



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>	\$ 5.00
Edamame <i>boiled soy beans, lightly salted</i>	\$ 5.00	Baked Mussels <i>chopped mussels, kani, and onions baked in a mild spicy mayo sauce</i>	\$ 5.75
Mushroom Tempura <i>basket of battered and fried mushrooms</i>	\$ 7.50	Chicken Kara Age <i>seasoned pieces of tender fried chicken</i>	\$ 6.00
Tempura <i>battered and fried shrimp (3) & vegetables (3) shrimp only (5) add \$1.50</i>	\$ 6.50	Hiyayakko <i>fresh tofu topped with ginger, bonito, and green onions</i>	\$ 5.50
Seafood Soup <i>a light broth full of clams, shrimp, tofu, and vegetables</i>	\$ 10.75	Beef Asparagus <i>fresh asparagus wrapped in thin slices of beef, sautéed in sweet soy marinade</i>	\$ 11.75
Vegetable Croquette <i>breaded patties of potato, corn, and carrots</i>	\$ 5.00	Ika Kara Age <i>lightly seasoned and fried Monterey calamari</i>	\$ 7.25
Spicy Tuna and Salmon Tartare <i>spicy tuna and fresh salmon layered with avocado, served with flour tortilla chips</i>	\$ 14.50	Kara Age Wings <i>japanese style fried chicken wings</i>	\$ 6.50
Soft-Shell Crab <i>fried and served with ponzu sauce</i>	\$ 10.50	Kaki Fry <i>panko breaded and fried oysters</i>	\$ 7.50
Agedashi Tofu <i>fried tofu with fresh ginger, green onions, and tenzu sauce</i>	\$ 6.00	Spinach Sauté <i>spinach sautéed in butter, garlic, and light soy</i>	\$ 5.00
Beef Tataki <i>seared beef served extra rare with ponzu sauce</i>	\$ 11.50	Sake Kama Yaki <i>broiled salmon collar, shioyaki or teriyaki</i>	\$ 8.00
Ika Sugata Yaki <i>broiled whole squid, shioyaki or teriyaki</i>	\$ 11.50	Hamachi Kama Yaki <i>broiled yellowtail collar, shioyaki or teriyaki</i>	\$ 10.00
Shumai <i>steamed pork and ginger dumplings</i>	\$ 5.00	Albacore or Salmon Tataki <i>seared white tuna or fresh salmon with onions and ponzu sauce</i>	\$ 14.50

*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.*

DINNER COMBINATIONS

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

Entrée Combination <i>choice of any two entrées</i>	\$ 17.50
Sushi Combination <i>choice of one entrée and two makimono</i>	\$ 19.50
Sashimi Combination <i>choice of one entrée and assorted sashimi</i>	\$ 19.50
Sushi/Sashimi Combination <i>assorted sashimi and your choice of two makimono</i>	\$ 21.75

Entrée Choices:

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

Makimono Choices:

tekka (tuna) • california • kappa (cucumber)

SEAFOOD ENTRÉES

Served with miso soup, salad, and rice

Grilled Salmon <i>teriyaki or shioyaki (lightly salted and served with lemon)</i>	\$ 16.50
Salmon Misozuke <i>grilled salmon filet marinated in miso paste</i>	\$ 18.00
Tempura <i>battered and fried shrimp and vegetables</i>	\$ 14.00
Aji Fry <i>breaded and fried spanish mackerel</i>	\$ 11.00
Unagi Donburi <i>grilled eel with a sweet glaze over rice</i>	\$ 18.00
Sanma Shioyaki <i>grilled whole pike mackerel</i>	\$ 12.75
Saba Shioyaki <i>grilled filet of mackerel</i>	\$ 12.75

DINNER ENTRÉES

Served with miso soup, salad, and rice

Steak Teriyaki	\$ 15.75
Chicken Teriyaki	\$ 12.00
Chicken Katsu or Tonkatsu <i>breaded and fried chicken or pork cutlet</i>	\$ 13.50
Curry Stew <i>beef and vegetable curry with a side of tonkatsu or croquettes</i>	\$ 13.00

NABE

Cooked and served in an iron pot. Served with miso soup, salad, and rice

Sukiyaki <i>beef or chicken and vegetables simmered in a sweetened marinade</i>	\$ 15.75
Yosenabe <i>assorted seafood and vegetables simmered in a fish broth</i>	\$ 16.50
Mizutaki <i>chicken, tofu, and vegetables in a clear broth, served with ponzu sauce</i>	\$ 12.50

