

APPETIZERS

Hot & Spicy Tuna Tartare **\$ 15.95**

A generous portion of spicy tuna, fresh salmon, & avocado, layered & served with won ton chips. For a healthy alternative, try it with cucumber & carrot slices for an additional \$1.95.

Ahi Poke Appetizer **\$ 14.95**

Maguro & Tako with thinly sliced onions, seaweed salad, light soy dressing, green onions and a dash of chili pepper.

*If you like it HOT, try the **Hot Poke App** with spicier sauce and jalapenos **\$15.95***

Ika Kara-age **\$ 8.50**

Monterey Calamari lightly seasoned, served with fresh lemon and our balsamic soy sauce

Teriyaki Sliders **\$ 9.75**

Three beef sliders, topped with creamy Havarti cheese and teriyaki sautéed onions on toasted Hawaiian rolls

Edamame **\$ 4.25**

Boiled soy beans, lightly salted

Sesame Garlic Edamame **\$ 4.95**

Boiled soy beans, lightly salted

Gyoza (5pc) **\$ 5.95**

*Japanese style pot stickers
Pork & vegetable or vegetable only*

Agedashi Tofu (4pc) **\$ 5.95**

*Fried tofu with fresh ginger,
green onions and tenzu sauce*

Green Bean Tempura **\$ 6.50**

*Fresh Green Bean tempura served
with tempura sauce and our
house spicy sauces*

Tempura **\$ 8.75**

*Battered and fried shrimp (3)
& vegetables (3)
Shrimp only (5) **\$ 10.95***

Vegetable Croquette **\$ 5.75**

*Panko breaded patties of potato,
peas and corn*

NY Steak Tataki **\$ 12.75**

*Served extra rare with a side of
ponzu sauce*

Kara-age Wings **\$ 7.00**

Japanese style fried chicken wings

Yuki Sushi Hot Wings **\$ 7.50**

Hot & spicy Japanese style chicken wings

Hamachi Kama-yaki **\$ 10.75**

Broiled yellowtail collar, shio or teriyaki

Chicken Kara-age **\$ 5.95**

Seasoned pieces of tender fried chicken

Fresh Spinach Sauté **\$ 5.95**

*Spinach sautéed in butter
and light soy sauce*

Baked Mussels (3pc) **\$ 7.25**

*Mussels, scallops, shrimp and tobiko mixed with
our special sauce, baked and served warm*

SUSHI & SASHIMI

SUSHI BAR ENTREES

Tekka Donburi <i>Tuna sashimi served over sushi rice</i>	\$ 20.00	Chirashi <i>Assorted sashimi served over sushi rice</i>	\$ 21.95
Sushi Special <i>Four pieces of chef's choice nigiri, six California roll, six tekka maki</i>	\$ 17.50	Nigiri Special <i>Seven pieces of chef's choice nigiri and six tekka maki</i>	\$ 20.95
Sashimi Moriawase Entrée		\$ 31.50	
<i>Fifteen pieces of assorted sashimi with steamed rice</i>			

お任せ – CHEF'S CHOICE

Omakase is a Japanese phrase that means "I'll leave it to you"

Sashimi
sm \$ 50.00 lg \$ 65.00

Sashimi and Sushi
sm \$ 65.00 lg \$ 75.00

SASHIMI

Albacore, Maguro, Hamachi, Sake, Kaibashira or Hirame *Ten pieces per order* **\$ 18.95**

Ebi, Saba, Ika or Tako *Ten pieces per order* **\$ 17.75**

Albacore Tataki **\$ 13.95**
Five pieces of seared albacore with onions and ponzu sauce

