

Drinks

House Wine Selections featuring Sycamore Lane Estate California
(Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir, Pinot Grigio, or White Zinfandel)

Glass 9
1/2 Carafe 16

Wine From Around The World

Apothic Red - California (Blend of wines including zinfandel, merlot, syrah and cabernet sauvignon creating layers of dark red fruit with hints of vanilla and mocha)

Glass 10
Bottle 28

Beringer Moscato-California (Sweet wine with peach and honeysuckle aromas and fresh sweet flavor of honeydew melon, fuji apple and ripe pears)

Glass 10
1/2 Carafe 18

Chandon Brut Champagne-California (Born in French, raised in California, vibrant fresh, approachable, uses noble grape varieties)

Glass 12
Bottle 34

Choya Umeshu Plum- Japan(Sweet, contains potassium and calcium. Umeshu is said to be a healthy drink.)

Glass 14
Bottle 35

Sutter Home Sauvignon Blanc-California (Fresh notes of honeydew, grapefruit, and passionfruit. Taste great with any meal.)

Glass 10
1/2 Carafe 18

Takara Plum-Japan (Sweet and aromatic plum wine suitable as an aperitif)

Glass 12
1/2 Carafe 20

Zonin Prosecco-Italy (Simi Sparkling wine with a bouquet that is refined and elegant with beautiful mineral notes with flowers and stone fruits)

Split 16

Sake

Sake (Hot or Cold) Small 9 Large 12

Bottled Sake (Cold) 16
Strawberry Nigori or Yeagaki Nigori

Sake Sampler 14
Choose any 3 Sake flavors: Watermelon, Apple, Melon, Cherry, Orange, Amaretto, Banana, Raspberry, Blueberry, or Peach.

Beer

Domestic 5
Bud Light, Michelob Ultra, Miller Light, O'Doul's, Coors Light or Yuengling.

Imported/Craft 6
Heineken, Corona Extra, Corona Light, Stella, or Goose Island IPA.

Japanese Beer 6
Kirin Ichiban, Kirin Lite, Sapporo or Asahi.

Soft Drinks

Coke, Diet Coke, Sprite, Pibb Xtra, Pink Lemonade, Root Beer, Sweetened or Unsweetened Iced Tea.

Juice 4
Orange, Apple, Pineapple & Cranberry Juice.

Sparkling Natural Mineral Water (S. Pellegrino) 6

Milk or Japanese Soda (Original or Lychee) 5

Bottled Water 4

Non-Alcoholic 7
Piña Colada or Strawberry Daiquiri.

Specialty Cocktails

Banzai 11
(Sake and Plum wine)

Blue Samurai 12
(Vodka, Blue Curacao, pineapple juice, Coconut Cream)

Mimosa 10
(Chandon Brut Champagne & orange juice)

Mt. Fuji 12
(Vodka, Melon Schnapps, Coconut Cream, pineapple juice)

Ninja 12
(Vodka, Peach Schnapps, Amaretto, pineapple juice)

Purple Geisha 12
(Vodka, Razzmatazz, cranberry juice, Sprite)

Red Sangria 11
(Cabernet Sauvignon, razzmatazz, cranberry juice & sprite)

Sake Bomb 11
(Sake and Kirin Ichiban)

Sayonara 12
(Rum, Peach Schnapps, Triple Sec, pineapple juice and Grenadine)

White Sangria 11
(Beringer Moscato, apple juice, peach schnapps & sprite.)

Yamato Kool-Aid 12
(Vodka, amaretto, peach schnapps, cranberry juice)

Premium Cocktails Selections

Cherry Madras 12
(Sky Cherry Vodka & Cranberry with a splash of orange juice)

Fuzzy Monkey 13
(Absolut Vodka, DeKuyper Crème de Banana, DeKuyper Peach Schnapps & orange juice)

Mai Tai Twist 13
(Cruzan Rum, Malibu Coconut Rum, pineapple & orange juice with a Myers' Dark Floater and Grenadine)

Purple Wave 13
(Ketel One Vodka, DeKuyper Blue Curacao, pineapple & cranberry juice with Grenadine)

Raspberry Lemonade 13
(Captain Morgan's Spiced Rum, Chambord & Sour Mix)

Tito's Handmade Vodka Watermelon Martini 13
(Tito's Handmade Vodka (Gluten Free), DeKuyper Watermelon & Sour Mix)

Tokyo Tea 13
(Gin, Melon Schnapps, Rum, Tequila, Triple Sec, Vodka, Sour Mix, Coca-Cola)

Tsunami 13
(Absolut Peach Vodka, Midori, pineapple juice & Sour with a Blueberry Schnapps Float)

Yamato Volcano Bowl (For 2 People to Share) 24
(Rum 151, Absolut vodka, Southern Comfort, Amaretto, orange juice, pineapple juice, and Grenadine Syrup)



YAMATO
Japanese Steak House & Sushi Bar

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For your convenience, parties of four or more will have 18% gratuity added to the bill. Sorry, we do not take any coupons from cell phones. All coupons must be printed to be used at our restaurant. Most of our food contain sesame seeds. Please let your server know if you are allergic to sesame seeds or don't want sesame seeds.

Teppanyaki tables are sharing tables. Parties of six people or less must pay \$300 up charge plus 18% gratuity if request not to share the table. We have the right to refuse service if you don't follow our policies.

