

# YOKOZUNA

## COCKTAILS

<b>HEY SUZ!</b> 9 Western Son blueberry vodka, gin, Lillet Blanc, lemon juice & simple syrup with a dash of lavender bitters, on the rocks.	<b>THE PEN IS MIGHTIER</b> 10 Scotch Whisky, muddled fresh ginger, fresh lemon juice, ginger simple syrup, topped with Hibiki Harmony Japanese Whiskey	<b>TOKYO TIGER</b> 9 Fresh mint, lime juice, vodka, ginger simple syrup and ginger beer
<b>MY TY</b> 9 Light & dark rum with Choya Kokuto, almond syrup & lime juice.	<b>FLYING LOTUS</b> 9 Hendrick's Gin, St. Germain and Cointreau with freshly muddled jalapeño, cucumber and lemon juice	<b>YOMIURI GIANT</b> 18 A huge punch bowl built for 2 or 12. It contains 868 mythical ingredients including rum and fruit juice. It is big, pink, and boozy
<b>DUS-TEA</b> 8 Vodka blended with honey syrup & fresh lemon juice topped off with coconut tea.	<b>SAKÉ SOUR</b> 10 Tin Cup Bourbon, fresh lemon juice and simple syrup, topped with Hisui Red Rice Saké	<b>CATALINA WINE MIXER</b> 8 Asian-style sangria with fresh fruit and ginger, served on the rocks, choice of red, white, or sparkling
<b>HELLO SUMO, HELLO KITTY</b> 8 Malibu coconut rum, mango juice, and a grenadine splash, on the rocks	<b>WHITE SAMURAI</b> 10 Casa Noble silver tequila with St. Germain, fresh squeezed lemon juice served up.	<b>SANGRIA CARAFE</b> 18 Sangria carafe that serves 3 to 4
<b>KARAI BLOODY MARY</b> 8 Vodka, soy, wasabi, Sriracha and Zing Zang, served with an Asian-spiced rim, garnished with cucumbers and olives		<b>BARTENDER'S SPECIAL</b> <i>*ask for price</i> A new creation each week

## SAKÉ

	sm	lg	PREMIUM	gl	btl	SAKÉ SPARKLING	btl only
Hot or Chilled	5.5	8.5	Ozeki Nigori (375ml)	8	13	Sawa Sawa (250ml)	12
Purple Haze	6	9	Moonstone Asian Pear (300ml)	9	15	Zipang Sparkling (250ml)	11
			Taruzake (300ml)	-	15	Hana Fuga Sparkling Peach (250ml)	11
<b>BOMBS</b>			Tozai Snow Maiden (300ml)	9.5	16		
Saké Bomb - w/ Sapporo	5.5		Hakushika Junmai Daiginjo (300ml) -	24		<b>RISHIKI FLIGHT</b> 14	
Saké Blaster - w/ Red Bull	4.5		Hisui Red Rice Saké	13	24	Three 2 oz. tasters - Yamadanishiki,	
Cider Saké Bomb	5.5		Hakushika Yamadanishiki (300ml)	10	19	Moonstone and Ozeki Nigori	
Asahi Table Bomb	20						

## BEER

DRAUGHT	ASIAN	EUROPEAN	NORTH AMERICAN
Sapporo 5.5	Tsing Tao 5.5	Monk's Cafe 7	Unibroue Fin du Monde (25oz) 15
Blue Moon 5	Asahi Black Lager 6	Stella Artois 6	Stillwater Extra Dry 6
Boulevard Tank 7 6.5	Asahi Brewmaster 6	Sam Smith Oatmeal Stout 6.5	Marshall (seasonal) varies
Draught Cider 5.5	Asahi Dry 6	Franziskaner Hefe-Weizen 6	Prairie (seasonal) varies
COOP F5 6	Asahi "Man Can" (1L) 12	Erdinger Dunkel (17oz) 8	Rogue Morimoto (25oz) 13
<b>DRAFT BEER FEATURE</b> <i>*ask for price</i>	Kirin Light (22oz) 8.5		Founder's All Day IPA 5
<b>SEASONAL BEER</b> <i>*ask for price</i>	Orion (22oz) 10		Bud Lt, Mich Ultra 3.5
<b>BOTTLE FEATURE</b> <i>*ask for price</i>	Sapporo (22oz) 9		Coors Lt, Coors Original 3.5
	Sapporo Light 5.5		Miller Lt 3.5
	Tiger (22oz) 8.5		