Sashimi Moriawase Appetizer **\$ 28.50**
Fifteen pieces of assorted sashimi

NIGIRI

Two pieces per order

Albacore \$ 5.95 <i>seared white tuna</i>	Ika \$ 5.00 <i>squid</i>	Masago \$ 5.75 <i>smelt roe</i>	Tamago \$ 4.95 <i>sweet egg omelet</i>
Ama Ebi \$ 7.75 <i>sweet shrimp</i>	Ikura \$ 6.25 <i>salmon roe</i>	Mussels \$ 5.75 <i>green mussels</i>	Tobiko \$ 5.75 <i>flying fish roe, choice</i>
Ebi \$ 5.00 <i>shrimp</i>	Inari \$ 4.00 <i>sweet tofu wrap</i>	Saba \$ 5.00 <i>mackerel</i>	Unagi \$ 8.00 <i>freshwater eel</i>
Hamachi \$ 5.95 <i>yellowtail</i>	Kaibashira \$ 7.00 <i>scallops</i>	Sake \$ 5.95 <i>fresh or smoked salmon</i>	Uni M/P <i>sea urchin</i>
Hirame \$ 5.95 <i>halibut</i>	Kani \$ 4.75 <i>imitation crab</i>	Suzuki \$ 5.95 <i>sea bass</i>	Uzura \$ 1.25 <i>quail egg (each)</i>
	Maguro \$ 5.95 <i>tuna</i>	Tako \$ 5.75 <i>octopus</i>	

DINNER COMBINATIONS

Dinner combinations and entrées include soup, salad and rice

Entrée Combination \$ 19.95

Choice of two of the following ENTRÉES:

- ❖ Chicken Teriyaki ❖ Beef Teriyaki ❖ Salmon Teriyaki
- ❖ Tempura ❖ Chicken Kara-Age ❖ Chicken or Pork Katsu
- ❖ Saba Shio-yaki ❖ Agedashi Tofu ❖ Gyoza (pork or veg)

Sashimi Combination \$ 24.95

Assorted SASHIMI and one ENTRÉE from above

Sushi Combination \$ 23.95

Choice of TWO MAKIMONOS and one ENTRÉE from above*

- ❖ California ❖ Cesar ❖ Tekka ❖ Kappa

**For an additional \$3.50, substitute TWO of the following for above MAKIMONOS:*

- ❖ Bamboo ❖ Philly Roll ❖ Fresh Sake/Avocado
- ❖ Chicken Teriyaki Roll ❖ Unakyu ❖ Jackie ❖ Crunch Roll
- ❖ Spicy Tuna ❖ Spicy Salmon ❖ Spicy Hamachi

Sashimi and Sushi Combination \$ 26.50

*Assorted SASHIMI and your choice of TWO MAKIMONOS**

DINNER ENTRÉES

Steak Teriyaki	\$ 16.75	Chicken Teriyaki	\$ 11.95
Grilled Salmon	\$ 18.25	Saba Shio-yaki	\$ 12.95
<i>Served with teriyaki sauce or lightly salted</i>		<i>Grilled Mackerel</i>	
Tonkatsu	\$ 12.95	Chicken Katsu	\$ 12.50
<i>Breaded and fried pork cutlet</i>		<i>Breaded and fried chicken cutlet</i>	
Vegetable Croquette	\$ 10.50	Unagi Donburi	\$ 25.50
<i>Breaded patties of potato, corn and carrots</i>		<i>Grilled eel with a teriyaki glaze over rice</i>	
Katsu Curry	\$ 13.75	Gyoza Dinner	\$ 12.50
<i>Beef and vegetable curry with a side of tonkatsu or vegetable croquettes</i>		<i>Japanese style pot stickers</i>	
		<i>Pork and vegetable or vegetable only</i>	
Tempura		Sukiyaki Beef or Chicken	\$ 16.75
<i>Assorted seafood and vegetables</i>	\$ 21.00	<i>Cooked and served in a hot pot with tofu, yam noodle and vegetables</i>	
<i>Shrimp and vegetables</i>	\$ 16.50	<i>Vegetables only</i>	\$ 14.50
<i>Assorted vegetables</i>	\$ 13.00		

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Substitutions may be subject to additional charge.*

NABE, UDON & SOBA

Includes salad

Nabeyaki Udon	\$ 13.25	Tempura Udon	\$ 11.25
<i>Noodles cooked and served in a hot pot with chicken, vegetables, poached egg and tempura</i>		<i>Udon noodles, & vegetables with a side of shrimp and vegetable tempura</i>	
Kitsune Udon	\$ 9.75	Niku Udon	\$ 10.95
<i>Vegetables and noodles served in a light broth topped with abura age (sweet fried tofu)</i>		<i>Beef, vegetables and noodles served in a light broth</i>	
Ten Zaru Soba		\$ 10.95	
<i>Green Tea soba noodles served cold with a side of shrimp and vegetable tempura</i>			

