	7.75
Brussel sprouts with Sake soy.....	8.25
Shrimp Tempura 4 pcs .....	12.75
Japanese eggplant sweet miso sauce .....	8.50
Vegetable Tempura.....	7.95
kabocha, asparagus, onion, zucchini, broccoli	
Soft Shell Crab spicy Ponzu .....	12.25
Snow Crab, Avocado and mozzarella tempura.....	7.75
Agedashi Tofu fried tofu, onion, ginger, dashi soy sauce .....	7.95
Rock Shrimp Tempura spicy mayo.....	15.99
Crispy Risotto spicy tuna tartare, sliced jalapeño.....	14.99

## SOUP

Miso tofu, green onion, seaweed .....	2.95
Vegetable Miso .....	3.95
tofu, green onion, napa cabbage, mixed mushrooms	
Asari Clam clam, green onion .....	4.95
Nabeyaki Udon .....	16.60
Simmered Chicken Breast, egg, mixed mushrooms, green onion, shrimp tempura, udon noodles	

## SALADS

Cucumber Sunomono Salad.....	5.25
snowcrab, shrimp, octopus or mixed add \$4.00	
Seaweed Salad.....	8.25
mixed seaweed, sesame seed, tomato, cucumber	
Crispy mixed greens Salad.....	8.75
avocado, cucumber, tomato, crispy wontons, ginger-onion-soy dressing	
Blue Crab and Avocado Salad .....	15.75
butter lettuce, crispy lotus roots, creamy tomato dressing	
Salmon Skin Salad.....	12.50
mixed greens, pickled radish, gobo, ponzu dressing	
Fresh Hearts of Palm Salad.....	15.50
asian pear, baby artichokes, arugula, yuzu pepper miso, extra virgin olive oil and sea salt	
Fresh Maine Lobster & Heart of palm .....	21.50
baby artichoke, arugula, yuzu pepper, extra virgin olive oil, miso and sea salt	

## TACOS

Spicy Tuna Tacos 2 pcs.....	13.25
cucumber, avocado, jalapeño, spicy salsa	
Miso black Cod Tacos 2 pcs.....	14.25
broiled black cod, cucumber, shiso, pickled ginger, butter lettuce, eel sauce	
Australian Wagyu Tacos 2 pcs .....	19.25
sautéed tenderloin, onion, mixed mushrooms, sake soy sauce and avocado	

## CARPACCIO

Salmon Carpaccio.....	18.99
avocado, arugula, capers, balsamic ponzu, extra virgin olive oil, black sea salt and yuzu	
Albacore Carpaccio .....	17.99
jalapeño, micro arugula, crispy onion & jalapeño vinaigrette	
Red Snapper Carpaccio.....	21.25
asian pear, baby artichokes, arugula, hearts of palm, balsamic ponzu, yuzu truffle oil, black sea salt, yuzu pepper	
Japanese scallop Carpaccio .....	21.50
sliced lemon, micro arugula, yuzu truffle pepper sauce	
Blue Fin Tuna Carpaccio .....	20.99
Ginger Jalapeño, Sea salt, arugula, yuzu balsamic ponzu, extra virgin olive oil, black sea salt	
Halibut Carpaccio .....	17.99
grilled shiitake mushroom, arugula, balsamic ponzu, extra virgin yuzu olive oil, black sea salt, yuzu pepper	

## SASHIMI

Red Snapper Sashimi .....	18.75
yuzu pepper, black sea salt, yuzu, truffle oil	
Hamachi Jalapeño Sashimi with Jalapeño onion Ponzu sauce.....	20.99
Hamachi Burrata Sashimi .....	21.50
shiso, tomato, pickled ginger, black sea salt, jalapeño, yuzu, extra virgin olive oil	
Halibut Tiradito .....	22.50
chili paste, yuzulemon, black sea salt, micro cilantro	
Kanpachi Jalapeño Sashimi .....	20.25
micro-cilantro, crispy garlic, yuzu-soy sauce	
Blue Fin Tuna Sashimi .....	21.50
chopped wasabi and ponzu sauce	
Seared Albacore Sashimi .....	18.75
hot garlic oil w/crispy onion & onion dressing	
Blue Fin Burrata Sashimi.....	23.95
chopped wasabi, smoked sea salt, yuzu, extra virgin olive oil, truffle honey and fresh truffle	

## ENTREES

Chicken Breast Teriyaki .....	19.25
Beef Tenderloin Teriyaki .....	19.95
Salmon Filet Teriyaki .....	18.95
(All entrees include Miso soup and side of Rice)	

## HOT PLATES

Australian Wagyu Tobanyaki.....	38.50
sautéed tenderloin, mixed mushrooms, onion, and sake-soy sauce	
Mushroom Tobanyaki .....	16.95
enoki, shiitake, shimeji, eryngii & maitake mushrooms, yuzu-butter-ponzu sauce	
Lobster Tempura Shiitake Mushroom and Spicy Mayo.....	21.25
Lobster Fried Brown Rice, sautéed with onion, egg and carrot .....	22.25
Grilled Chilean Sea Bass shiitake mushrooms and miso sauce.....	22.75
Gindara Black Cod.....	19.95
broiled marinated black cod, with sweet miso sauce	

