

MENU

starters

🍷 Edamame / Spicy Kimchee 🌶️	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, 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

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	5
choose ginger or roasted sesame dressing	
🔥 Ceviche Salad	16
assorted cubed fish, whelk, cucumbers, onions, jalapeño, cilantro, radish, yuzu-koshō dressing	

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, 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	

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	

Yakuzza House

*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.

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)

\$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, kizami, 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
- Amabi-Ebi (sweet shrimp)** 6
no rice, quail egg, yuzu tobiko, sriracha
- ★ **Unagi (freshwater eel)** 5
salted cured egg yolk
- 🔥🌊 **Anago (saltwater eel)** 5
yuzu-koshō, 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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