

# YOKOZUNA

## COCKTAILS

|  |  |  |
|--|--|--|
| <b>HEY SUZ!</b> 9<br>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<br>Scotch Monkey Shoulder, muddled fresh ginger, fresh lemon juice, ginger simple syrup, topped with Hibiki Harmony Japanese Whiskey | <b>TOKYO TIGER</b> 9<br>Fresh mint, lime juice, vodka, ginger simple syrup and ginger beer   |
| <b>DUS-TEA</b> 8<br>Vodka blended with honey syrup & fresh lemon juice topped off with coconut tea.  | <b>FLYING LOTUS</b> 9<br>Gin, St. Germain and Cointreau with freshly muddled jalapeño, cucumber and lemon juice  | <b>YOMIURI GIANT</b> 18<br>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>HELLO SUMO, HELLO KITTY</b> 8<br>Malibu coconut rum, mango juice, and a grenadine splash, on the rocks                                      | <b>NEW YORK SOUR</b> 10<br>Tin Cup Bourbon, fresh lemon juice and simple syrup, topped with a splash of red wine   | <b>CATALINA WINE MIXER</b> 8<br>Asian-style sangria with fresh fruit and ginger, served on the rocks, choice of red, white, or sparkling                       |
| <b>KARAI BLOODY MARY</b> 8<br>Vodka, soy, wasabi, Sriracha and Zing Zang, served with an Asian-spiced rim, garnished with cucumbers and olives | <b>WHITE SAMURAI</b> 10<br>Casa Noble silver tequila with St. Germain, fresh squeezed lemon juice served up.   | <b>SANGRIA CARAFE</b> 18<br>Sangria carafe that serves 3 to 4  |
| <b>NOW &amp; ZEN</b> 8<br>Vodka, Solerno Orange Liqueur, ginger tonic, lime juice and soda, on the rocks.                                      |  | <b>BARTENDER'S SPECIAL</b> <i>*ask for price</i><br>A new creation each week   |

## SAKÉ

| HOUSE 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 |     | Hakushika Yamadanishiki (300ml)     | 10  | 19  | Three 2 oz. tasters - Yamadanishiki, Moonstone and Ozeki Nigori |          |
| Cider Saké Bomb            | 5.5 |     |                                     |     |     |   |          |
| Asahi Table Bomb           | 20  |     |                                     |     |     |   |          |

## BEER

| DRAUGHT   | ASIAN                        | EUROPEAN                    | NORTH AMERICAN                  |
|---|------------------------------|-----------------------------|---------------------------------|
| Sapporo 5.5                                     | Tsing Tao 5.5                | Stella Artois 6             | Unibroue Fin du Monde (25oz) 15 |
| Blue Moon 5                                     | Asahi Brewmaster 6           | Sam Smith Oatmeal Stout 6.5 | Marshall (seasonal) varies      |
| Boulevard Tank 7 6.5                            | Asahi Dry 6                  | Franziskaner Hefe-Weizen 6  | Prairie (seasonal) varies       |
| Draught Cider 5.5                               | Asahi "Man Can" (1L) 12      | Erdinger Dunkel (17oz) 8    | Dogfishhead Seaquench 5.5       |
| COOP F5 6                                       | Kirin Light (22oz) 8.5       |                             | Founder's All Day IPA 5         |
| <b>DRAFT BEER FEATURE</b> <i>*ask for price</i> | Orion (22oz) 10              |                             | Bud Lt, Mich Ultra 3.5          |
| <b>SEASONAL BEER</b> <i>*ask for price</i>      | Sapporo (22oz) 9             |                             | Coors Lt, Coors Original 3.5    |
| <b>BOTTLE FEATURE</b> <i>*ask for price</i>     | Sapporo Black Lager (22oz) 9 |                             | Miller Lt 3.5                   |
|   | Sapporo Light 5.5            |                             |                                 |
|   | 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     |
| Kung Fu Girl Riesling, WA                     | 9     | 36     | 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     | Andre Brunel Cote du Rhone, FR            | 9     | 36     |
| Boulder Bank Sauvignon Blanc, Marlborough, NZ | 10    | 40     | Kaiken Malbec, Mendoza, ARG               | 8     | 32     |
| Chamisal Chardonnay, CA                       | 9     | 36     | 786 Merlot, CA                            | 9.5   | 38     |
| Murphy Goode Chardonnay, Santa Rosa, CA       | 9     | 36     | The Show Cabernet Sauvignon, Napa, CA     | 9.5   | 38     |
| Rosatello Moscato, ITA                        | 7     | 28     | Poppy Cabernet Sauvignon, Paso Robles, CA | 9     | 36     |
| 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><br>Fried or pan seared, with chili soy sauce | 7.5/4 <sup>HH</sup> | <b>STEAMED BUNS</b> (order of 2)<br>Sriracha chicken (order of 3)<br>and hoisin pork belly<br>(\$1 buns • Every Monday 5pm-close)                                  | 6<br>8   | <b>CHO CHO TENDERLOIN SKEWERS</b><br>Avocado-cilantro puree and peanuts  | 9  |
| <b>EDAMAME</b><br>Kosher salt   | 5/3 <sup>HH</sup>   | <b>BLACKENED TUNA</b> (order of 2)   | 8        | <b>SESAME CRACKERS</b><br>With miso honey butter   | 5  |
| <b>HOUSE CUT SWEET POTATOES</b><br>Chili soy sauce, wasabi mayo                       | 6.5/4 <sup>HH</sup> | <b>POKE TACOS</b><br>Chili ponzu, avocado, pico de gallo,<br>cilantro, and shichimi pepper   |          | <b>TEMPURA FRIED CAULIFLOWER</b><br>Tossed in a sweet spicy gochujang sauce  | 7  |
| <b>ROASTED PORK CRISPY SPRING ROLLS</b><br>Chili soy sauce                            | 7.5/4 <sup>HH</sup> | <b>PUPU PLATTER</b> (for 2-3 people)<br>Gyoza, edamame, (for 4-5 people)<br>tempura sweet potatoes, spring rolls,<br>and choice of chicken or pork<br>steamed buns | 18<br>32 | <b>JORGE'S NACHOS</b><br>Tuna, salmon, and yellowtail with yuzu<br>kosho on crispy wonton chips, topped<br>with cilantro, fresnos, red tobiko,<br>scallions, and shichimi pepper | 20 |
| <b>EDAMAME HUMMUS</b> (order of 2)<br>Choice of smoked, roasted sesame,               | 6.5/4 <sup>HH</sup> |  |          |  |    |

