



Sushi Yasaka

お品書き

LUNCH 12:00 – 2:45 · DINNER FROM 5:15

SPECIALS OF THE DAY

Gilthead Sea Bream Ceviche	\$16
Japanese citrus olive vinaigrette, red radish, truffle salt, sesame, lime zest	
Lobster Tempura	\$17
Yuzu miso, shiso tobiko, Dijon aioli, chili threads, crispy rice	
Corn Tempura	\$10
5 pieces of corn tempura with yuzu salt	
Crispy Ebi Shinjo	\$16
Japanese style fried shrimp patty (3 pc), shishito, mild spicy tomato sauce	
Asari Sakemushi	\$15
12 Manila clams steamed with sake, topped with scallion threads	
Asari Miso Soup	\$8
Miso soup with 6 Manila clams and scallions	
Soft Shell Crab Fry	\$17
Soft shell crab, 2 pieces lotus root tempura, shishito tempura, ponzu sauce	

汁物/サラダ SOUPS AND SALADS

Miso Soup 味噌汁	\$5
White miso paste based bonito broth with scallion, tofu and seaweed	
Clear Soup 澄まし汁	\$6
Bonito broth soup served with fish cake, scallion, tofu, seaweed and mitsuba	
Akadashi Miso Soup 赤だし	\$6
Dark miso paste based soup with scallion, tofu, seaweed and mushroom	
Grilled Shrimp & Avo Salad	\$18
グリルシュリンプとアボカドのサラダ Grilled marinated shrimp & dices of avocado on organic greens, zesty wasabi dressing	
Baby Arugula Avocado Salad	\$15
ベビールッコラ アボカドサラダ Sliced avocado, tomato and baby arugula served with orange ginger dressing	
Small Salad ミニサラダ	\$6
Organic greens with house ginger dressing, add avocado (+\$5)	
Seaweed Salad 海草サラダ	\$8
Marinated sesame seaweed and mixed fresh seaweed with sesame dressing	
Garden Salad ガーデンサラダ	\$13
Various seasonal vegetables on organic greens with yuzu pepper vinaigrette	
Yaki-Shabu Salad 焼きしゃぶサラダ	\$16
Grilled premium washu beef on organic greens with ponzu-sesame dressing	

温かい前菜 KITCHEN APPETIZERS

Edamame 枝豆	\$5
Boiled soybeans with kosher salt	
Sauteed Organic Mushrooms 有機きのこ炒め	\$10
Various kinds of organic Japanese mushrooms sautéed with mirin soy butter	
Shrimp Shumai えびシュウマイ	\$8
4 pcs of steamed shrimp dumplings	
Gyoza ぎょうざ	\$8
6 pcs of steamed or fried dumplings	
Age Dashi Tofu 揚げだし豆腐	\$8.50
Fried organic tofu, bonito flakes	
Gindara Saikyo Miso 銀だら西京漬け	\$18
Broiled saikyo miso marinated black cod	
Tatsuta Age 竜田揚げ	\$11
Fried free range chicken thigh, spicy tobiko mayo	
Ohitashi おひたし	\$7
Boiled baby spinach with bonito flakes and cold tempura sauce	
Hamachi Kama Shioyaki はまちカマの塩焼き	\$17
Grilled yellowtail collar with salt, ponzu sauce and radish	
Kaki Fry カキフライ	\$18
4 pcs of fried Japanese oyster	
Beef Negimaki 牛ねぎ巻き	\$12
Thinly sliced beef rolled around scallions, grilled with Japanese BBQ sauce	
Hijiki ひじき	\$7
Simmered dried black seaweed, tofu skin and shredded carrot, sesame seeds	
Kinpira はすのきんぴら	\$7
Stir-fried shredded lotus root with a sweet soy taste, sesame seeds	
Goma-ae ごまあえ	\$7
Boiled asparagus or spinach with sweet sesame paste	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions.