UDON AND SOBA

Served with salad only

Yūki Special <i>noodles cooked and served in an iron pot with tender beef, seafood, and vegetables</i>	\$ 16.50
Nabeyaki Udon <i>noodles cooked and served in an iron pot with chicken, egg, vegetables, and tempura</i>	\$ 12.75
Tempura Udon <i>bowl of steamy noodle soup served with a basket of shrimp and vegetable tempura</i>	\$ 12.75
Ten Zaru Soba <i>green tea soba noodles served cold with a basket of shrimp and vegetable tempura</i>	\$ 12.75
Niku Udon <i>grilled filet of beef, vegetables, and noodles served in a light broth</i>	\$ 11.75
Kitsune Udon <i>vegetables and noodles served in a light broth topped with abura age</i>	\$ 10.75

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SUSHI DINNERS

Served with miso soup and salad

Nigiri Special <i>seven pieces of chef's choice nigiri and tekka maki (6)</i>	\$ 18.00
Chirashi <i>assorted sashimi, tamago, and sweet vegetables served over sushi rice</i>	\$ 19.00
Tekka Donburi <i>maguro sashimi served over sushi rice</i>	\$ 18.00
Sushi Special <i>1 piece each of maguro, hamachi, and ebi nigiri, california roll (6), and tekka maki (6)</i>	\$ 14.00
Sashimi Moriawase <i>fifteen pieces of maguro, hamachi, whitefish, tako, and saba sashimi, served with steamed rice</i>	\$ 21.95

VEGETARIAN* ENTRÉES

Served with miso soup, salad, and rice

Vegetable Sukiyaki <i>tofu, napa cabbage, carrots, broccoli, and more cooked and served in an iron pot</i>	\$ 14.50
Vegetable Croquette <i>breaded patties of potato, corn, and carrots</i>	\$ 11.50
Tony's Special <i>age tofu on a bed of sautéed vegetables in a miso sauce</i>	\$ 11.75
Vegetable Mizutaki <i>an iron pot of vegetables, tofu, and yam noodles in a clear broth with a side of ponzu</i>	\$ 11.75
Tofu Donburi <i>tofu, onion, and egg omelet over steamed rice</i>	\$ 10.50
Vegetable Tempura <i>mixed plate of battered and fried vegetables</i>	\$ 11.50
Steamed Vegetables <i>fresh vegetables, tofu, and yam noodles served in a bamboo steamer with ponzu dip</i>	\$ 12.50

**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>sea bream</i>	\$ 5.00
Ama Ebi <i>sweet shrimp</i>	\$ 6.75	Kaibashira <i>scallops, spicy add \$.50</i>	\$ 5.00	Tako <i>octopus</i>	\$ 4.75
Baked Mussels <i>mussels, kani, mayo, onions</i>	\$ 5.75	Kani <i>imitation crab</i>	\$ 3.75	Tamago <i>sweet egg omelet</i>	\$ 4.00
Ebi <i>shrimp</i>	\$ 4.75	Maguro <i>tuna</i>	\$ 5.00	Tobiko <i>flying fish roe</i>	\$ 5.25
Hamachi <i>yellowtail</i>	\$ 5.00	Masago <i>smelt roe</i>	\$ 5.00	Toro <i>fatty tuna</i>	<i>market price</i>
Hirame <i>halibut</i>	\$ 5.00	Mussels <i>green mussels</i>	\$ 4.75	Tsubugai <i>whelk clam</i>	\$ 5.25
Hokkigai <i>surf clam</i>	\$ 4.75	Saba <i>mackerel</i>	\$ 4.75	Unagi <i>freshwater eel</i>	\$ 5.25
Ika <i>squid</i>	\$ 5.00	Sake <i>smoked or fresh salmon</i>	\$ 5.25	Uni <i>sea urchin</i>	<i>market price</i>
Ikura <i>salmon roe</i>	\$ 5.00	Suzuki <i>sea bass</i>	\$ 4.75	Uzura <i>quail egg (each)</i>	\$ 1.75

SASHIMI APPETIZERS

10 pieces per order

Maguro <i>tuna</i>	\$ 14.50	Tako <i>octopus</i>	\$ 13.50	Sake <i>salmon, fresh or smoked</i>	\$ 15.50
Saba <i>mackerel</i>	\$ 13.50	Hamachi <i>yellowtail</i>	\$ 14.50	Hirame <i>halibut</i>	\$ 14.50

