



結城壽し

**YŪKI
SUSHI**
SANTA CLARA
ESTABLISHED 1987

APPETIZERS

Gyoza <i>japanese style pork pot stickers (vegetarian available)</i>	\$ 5.50	Yakitori <i>broiled chicken on skewers, shioyaki or teriyaki</i>	\$ 4.95
Edamame <i>boiled soy beans, lightly salted</i>	\$ 4.50	Baked Mussels <i>chopped mussels, kani, and onions baked in a mild spicy mayo sauce</i>	\$ 5.50
Mushroom Tempura <i>basket of battered and fried mushrooms</i>	\$ 6.95	Chicken Kara Age <i>seasoned pieces of tender fried chicken</i>	\$ 5.50
Tempura <i>battered and fried shrimp (3) & vegetables (3) shrimp only (5) add \$1.50</i>	\$ 5.95	Hiyayakko <i>fresh tofu topped with ginger, bonito, and green onions</i>	\$ 4.95
Seafood Soup <i>a light broth full of clams, shrimp, tofu, and vegetables</i>	\$ 9.50	Beef Asparagus <i>fresh asparagus wrapped in thin slices of beef, sautéed in sweet soy marinade</i>	\$ 10.95
Vegetable Croquette <i>breaded patties of potato, corn, and carrots</i>	\$ 4.95	Ika Kara Age <i>lightly seasoned and fried monterey calamari</i>	\$ 6.50
Spicy Tuna and Salmon Tartare <i>spicy tuna and fresh salmon layered with avocado, served with flour tortilla chips</i>	\$ 13.50	Kara Age Wings <i>japanese style fried chicken wings</i>	\$ 5.95
Soft-Shell Crab <i>fried and served with ponzu sauce</i>	\$ 9.50	Kaki Fry <i>panko breaded and fried oysters</i>	\$ 6.95
Agedashi Tofu <i>fried tofu with fresh ginger, green onions, and tenzu sauce</i>	\$ 5.50	Spinach Sauté <i>spinach sautéed in butter, garlic, and light soy</i>	\$ 4.95
Beef Tataki <i>seared beef, served extra rare with ponzu sauce</i>	\$ 9.95	Sake Kama Yaki <i>broiled salmon collar, shioyaki or teriyaki</i>	\$ 7.50
Ika Sugata Yaki <i>broiled whole squid, shioyaki or teriyaki</i>	\$ 10.50	Hamachi Kama Yaki <i>broiled yellowtail collar, shioyaki or teriyaki</i>	\$ 9.50
Shumai <i>steamed pork and ginger dumplings</i>	\$ 4.75	Albacore or Salmon Tataki <i>seared white tuna or fresh salmon with onions and ponzu sauce</i>	\$ 13.50

Using more than 2 credit cards per party will result in a service charge of \$.20 per card.
Any substitutions may result in a higher price.

BENTO LUNCHES

Choices are listed below // Served with miso soup, salad, and rice

Standard Bento <i>choice of two entrées</i>	\$ 9.50
Sashimi Bento <i>choice of any entrée plus maguro and hamachi sashimi</i>	\$ 10.75
Deluxe Bento <i>choice of two entrées plus maguro and hamachi sashimi OR california roll</i>	\$ 12.25

Bento Entrees:

california roll • beef teriyaki • chicken teriyaki • salmon teriyaki (add \$1.00) • tonkatsu •
chicken katsu • shrimp & vegetable tempura • gyoza • croquette • chicken kara age •
saba shioyaki (mackerel) • sanma shioyaki (pike mackerel) • aji fry (breaded spanish mackerel)

DONBURI LUNCHES

Served over steamed rice with miso soup

Katsudon <i>pork cutlet and onion omelet over rice</i>	\$ 8.75
Sukidon <i>beef, chicken or tofu, with vegetables, sukiyaki style over rice</i>	\$ 9.50
Unadon <i>grilled eel with a sweet glaze over rice, served with salad</i>	\$ 13.25
Tendon <i>shrimp and vegetable tempura over rice</i>	\$ 8.75
Oyakodon <i>chicken and onion omelet over rice</i>	\$ 8.50
Tofudon <i>tofu and assorted vegetable omelet over rice</i>	\$ 8.50
Chicken teridon <i>chicken teriyaki and vegetable tempura over rice</i>	\$ 8.50
Beef teridon <i>beef teriyaki and vegetable tempura over rice</i>	\$ 9.50

The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.