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冷たい前菜 SUSHI BAR APPETIZERS

Tuna Avocado まぐろアボカド	\$12
Dices of bluefin tuna and avocado, fresh wasabi soy sauce; fresh salmon available for substitution	
Usuzukuri ヒラメうす造り	\$17
Thinly sliced fluke with ponzu sauce, spicy daikon radish and scallion on the side	
Kanpachi Jalapeno かんぱちカルパッチョ	\$18
Thinly sliced baby yellowtail with momiji oroshi and jalapeno in yuzu lemon soy	
Toro Tartare トロタルタル	\$18
Chopped bluefin fatty tuna mixed with minced oshinko pickles, served with nori chips and yuzu wasabi sauce	
Ankimo あん肝	\$10
Steamed monkfish liver, ponzu sauce, scallion and spicy grated radish	

うどん、そば / 天ぷら NOODLES AND TEMPURA

Kanto Soba 関東そば	\$15
Buckwheat noodles in rich soy bonito broth with scallion, seaweed and fish cake	
Kansai Udon 関西うどん	\$15
Thick wheat-flour noodles in light bonito broth, tempura flakes, scallion, seaweed, sesame seeds and fish cake	
Mix Tempura Appetizer 天ぷら前菜	\$15
2 pcs of shrimp and 4 pcs of vegetables	
Dinner Tempura 天ぷらディナー	\$26
2 pcs of shrimp, 1 pc white fish and 7 pcs of vegetables	
Tempura Soba 海老野菜天ぷらそば	\$19
2 pcs of shrimp & 3 pcs of vegetable tempura on soba noodle soup	
Tempura Udon 海老/野菜天ぷらうどん	\$19
2 pcs of shrimp & 3 pcs of vegetable tempura on udon noodle soup	
Vegetable Tempura Appetizer 野菜天ぷら前菜	\$13
7 pcs of seasonal vegetables	
Vegetable Dinner Tempura	\$24
シェフおすすめ野菜天ぷら Selected 11 pcs of seasonal vegetables	

All hot noodle soups are also available as cold noodles, add \$3.00.

冷たいおそば、おうどんもご用意しております。

寿司 / 刺身盛り合わせ SUSHI ENTREES

Sushi Deluxe 寿司デラックス	\$29
9 pcs sushi and 1 roll from the roll list (uni is included when it's available)	
Miyabi 雅	\$34
6 pcs sushi, 10 pcs sashimi and 1 roll from the roll list (oyster is included when it's available)	
Umi No Sachi 海の幸 (海鮮ちらし)	\$35
Assorted sashimi on a bed of sushi rice (oyster is included when it's available)	
Blue Fin Tuna Donburi マグロ丼	\$30
Thinly sliced lean tuna, chu toro and oh toro, topped with chopped toro and oshinko, over sushi rice with yuzu wasabi flavored soy sauce	
Sashimi Deluxe 刺身デラックス	\$33
Assorted 16 pcs sashimi with rice (oyster is included when it's available)	
Spicy Maki Combination	\$25
スパイシー巻きコンビネーション Spicy tuna, spicy salmon, spicy shrimp tempura	
Yaki Salmon Avocado Donburi	\$26
炙りサーモンとアボカド丼 Marinated seared salmon, avocado and salmon roe served over sushi rice	
Unagi Donburi うなぎ丼	\$28
Grilled eel and oshinko served over rice	

巻物リスト ROLL LIST

Tuna	Tuna Avocado
Tuna Cucumber	Spicy Tuna
Fresh Salmon	Salmon Avocado
Salmon Cucumber	Salmon Skin
Spicy Salmon	Yellowtail Scallion
Spicy Yellowtail	California
Eel Cucumber	Eel Avocado
Ume Shiso Cucumber	Cooked Kampyo
Avocado	Avocado Cucumber
Cucumber	Sweet Potato Tempura
Shrimp Tempura +\$3.00	Spicy Scallop +\$4.00



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おまかせ寿司 SUSHI OMAKASE

Yasaka chef's choice: the chef chooses from the daily market's freshest seafood to create a whole new experience of taste, with our unique sauces and special presentation.

