



Yuzu No Hana

柚子の花



すし / さしみ	sushi / sashimi	sashimi 3 pcs	nigiri 2 pcs
tuna	hon-maguro <i>bluefin tuna</i>	17	15
	aburi honmaguro <i>bluefin seared tuna</i>	18	16
	o-toro <i>bluefin tuna belly</i>	24	16
	aburi o-toro <i>seared tuna belly</i>	24	16
	bincho maguro <i>albacore tuna</i>	8	7
yellow fish	zuke <i>soy-marinated tuna</i>	13	12
	hamachi <i>yellowtail</i>	11	10
	kanpachi <i>amber jack</i>	12	11
	*shimaaji <i>stripedjack</i>	15	14
	hirame <i>fluke</i>	11	10
white fish	kobujime <i>kelp-marinated fluke</i>	12	11
	ma dai <i>red seabream</i>	13	10
	*kinmedai <i>goldeneye</i>	14	12
	kuro dai <i>black seabream</i>	8	7
	*kuro soi <i>black rock fish</i>	10	9
silver fish	*kohada <i>gizzardshad</i>	11	10
	aji <i>horse mackerel</i>	12	10
	*iwashi <i>fresh sardine</i>	10	9
	saba <i>fresh mackerel</i>	13	12
	sake <i>alaskan king salmon</i>	10	9
salmon	<i>atlantic salmon</i>	8	7
	*masu <i>ocean trout</i>	11	9
	unagi <i>fresh water eel</i>	12	11
eel	<i>fresh water eel tempura</i>		11
	anago <i>seawater eel</i>	15	15
	hotate <i>hokkaido scallop</i>	12	11
shellfish	uni <i>sea urchin</i>	13	10
	<i>with quail egg</i>		11
	taraba kani <i>king crab</i>	20	15
shrimp / crab	ebi <i>black tiger shrimp</i>	7	6
	botanebi <i>botan shrimp</i>	13	10
	yudetako <i>steamed octopus</i>	9	8
octopus / squid	ika <i>squid</i>	8	7
	ikura <i>salmon roe</i>	13	10
	<i>with quail egg</i>		12
roe	tobiko <i>flying fishroe</i>	7	6
	<i>with quail egg</i>		8
	tamago <i>egg omelette</i>	5	4
other	escola <i>oilfish</i>	8	7

*seasonal fish, ask for special daily fish

まき

rolls

temaki
handrollroll
6 pcs

classics	california	7	8
	rainbow	9	16
	tuna	6	7
	salmon	5	7
	salmon & avocado	7	8
	salmon & scallion	6	7
	yellowtail & scallion	7	8
	spicy tuna	8	9
	spicy salmon	8	9
	spicy hokkaido scallop	9	12
	crunchy spicy tuna	9	10
	crunchy spicy salmon	9	10
	tempura (<i>shrimp tempura</i>)	8	9
	dynamite (<i>tempura shrimp/flakes, spicy aioli</i>)	9	11
vegetarian	eel & avocado (<i>with tempura shrimp</i>)	11	13
	umekyu (<i>pickled plum, cucumber, shiso</i>)	5	6
	yam	6	7
	avocado	6	7
	cucumber	5	6
	naomi		15
	<i>spinach, fern head, zucchini, carrot, daikon</i>		
	yuzu (signature)		19
	<i>california base, seared salmon & scallop, spicy aioli, eel sauce</i>		
	softshell crab	10	16
	<i>softshell crab, avocado, truffle unagi sauce</i>		
	lobster	9	18
	<i>lobster tail, avocado, cucumber</i>		
	oyster & kimchee	10	12
<i>panko oyster, kimchi, mizuna</i>			
specialty	smoked salmon		12
	<i>red onion, capers, cream cheese</i>		
	yuzu everything		22
	<i>eel, avocado, shiitake, tamago, salmon, takuan, cucumber, kanikama</i>		
	dragon		14
	<i>tempura shrimp, avocado, eel</i>		
red dragon		14	
<i>tempura shrimp, salmon</i>			
rainbow dragon		18	
<i>tempura shrimp, tuna, salmon, whitefish</i>			

ひるごはん

lunch

begin	edamame	5
	<i>young soy bean, kosher salt</i>	
	agedashi tofu	6
	<i>tofu, bonito broth</i>	
	tempura appetizer	10
	<i>shrimp, assorted vegetables</i>	
	shishito pepper	6
	<i>shishito, togarahi pepper</i>	
	gyoza	8
	<i>house made beef, cabbage, chive dumpling</i>	
tuna avocado tartare	15	
<i>tuna, avocado, ponzu, roasted garlic oil</i>		
softshell crab	14	
<i>arare, ponzu, yuzu salsa</i>		
soup & salad	organic green salad	6
	<i>organic greens, goma dressing</i>	
	wakame salad	6
	<i>seaweed, sesame vinegar dressing</i>	
	spicy sashimi salad	14
	<i>mizuna, arugula, pine nuts, kochujang dressing</i>	
akadashi miso	6	
<i>manila clam, mitsuba, akamiso</i>		
sushi bar	sushi omakase	65
	<i>chef's best pick (no substitution) 18pcs</i>	
	sushi lunch	16
	<i>chef's selection 8pcs nigiri, *3pcs futomaki</i>	
	sushi deluxe lunch	25
	<i>chef's selection 12 pcs nigiri, *3pcs futomaki</i>	
	sashimi lunch	18
<i>chef's selection 12 pcs</i>		
sashimi lunch deluxe	28	
<i>chef's selection 18 pcs</i>		

**futomaki (kampyo, cucumber, shiitake, tamago, kanikama)*

ひるごはん

sushi bar	sushi and sashimi	52
	<i>chef's selection, 13 pcs sashimi, 12 pcs nigiri, 3 pcs futomaki</i>	
	assorted roll	20
	<i>salmon roll, california roll, tempura roll, salad, miso soup</i>	
	chirashi	19
<i>chef's selection sashimi layed on a bed of sushi rice, salad, miso soup</i>		
kitchen	kaisendon yuzunohana	16
	<i>diced sashimi, organic greens, spicy kochujang sauce, salad, miso soup</i>	
	bentos	
	<i>includes tempura, rice, salad, miso soup, seasonal sides, and house made pickles</i>	
	shokado bento	35
	<i>Saikyo miso marinated cod, 3 pcs sashimi</i>	
	chicken bento	18
	<i>demi soyu grilled chicken breast</i>	
	yakiniku bento	18
	<i>black angus shaved beef, honey garlic sauce</i>	
	atlantic salmon bento	18
	<i>demi soyu glaze</i>	
	teishoku	25
	<i>daily set lunch (ask server), rice, miso soup</i>	
	seafood bowl	20
<i>shrimp tempura, scallop, quail egg, seasonal vegetables served in a hot stone bowl, kochujang and soy sauce sides</i>		
tempura udon / soba	18	
<i>tempura shrimp & vegetables, bonito broth</i>		
vegetable udon	17	
<i>mixed mushrooms, cabbage, seasonal vegetables, bonito broth</i>		
nabeyaki udon	20	
<i>mixed seafood, egg, seasonal vegetables, bonito broth</i>		
dessert	matcha crème brûlée	10
	<i>greentea infused custard</i>	
	sake cheese cake	10
	<i>sake lees, creame cheese</i>	
	matcha tiramisu	10
	<i>matcha, ladyfingers, mascarpone cheese</i>	
ice cream	5	
<i>black sesame / green tea / red bean</i>		



