



結城壽し

**YŪKI  
SUSHI**  
SANTA CLARA  
ESTABLISHED 1987

## APPETIZERS

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

*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** **\$ 10.25**  
*choice of two entrées*

**Sashimi Bento** **\$ 11.50**  
*choice of any entrée plus maguro and hamachi sashimi*

**Deluxe Bento** **\$ 13.00**  
*choice of two entrées plus sashimi OR california roll*

### 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** **\$ 9.25**  
*pork cutlet and onion omelet over rice*

**Sukidon** **\$ 10.25**  
*beef, chicken or tofu, with vegetables, sukiyaki style over rice*

**Unadon** **\$ 16.00**  
*grilled eel with a sweet glaze over rice, served with salad*

**Tendon** **\$ 9.25**  
*shrimp and vegetable tempura over rice*

**Oyakodon** **\$ 9.00**  
*chicken and onion omelet over rice*

**Tofudon** **\$ 9.00**  
*tofu and assorted vegetable omelet over rice*

**Chicken teridon** **\$ 9.00**  
*chicken teriyaki and vegetable tempura over rice*

**Beef teridon** **\$ 10.25**  
*beef teriyaki and vegetable tempura over rice*

*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*

<b>Beef Teriyaki</b>	<b>\$ 10.75</b>
<b>Chicken Teriyaki</b>	<b>\$ 9.00</b>
<b>Chicken Katsu or Tonkatsu</b> <i>breaded and fried cutlet</i>	<b>\$ 9.75</b>
<b>Katsu Curry</b> <i>beef curry with a side of tonkatsu OR croquettes</i>	<b>\$ 11.00</b>
<b>Gyoza</b> <i>japanese style pot stickers (7)</i>	<b>\$ 9.00</b>

## SEAFOOD ENTRÉES

*Served with miso soup, salad, and rice*

<b>Sashimi Lunch</b> <i>assorted sashimi</i>	<b>\$ 15.75</b>
<b>Grilled Salmon</b> <i>teriyaki or shioyaki (lightly salted and served with lemon)</i>	<b>\$ 13.75</b>
<b>Salmon Misozuke</b> <i>grilled salmon filet marinated in miso paste</i>	<b>\$ 15.50</b>
<b>Tempura</b> <i>shrimp (3) and vegetables</i>	<b>\$ 10.25</b>
<i>vegetables only (salad not included)</i>	<b>\$ 9.75</b>
<b>Aji Fry</b> <i>breaded and fried spanish mackerel</i>	<b>\$ 9.50</b>
<b>Sanma Shioyaki</b> <i>grilled whole pike mackerel</i>	<b>\$ 9.50</b>
<b>Saba Shioyaki</b> <i>grilled filet of mackerel</i>	<b>\$ 9.50</b>

## UDON AND SOBA

<b>Nabeyaki Udon</b>	<b>\$ 11.25</b>
<i>noodles cooked and served in an iron pot with chicken, vegetables, and tempura</i>	
<b>Tempura Udon</b>	<b>\$ 11.25</b>
<i>bowl of noodles served with a basket of shrimp and vegetable tempura</i>	
<b>Niku Udon</b>	<b>\$ 10.75</b>
<i>grilled filet of beef, vegetables, and noodles served in a light broth</i>	
<b>Ten Zaru Soba</b>	<b>\$ 11.25</b>
<i>cold green tea soba noodles served with a basket of shrimp and vegetable tempura</i>	

*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.*

## SUSHI LUNCHES

*Served with miso soup and salad*

<b>Nigiri Special</b> <i>seven pieces of chef's choice nigiri and tekka maki (6)</i>	<b>\$ 17.00</b>
<b>Chirashi</b> <i>assorted sashimi, tamago, and sweet vegetables served over sushi rice</i>	<b>\$ 18.00</b>
<b>Tekka Donburi</b> <i>maguro sashimi served over sushi rice</i>	<b>\$ 17.00</b>
<b>Sushi Special</b> <i>1 piece each of maguro, hamachi, and ebi nigiri, california roll (6), and tekka maki (6)</i>	<b>\$ 12.00</b>
<b>Sashimi Lunch</b> <i>eleven pieces of maguro, hamachi, whitefish, and tako sashimi served with steamed rice</i>	<b>\$ 15.75</b>

## VEGETARIAN\* ENTRÉES

*Served with miso soup and rice*

<b>Vegetable Sukiyaki</b> <i>tofu, napa cabbage, carrots, broccoli, and more, cooked and served in an iron pot</i>	<b>\$ 11.75</b>
<b>Vegetable Croquette</b> <i>breaded patties of potato, corn, and carrots</i>	<b>\$ 9.25</b>
<b>Tony's Special</b> <i>age tofu on a bed of sautéed vegetables in a miso sauce</i>	<b>\$ 10.00</b>
<b>Vegetable Mizutaki</b> <i>an iron pot of vegetables, tofu, and yam noodles in a clear broth with a side of ponzu</i>	<b>\$ 10.50</b>
<b>Tofu Donburi</b> <i>tofu, onion, and egg omelet over steamed rice</i>	<b>\$ 9.25</b>
<b>Vegetable Tempura</b> <i>mixed plate of battered and fried vegetables</i>	<b>\$ 9.25</b>
<b>Steamed Vegetables</b> <i>fresh vegetables, tofu, and yam noodles served in a bamboo steamer with a ponzu dip</i>	<b>\$ 10.00</b>

\*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*

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

### SASHIMI APPETIZERS

*10 pieces per order*

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

**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.  
Using more than 2 credit cards per party will result in a service charge of \$.20 per card.*

## MAKIMONO

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

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

## 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>	

*Using more than 2 credit cards per party will result in a service charge of \$.20 per card.*