

Yakuzza

HOUSE

1325 Veterans Memorial Blvd Ste A • 504-345-2031

SMALL PLATES

Edamame • 5

sea salt

Spicy Garlic Edamame • 6

kimchee garlic butter

Beef Tataki ♣ • 8.5

sirloin, onions, seeds, kuzu ponzu

Karaage • 7

ginger soy - sos: truffle kewpie

Tempura Yellowtail Neck • 9

shio koji marinated, rakkyo shallot - sos: kuzu ponzu

Tempura • 6

imported shrimp & veggies - sos: tempura sauce

SALADS

Snow Crab Salad • 6

avocado, masago, spicy kewpie

Squid or Seaweed Salad • 6

on top of greens

House Salad • 4

roasted sesame dressing

SOUPS

Miso • 3

Kombu dashi, wakame, tofu

Clear • 3

Awase Dashi, somen, green onions

DRINKS

Mexican Coke/Sprite/Fanta • 3.5

Organic Matcha Green Tea • 2.5

[choose hot/iced], unsweetened

Moshi's Yuzu Sparkling Drink • 4.75

red shiso & apple, white peach, un/sweetened original

Bottled Spring Water • 3

SANDOS

Mando • 10

katsu pork, cabbage, truffle kewpie, dijon & katsu sauce

Yakido • 10

chicken, egg-salad, cabbage, truffle kewpie, dijon & katsu sauce

Ichigo • 9

vanilla mascarpone cream, fresh strawberries

DONBURI BOWLS

Gyu • 15

sirloin strip, sautéed veggies, cabbage, shoyu egg yolk, rakkyo shallot, takuwon

Karaage • 12

dark-meat chicken, egg salad, miso corn, cabbage, radish, truffle kewpie

Chicken Teriyaki • 13

white-meat chicken, sautéed veggies, rakkyo shallot, radish, takuwon, seeds, teriyaki sauce

Salmon Teriyaki • 15

grilled salmon fillet (w/ same sides as chicken teriyaki)

Katsu • 12

[choice of pork cutlet/chicken breast] scrambled eggs, onions, tempura sauce, kizami nori

Tempura • 13

5 shrimp, cabbage, miso corn, green onions, kizami nori, seeds, teriyaki sauce

Unagi • 15

bbq eel, cucumber, takuwon, furikake, seeds, unagi sauce

Salmon Ikura ♣ • 16

salmon, salmon roe, quail egg, shiso furikake

Poke ♣ • 15

assorted fish, avocado, cucumber, masago, red shiso

Chirashi ♣ • 17

12-piece sashimi, tamago, yuzu tobiko, radish, kaiware sprouts

yakuzahouse.com • 504-345-2031

*20% gratuity will be added for parties 5 or more. ♣ Served Raw/Uncooked ♣
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HANDROLLS

Please, **NO SUBSTITUTIONS**. Alert the staff about any food allergies.

<p><i>hangry</i></p> <p>bay scallop blue crab red crab salmon akami</p> <p>\$28</p>	<p><i>starving</i></p> <p>akami red crab negi hama panko shrimp</p> <p>\$20</p>	<p><i>nibbles</i></p> <p>salmon bay scallop blue crab</p> <p>\$16</p>
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****For TO-GO orders:** To ensure you enjoy our handrolls at its best, handrolls will be cut into bite-size pieces – *unless requested otherwise.

À LA CARTE TEMAKI

Bay Scallop • 6

green onions, lemon, spicy kewpie

Red Crab • 5

crunchy, unagi sauce

Blue Crab • 7

avocado

Negi Hama • 6

yellowtail, green onions

Panko Shrimp • 7

imported shrimp, red crab, avocado, unagi sauce

Akami • 7

spicy bluefin tuna, shiso, fried shallot

Toro • 10

shiso, kizami wasabi

Lobster • 10

[choose steamed or fried]

Unagi • 8

bbq eel, avocado, unagi sauce

Salmon • 6

avocado, chili oil

Kyuri • 3

cucumbers, kaiware, seeds

Kanpyo • 3

marinated gourd, kaiware

Avocado • 4

kaiware, seeds

Shiso • 4

fried shiso, plum sauce

ADDITIONAL FILLINGS

garlic almond chili oil • .50c	shiso • .75c
sesame seeds • .25c	crunchy • .25c
kaiware sprouts • .50c	avocado • .50c
fried shallots • .50c	cucumber • .50c
soy paper • \$1.00	jalapeños • .50c

VEGGIES

NIGIRI - 1PC

CHEF'S CHOICE
DRESSED \$1.00/EACH

Hokkaido Scallop • 3.75

Ika (squid) • 3

Ikura (salmon roe) • 3

Akami (tuna) • 4

Sake (salmon) • 3

Salmon Belly • 3.5

Sweet Shrimp • 4

Yellowtail • 4

Unagi (eel) • 4

♦ SEASONAL ♦

♦ Hirame (flounder) • 7

♦ Kanpachi (amberjack) • 7

♦ Tai (snapper) • 5

♦ Toro (fatty tuna) • MP

♦ Uni (sea urchin) • MP

♦ Wagyu (A-5 Beef) • MP

SASHIMI - 6PCS

Sake • 12

Akami • 14

Tuna Tataki • 13

Peppered Tuna Tataki • 14

Yellowtail Crudo • 15

Yellowtail • 13

♦ Toro (5PCS) • MP

MYSTERY TEMPURA ICE CREAM from Creole Creamery® **\$8.5**

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