## WINE

WHITE WINE	glass	bottle	RED WINE	glass	bottle
Estancia Pinot Grigio, CA	8.5	34	Crios Rosé, ARG	8	32
Hooked Riesling, GER	8	32	Jargon Pinot Noir, CA	8	32
Banyan Gewürztraminer, Monterrey, CA	9	36	Meiomi Pinot Noir, St. Helena, CA	10	40
Tangent Sauvignon Blanc, Edna Valley, CA	8	32	Barossa Valley GSM, AUS	8	32
Boulder Bank Sauvignon Blanc, Marlborough, NZ	10	40	Kaiken Malbec, Mendoza, ARG	8	32
J. W. Morris Chardonnay, CA	7	28	786 Merlot, CA	9.5	38
Murphy Goode Chardonnay, Santa Rosa, CA	9	36	Carmenet Cabernet Sauvignon, CA	8	32
Rosatello Moscato, ITA	7	28	Leese-Fitch Cabernet Sauvignon, Napa, CA	10	40
St. Vincent Brut, Albuquerque, NM	7	32	Lone Birch Syrah, Yakima, WA	9	36
Ruffino Prosecco, Tuscany, ITA	7	32	* please ask to see our reserve list		

## BEVERAGES

## APPETIZERS

<b>PORK &amp; CHARRED SCALLION GYOZA</b> Fried or pan seared, with chili soy sauce	7.5/4 <sup>HH</sup>	<b>STEAMED BUNS</b> <i>(order of 2)</i> Choose from pork <i>(order of 3)</i> or sriracha chicken <i>(\$1 buns • Every Monday 5pm-close)</i>	6 8	<b>CHO CHO TENDERLOIN SKEWERS</b> Avocado-cilantro puree and peanuts	9
<b>EDAMAME</b> Kosher salt	5/3 <sup>HH</sup>	<b>BLACKENED TUNA</b> <i>(order of 2)</i> <b>POKI TACOS</b> Chili ponzu, avocado, pico de gallo, cilantro, and shichimi pepper	8	<b>FLUKE CEVICHE</b> Marinated fluke, shiso, pico, avocado, with ponzu, wonton crisps	8
<b>HOUSE CUT SWEET POTATOES</b> Chili soy sauce, wasabi mayo	6.5/4 <sup>HH</sup>	<b>PUPU PLATTER</b> <i>(for 2-3 people)</i> 18 <i>(for 4-5 people)</i> 32 Gyoza, edamame, tempura sweet potatoes, spring rolls, and choice of chicken or pork steamed buns		<b>TEMPURA FRIED CAULIFLOWER</b> Tossed in a sweet spicy gochujang sauce	7
<b>ROASTED PORK CRISPY SPRING ROLLS</b> Chili soy sauce	7.5/4 <sup>HH</sup>			<b>CHICKEN SATAY</b> Peanut sauce	7.5
<b>EDAMAME HUMMUS</b> <i>(order of 2)</i> Choice of smoked, roasted sesame, or yuzu-shiso	6.5/4 <sup>HH</sup>			<b>JORGE'S NACHOS</b> Tuna, salmon, and yellowtail with yuzu koshu on crispy wonton chips, topped with cilantro, fresnos, red tobiko, scallions, and shichimi pepper	20

