

MENU

★ GUEST FAVORITE 🌱 GLUTEN FREE 🔥 SPICY

soups & salads

Clear Soup	3
🌱 Miso Soup	3
Snowcrab Salad avocado, spicy kewpie	6
Squid or Seaweed Salad on greens	6
House Salad w/ mixed greens, tomatoes choose ginger or roasted sesame dressing	5
🔥 Ceviche Salad	16
assorted cubed fish, whelk, cucumbers, onions, jalapeño, cilantro, radish, yuzu-koshō dressing	

starters

🌱 Sea Salt / Spicy Garlic Edamame 🔥	6/7
Shio Koji Hamachi Kama	9
fried yellowtail collar, yuzu ponzu	
🔥 Kaki Oyster	9
4 pcs – fried w/ spicy yuzu-koshō aioli	
Age Dashi Tofu	6
fried tofu, bonito flakes, tempura sauce	
🔥 Gyoza (shrimp/beef)	7
4 pcs – pan-fried dumplings w/ crunchy chili, ponzu	
Beef Tataki	9
seared beef, onions, sriracha, ponzu	
Karaage (regular/spicy) 🔥	7/8
bite-size fried chicken, yuzu jalapeño aioli	
★ Crispy Rice	14
4 pcs – salmon/tuna/both on fried sushi rice w/sprouts, GACO, spicy kewpie, unagi sauce	
Bao Buns	9
2 pcs – tsukemono cucumbers, pork belly, seeds	
Shrimp & Vegetable Tempura	8
2 imported fried shrimp, mixed veggies	
Tako-yaki	6
4 pcs – fried octopus balls w/ katsu sauce, truffle kewpie, bonito flakes	
★ Kurobuta Pork Ribs	14
3 pcs – sweet chili glaze	
Squid Steak	15
thin-cut squid in sweet soy w/ onions & carrots on hot, sizzling plate	

sandos JAPANESE SANDWICHES

Mando	katsu pork, cabbage, truffle kewpie, mustard & katsu sauce	12
★ Yaki-do	chicken, egg-salad, cabbage, truffle kewpie, mustard & katsu sauce	13
Tamago	egg salad & jidori egg	9

donburi

RICE BOWLS

★ Gyu Beef	17
sunny egg, sautéed veggies, cabbage, seeds, teriyaki sauce	
Teriyaki (chicken/salmon)	14/16
sautéed veggies, cabbage, seeds, teriyaki sauce	
Katsu (chicken/pork)	13
egg-onion-tempura sauce, green onions	
Karaage	14
egg salad, cabbage, jalapeño yuzu aioli	
Unagi	18
5-pcs BBQ eel, cucumber, bonito furikake, seeds, unagi sauce	
Salmon Ikura	17
5-pcs salmon sashimi, salmon roe, quail egg, shiso furikake, kaiware sprouts	
Poke	17
assorted cubed fish, avocado, yuzu tokibo, shiso furikake, spicy kewpie	
🌱 Chirashi	25
9-pcs sashimi (akami, salmon, yellowtail), tamago, yuzu tobiko, shiso furikake	

noodles

Yaki-Soba	15
buckwheat noodles w/ choice of chicken, cha-shu pork, or beef (+\$3) stirfried w/ mixed veggies	
★ Mushroom Udon Carbonara	15
shimeji, shiitake, king mushrooms w/ jidori egg in garlic butter sauce	

*20% gratuity will be added for parties 5 or more. Menu prices and menu items are subject to change without prior notice.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Yakuzen House

RAW BAR

temaki SETS

NO SUBSTITUTIONS

★ NIBBLES

Blue Crab
Salmon
Scallop
19

STARVING

Panko Shrimp
Akami
Negi-Hama
Red Crab
23

HANGRY

Blue Crab
Salmon
Akami
Red Crab
Scallop
30

drinks \$3

Soda (coke, diet coke, sprite, rootbeer, vitaminwater xxx)

Juices (cranberry, lemonade)

Matcha Green Tea (hot/iced)

Vanilla Green Tea hot

Southern Peak's Iced Tea (un/swt)

\$4 **Ramuné** (original, grape, peach, strawberry, lychee)

\$5 **Mountain Valley Water**
Spring/Sparkling

\$6 **Moshi's Yuzu Sparking Drink**
white peach, red shiso & apple, sweet or unsweet yuzu

temaki

À LA CARTE HANDROLL

- ★ **Akami** 7
spicy tuna, fried shallots, shiso
- 🌊 **Negi-Hama** 7
yellowtail, green onions
- ★🌊 **Negi-Toro** 10
fatty tuna, green onions
- 🌊 **Salmon** 6
avocado
- 🌊 **Scallop** 6
thinly sliced lemon
- 🌊 **Blue Crab** 8
avocado
- ★ **Blue Crab & Uni** 17
Santa Barbara uni, fried shiso
- 🔥 **Serrano Toro** 10
crunchy, shallots, kizami, sriracha
- Red Crab** 5
crunchy
- Panko Shrimp** 7
red crab, avocado
- Unagi** 8
BBQ eel, cucumber
- Softshell Crab** 9
red crab, lemon, sriracha, unagi sauce
- ★ **Shiso** 4
fried perilla leaf, umeboshi
- 🌊 **Avocado** 4
California hass
- 🌊 **Kyuri** 3
European cucumber slices
- Kanpyo** 4
marinated gourd

bluefin
tuna trio
AKAMI
CHUTORO
OTORO
25

dressed nigiri

1 PIECE PER ORDER



- ★ **Hotate (seared scallop)** 5
foie gras, shiso butter, fried leeks
- 🌊 **Ika (cuttlefish)** 4
smoked trout roe
- Ikura (salmon roe)** 6
yuzu salt
- Akami (tuna)** 4
wasabi vinaigrette, chives purée
- Sake (salmon)** 4
shiso pesto
- ★ **Sake Toro (salmon belly)** 5
garlic almond chili oil (GACO), chives
- 🔥🌊 **Yellowtail** 6
roasted jalapeño aioli, jalapeño slice
- Ama-Ebi (sweet shrimp)** 6
no rice, quail egg, yuzu tobiko, ponzu, sriracha
- ★ **Unagi (freshwater eel)** 5
salted cured egg yolk
- 🔥🌊 **Anago (saltwater eel)** 5
yuzu-koshō, yuzu juice, seeds
- Chu-Toro (medium fatty tuna)** 10
shiso & kizami wasabi OR truffle pâté
- ★ **O-Toro (fatty tuna)** 11
smoked shoyu, truffle pâté
- ★ **Lobster** 12
miso brown butter, roasted jalapeño aioli, wasabi tobiko

🌊 sashimi

- Toro** (3 pieces) 29
- Sake** (5 pieces) 13
- Akami** (5 pieces) 14
- Yellowtail** (5 pieces) 15

chef's ^{DRESSED} sashimi

- ★ **Yellowtail Crudo** 17
yuzu ponzu, pink peppercorn, kaiware
- 🔥 **Peppered Tuna** 14
togarashi seared tuna w/ kizami wasabi & wasabi vinaigrette
- Tuna Tataki** 13
seared w/ white onions, yuzu ponzu
- Ora King Salmon** 17
truffle ponzu

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