## SOUP & SALAD

|  |          |     |  |    |  |     |
|--|----------|-----|--|----|--|-----|
| <b>MISO</b><br>Green onions, tofu, shiitake<br>mushrooms | cup bowl | 3 6 | <b>MISO SESAME CHICKEN SALAD</b><br>Sliced chicken, shaved red and napa<br>cabbage, green and red onions,<br>cashews, with red curry puffed rice | 15 | <b>YOKOZUNA HOUSE SALAD</b> small large<br>Romaine, carrots, crispy<br>noodles, sesame seeds,<br>ginger vinaigrette<br>* add grilled chicken + 5<br>* add grilled salmon + 8 | 4 7 |
|--|----------|-----|--|----|--|-----|

## SUSHI SALAD

|  |   |  |    |   |    |
|--|---|--|----|---|----|
| <b>SEAWEED SALAD</b><br>Seaweed topped with sesame seeds<br>in ponzu     | 5 | <b>*TUNA POKE</b><br>Marinated cubed ahi on a bed of cucumber<br>salad topped with wasabi tobiko     | 11 | <b>*YELLOWTAIL POKE</b><br>Marinated cubed yellowtail on a bed of<br>cucumber salad topped with red tobiko  | 11 |
| <b>IKA SALAD</b><br>Marinated squid with sliced<br>cucumbers in ponzu    | 7 | <b>*SALMON POKE</b><br>Marinated cubed salmon on a bed of<br>cucumber salad topped with black tobiko | 11 | <b>*MEESH MASH</b><br>Marinated salmon, ahi and yellowtail<br>with avocado, masago, sesame seeds<br>and garlic on a bed of sushi rice,<br>cucumber, seaweed and ika salad | 20 |
| <b>CUCUMBER SALAD</b><br>Marinated cucumbers topped with<br>sesame seeds | 4 |  |    |   |    |

## RAMEN BOWLS

|  |    |  |    |  |  |
|--|----|--|----|--|--|
| <b>PORK BELLY RAMEN</b><br>Tare braised pulled pork and<br>belly with rich pork broth, pickled<br>mushroom, soy egg, furikake, menma,<br>scallions, and nori | 13 | <b>CHICKEN RAMEN</b><br>Tare poached sliced chicken with<br>rich chicken broth, wakame, soy egg,<br>fried garlic, menma, fish cake, scallions,<br>and nori | 12 | <b>ADD-ONS:</b><br>EXTRA PORK +3<br>PORK JOWL +4<br>SOY EGG +1<br>NORI +.50<br>CHILI BOMB +.50<br>SUB CHOCHO SKEWER +1 |  |
|--|----|--|----|--|--|