## SOUP & SALAD

<b>MISO</b> Green onions, tofu, shiitake mushrooms	cup bowl	3 6	<b>MIXED GREEN SALAD</b> Spring mix, spinach, carrots, sesame seeds, with candied cashews in a wasabi caesar dressing * add grilled chicken + 5 * add grilled salmon + 8	small large	5 8	<b>YOKOZUNA HOUSE SALAD</b> Romaine, carrots, crispy noodles, sesame seeds, ginger vinaigrette * add grilled chicken + 5 * add grilled salmon + 8	small large	4 7
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## SUSHI SALAD

<b>SEAWEED SALAD</b> Seaweed topped with sesame seeds in ponzu	5	<b>*TUNA POKI</b> Marinated cubed ahi on a bed of daikon cucumber salad topped with wasabi tobiko	11	<b>*YELLOWTAIL POKI</b> Marinated cubed yellowtail on a bed of cucumber salad topped with red tobiko	11
<b>IKA SALAD</b> Marinated squid with sliced cucumbers in ponzu	7	<b>*SALMON POKI</b> Marinated cubed salmon on a bed of cucumber salad topped with black tobiko	11	<b>*MEESH MASH</b> Marinated salmon, ahi and yellowtail with avocado, masago, sesame seeds and garlic on a bed of sushi rice, cucumber, seaweed and ika salad	20

## RAMEN BOWLS

	lunch dinner		lunch dinner		lunch dinner
<b>CHICKEN CHILI RAMEN</b> Spicy chicken broth, cabbage, cilantro, red onion, fresnos, lime	10 12	<b>CHO CHO TENDERLOIN RAMEN WITH SOFT BOILED EGG</b> Mild chicken broth, cabbage, cilantro, green onion, lime	9 13	<b>PORK BELLY RAMEN WITH FRIED QUAIL EGG</b> Spicy chicken broth, cabbage, cilantro, red onion, fresnos, lime <i>(Garlic oil &amp; chili sesame oil available on request)</i>	10 13
<b>PORK KATSU RAMEN WITH SOFT BOILED EGG</b> Mild chicken broth with carrots, sprouts, green onion, lime	10 13	<b>CHICKEN RAMEN</b> Mild chicken broth, cabbage, cilantro, green onion, lime	10 12		

## RICE • NOODLES • ENTREÉS

	lunch dinner		lunch dinner		lunch dinner
<b>SUMO FRIED RICE</b> Chicken, shrimp, egg, snow peas, carrots, shiitakes, green onions and sprouts	9 12	<b>THAI GRILLED FISH TACOS</b> Grilled mahi mahi, Asian slaw, guacamole, cilantro with choice of tempura sweet potatoes or small house salad	10 15	<b>SWEET AND SOUR CHICKEN</b> Tempura battered chicken and green onions. Choice of steamed or fried rice	9 12
<b>PAD THAI</b> <i>(chicken or fried tofu)</i> Rice noodles, egg, carrots, ginger, garlic in a tangy tamarind-fish sauce. Garnished with peanuts, sprouts, cilantro, scallions and lime *sub shrimp +1, * add shrimp +2, * all 3 proteins +3	9 12	<b>PORKBELLY TACOS</b> Pan seared pork belly, Asian slaw, guacamole, cilantro and salsa verde with choice of tempura sweet potatoes or small house salad	10 14	<b>GRILLED SALMON</b> Sweet soy reduction, steamed rice, seasonal vegetables	14 21
<b>THAI GREEN CURRY</b> <i>(vegan)</i> Spicy coconut curry with broccoli, carrots, snow peas and diced potatoes with jasmine rice with basil, cilantro, fresnos and lime *add tofu, shrimp, beef, or chicken +3	8 11	<b>GENERAL TSO'S CHICKEN</b> Broccoli, green onions, fresnos, spicy chili sauce over fried rice *sub beef +1	9 12	<b>10oz. KC STRIP WITH WASABI BUTTER</b> <i>(dinner only)</i> Grilled asparagus & herbed potato cake with Sriracha apple sauce	24
				<b>FEATURED ENTREE SPECIAL</b> <i>(dinner only)</i>	MKT price

GF = GLUTEN FREE: Many items can be made gluten free with minor substitutions. Ask your server for details. (We have done our best to ensure these items are gluten free, however, there is always risk of contamination. Manufacturers of products we use can change formulation at any time without notification. Therefore, we do not assume liability for any adverse reactions to food consumed.)

