

MENU

★ GUEST FAVORITE 🌿 GLUTEN FREE 🌶️ SPICY

starters

🌿 Sea Salt / Spicy Garlic Edamame 🌶️	7/8
Shio Koji Hamachi Kama	10
fried yellowtail collar, yuzu ponzu	
🌶️ Kaki Oyster	9
4 pcs – fried w/ spicy yuzu-koshō aioli	
Age Dashi Tofu	7
fried tofu, bonito flakes, tempura sauce	
🌶️ Gyoza (shrimp/beef)	8
4 pcs – pan-fried dumplings w/ crunchy chili, ponzu	
Beef Tataki	10
seared beef, onions, sriracha, ponzu	
Karaage (regular/spicy) 🌶️	8/9
bite-size fried chicken, yuzu jalapeño aioli	
★ Crispy Rice	15
4 pcs – salmon/tuna/both on fried sushi rice w/sprouts, GACO, spicy kewpie, unagi sauce	
Bao Buns (pork belly/spicy karaage)	9
2 pcs – tsukemono cucumbers, cabbage, seeds	
Shrimp & Vegetable Tempura	9
2 imported fried shrimp, mixed veggies	
Tako-yaki	7
4 pcs – fried octopus balls w/ katsu sauce, jalapeño yuzu aioli, bonito flakes	
★ Kurobuta Pork Ribs	15
3 pcs – sweet chili glaze	
Squid Steak	16
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	13
★ Yaki-do	chicken, egg-salad, cabbage, truffle kewpie, mustard & katsu sauce	14
Tamago	egg salad & jidori egg	10

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	

hot plate entrées

LUNCH SET served w/ choice of soup & house salad	
★ Gyu Beef	20
sunny egg, sautéed veggies, cabbage, seeds, teriyaki sauce	
Teriyaki (chicken/salmon)	16/18
sautéed veggies, cabbage, seeds, teriyaki sauce	

donburi rice bowls

LUNCH SET served w/ choice of soup & house salad	
Katsu (chicken/pork)	14
egg-onion-tempura sauce, green onions	
Karaage	15
egg salad, cabbage, jalapeño yuzu aioli	
Unagi	19
5-pcs BBQ eel, cucumber, bonito furikake, seeds, unagi sauce	
Salmon Ikura	18
5-pcs salmon sashimi, salmon roe, quail egg, shiso furikake, kaiware sprouts	
Poke	18
assorted cubed fish, avocado, yuzu tokibo, shiso furikake, spicy kewpie	
🌿 Chirashi	27
9-pcs sashimi (akami, salmon, yellowtail), tamago, yuzu tobiko, shiso furikake	

noodles

Yaki-Soba	18
buckwheat noodles w/ choice of chicken, cha-shu pork, or beef (+\$3) stirfried w/ mixed veggies	
★ Mushroom Udon Carbonara	18
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

LUNCH SET served with
soup & house salad

★ NIBBLES

Blue Crab
Salmon
Scallop

20

STARVING

Panko Shrimp
Akami
Negi-Hama
Red Crab

24

HANGRY

Blue Crab
Salmon
Akami
Red Crab
Scallop

31

drinks \$3

Soda (coke, diet coke, sprite,
rootbeer, dr pepper, ginger ale)

Juices (cranberry, lemonade)

Matcha Green Tea (hot/iced)

Vanilla Green Tea hot

Caramel Crème Brûlée Tea hot

Southern Peak's Iced Tea (un/swt)

\$5 Bottled Water spring/sparkling

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

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

temaki

À LA CARTE HANDROLL

★ **Akami** **8**

spicy tuna, fried shallots, shiso

★ **Negi-Hama** **8**

yellowtail, green onions

★ **Negi-Toro** **11**

fatty tuna, green onions

★ **Salmon** **7**

spicy salmon, avocado

★ **Scallop** **7**

thinly sliced lemon

★ **Blue Crab** **9**

avocado

★ **Blue Crab & Uni** **19**

Santa Barbara uni, fried shiso

★ **Serrano Toro** **12**

crunchy, shallots, kizami, sriracha

★ **Red Crab** **6**

crunchy

★ **Panko Shrimp** **8**

red crab, avocado

★ **Unagi** **9**

BBQ eel, cucumber

★ **Softshell Crab** **10**

red crab, lemon, sriracha, unagi sauce

★ **Shiso** **5**

fried perilla leaf, umeboshi

★ **Avocado** **5**

California hass

★ **Kyuri** **4**

European cucumber slices

★ **Kanpyo** **5**

marinated gourd

bluefin tuna trio

AKAMI
CHUTORO
OTORO

28

dressed nigiri

1 PIECE PER ORDER



★ **Hotate (seared scallop)** **6**

foie gras, shiso butter, fried leeks

★ **Ika (cuttlefish)** **5**

smoked trout roe

★ **Ikura (salmon roe)** **7**

yuzu salt

★ **Akami (tuna)** **5**

wasabi vinaigrette, chives purée

★ **Sake (salmon)** **5**

shiso pesto

★ **Sake Toro (salmon belly)** **6**

garlic almond chili oil (GACO), chives

★ **Yellowtail** **7**

roasted jalapeño aioli, jalapeño slice

★ **Ama-Ebi (sweet shrimp)** **8**

no rice, quail egg, smoked trout roe, ponzu, sriracha

★ **Unagi (freshwater eel)** **6**

salted cured egg yolk

★ **Anago (saltwater eel)** **6**

yuzu-koshō, yuzu juice, seeds

★ **Chu-Toro (medium fatty tuna)** **11**

shiso & kizami wasabi OR truffle pâté

★ **O-Toro (fatty tuna)** **12**

smoked shoyu, truffle pâté

★ **Lobster** **13**

miso brown butter, roasted

jalapeño aioli, wasabi tobiko

sashimi

Toro & smoked shoyu (3 pieces) **32**

★ **Sake (5 pieces)** **15**

★ **Akami (5 pieces)** **16**

★ **Yellowtail (5 pieces)** **16**

chef's ^{Dressed} sashimi

★ **Yellowtail Crudo** **18**

yuzu ponzu, pink peppercorn, kaiware

★ **Peppered Tuna** **16**

togarashi seared tuna w/ kizami
wasabi & wasabi vinaigrette

★ **Tuna Tataki** **15**

seared w/ red onions, yuzu ponzu

★ **Ora King Salmon** **18**

truffle ponzu

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