SIDES

Miso soup, salad or rice	\$ 2.50	Yuki Salad	\$ 6.95	Wakame Salad (seaweed)	\$ 5.50
Brown Rice	\$ 3.50	Sunomono	\$ 5.75	Tako Sunomono	\$ 7.75
Soba appetizer	sm \$ 2.95	Crunch Salad	\$ 5.25	With spicy tuna & avocado	\$ 7.25
<i>Cold buckwheat noodles</i>	lg \$ 4.25	<i>Crunchy cucumber, kani and spicy sauce topped with tempura crumbs</i>			

BEVERAGES

Coke, Diet Coke, Sprite,		Iced Tea	\$ 2.75
Diet 7-Up, Root Beer	\$ 2.00	Pellegrino Sparkling	\$ 2.50
2% Milk, Choc Milk,		Iced Green Tea	\$ 2.75
Martinelli's Apple Juice	\$ 2.75	Hawaiian Sun Fruit Juice	\$ 2.95
		<i>Pineapple-Orange</i>	

Ramune Japanese Soft Drink \$ 3.50

Orange, Strawberry, Grape or Melon

DESSERTS

Mini Cupcakes	\$ 2.00	Mochi Ice Cream – 2 pc	\$ 4.50
<i>Ask your server for today's flavors. Available Thursday – Saturday</i>		<i>Choose from: Mango, Strawberry, Kona Coffee, Chocolate, Green Tea, and Vanilla.</i>	
Fried Bananas and Ice Cream	\$ 9.95	Ice Cream	\$ 7.95
<i>Tempura battered bananas served with a scoop of Toasted Black Sesame AND a scoop of Green Tea ice topped with whipped cream, chocolate sauce and cherries. Plenty for two to share.</i>		<i>Green Tea or Toasted Black Sesame.</i>	

YUKI SUSHI SPECIALTY ROLLS

YONEN ROLL \$ 14.50 (8pc)

Spicy tuna, ponzu marinated jalapeno, and shrimp tempura, topped with Hamachi, green onion and togarashi (Japanese chili pepper).

PACIFIC PARADISE ROLL \$ 16.95 (8pc)

Fresh Salmon, marinated in our house poke sauce, and cucumbers topped with Snow Crab and avocado then placed on thin slices of lemon.

Sub Alaskan King Crab Legs +\$5

RUSSELL'S SPECIAL \$ 14.50 (8pc)

Shrimp tempura, cream cheese and avocado topped with spicy tuna, sweet chili sauce, green onions, tobiko and tempura crunch

THE SHARK ROLL \$ 14.50 (8pc)

Spicy hamachi, unagi, avocado, cucumber and garlic topped with hamachi, tobiko, green onions with sweet and spicy sauces on side

SUNSHINE \$ 14.50 (8pc)

Spicy tuna and unagi topped with fresh salmon and lemon slices

HAWAIIAN \$ 8.95 (5pc)

Mixed kani and avocado topped maguro, albacore, mango, macadamia nuts and spicy sauce

TOMMY'S SPECIAL \$ 15.50 (8pc)

Shrimp tempura, spicy kani, cream cheese and unagi topped with smoked salmon, unagi, jalapenos fried onions and spicy sauce

FLOWER POWER \$ 13.95 (8pc)

Mixed kani and avocado topped with your choice of fresh salmon, maguro, and/or hamachi with tobiko

WGE TIGER \$ 14.25 (8pc)

Mixed kani and avocado topped fresh salmon baked with sweet mayo then topped with spicy and unagi sauces (\$1 from each roll sold will be donated to WG 5k benefitting WG Elementary)

THE DOUGIE \$ 16.95 (8pc)

Spicy tuna, mixed kani, and shrimp tempura topped with fresh salmon, tempura crunch, spicy sauce and green onions

RAMBO ROLL \$ 14.50 (8pc)

Shrimp tempura and avocado topped with mixed kani, tempura crumbs, green onions. Sweet mayo and unagi sauces