## RICE • NOODLES • ENTREÉS

|   |              |  |  |  |       |  |              |       |
|---|--------------|--|--|--|-------|--|--------------|-------|
| <b>SUMO FRIED RICE</b><br>Chicken, shrimp, egg, snow peas, carrots,<br>shiitakes, green onions and sprouts  | lunch dinner | 9 12   | <b>THAI GRILLED FISH TACOS</b><br>Grilled mahi mahi, Asian slaw, sliced<br>avocado, cilantro with choice of tempura<br>sweet potatoes or small house salad | lunch dinner   | 10 15 | <b>SPICY DRUNKEN NOODLES</b><br>Ground pork or shrimp, eggplant,<br>bell peppers, green onion, Thai basil,<br>fish sauce, and rice noodles | lunch dinner | 10 13 |
| <b>PAD THAI</b> (chicken or fried tofu)<br>Rice noodles, egg, carrots, ginger, garlic<br>in a tangy tamarind-fish sauce. Garnished<br>with peanuts, sprouts, cilantro, scallions and<br>lime, *sub shrimp +1, * add shrimp +2, * all 3<br>proteins +3 | 9 12         | <b>GENERAL TSO'S CHICKEN</b><br>Broccoli, green onions, fresnos, spicy<br>chili sauce over fried rice, *sub beef + 1 | 9 12   | <b>SWEET AND SOUR CHICKEN</b><br>Tempura battered chicken and green onions.<br>Choice of steamed or fried rice | 9 12  |  |              |       |
| <b>THAI GREEN CURRY</b> (vegan)<br>Spicy coconut curry with broccoli, carrots,<br>snow peas and diced potatoes with jasmine<br>rice with basil, cilantro, fresnos and lime<br>*add tofu, shrimp, beef, or chicken +3                                  | 8 11         | <b>GRILLED SALMON</b><br>Sweet soy reduction, steamed rice,<br>seasonal vegetables                                   | 14 21  |  |       |  |              |       |

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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.)

## CLASSIC ROLLS

|  |                     |   |                     |  |     |
|--|---------------------|---|---------------------|--|-----|
| <b>GOLDEN DRILLER ROLL</b><br>Tempura shrimp, jalapeño and cream cheese with spicy mayo        | 6.5/4 <sup>HH</sup> | <b>ROUTE 66 ROLL</b><br>Crab mix, ebi shrimp, avocado, with spicy sauce, rolled in sesame seeds   | 6.5/4 <sup>HH</sup> | <b>GF *TUNA ROLL</b>   | 7   |
| <b>GF *CUCUMBER ROLL</b><br>Cucumber and sesame seeds  | 3/2 <sup>HH</sup>   | <b>GF *PHILADELPHIA ROLL</b><br>Smoked salmon, cream cheese, avocado  | 6.5/4 <sup>HH</sup> | <b>GF *SALMON ROLL</b>   | 6   |
| <b>CALIFORNIA ROLL</b><br>Crab mix, cucumber, avocado and choice of masago or sesame seeds     | 5.5/3 <sup>HH</sup> | <b>GF *CLASSIC SPICY ROLLS</b><br>Choice of tuna, yellowtail, salmon, or scallop with cucumber, scallions, spicy mayo and shichimi pepper | 6.5/4 <sup>HH</sup> | <b>GF *YELLOWTAIL ROLL</b><br>Yellowtail and scallions                                 | 6.5 |
| <b>GF *NEW YORK ROLL</b><br>Ebi shrimp, cucumber, avocado and choice of masago or sesame seeds | 5.5/3 <sup>HH</sup> | <b>GF *AVOCADO ROLL</b><br>Avocado and sesame seeds   | 4                   | <b>TEMPURA SHRIMP ROLL</b><br>Tempura fried shrimp, cucumber, avocado and sesame seeds | 6.5 |
|  |                     |   |                     | <b>EEL ROLL</b><br>Eel, cucumber, eel sauce and sesame seeds                           | 8   |
|  |                     |   |                     | <b>SPIDER ROLL</b><br>Whole softshell crab, cucumber and avocado                       | 12  |