LUNCH ENTRÉES

Served with miso soup and rice

Beef Teriyaki	\$ 9.95
Chicken Teriyaki	\$ 8.25
Chicken Katsu or Tonkatsu <i>breaded and fried cutlet</i>	\$ 8.95
Katsu Curry <i>beef curry with a side of tonkatsu OR croquettes</i>	\$ 9.95
Gyoza <i>japanese style pot stickers (7)</i>	\$ 8.25

SEAFOOD ENTRÉES

Served with miso soup, salad, and rice

Sashimi Lunch <i>assorted sashimi</i>	\$ 14.25
Grilled Salmon <i>teriyaki or shioyaki (lightly salted and served with lemon)</i>	\$ 12.25
Grilled Sea Bass <i>teriyaki or shioyaki</i>	\$ 12.95
Tempura <i>shrimp (3) and vegetables</i>	\$ 9.50
<i>vegetables only (salad not included)</i>	\$ 8.50
Aji Fry <i>breaded and fried spanish mackerel</i>	\$ 8.75
Sanma Shioyaki <i>grilled whole pike mackerel</i>	\$ 8.75
Saba Shioyaki <i>grilled filet of mackerel</i>	\$ 8.75
Salmon Misozuke <i>grilled salmon filet marinated in miso paste</i>	\$ 13.25

UDON AND SOBA

Nabeyaki Udon	\$ 10.25
<i>noodles cooked and served in an iron pot with chicken, vegetables, and tempura</i>	
Tempura Udon	\$ 10.25
<i>bowl of noodles served with a basket of shrimp and vegetable tempura</i>	
Niku Udon	\$ 9.25
<i>grilled filet of beef, vegetables, and noodles served in a light broth</i>	
Ten Zaru Soba	\$ 10.25
<i>cold green tea soba noodles served with a basket of shrimp and vegetable tempura</i>	

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SUSHI LUNCHES

Served with miso soup and salad

Nigiri Special	\$ 15.95
<i>seven pieces of chef's choice nigiri and tekka maki (6)</i>	
Chirashi	\$ 16.95
<i>assorted sashimi, tamago, and sweet vegetables served over sushi rice</i>	
Tekka Donburi	\$ 15.95
<i>maguro sashimi served over sushi rice</i>	
Sushi Special	\$ 10.75
<i>1 piece each of maguro, hamachi, and ebi nigiri, california roll (6), and tekka maki (6)</i>	
Sashimi Lunch	\$ 14.25
<i>eleven pieces of maguro, hamachi, whitefish, and tako sashimi served with steamed rice</i>	

VEGETARIAN* ENTRÉES

Served with miso soup and rice

Vegetable Sukiyaki	\$ 10.75
<i>tofu, napa cabbage, carrots, broccoli, and more, cooked and served in an iron pot</i>	
Vegetable Croquette	\$ 8.50
<i>breaded patties of potato, corn, and carrots</i>	
Tony's Special	\$ 9.25
<i>age tofu on a bed of sautéed vegetables in a miso sauce</i>	
Vegetable Mizutaki	\$ 9.50
<i>an iron pot of vegetables, tofu, and yam noodles in a clear broth with a side of ponzu</i>	
Tofu Donburi	\$ 8.50
<i>tofu, onion, and egg omelet over steamed rice</i>	
Vegetable Tempura	\$ 8.50
<i>mixed plate of battered and fried vegetables</i>	
Steamed Vegetables	\$ 9.25
<i>fresh vegetables, tofu, and yam noodles served in a bamboo steamer with a ponzu dip</i>	

**Some items may contain small amounts of fish stock
Any substitutions may result in a higher price.*

SUSHI A LA CARTE

Nigiri: Seasoned rice topped with your choice of fish

Sashimi: Slices of fish served on a bed of shredded radish

Makimono: Seaweed wrapped rolls of seasoned rice with any combination of fish, vegetables, and sauces

All of our sushi is made fresh to order. We appreciate your patience.

