

YOKO=ZUNA

COCKTAILS

SOJULICIOUS 9 Jinro Soju, yuzu, Cointreau, muddled shiso leaf, and ginger simple syrup	MATCHAMAKER 9 Gin, lemon juice, simple syrup, dash of macha topped with jasmine peach green tea	WHITE SAMURAI 10 Casa Noble silver Tequila with St. Germain, fresh squeezed lemon juice. Served up.
HELLO SUMO, HELLO KITTY 8 Malibu coconut rum, mango juice, and a grenadine splash	THE PEN IS MIGHTIER 10 Scotch Monkey Shoulder, muddled fresh ginger, fresh lemon juice, ginger simple syrup, topped with Hibiki Harmony Japanese Whiskey. Served up.	YOMIURI GIANT 18 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.
KARAI BLOODY MARY 8 Vodka, soy, wasabi, Sriracha and Zing Zang, served with an Asian-spiced rim, garnished with cucumber, lemon, lime and olives	FLYING LOTUS 9 Gin, St. Germain and Cointreau with freshly muddled jalapeño, cucumber and lemon juice	CATALINA WINE MIXER 8 Asian-style sangria with fresh fruit and ginger, served on the rocks, choice of red, white, or sparkling
KAFFIR LIME DAQUIRI 9 Rum, lime juice, simple syrup, and kaffir lime leaves	NEW YORK SOUR 10 Tin Cup Bourbon, fresh lemon juice and simple syrup, topped with a splash of red wine	CATALINA CARAFE 18 Sangria carafe that serves 3 to 4
TOKYO TIGER 8 Fresh mint, lime juice, vodka, ginger simple syrup and ginger beer		BARTENDER'S SPECIAL *ask for price A new creation each month

SAKÉ

OZEKI HOUSE SAKÉ	sm	lg	Hakushika Junmai Daiginjo (300ml) 12 24	Hana Fuga Sparkling Peach (250ml) 11
Hot or Chilled	5.5	8.5	Hakushika Yamadanishiki (300ml) 10 19	Social saké flavors (295ml) 7
Purple Haze	6	9	Moonstone Asian Pear (750ml) 9 36	Apple Elderflower, Cucumber Hibiscus, Grapefruit Ginger
BOMBS			Taruzake (300ml) 10 16	RISHIKI FLIGHT 14
Saké Bomb - w/ Sapporo	5.5		Gekkeikan Black & Gold (750ml) 9 36	Three 2 oz. tasters - Yamadanishiki, Moonstone and Ozeki Nigori
Saké Blaster - w/ Red Bull	4.5		Hakushika Kijuro (720ml) 13 50	MAKUUCHI FLIGHT 17
Cider Saké Bomb	5.5		Hakushika Kuromatsu (720ml) 9 36	Three 2 oz. tasters - Taruzake, Hakushika Junmai Daiginjo, & Snow Maiden
PREMIUM SAKÉ	gl	btl	Yatsushika Tokubetsu Junmai (720ml) 16 58	
Ozeki Nigori (375ml)	8	13	Hakushika Genshu Yamadanishiki (720ml) 18 66	
Tozai Snow Maiden (720ml)	11	42	Zipang Sparkling (250ml) 11	

BEER

DRAUGHT	SMALL BOTTLE	SMALL BOTTLE (cont'd.)	LARGE BOTTLE
Sapporo 5.5	Asahi Brewmaster 6	Dogfishhead Seaquench 7	Kirin Ichiban (22oz) 9.5
Roughtail IPA 6	Asahi Dry 6	Left Hand Milk Stout Nitro 6	Orion (22oz) 10
Boulevard Tank 7 6.5	Sapporo Light 5.5	Founder's All Day IPA 5	Sapporo (22oz) 9
Dale's Pale Ale 6	Tiger 5.5	Coors Lite 3.5	Sapporo Black (22oz) 9
Draft Feature *ask for price	Tsing Tao 5.5	Miller Lite 3.5	Sapporo Reserve (22oz) 11
Draft Cider Feature *ask for price	Stella Artois 6	Marshall (seasonal) varies	Franziskaner Hefe-Weizen 7
	Dogfishhead Flesh & Blood 7	Prairie (seasonal) varies	

WINE

WHITE WINE	glass	bottle	RED WINE	glass	bottle
From The Tank Chardonnay, France	7	-	Chloe Rosé, CA	8	32
La Playa Sauvignon Blanc, Curicó Valley, Chile	7	28	From The Tank Red, Cote du Rhone, France	7	-
Outer Sounds Sauvignon Blanc, Marlborough, NZ	9.5	38	Hahn GSM, Central Coast, CA	8	32
Lubanzi Chenin Blanc, Swartland, South Africa	9	36	Spann Vineyard Zinfandel, Kenwood, CA	10.5	42
Murphy Goode Chardonnay, CA	9	36	Meiomi Pinot Noir, Monterey-Santa Barbara, CA	11	44
Kung Fu Girl Riesling, Columbia Valley, WA	9	36	Croix d'Or Pinot Noir, Languedoc, France	9	36
Estancia Pinot Grigio, CA	8.5	34	Tercos Malbec, Mendoza, ARG	8	32
Elysee Brut, France	7	28	Chateau Julien Cabernet Sauvignon, CA	9.5	38
Honey Bubbles Sparkling Moscato, Italy	10	40	The Show Cabernet Sauvignon, CA	9.5	38