## YOKOZUNA SIGNATURE ROLLS

|  |                    |   |    |  |     |
|--|--------------------|---|----|--|-----|
| <b>*HOT MESS</b><br>Chipotle cream cheese, jalapeño and kani kama, tempura fried and topped with Hot Mess mix of crab mix and spicy tuna. Topped with Shichimi pepper, eel sauce and served with a fried wonton chip | 14/8 <sup>HH</sup> | <b>CATERPILLAR</b><br>Eel and cucumber, topped with avocado, sesame seeds and eel sauce   | 11 | <b>*PUB ROLL</b><br>Seared beef tenderloin, asparagus, tempura fried sweet potato, with scallions, wrapped in soy paper. Served with a side of wasabi mayo               | 9.5 |
| <b>*GEISHA'S DEMISE</b><br>Seared yellowfin tuna, avocado, wasabi and crab mix rolled in Shichimi pepper with sweet evil sauce   | 10                 | <b>NUTTY THAI PROFESSOR</b><br>Coconut shrimp, crab mix, cream cheese, peanut butter, jalapeño, mango and avocado in soy paper with sesame seeds. Topped with sriracha, eel sauce and cilantro. | 12 | <b>RISING SUN ROLL</b><br>Coconut shrimp, crab mix, cream cheese, mango and avocado, rolled in soy paper and served with pineapple rum sauce                             | 9.5 |
| <b>*SHISO FINE</b><br>Escolar, tuna, salmon & shiso leaf rolled in masago and green onion  | 11                 | <b>*THE NORTHSIDE</b><br>Salmon, avocado, mango and jalapeño rolled in masago and topped with tuna tartar, cilantro and spicy mayo  | 15 | <b>*THE FLAMING LIPS</b><br>Yellowtail, jalapeño, avocado, red bell pepper outside snow crab, tempura crunchies, sweet evil and spicy mayo, scallions                    | 13  |
| <b>*CHEF'S CHOICE</b><br>See your favorite Yoko chefs get creative.  | 18                 | <b>FLAMING VOLCANO</b><br>Kani kama, 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 *THE 405 ROLL</b><br>Cucumber, jalapeño, roasted bell pepper, pickled red onion and seared albacore. Topped with avocado, garlic aioli and fried onions            | 11  |
| <b>*SENSHI ROLL</b><br>Crab mix, asparagus, jalapeño and tempura shrimp, topped with seared beef tenderloin, scallions, fried onions and wasabi mayo   | 16                 | <b>*THE DOPPLER</b><br>Tempura shrimp, hot mess mix, mango, jalapeno with avocado topper, strawberries, spicy mayo, eel sauce, sesame seeds   | 14 | <b>STEALTH</b><br>Mango, tempura sweet potato, cucumber, roasted red bell pepper and micro cilantro. Topped with avocado, avocado cilantro puree and micro shiso         | 10  |
| <b>*RAINBOW ROLL</b><br>Crab mix, cucumber and avocado, topped with tuna, salmon, yellowtail, ebi and white fish   | 16                 | <b>*THE FRESH PRINCE</b><br>Snow crab, avocado, red bell, and asparagus. Topped with salmon, black tobiko, basil aioli and cucumber salad in ponzu  | 16 | <b>*ROLL AND GIFT</b><br>Tempura shrimp, jalapeño and chipotle cream cheese rolled in masago, topped with blackened eel, scallions, eel sauce, sesame seeds and sriracha | 16  |
| <b>*DILLY ROLL</b><br>Cream cheese, tempura shrimp and asparagus, topped with salmon, avocado, lemon zest and lemon dill aioli   | 15                 | <b>GF *SHIITAKE MUSHROOM ROLL</b><br>Cream cheese, cucumber, red bell pepper, shiitake mushrooms in soy paper   | 7  |  |     |

## CARPACCIOS, SASHIMI & NIGIRI

### - HOUSE CARPACCIO -

|   |    |
|---|----|
| *YELLOWTAIL CARPACCIO with CHILI PONZU  | 14 |
| *SALMON CARPACCIO with GARLIC YUZU SOY  | 14 |
| *OCTOPUS CARPACCIO with YUZU & CILANTRO<br>Garlic infused grape seed oil, yuzu soy and cilantro | 12 |
| *BLACKENED AHI CARPACCIO with CHILI PONZU   | 15 |
| *CHEF'S CHOICE SASHIMI  | 22 |

### - SASHIMI COMBOS -

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

### - NIGIRI COMBOS -

|   |    |
|---|----|
| *4 PIECES - Ahi, yellowtail, salmon and fluke                 | 12 |
| *6 PIECES - Ahi, yellowtail, salmon, fluke, ebi and fresh eel | 16 |

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

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

### - NIGIRI (2 pieces per order) -

|                 |   |                |   |                    |   |
|-----------------|---|----------------|---|--------------------|---|
| 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 |

**- 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.