FIREFIGHTER \$ 8.95 (5pc)

Spicy tuna, cucumber and cream cheese topped with maguro, hamachi, avocado, spicy sauce and red chili peppers

FAVORITES

THE COOP \$ 14.50 (8pc)

Mixed kani, shrimp tempura, cucumber and fresh jalapeno topped with hamachi, avocado, spicy sauce, and green onion

URBAN MYTH \$ 14.50 (8pc)

Shrimp tempura, avocado and cucumber topped with maguro, tempura crunch, spicy sauce and green onions

ROKU ROLL \$ 9.50 (8pc)

Spicy tuna topped with avocado, chili pepper, tempura crunch, green onions and spicy sauce

THE BIG PAVELSKI \$ 15.50 (8pc)

Spicy salmon and cucumber topped with hamachi, avocado, seaweed salad, green onions, tempura crunch, tobiko and spicy sauce on side

TETSU SPECIAL \$ 14.95 (8pc)

Spicy tuna, mixed kani, and shrimp tempura topped with avocado, tempura crunch, spicy sauce and green onions

MAGURO ON MAGURO \$ 8.95 (5pc)

Spicy tuna and avocado topped with maguro, albacore and tobiko

RED ROLL \$ 13.95 (8pc)

Spicy tuna, tempura jalapeno, cream cheese topped with tuna, masago, tempura crunch, spicy sauce and green onions

THE RANDY SPECIAL \$ 16.75 (6pc)

Deep fried California Roll topped with a mixture of spicy crab, maguro, salmon, scallops, green onions, masago and mac nuts. Drizzled with spicy and unagi sauces.

*Substitutions: real crab \$2.50, soy paper \$1.50, brown rice \$0.75 (small roll), \$1.50 (large roll)
Tempura Fry any roll \$2.00*

CLASSIC ROLLS

CALIFORNIA ROLL \$ 5.95 (6PC)

Mixed kani and avocado topped with masago

TEMPURA FRIED CAL \$ 10.75 (8PC)

BAJA CALIFORNIA \$ 6.25 (6PC)

Mixed kani and avocado topped with masago and spicy sauce

SPICY TUNA, HAMACHI OR SAKE \$ 7.25 (6PC)

EBI TEMPURA ROLL \$ 11.25 (6PC)

Two pieces of shrimp tempura, avocado, cucumber, and masago

RAINBOW \$ 14.50 (8PC)

Mixed kani and avocado topped with maguro, hamachi, fresh salmon, ebi, saba, and albacore

PHILLY ROLL \$ 7.25 (5PC)

Smoked salmon and cream cheese

FRESH SALMON AND AVOCADO \$ 7.25 (6PC)

SAKEKAWA \$ 6.25 (6PC)

Crispy grilled salmon skin and green onions

ROCK N' ROLL \$ 8.75 (6PC)

Unagi, avocado and masago

SPIDER ROLL \$ 12.50 (4PC)

Soft shell crab, avocado, cucumber and masago

TATSUO (DRAGON) \$ 15.25 (8PC)

Shrimp tempura and cucumber topped with unagi and avocado

CATERPILLAR \$ 12.50 (8PC)

Mixed kani and avocado topped with unagi and avocado

UNAKYU \$ 8.95 (6PC)

Unagi and cucumber

SPICY TUNA CRUNCH ROLL \$ 7.75 (6PC)

Spicy Tuna roll topped with tempura crunch and spicy sauces

CRUNCH ROLL \$ 6.95 (6PC)

Mixed kani, avocado and cucumber topped with tempura crunch and spicy sauces

JACKIE \$ 7.75 (6PC)

Scallops, shrimp and jalapeno sauce

BAMBOO \$ 9.25 (5PC)

Unagi and cucumber topped with avocado and unagi sauce

WITHOUT FISH

SALAD ROLL \$ 8.75 (4PC)

Sweet potato and Japanese pumpkin fries, asparagus, cucumber, carrots, red cabbage, kaiware sprouts, rolled in soy paper

HIYA YAKKO \$ 6.25 (6PC)

Grilled tofu, avocado and cucumber topped with fresh grated ginger, green onions and dried fish shavings (optional)

AIKO \$ 8.25 (5PC)