* please ask to see our reserve list

BEVERAGES

APPETIZERS

PORK & CHARRED SCALLION GYOZA Fried or pan seared, with chili soy sauce	7.5/4 ^{HH}	WASABI DEVILED EGGS Hardboiled with creamy wasabi filling	5	PUPU PLATTER (for 2-3 people) Gyoza, edamame, tempura sweet potatoes, spring rolls, and choice of chicken or pork steamed buns	18 32
EDAMAME Kosher salt	5/3 ^{HH}	STEAMED BUNS (order of 2) Sriracha chicken (order of 3) and hoisin pork belly (\$1 buns • Every Monday 5pm-close)	6 8	CHO CHO TENDERLOIN SKEWERS Avocado-cilantro puree and peanuts	9
HOUSE CUT SWEET POTATOES Chili soy sauce, wasabi mayo	6.5/4 ^{HH}	BLACKENED TUNA (order of 2)	8	FRIED CALAMARI Served with an Asian-Cajun remoulade	10
ROASTED PORK CRISPY SPRING ROLLS Chili soy sauce	7.5/4 ^{HH}	POKE TACOS Chili ponzu, avocado, pico de gallo, cilantro, and shichimi pepper		TEMPURA FRIED CAULIFLOWER Tossed in a sweet spicy gochujang sauce	7

SOUP & SALAD

YOKOZUNA HOUSE SALAD Romaine, carrots, crispy noodles, sesame seeds, ginger vinaigrette * add grilled chicken + 5 * add grilled salmon + 8	small large 4 7	MISO Green onions, tofu, shiitake mushrooms	cup bowl 3 6	MISO SESAME CHICKEN SALAD Sliced chicken, shaved red and napa cabbage, green and red onions, cashews, with red curry puffed rice (enough to share for the whole table)	15
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SUSHI SALAD

SEAWEED SALAD Seaweed topped with sesame seeds in ponzu	5	*TUNA POKE Marinated cubed ahi on a bed of cucumber salad topped with wasabi tobiko	11	JORGE'S NACHOS Tuna, salmon, yellowtail, and avocado with yuzu kosho on crispy wonton chips, topped with cilantro, fresnos, red tobiko, scallions, and shichimi pepper	20
IKA SALAD Marinated squid with sliced cucumbers in ponzu	7	*SALMON POKE Marinated cubed salmon on a bed of cucumber salad topped with black tobiko	11	*MEESH MASH Marinated salmon, ahi and yellowtail with avocado, masago, sesame seeds and garlic on a bed of sushi rice, cucumber, seaweed and ika salad	20
CUCUMBER SALAD Marinated cucumbers topped with sesame seeds	4	*YELLOWTAIL POKE Marinated cubed yellowtail on a bed of cucumber salad topped with red tobiko	11		

RAMEN BOWLS

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

SUMO FRIED RICE Chicken, shrimp, egg, snow peas, carrots, shiitakes, green onions and sprouts	lunch dinner 9 12	THAI GRILLED FISH TACOS Grilled mahi mahi, Asian slaw, sliced avocado, cilantro with choice of tempura sweet potatoes or side house salad	lunch dinner 10 15	SWEET AND SOUR CHICKEN Tempura battered chicken and green onions. Choice of steamed or fried rice	lunch dinner 9 12
PAD THAI (chicken or fried tofu) Rice noodles, egg, carrots, ginger, garlic in a tangy tamarind-fish sauce. Garnished with peanuts, sprouts, cilantro, scallions and lime, *sub shrimp +1, * add shrimp +2, * all 3 proteins +3	9 12	PORK BELLY TACOS Pan seared pork belly, Asian slaw, avocado, cilantro and salsa verde with the choice of tempura sweet potatoes or small house salad.	10 15	SPICY DRUNKEN NOODLES Ground pork or shrimp, eggplant, bell peppers, green onion, Thai basil, fish sauce, lime, and rice noodles	10 13
THAI GREEN CURRY (vegan) Spicy coconut curry with broccoli, carrots, snow peas, onions and sliced potatoes with jasmine rice with basil, cilantro, fresnos and lime *add tofu, shrimp, beef, or chicken +3	8 11	BLACKENED TUNA BURGER Ahi tuna patty seasoned and seared, with sprouts, avocado, tempura fried onions, spicy mayo on a brioche bun. Served with our house sweet potatoes.	13	SEARED BEEF TENDERLOIN 8oz beef tenderloin topped with miso butter. Served with wasabi mashed potatoes and broccolini.	26
GRILLED SALMON Sweet soy reduction, steamed rice, seasonal vegetables	14 21	GENERAL TSO'S CHICKEN Broccoli, green onions, fresnos, chili arbois, spicy chili sauce over fried rice, *sub beef + 1	9 12	FEATURED SPECIAL MARKET PRICE	