Appetizers

Agedashi Tofu <i>(Deep fried tofu with fish flakes and tempura sauce)</i>	10
Bacon Scallop Rolls <i>(5 pieces of large sea scallops wrapped in bacon strips deep fried)</i>	17
Bang Bang Chicken <i>(Battered and deep fried chicken topped with spicy mayo. Spicy!)</i>	12
Bang Bang Shrimp <i>(Battered and deep fried shrimp topped with spicy mayo. Spicy!)</i>	15
Edamame <i>(Boiled soy beans seasoned with salt)</i>	8
Fried Calamari <i>(Deep Fried Calamari with bang bang sauce. Spicy!)</i>	13
Fried Tofu <i>(Deep fried tofu with tempura sauce)</i>	8
Gyoza <i>(6 pieces of fried or steamed pork dumplings)</i>	10
Hamachi Kama <i>(Fried yellow tail cheek with ponzu sauce)</i>	17
Harumaki (3 Vegetable Spring Rolls) <i>(Cabbage, green beans, carrots mushroom,onions, vermicelli, soybean oil, weat Flour and served with sweet chilli sauce.)</i>	11
Salad <i>(Comes with ginger dressing or seafood sauce)</i>	4
Salad and Soup Combo	6
Soup <i>(Choice of Miso or House soup)</i>	4
Soft Shell Crab <i>(1 soft shell crab battered and deep fried. Served with tempura sauce)</i>	17
Tempura-Chicken or Katsu Chicken <i>(Deep fried chicken with tempura sauce or katsu chicken with katsu sauce)</i>	13
Tempura-Combo <i>(Deep fried shrimp, chicken, and vegetable with tempura sauce)</i>	18
Tempura-Shrimp <i>(Deep fried shrimp with tempura sauce)</i>	14
Tempura-Vegetable <i>(Deep fried onion, broccoli, mushrooms, zucchini, and sweet potatoes with tempura sauce)</i>	12
Terivaki Short Ribs <i>(Korean style short ribs marinated with sweet teriyaki sauce)</i>	21
Yamato Wings <i>(6 pcs deep fried chicken wings topped with spicy mayo. Spicy!)</i>	12

DUE TO LIMITED SEATS, PLEASE NO SHARING.

Teppan Yaki

All dinners are served with house soup, salad, fried or steamed rice and mixed vegetables.
(Bonus of noodles only for seating at the grill)

Vegetable	19	Chicken & Shrimp	28
Tofu	20	Chicken & Scallops	30
Chicken	21	Chicken & Steak	28
Sukiyaki Steak (Sliced Steak, Onion, Scallion, and Carrot)	26	Steak & Scallops	31
Calamari Steaks	28	Steak & Shrimp	30
Short Ribs	31	Shrimp & Scallops	31
Steak (N.Y. Strip)	28	Filet Mignon & Shrimp	32
Shrimp	28	Filet Mignon & Scallops	33
Salmon	29	Lobster & Chicken	41
Scallops	35	Lobster & Shrimp	43
Tuna	32	Lobster & Steak	43
Filet Mignon	35	Lobster & Scallops	48
Lobster (2 tails)	53	Lobster & Filet Mignon	49
Chicken & Filet Mignon	30		

Yamato Special 41 (Filet, Chicken & Shrimp)	Chef's Special 50 (Filet, Shrimp, Scallops & Chicken)
Imperial Dinner 45 (Filet Mignon, Shrimp & Scallop)	Dinner for 2 69 (Filet Mignon, Chicken & shrimp)
Seafood Combo 54 (Lobster, Shrimp & Scallop)	Samurai Special 42 (Chicken, Shrimp & Scallops)

Children 10 & Under Only

Chicken	17	Shrimp	21
Filet Mignon	24	Steak (N.Y. Strip)	22
Scallops	24	Lobster	32

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Dinner, Box & Noodles

(Served with Miso soup and salad)

Katsu Dinner <i>(Panko floured and deep fried. Served with katsu sauce. Choice of chicken, beef, or shrimp.)</i>	23
Tempura Box <i>(Battered and deep fried tempura served with steam rice and gyoza. Your choice of chicken or shrimp.)</i>	24
Tempura Udon <i>(Thick flour noodles in fish broth with a side portion of vegetable and shrimp tempura.)</i>	24
Yaki Udon <i>(Stir fried flour noodles with shrimp, scallops and vegetable in teriyaki sauce.)</i>	25
Yamato Wings Dinner <i>(6 pcs deep fried chicken wings served with vegetable and Fried or steam rice.)</i>	24

Side Items

Calamari Steak	17
Chicken	12
Filet Mignon	16
Fried Rice or Noodles	8
Lobster Tail	26
Salmon	15
Scallops	17
Shrimp	14
Steak (N.Y. Strip)	14
Steam Rice	5
Tofu	11
Tuna	23
Vegetables	10

Desserts

Cheese Cake	7
Fried Cheese Cake	9
Green Tea Ice Cream	7
Tempura Green Tea Ice Cream	9
Tempura Vanilla Ice Cream	9
Vanilla Ice Cream	7

The consumption of raw or under cooked meat and fish can be a risk to your health. Pregnant women are advised against consuming raw meat and fish. The customer is responsible for all his/her orders.