Regular \$60

10 pcs & 1 chef's choice roll

Mini \$35

6 pcs & 1 chef's choice roll

Please tell our staff about any food allergies and anything you dislike.

KITCHEN ENTREES

Free Range Chicken Teriyaki 鶏の照り焼き \$26

Grilled free range chicken white meat and sautéed vegetables with teriyaki sauce

Organic Tofu Steak 豆腐ステーキ \$25

Lightly fried tofu and sautéed vegetables with sesame soy sauce on top

King Salmon Teriyaki キングサーモンの照り焼き \$30

Grilled 9 oz New Zealand king salmon, sautéed vegetables, teriyaki sauce

Prime Rib-Eye Steak \$38

アンガスプライムリブアイステーキ

10 oz of prime cut Angus beef and sautéed vegetables, choice of teriyaki sauce or tataki sauce

寿司/刺身 SUSHI & SASHIMI À LA CARTE

sushi / sashimi

Sushi 1 pc, sashimi 2 pc per order

Fatty Tuna 大トロ \$9 / \$13.50

Med-Fatty Tuna 中トロ \$8 / \$12

Blue Fin Tuna まぐろ \$5 / \$7.50

Seared Marinated Tuna 炙り \$5 / \$7.50

Yellowtail はまち \$5 / \$7.50

Fatty Yellowtail はまちトロ \$6 / \$9

Kanpachi Amberjack かんぱち \$8 / \$12

Shima-Aji (Striped Jack) しまあじ \$8 / \$12

Unagi Eel うなぎ \$5 / \$7.50

Anago Sea Eel あなご \$6 / \$9

King Salmon キングサーモン \$7 / \$10.50

Fresh Salmon さけ \$5 / \$7.50

Seared Marinated Salmon \$5.50 / \$8.25

Fluke ひらめ \$4.50 / \$6.75

Black Seabream 平鯛 \$4.50 / \$6.75

Japanese Seabream 真鯛 \$6 / \$9

Golden Eye Seabream 金目鯛 \$8 / \$12

Saba Mackerel しめさば \$6 / \$9

Spanish Mackerel さわら \$4.50 / \$7

Sushi or sashimi, 1 pc per order

Botan Shrimp 牡丹海老 \$8

Boiled Shrimp えび \$4.50

Boiled Octopus ゆでたこ \$4.50

Squid いか \$5.50

Scallop ほたて \$7

Sea Urchin (California) カリフォルニア産うに \$9

Sea Urchin (Maine) メイン産うに \$8

Flying Fish Roe \$4.50

Salmon Roe いくら \$7

Fried Oyster かき天ぷら \$5

Egg Omelet たまご \$4.50



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巻き物&手巻き MAKI ROLLS & HAND ROLLS

Tuna 鉄火	\$6
Tuna Avocado まぐろアボカド	\$6.50
Tuna Cucumber まぐろ胡瓜	\$6.50
Spicy Tuna スパイシーまぐろ	\$6.50
Negi Toro ネギとろ	\$12
Negi Yellowtail ネギはまち	\$6.50
Spicy Yellowtail スパイシーはまち	\$6.50
Yellowtail with Jalapeno	\$6.50
Fluke Ume Shiso ひらめ/梅しそ	\$6.50
Spicy Scallop スパイシー帆立	\$10
Ume Shiso Cucumber 梅しそ/胡瓜	\$5
Oshinko お新香	\$5
Avocado アボカド	\$5
Asparagus アスパラガス	\$6
Cooked Kampyo かんぴょう	\$5
Cucumber かっぱ巻き	\$5
Avocado Cucumber アボカド/きゅうり	\$6
Fresh Salmon さけ	\$6
Salmon Avocado さけ/アボカド	\$6.50
Salmon Cucumber さけ/胡瓜	\$6.50
Spicy Salmon スパイシーさけ	\$6.50
Salmon Skin さけ皮	\$6.50
California カリフォルニア	\$6
Shrimp Avocado えび/アボカド	\$6.50
Shrimp Cucumber えび/きゅうり	\$6.50
Eel Cucumber うなぎ/きゅうり	\$7.50
Eel Avocado うなぎ/アボカド	\$7.50
Shrimp Tempura えび天ぷら	\$9
Spicy Shrimp Tempura スパイシーえび天	\$10
Crab Stick かにかま	\$5
Sweet Potato Tempura さつま芋天	\$7
Mix Vegetable Roll 野菜ロール	\$9