Moriawase *15 pieces of assorted sashimi* **\$ 19.50**

Albacore or Salmon Tataki *served with onions and ponzu sauce* **\$ 14.50**

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
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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>	\$ 6.00	Kiyo's Roll (8 pieces) 🐟 <i>kani, cream cheese, unagi wrapped in avocado, with 3 sauces, macadamia nuts, and seasonal fruit</i>	\$ 13.00
Baja (6) 🐟 <i>california roll topped with jalapeño sauce</i>	\$ 5.25	The M Roll (8) 🐟 <i>soft shell crab, spicy tuna, avocado topped with spicy sauce and tempura jalapeños rolled in soy wrap</i>	\$14.00
Bamboo (4) <i>unagi and cucumber wrapped in avocado</i>	\$ 6.00	New York (4) <i>cream cheese and avocado wrapped in ebi</i>	\$ 6.00
California (6) <i>kani, avocado, masago</i>	\$ 4.75	Rainbow (8) <i>avocado and cucumber wrapped in 6 types of fish</i>	\$ 13.00
Cesar (6) <i>cream cheese, green onions, cucumber, avocado</i>	\$ 5.00	Rock n' Roll (6) <i>unagi, avocado, masago</i>	\$ 5.75
Crunch (6) 🐟 <i>spicy kani, avocado, cucumber, and tempura crumbs topped with jalapeño sauce</i>	\$ 6.00	Sakekawa (6) <i>salmon skin, green onions</i>	\$ 5.25
Da Kine (8) 🐟 <i>spicy kani, avocado, cucumber topped with maguro, seaweed salad, crunch and spicy sauce on side</i>	\$ 13.00	Spicy Tuna (4) 🐟 <i>maguro, jalapeño sauce</i>	\$ 5.75
Dragon (8) <i>two pieces of shrimp tempura, japanese mayo, and cucumber wrapped in unagi and avocado</i>	\$ 12.50	Spider (4) <i>soft shell crab, kani, avocado, cucumber, masago</i>	\$ 11.00
Ebi Tempura (4) <i>two pieces of shrimp tempura with avocado, cucumber, spicy cod roe, masago</i>	\$ 8.75	Tekka (6) <i>tuna</i>	\$ 4.75
Futomaki (5) <i>tamago, unagi, kampyo, shiitake, cucumber</i>	\$ 6.25	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>	\$ 13.00
Hamachi Crunch Roll (4) 🐟 <i>spicy hamachi and avocado topped with spicy sauce, crunch, and green onions</i>	\$ 7.25	Toshi (5) <i>maguro, hamachi, smoked salmon, avocado, cucumber, spicy cod roe</i>	\$ 6.75
Jackie (4) 🐟 <i>scallops, ebi, jalapeño sauce</i>	\$ 6.00	Yūki (6) <i>ebi, avocado, masago</i>	\$ 5.00
Jazz (6) <i>unagi, avocado, and pickled vegetables rolled in soy wrap</i>	\$ 5.00		

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 \$ 4.00 two items \$ 4.75 three items \$ 5.50

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

SIDES

Miso Soup	\$ 2.00	Yūki Salad	\$ 5.00
Steamed Rice	\$ 2.00	<i>dinner salad with avocado, cucumber, and oranges</i>	
Soba Appetizer	\$ 2.50 sm / \$ 4.25 lg	Kani Sunomono	\$ 4.75
Seaweed Salad	\$ 4.50	Pasta Salad	\$ 2.50 sm / \$ 4.25 lg
Dinner Salad	\$ 2.00		

BEVERAGES

Japanese Beer	\$ 5.50 sm / \$ 7.50 lg	Hot Sake	\$ 5.50 sm / \$ 7.50 lg / 9.75 xl
<i>Asahi Dry, Kirin Ichiban, Sapporo, Sapporo Light, Orion (lg only)</i>		Cold Sake	<i>please see sake menu for current selection</i>
<i>Sapporo Black (22 oz)</i>	\$ 9.00		
Beer on Tap	\$5.00 pint / \$17.00 pitcher	House Wines by the Glass	
<i>Sapporo Draft</i>		Woodbridge Chardonnay	\$ 6.25
Domestic Beer <i>Coors, Coors Light</i>	\$ 4.00	Woodbridge Cabernet	\$ 6.25
Non-Alcoholic Beer		Plum Wine	\$ 7.25
O'douls	\$ 4.00	Corkage Fee	\$ 8.00

SODAS AND SUCH

Coke, Diet Coke, Sprite,	\$ 2.00	Lipton Iced Tea (<i>unsweetened</i>)	\$ 2.00
Diet 7-Up, Root Beer		Hawaiian Sun <i>Pineapple Orange</i>	\$ 2.50
Bottled H2O (<i>spring/sparkling</i>)	\$ 2.00	Iced Green Tea (<i>sorry, no refills</i>)	\$ 2.75

DESSERT

Green Tea Ice Cream	\$ 2.75	Tempura Green Tea Ice Cream	\$ 8.00
Green Tea Ice Cream <i>w/ Azuki Beans</i>	\$ 3.75	Fried Bananas and Ice Cream	\$ 7.00
Mango Sherbert	\$ 3.50	Mochi Ice Cream	\$ 3.75
Green Tea Cheesecake	\$ 3.75	<i>(2pcs, assorted flavors)</i>	

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