Kampyo, tamago, cream cheese and avocado topped with tempura fried and served with spicy sauce

CESAR \$ 5.75 (6PC)

Cream cheese, green onions, cucumber and avocado

FUTOMAKI \$ 6.75 (4PC)

Tamago, kampyo, shitake mushroom and cucumber

CREATE YOUR OWN VEGGIE ROLL

ONE ITEM \$4.50 TWO ITEMS \$5.50 THREE ITEMS \$6.25

FOUR ITEMS \$6.75 FIVE ITEMS \$7.25

*Avocado – Cucumber – Tamago – Asparagus
Macadamia Nut – Cream Cheese – Seaweed Salad
Oshinko (pickled radish) – Shitake Mushrooms
Green Beans – Sweet Potato Fries
Japanese Pumpkin Fries – Tofu
Kampyo (sweet marinated gourd)*

Kaiware (radish sprouts) – Tempura Jalapeno

Unlimited Sauces for the price of one item:

Spicy Orange, Jalapeno, Sweet Unagi, Sweet Mayo, Sweet Chili

No charge for the following items:

Green Onions – Bonita Fish Flakes – Shaved Seaweed

Grated fresh ginger – Tempura Crunch

BEER LIST

OnTap: Pint \$6/Pitcher \$17

Sapporo Kirin Ichiban

Brewed&BottledintheUS: Small \$5/Large \$7

Asahi Super Dry Kirin Ichiban Sapporo
Sapporo Light Bud/ Bud Light O'Doul's

Brewed& BottledinJapan

Tama No Megumi "Tokyo Pale Ale" \$12 (11.2 oz.)

Bottle conditioning (process of adding live yeast into the beer bottle) develops a continuous aging process similar to champagne. This process give this pale ale a very bubbly and mellow caramel character. Tama No Megumi can be aged up to 5 years on the shelf and creates effervescence and refines with age.

Orion Draft Beer \$10 (22.4 oz.)

Created in a subtropical region of Okinawa using well selected ingredients and a process of adding extra beer proteins. Orion beer is crisp and refreshing.

Asahi Kuronama \$11 (11.2 oz.)

Since its release in 1995, Asahi Kuronama has become Japan's favorite dark beer with its rich aroma and subtle sweetness. It is made from three types of dark roasted malt that each gives a different characteristic flavor according to how it is roasted and toasted.

Oze No Yukidoke India Pale Ale \$11 (11.2 oz.)

Dominates on the dry end of the spectrum, with a clear yellow body, minimal aroma, but clean and crisp hop middle, with a dry and bitter finish. Very easy, to drink, with the subtle citrus aspects of the hop profile living large and in charge, but in a very balanced and even-handed way.

WINE LIST

Kim Crawford Sauvignon Blanc 10/36
Acacia Chardonnay Carneros 10/36
Garden Grove Chardonnay 7/25
Belle Ambiance Pinot Grigio 10/36
Babich Sauvignon Blanc 9/32

HandCraft Pinot Noir 10/36
Garden Grove Cabernet Sauvignon 7/25
Mumm Napa Sparkling Brut 10
Plum Wine 6

SAKE LIST

<u>ServedWarm</u>	<u>small/large</u>
Kamotsuru Tokubetsu Junmai	10 / 14
Ozeki Yamadanishiki	8 / 12
Ozeki Premium Hot Sake	6 / 8
<u>ServedCold</u>	<u>small/large</u>
Hakutsuru Junmai Ginjo	17 / 44
Karatamba	14 / 30
Sayuri Nigori	14 / 30
Hakutsuru Organic Junmai	15
Hana Awaka Sparkling Wine	13
Yuzu Omoi	6 / 48

<u>SAKE LIST</u>
<u>Ichi-ban(#1)"Sweet" \$13</u>
Sayuri Nigori
Hana Awaka Sparkling
Yuzu Omoi
<u>Ni-ban(#2)"Smooth" \$14</u>
Organic Junmai
Karatamba
Hakutsuru Junmai Ginjo
<u>San-ban(#3)"TopShelf" \$15</u>
Kamotsuru Tokubetsu Junmai
Hakutsuru Junmai Ginjo
Yuzu Omoi