NIGIRI

Two pieces per order

Albacore <i>seared white tuna</i>	\$ 5.75	Inari sushi <i>sweet tofu wrap</i>	\$ 3.75	Tai <i>red snapper</i>	\$ 4.75
Ama Ebi <i>sweet shrimp</i>	\$ 6.25	Kaibashira <i>scallops, spicy add \$.50</i>	\$ 4.95	Tako <i>octopus</i>	\$ 4.50
Baked Mussels <i>mussels, kani, mayo, onions</i>	\$ 5.50	Kani <i>imitation crab</i>	\$ 3.50	Tamago <i>sweet egg omelet</i>	\$ 3.75
Ebi <i>shrimp</i>	\$ 4.25	Maguro <i>tuna</i>	\$ 4.75	Tobiko <i>flying fish roe</i>	\$ 4.95
Hamachi <i>yellowtail</i>	\$ 4.75	Masago <i>smelt roe</i>	\$ 4.75	Toro <i>fatty tuna</i>	<i>market price</i>
Hirame <i>halibut</i>	\$ 4.75	Mussels <i>green mussels</i>	\$ 4.50	Tsubugai <i>whelk clam</i>	\$ 5.25
Hokkigai <i>surf clam</i>	\$ 4.50	Saba <i>mackerel</i>	\$ 4.50	Unagi <i>freshwater eel</i>	\$ 4.95
Ika <i>squid</i>	\$ 4.75	Sake <i>smoked or fresh salmon</i>	\$ 4.95	Uni <i>sea urchin</i>	<i>market price</i>
Ikura <i>salmon roe</i>	\$ 4.95	Suzuki <i>sea bass</i>	\$ 4.50	Uzura <i>quail egg (each)</i>	\$ 1.50

SASHIMI APPETIZERS

10 pieces per order

Maguro <i>tuna</i>	\$ 13.50	Tako <i>octopus</i>	\$ 12.50	Sake <i>salmon, fresh or smoked</i>	\$ 14.50
Saba <i>mackerel</i>	\$ 12.50	Hamachi <i>yellowtail</i>	\$ 13.50	Hirame <i>halibut</i>	\$ 13.50

Moriawase 15 pieces of assorted sashimi **\$ 18.50**

Albacore or Salmon Tataki served with onions and ponzu sauce **\$ 13.50**

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MAKIMONO

Soy paper available upon request (add \$.50) // Any roll can be made spicy (add \$.50)

Alaskan (4 pieces) <i>cream cheese and avocado wrapped in smoked salmon</i>	\$ 5.75	Kiyo's Roll (8 pieces) 🍣 <i>kani, cream cheese, unagi wrapped in avocado, with 3 sauces, macadamia nuts, and seasonal fruit</i>	\$ 12.50
Baja (6) 🍣 <i>california roll topped with jalapeño sauce</i>	\$ 4.95	The M Roll (8) 🍣 <i>soft shell crab, spicy tuna, avocado topped with spicy sauce and tempura jalapeños rolled in soy wrap</i>	\$13.50
Bamboo (4) <i>unagi and cucumber wrapped in avocado</i>	\$ 5.75	Negisake (6) <i>smoked salmon, green onions</i>	\$ 4.75
California (6) <i>kani, avocado, masago</i>	\$ 4.50	New York (4) <i>cream cheese and avocado wrapped in ebi</i>	\$ 5.75
Cesar (6) <i>cream cheese, green onions, cucumber, avocado</i>	\$ 4.75	Rainbow (8) <i>avocado and cucumber wrapped in 6 types of fish</i>	\$ 11.95
Crunch (6) 🍣 <i>spicy kani, avocado, cucumber, and tempura crumbs topped with jalapeño sauce</i>	\$ 5.75	Rock n' Roll (6) <i>unagi, avocado, masago</i>	\$ 5.50
Da Kine (8) 🍣 <i>spicy kani, avocado, cucumber topped with maguro, seaweed salad, crunch and spicy sauce on side</i>	\$ 12.50	Sakekawa (6) <i>salmon skin, green onions</i>	\$ 4.95
Dragon (8) <i>two pieces of shrimp tempura, japanese mayo, and cucumber wrapped in unagi and avocado</i>	\$ 11.50	Spicy Tuna (4) 🍣 <i>maguro, jalapeño sauce</i>	\$ 5.50
Ebi Tempura (4) <i>two pieces of shrimp tempura with avocado, cucumber, spicy cod roe, masago</i>	\$ 8.50	Spider (4) <i>soft shell crab, kani, avocado, cucumber, masago</i>	\$ 10.75
Futomaki (5) <i>tamago, unagi, kampyo, shiitake, cucumber</i>	\$ 5.95	Tekka (6) <i>tuna</i>	\$ 4.50
Hamachi Crunch Roll (4) 🍣 <i>spicy hamachi and avocado topped with spicy sauce, crunch, and green onions</i>	\$ 6.95	Tetsu (8) 🍣 <i>two pieces of shrimp tempura, spicy tuna, and kani, wrapped in avocado and topped with spicy sauce, crunch, and green onions</i>	\$ 12.50
Jackie (4) 🍣 <i>scallops, ebi, jalapeño sauce</i>	\$ 5.75	Toshi (5) <i>maguro, hamachi, smoked salmon, avocado, cucumber, spicy cod roe</i>	\$ 6.25
Jazz (6) <i>unagi, avocado, and pickled vegetables rolled in soy wrap</i>	\$ 4.95	Yūki (6) <i>ebi, avocado, masago</i>	\$ 4.95