# STARTERS • SALADS • ENTREÉS

## SASHIMI & NIGIRI

### - YOKOZUNA HOUSE SASHIMI -

*YELLOWTAIL CARPACCIO with CHILI PONZU	14
*SALMON CARPACCIO with GARLIC YUZU SOY	14
*ALBACORE CARPACCIO Garlic ponzu aioli, cucumber, pickled onion & jalapeño	14
*HALIBUT CARPACCIO with YUZU SOY	14
*OCTOPUS CARPACCIO with YUZU & CILANTRO Garlic infused grape seed oil, yuzu soy and cilantro	12
*BEEF TENDERLOIN CARPACCIO with YUZU SOY	15
*BLACKENED AHI SASHIMI with CHILI PONZU	15

### - SASHIMI COMBOS -

*6 PIECES - Tuna, salmon and white fish	15
*10 PIECES - Tuna, yellowtail, salmon, fluke and white fish	22

### - SASHIMI (all sashimi is GF) -

	3/5 pieces		5/8 pieces
* Ahi	10/15	* Fluke	8/12
* Yellowtail	9/13	* Albacore	8/12
* Salmon	9/13	Octopus	8/12
		* Escolar	8/12

### - NIGIRI -

GF * Ahi	7	GF * Escolar	6	GF* Quail Egg	1
GF * Yellowtail	6	GF Ebi	4	GF* Squid	6
GF * Salmon	6	GF Snow Crab	6	GF* Ama-ebi	6
GF * Fluke	6	* Salmon Roe	6	Fresh Eel	6
GF * Albacore	6	* Masago	4	GF* Smoked Salmon	6
GF Octopus	6	* Tobiko	6	GF* Scallop	6

