



Soup & Salads

House Miso Soup

Tofu, seaweed, mushrooms, green onions, bonito flakes
\$8

House Salad (V&GF option)

Baby greens, tomatoes, red onion, hearts of palm, fried leeks,
with a choice of house vinaigrette or ginger dressing
\$10
+chicken \$8 +shrimp \$9 +salmon \$12

Berry Goat Cheese Salad (V option)

Spring mix, blueberry, strawberry, avocado, goat cheese, radish,
and fried onion, served with a sweet ginger-soy vinaigrette
\$14
+chicken \$8 +shrimp \$9 +salmon \$12

Appetizers

Ahi Tacos

Ahi tuna, wasabi shisho, cilantro,
served in wonton shells with lime
\$18

Calamari

Sweet peppers, anise salt, fresh cilantro,
and mango chili lime sauce
\$16

Ceviche

Calamari, shrimp, tomatoes,
spicy avocado marinade
\$18

Chashu Pork Belly Appetizer

Served with caramelized plum sauce
and tomato jam
\$16

Japanese Wagyu (Hot Stone)

Served with black lava, red Hawaiian,
and pink Himalayan salts
MKT

Edamame

Choose between
Sea Salt & Garlic or Spicy
\$7

Steamed Mussels

Lemongrass, chili, coconut milk, and green
onions, served with a side of bao buns
\$22

Prime Beef/Char Siu Pork Sliders

Truffle aioli, shiitake mushrooms, sauteed
onions, served with sweet potato fries
\$14



Robata

A traditional style of grilling that originated in the northern islands of Japan.

Fishermen would slowly cook their catch over a communal hearth called an Irori.

Translated, Robata means “around the fireplace.”

Asparagus (V)

Sweet soy, sesame

\$8

Baby Back Ribs (3/4ct)

Ponzu barbecue, sesame

\$10/13

Beef Tenderloin

Black truffle aioli

\$14

Chicken (GF)

Ssanjang sauce

\$8

Corn on the Cob (V)

Miso glaze, yuzu butter, parmesan

\$8

Duck Tenderloins (GF)

Plum sauce

\$9

Eggplant (V&GF options)

Miso glaze, topped with caramelized
sweet miso and fried leeks

\$9

Octopus

Asian Spanish marinade, grilled lemon,
micro snow peas, anticucho sauce

\$17

Salmon (GF)

Served on an avocado puree,
drizzled with plum sauce

\$10

Scallops

Wasabi aioli

\$19

Shishito Peppers (V)

Soy sake glaze and sesame

\$9

Shrimp

Finished in a yuzu aioli, served with lime

\$9

Truffle Mushrooms

Enoki, beech, shiitake, truffle butter

\$10



Entrees

Beef Tenderloin

Baby Bok Choy, tempura onion rings, sauteed mushrooms, ponzu BBQ
\$48

Blackened Ahi Tuna Bowl (GF)

Sticky rice, pickled cabbage, carrot, avocado, cucumber, ponzu sauce, sesame
\$26

Diver Scallop (GF)

Grilled eggplant, wasabi mashed potatoes, roasted beech mushrooms
\$45

Kemuri Shrimp Tempura

Seasonal vegetables, creamy chili glaze, coconut jasmine rice
\$24

Miso Glazed Black Cod (GF)

Seasonal vegetables, crispy lotus root, and coconut rice
\$38

Pork Tenderloin (GF)

Edamame succotash, wasabi mashed potatoes, finished with anticucho sauce
\$27

Szechuan Salmon (GF)

Garlic chips, sauteed spinach, pickled cabbage, coconut jasmine rice
\$26

Wild Salmon (GF)

Ginger lobster broth, mushrooms, edamame, baby spinach and coconut rice
\$29

Bibimbap (V&GF options)

Coconut jasmine rice, fried egg, mushrooms, kimchi, carrots, cilantro, sprouts, squash, chili garlic sauce
\$16

Tonkotsu Ramen

Mushrooms, roasted corn, sheet nori, marinated egg, scallions, sesame seeds, sprouts
\$16

- chashu pork belly +6
- duck tenderloin +6
- sauteed shrimp +6
- katsu chicken +5
- seasoned meatballs +4
- tofu +4

Hibachi Rice

Carrots, peas, yellow onion, egg, seasonal vegetables
\$16

Panang Curry

Seasonal vegetables, coconut curry, coconut rice
* Contains Shellfish *
\$16

- chicken +4
- shrimp +6
- chicken & shrimp +10
- tofu +4
- extra vegetables +4



Wagyu Beef Tenderloin

Roasted baby potatoes, grilled asparagus, ponzu BBQ

MKT

Prime Ribeye

Baby bok choy, truffle miso butter rub,
and wasabi mashed potatoes

\$58

Yellow Tail Collar

Grilled asparagus, coconut rice, ponzu barbecue,
anticucho sauce

\$27

Desserts

Cappuccino Jar

Chocolate crème brûlée, Yarnell's vanilla ice cream,
cappuccino mousse with fresh fruit

\$11

Maryam's Macrons

Green tea matcha macrons,
Yuzu butter cream and curd

\$12

Kemuri Style Cheesecake

Served with raspberry drizzle, fresh fruit,
and house-made whipped cream

\$12

Mango Açaí Sorbet

Two scoops of sorbet. Vegan and Gluten free

\$7

Vanilla Ice Cream

Two Scoops of Yarnell's Vanilla Ice Cream

\$9

Hours of Operation

Open every day from 4:00pm-9:30pm
Happy Hour M-F 4:00pm-6:00pm

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