Yamagobo, cucumber, spinach, avocado, asparagus

やさかオリジナルロール YASAKA'S SPECIAL MAKI

Toro Chop Oshinko Roll	\$12
Creamy Blue Crab California Roll	\$13
Squid and Sea Urchin Roll	\$15
Saba Mackerel and Ginger Shiso Roll	\$12
Lobster Tempura Roll	\$16
Fried Japanese Oyster Roll	\$12
Futomaki	\$18
Eel, yamagobo, egg omelet, cucumber, avocado, kanpyo, crabstick, shiitake	
Rainbow Roll	\$18
California roll inside; salmon, tuna, yellowtail and avocado on top	
Dragon Roll	\$18
Eel cucumber inside, avocado on top	
Special Spicy Salmon Roll	\$18
Spicy salmon inside, salmon and avocado on top	
Soft Shell Crab Roll	\$16
Fried soft shell crab, avocado, cucumber, lettuce and mayo	

SIDE ORDER

White Rice	\$2.75
Brown Rice	\$2.75
Sushi Rice	\$3.25
Spicy Mayo	\$1.25
Eel Sauce	\$1.25
Salad Dressing	\$1.25
Ponzu Sauce	\$1.25
Teriyaki Sauce	\$1.25

Following the Japanese sushi culture, our sushi and rolls are served with wasabi. Please tell your server if you would rather not have wasabi in your order.



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LUNCH 12:00 - 2:45

ランチスペシャル LUNCH SPECIALS

All lunch specials come with a choice of soup or salad.

Sushi Lunch \$16

6 pcs sushi and 1 roll from the roll list

Miyabi Lunch \$20

4 pcs sushi, 7 pcs sashimi and 1 roll from the roll list

Sashimi Lunch \$19

11 pcs sashimi with side rice (oyster is included when it's available)

Chirashi \$20

14 pcs sashimi over rice (oyster is included when it's available)

Two Roll Combination \$13

2 rolls from the roll list

Three Roll Combination \$16

3 rolls from the roll list

定食 KITCHEN LUNCH TRAY

Kitchen Lunch Tray \$16

1 roll from the roll list, a Japanese style side dish, white or brown rice, 2 pcs shumai (may substitute veg dumpling) and a choice of soup or salad

Choice of main dish

Free Range Chicken Teriyaki

Tatsuta-Age

Fried Japanese style chicken nuggets

Grilled Salmon Teriyaki

Organic Tofu Steak

Tempura

Mix or vegetable only

うどん、そば NOODLE LUNCH

Udon Lunch Combo \$16

Udon noodle soup with a small salad and 1 roll from the roll list

Soba Lunch \$16

Soba noodle soup with a small salad and 1 roll from the roll list (cold noodles also available, add \$2.00)

巻物リスト ROLL LIST

Tuna

Spicy Tuna

Salmon Cucumber

Yellowtail Scallion

Eel Cucumber

Cooked Kampyo

Cucumber

Tuna Avocado

Fresh Salmon

Salmon Skin

Spicy Yellowtail

Eel Avocado

Avocado

Sweet Potato Tempura

Tuna Cucumber

Salmon Avocado

Spicy Salmon

California

Ume Shiso Cucumber

Avocado Cucumber