18% gratuity will be added to parties of 6 or more

## OMAKASE (CHEF'S CHOICE)

Enjoy a meal created especially for you by one of our chefs

5-Course	\$75.00 per person 3-cold dish /sashimi, 1-hot dish, assorted sushi (4 pieces of sushi, one hand roll)
7-Course	\$95.00 per person 5-cold dish /sashimi, 1-hot dish, assorted sushi (4 pieces of sushi, one hand roll)
Premium Course	\$120 and up per person Chef Signature Selections

## SIDE ORDERS

SIDE SALAD .....	4.00
SIDE RICE .....	2.75
side brown rice.....	2.95
Steamed Mixed Vegetable .....	7.75

## EXTRAS

SESAME SOY PAPER .....	1.50
SEAWEED PAPER.....	1.00
OSHINKO .....	3.00
YAMAGOBO.....	2.50
EXTRA SIDE GINGER.....	5.00



extra toppings and brown rice available, please ask when ordering

## SUSHI

	Sushi 2pc	Sashimi 6pc
Blue-fin tuna.....	8.75	21.75
Toro.....	mkt	mkt
Albacore.....	7.50	18.75
Yellowtail.....	8.25	20.25
Kanpachi.....	7.95	19.95
Salmon.....	8.25	20.25
Red snapper.....	7.85	18.50
Halibut.....	7.25	18.75
Fresh-water eel.....	7.95	19.95
Tamago.....	4.50	11.50
Salmon egg.....	7.25	18.25
Smelt egg.....	5.25	13.50
Sea urchin.....	13.75	31.95
Japanese scallop.....	8.25	19.95
Scallop mixed with mayonnaise.....	6.25	14.95
Octopus.....	6.75	16.25
Live sweet shrimp (seasonal).....	mkt	mkt
Shrimp.....	6.50	15.75
King crab.....	14.95	37.95
Snow crab.....	8.25	20.25

## ROLLS

	Hand Roll	Cut Roll
Tekka (tuna roll).....	6.75	7.75
Kappa (cucumber roll).....	4.85	5.25
Avocado roll.....	6.50	7.50
Spicy tuna w cucumber roll.....	7.99	8.99
California Roll imitation crab w cucumber & Avacado.....	7.50	8.50
Snow crab ROLL with avocado & cucumber.....	9.75	10.75
Salmon skin Roll w/gobo, cucumber, sprouts.....	5.25	6.25
Eel & avocado Roll w/eel sauce.....	7.99	8.99
Vegetable roll w/gobo, avocado, cucumber, sprouts.....	5.25	6.25
Blue Crab Roll w/ cucumber.....	7.50	8.50
Salmon and Avocado Roll.....	7.95	8.95
Shrimp Tempura Roll w/ cucumber, avocado.....	7.99	11.99
Scallop Roll w/ masago, mayo & cucumber.....	5.75	6.95
Yellowtail and scallion Roll.....	7.50	8.50
Toro jalapeno Roll.....	15.50	16.50

## SPECIAL ROLL

Baked crab and Avocado .....	8.25	9.25
crab meat, snow crab, spicy mayo, soy paper		
King crab and Avocado .....	13.25	14.50
Grilled Chilean Sea Bass .....	15.75	16.95
w/ avocado, spicy mayo & soy paper		
Crunchy Roll.....		14.99
shrimp tempura, cucumber, avocado topped with tempura flakes, eel sauce		
Spider Roll .....		15.25
lightly fried soft shell crab, cucumber, avocado w/ scallion Ponzu sauce		
Drago Roll .....		18.99
shrimp tempura with cucumber, avocado topped with eel, avocado, eel sauce		
Rainbow Roll.....		16.99
California cucumber topped with avocado, tuna, salmon, albacore, halibut, shrimp		
Leo roll .....		18.50
shrimp tempura, cucumber, avocado, topped with spicy tuna w/ scallion Ponzu		
Broiled Miso Marinated Black Cod .....	12.99	13.99
avocado, with soy paper, eel sauce		
B.S.C. Roll .....		15.50
californiaw/cucumber, avocado, topped with scallop dynamite		
Fresh Maine Lobster roll .....		21.99
cucumber, avocado and spicy mayo		
Tuna and Crab Wrapped with Avocado Roll.....		14.50
Spicy tuna, imitation crab wrapped in Avocado and spicy mayo, in soy paper		
Special Albacore Roll .....		15.50
w/spicy tuna and snow crab, asparagus topped with albacore,		
toasted garlic & apple ponzu		
Picachu Roll .....		20.25
shrimp tempura, cucumber, imitation crab, wrapped with avocado,		
albacore topped with scallions & ponzu		