## YOKOZUNA ROLLS

<b>GOLDEN DRILLER ROLL</b> Tempura shrimp, jalapeño and cream cheese with spicy mayo	6.5/4 <sup>HH</sup>	<b>*DILLY ROLL</b> Cream cheese, tempura shrimp and asparagus, topped with salmon, avocado, lemon zest and lemon dill aioli	15	<b>GF *THE 405 ROLL</b> Cucumber, jalapeño, roasted bell pepper, pickled red onion and seared albacore. Topped with avocado, garlic aioli and fried onions	11
<b>*HOT MESS</b> Chipotle cream cheese, jalapeño and imitation crab, tempura fried and topped with Hot Mess mix of imitation crab and spicy tuna. Topped with Shichimi pepper, eel sauce and served with a fried wonton chip	14/8 <sup>HH</sup>	<b>CATERPILLAR</b> Eel and cucumber, topped with avocado, sesame seeds and eel sauce	11	<b>GF *SPICY SCALLOP ROLL</b> Spicy scallop with cucumber, sprouts, scallions and spicy sauce	7
<b>GF CUCUMBER ROLL</b> Cucumber and sesame seeds	3/2 <sup>HH</sup>	<b>NUTTY THAI PROFESSOR</b> Coconut shrimp, imitation crab, cream cheese, peanut butter, jalapeño, mango and avocado in soy paper with sesame seeds. Topped with sriracha, eel sauce and cilantro.	12	<b>GF VEGGIE ROLL</b> Cucumber, avocado, asparagus, sprouts and red bell pepper	6
<b>CALIFORNIA ROLL</b> Imitation crab, cucumber, avocado and choice of masago or sesame seeds	5.5/3 <sup>HH</sup>	<b>GF ROASTED RED</b> Pickled red onion, carrot, cucumber and romaine topped with roasted red bell peppers and cilantro-avocado purée	10	<b>GF SHIITAKE MUSHROOM ROLL</b> Cream cheese, cucumber, red bell pepper, shiitake mushrooms in soy paper	7
<b>GF NEW YORK ROLL</b> Ebi shrimp, cucumber, avocado and choice of masago or sesame seeds	5.5/3 <sup>HH</sup>	<b>FLAMING VOLCANO</b> Imitation crab, chipotle cream cheese and jalapeño, tempura fried then topped with langostinos cooked in our creamy volcano sauce. Served with eel sauce and scallions	15	<b>GF AVOCADO ROLL</b> Avocado and sesame seeds	4
<b>ROUTE 66 ROLL</b> Imitation crab, ebi shrimp, avocado, with spicy sauce, rolled in sesame seeds	6.5/4 <sup>HH</sup>	<b>*SOUTHSIDE</b> Fried salmon cake, cream cheese, avocado, jalapeno rolled in masago. Topped with seared tuna, cilantro and spicy mayo	16	<b>GF ASPARAGUS ROLL</b> Asparagus and sesame seeds	4
<b>GF *PHILADELPHIA ROLL</b> Smoked salmon, cream cheese, avocado	6.5/4 <sup>HH</sup>	<b>*RED CROSS ROLL</b> Imitation crab, avocado, tempura-fried asparagus topped with tuna tartar and spicy mayo with fresh ginger	14	<b>GF *TUNA ROLL</b>	7
<b>GF *CLASSIC SPICY ROLLS</b> Spicy tuna, yellowtail, or salmon with cucumber, sprouts, scallions and spicy sauce	6.5/4 <sup>HH</sup>	<b>*ROLL AND GIFT</b> Tempura shrimp, jalapeño and chipotle cream cheese rolled in masago, topped with blackened eel, scallions, eel sauce, sesame seeds and sriracha	16	<b>GF *SALMON ROLL</b>	6
<b>*GEISHA'S DEMISE</b> Seared yellowfin tuna, avocado, wasabi and imitation crab rolled in Shichimi pepper with sweet evil sauce	10	<b>*PUB ROLL</b> Seared beef tenderloin, asparagus, tempura fried sweet potato, with scallions, wrapped in soy paper. Served with a side of wasabi mayo	9.5	<b>GF *YELLOWTAIL ROLL</b> Yellowtail and scallions	6.5
<b>*BLUE DOME ROLL</b> Escolar, yellowfin and salmon rolled in masago and scallion	11	<b>RISING SUN ROLL</b> Coconut shrimp, imitation crab, cream cheese, mango and avocado, rolled in soy paper and served with pineapple rum sauce	9.5	<b>TEMPURA SHRIMP ROLL</b> Tempura fried shrimp, cucumber, avocado and sesame seeds	6.5
<b>*CHEF'S CHOICE</b> See your favorite Yoko chefs get creative, please specify roll or salad/sashimi	18	<b>EL GUAPO ROLL</b> Imitation crab, chipotle cream cheese and jalapeño, fried and topped with guacamole, Shichimi pepper and wonton chip. Served with a side of pico de gallo	14	<b>EEL ROLL</b> Eel, cucumber, eel sauce and sesame seeds	8
<b>*SENSHI ROLL</b> Imitation crab, asparagus, jalapeño and tempura shrimp, topped with seared beef tenderloin, scallions, fried onions and wasabi mayo	16			<b>SPIDER ROLL</b> Whole softshell crab, cucumber and avocado	12
<b>*RAINBOW ROLL</b> Imitation crab, cucumber and avocado, topped with tuna, salmon, yellowtail, ebi and fluke	16			<b>SUSHI COMBO</b> *California roll with ahi, yellowtail, salmon and white fish nigiri	15

**- SUSHI HAPPY HOUR -**  
Every Day 2pm - 5pm  
Appetizers + rolls marked with  
HH are discounted (dine-in only)

### SUSHI IS AN ART.

Each roll is made by hand, so during extremely busy periods it may take longer for your rolls to be made. Please notify your server if you need to eat quickly.

\* CAUTION: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SUSHI