

Sushi & Sashimi

sashimi
3 pcs sushi
2 pcs

tuna

O-TORO	bluefin tuna belly	25	18
HON MAGURO	bluefin tuna	15	13
BINCHO MAGURO	albacore tuna	12	10

yellowtail

HAMACHI	yellowtail	12	11
KANPAHCI	amber jack	13	12

whitefish

HIRAME	fluke	14	12
MA DAI	red seabream	14	12
KURO DAI	black seabream	11	10

fish

AJI	horse mackerel	14	12
SABA	mackerel	14	12
SAKE	atlantic salmon	10	8
CHINOOK	alaskan king salmon	12	10
UNAGI	fresh water eel	14	12
UNAGI TEMPURA	fresh water eel tempura	16	13

shellfish

HOTATE	hokkaido scallop	12	11
EBI	black tiger shrimp	7	6
BOTAN EBI	botan shrimp	16	14
UNI	hokkaido sea urchin	30	25

octopus / squid

YUDE TAKO	steamed octopus	12	10
IKA	squid	10	8

roe

IKURA	salmon roe	14	13
IKURA QUAIL	salmon roe with quail egg		14
TOBIKO	flying fish roe	10	8
IKURA QUAIL	flying fish roe with quail egg		10

*ask server for seasonal daily fish selection

Sushi Bar

sushi bar lunch *futomaki egg, crab, cucumber, shiitake, kanpyo
tamanishiki super premium rice for sushi in clude miso soup and salad

CHEFA OYAMA SUSHI OMAKASE chef's top selection, 14 pcs	80
SUSHI DELUXE 12 pcs deluxe, 3pcs futomaki	32
SASHIMI DELUXE chef's selection 17 pcs	35
SUSHI & SASHIMI chef's selection 15 pcs sashimi, 12 pcs sushi	75
ASSORTED ROLL california roll, tempura roll, salmon roll	25
CHIRASHI chef's selection sashimi, sushi rice	30
KAISENDON assorted sashimi diced, organic greens, kochujang sauce	25

maki

	handroll	roll
CALIFORNIA	8	10
RAINBOW		16
SALMON AND AVOCADO	9	10
YELLOWTAIL AND SCALLION	8	10
SPICY TUNA	9	10
SPICY SALMON	9	10
CRUNCHY SPICY SALMON	10	11
CRUNCHY SPICY TUNA	10	11
DYNAMITE tempura shrimip, tempura flake, spicy aioli	10	12
EEL & AVOCADO unagi, avocado	13	15
DRAGON tempura shrimp, unagi, avocado		18
RED DRAGON tempura shrimp, salmon		18
NEGI TORO bluefin tuna belly, scallion		16
NAOMI grilled egg plant, peppers, zucchini, caramelized onion		16
SOFT SHELL CRAB softshell crab, avocado, truffle unagi sauce		18
LOBSTER lobster, avocado		20
YUZU shrimp, avo, cucumber, fish egg, salmon, scallop		20
YUZU VEGGIE ROLL asparagus, yam, cucumber, avocado		15
AVOCADO ROLL		10
CUCUMBER ROLL		8

dessert

YUZU CREME BRULEE yuzu essence, yuzu peel	10
YUZU CHEESE CAKE yuzu essence, cheese	10
MONAKA ICECREAM crisp wafer, fruit, choice of ice cream	8
ICE CREAM green tea, red bean, or black sesame	5

Drink

beverage

PERRIER		3.5
SAN PELLEGRINO		10
EVIAN/FIJI		3.5
SODA		3
ICED TEA		3
RAMUNE		6
CALPICO		6

beer

ASAHI SUPER DRY	330ml bottle/500ml can	6/10
KIRIN ICHIBAN	473ml can	10
SAPPORO PREMIUM	355ml bottle/500ml can	6/12
HITACHINO WHITE ALE	330ml bottle	10

wine

HOUSE RED / WHITE	glass/bottle	10/40
TAKARA PLUM WINE	glass/bottle	15/75
SAUVIGNON BLANC	glass/bottle astrolabe	16/80
REISLING	glass/bottle tawse	15/70
PINOT GRIGIO	glass/bottle santa margharita	15/70
CHARDONNAY	glass/bottle sonoma cutrer	16/80
PINOT NOIR	glass/bottle meiomi	16/80
CABERNET SAUVIGNON	glass/bottle liberty school	16/80

sake

HOT SAKE	tokkuri small/large	9/16
HAKUTSURU SAYURI	300ml bottle	35
KUBOTA	720ml bottle	140
IZUMI YUZU COLLINS	(glass/750ml)	16/70

Begin

YUZU STARTER agedashi tofu, yakinasu, tuna avo tartare, wakame salad 35

hot

AKADASHI MISO manila clam, akamiso, mitsuba	7
EDAMAME young soy bean, kosher salt	5
AGEDASHI TOFU tofu, tentsuyu, daikon oroshi	7
TEMPURA APPETIZER shrimp, seasonal veg	12
SHISHITO PEPPER shishito, shichimi pepper	6
GYOZA beef & veg dumpling, daizu su	8
YAKINIASU grilled eggplant, bonito flake, dashi shoyu	10
SOFTSHELL CRAB bubu arare, yuzu ponzu, wasabi tartar	15

cold

WAKAME seaweed salad, sesame vinegar dressing	6
MIXED GREENS mizuna, arugula, greens, goma dressing, (avo +\$3) S	8
PICY SASHIMI SALAD mizuna, arugula, arare, roasted seaweed, kochijang aioli, greens	20
TUNA TATAKI SALAD red onion, oba, microgreen, arare	20
TUNA AVO TARTARE tuna, avocado, roasted garlic oil, yuzu ponzu	18

bento

includes croquette, rice, salad, miso soup, seasonal side and house pickles

SHOKADO black cod, 3pcs sashimi	45
CHICKEN soyu glazed	25
YAKINIKU shaved black angus, honey garlic shoyu, shimeji mushroom	25
ATLANTIC SALMON soyu glazed	25

kitchen

TEMPURA UDON tempura shrimp, mixed veg, bonito broth	25
SEAFOOD BOWL shrimp, scallop, quail egg, vegetables, hot stone bowl	30