VEGETARIAN ROLLS

*any combination of the following: asparagus - avocado - cucumber - green onions - jalapeños
kaiware (radish sprouts) - kampyo (sweet gourd) - macadamia nuts - mango - natto (fermented bean)
oshinko (pickled radish) - shiitake - tamago (sweet egg) - umeshiso (sour plum paste)
one item \$ 3.75 two items \$ 4.50 three items \$ 5.25*

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SIDES

Miso Soup	\$ 1.95	Yūki Salad	\$ 4.75
Steamed Rice	\$ 1.95	<i>dinner salad with avocado, cucumber, and oranges</i>	
Soba Appetizer	\$ 2.25 sm / \$ 3.95 lg	Kani Sunomono	\$ 4.50
Seaweed Salad	\$ 4.25	Tako Sunomono (4 pc)	\$ 5.75
Dinner Salad	\$ 1.95	Pasta Salad	\$ 2.25
		sm / \$ 3.95 lg	

BEVERAGES

Japanese Beer	\$ 4.95 sm / \$ 6.95 lg	Hot Sake	\$ 4.95 sm / \$ 6.95 lg
<i>Asahi Dry, Kirin Ichiban, Sapporo, Sapporo Light, Orion (lg only) Asahi Black (sm only)</i>	\$ 5.75	Cold Sake	<i>please see sake menu for current selection</i>
Beer on Tap	\$5.00 pint / \$17.00 pitcher	House Wines by the Glass	
<i>Sapporo Draft</i>		Woodbridge Chardonnay	\$ 5.75
Domestic Beer <i>Bud, Bud Light</i>	\$ 3.95	Woodbridge Cabernet	\$ 5.75
Non-Alcoholic Beer		Plum Wine	\$ 6.75
O'douls	\$ 3.95	Corkage Fee	\$ 7.00
St. Paulie's	\$ 4.75		

SODAS AND SUCH

Coke, Diet Coke, Sprite,	\$ 1.95	Lipton Iced Tea (<i>unsweetened</i>)	\$ 1.95
Diet 7-Up, Root Beer		Hawaiian Sun Pineapple Orange	\$ 2.25
Bottled H2O (<i>spring/sparkling</i>)	\$ 1.95	Iced Green Tea	\$ 2.50

DESSERT

Green Tea Ice Cream	\$ 2.25	Tempura Green Tea Ice Cream	\$ 7.50
Green Tea Ice Cream <i>w/ Azuki Beans</i>	\$ 3.25	Fried Bananas and Ice Cream	\$ 6.50
Mango Sorbet	\$ 3.25		

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