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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

GOLDEN DRILLER ROLL Tempura shrimp, jalapeño and cream cheese with spicy mayo	6.5/4 ^{HH}	*RAINBOW ROLL Crab mix, cucumber and avocado, topped with tuna, salmon, yellowtail, ebi and white fish	16	*SALMON ROLL	6
CUCUMBER ROLL Cucumber and sesame seeds	3/2 ^{HH}	ROUTE 66 ROLL Crab mix, ebi shrimp, avocado, with spicy sauce, rolled in sesame seeds	6.5/4 ^{HH}	AVOCADO ROLL Avocado and sesame seeds	4
CALIFORNIA ROLL Crab mix, cucumber, avocado and choice of masago or sesame seeds	5.5/3 ^{HH}	*PHILADELPHIA ROLL Smoked salmon, cream cheese, avocado	6.5/4 ^{HH}	*YELLOWTAIL ROLL Yellowtail and scallions	6.5
NEW YORK ROLL Ebi shrimp, cucumber, avocado and choice of masago or sesame seeds	5.5/3 ^{HH}	*CLASSIC SPICY ROLLS Choice of tuna, yellowtail, salmon, or scallop with cucumber, scallions, spicy mayo and shichimi pepper	6.5/4 ^{HH}	TEMPURA SHRIMP ROLL Tempura fried shrimp, cucumber, avocado and sesame seeds	6.5
CATERPILLAR Eel and cucumber, topped with avocado, sesame seeds and eel sauce	11	*TUNA ROLL	7	EEL ROLL Eel, cucumber, eel sauce and sesame seeds	8
				SPIDER ROLL Whole softshell crab, cucumber and avocado	12
				VEGGIE ROLL Cucumber, avocado, asparagus, sprouts, and bell peppers	6

YOKOZUNA SIGNATURE ROLLS

*HOT MESS 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 fried wonton chips	14/8 ^{HH}	*THE NORTHSIDE Salmon, avocado, mango and jalapeño rolled in masago and topped with tuna tartar, cilantro and spicy mayo	15	RISING SUN ROLL Coconut shrimp, crab mix, cream cheese, mango and avocado, rolled in soy paper and served with pineapple rum sauce	9.5
*GEISHA'S DEMISE Seared yellowfin tuna, avocado, wasabi and crab mix rolled in shichimi pepper with sweet evil sauce	10	FLAMING VOLCANO 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	*THE FLAMING LIPS Yellowtail, jalapeño, avocado, red bell pepper topped with snow crab, tempura crunchies, sweet evil and spicy mayo, and scallions	13
*SHISO FINE Escolar, seared tuna, salmon & shiso leaf rolled in masago and topped with green onion	11	*THE DOPPLER Tempura shrimp, Hot Mess mix, mango, jalapeño with avocado topper, strawberries, spicy mayo, eel sauce, sesame seeds	14	*THE 918 ROLL Cucumber, jalapeño, roasted bell pepper, pickled red onion and seared albacore. Topped with avocado, garlic aioli and fried onions	11
*SENSHI ROLL Crab mix, asparagus, jalapeño and tempura shrimp, topped with seared beef tenderloin, scallions, fried onions and wasabi mayo	16	*THE FRESH PRINCE Snow crab, avocado, red bell, and asparagus. Topped with salmon, black tobiko, basil aioli and cucumber salad in ponzu	16	STEALTH Mango, tempura sweet potato, cucumber, roasted red bell pepper and cilantro. Topped with avocado, avocado cilantro puree and shiso	10
*DILLY ROLL Cream cheese, tempura shrimp and asparagus, topped with salmon, avocado, lemon zest and lemon dill aioli	15	SHIITAKE MUSHROOM ROLL Cream cheese, cucumber, red bell pepper, pickled shiitake mushrooms in soy paper	7	*ROLL AND GIFT Tempura shrimp, jalapeño and chipotle cream cheese rolled in masago, topped with blackened eel, scallions, eel sauce, sesame seeds and sriracha	16
NUTTY THAI PROFESSOR Coconut shrimp, crab mix, cream cheese, peanut butter, jalapeño, mango and avocado in soy paper with sesame seeds. Topped with sriracha, shichimi pepper, eel sauce and cilantro.	12	*PUB ROLL Seared beef tenderloin, asparagus, tempura fried sweet potato, with scallions, wrapped in soy paper. Served with a side of wasabi mayo	9.5	*CHEF'S CHOICE See your favorite Yoko chefs get creative.	18

CARPACCIOS, SASHIMI & NIGIRI

- HOUSE CARPACCIO -

*YELLOWTAIL CARPACCIO with CHILI PONZU	14
*SALMON CARPACCIO with GARLIC YUZU SOY	14
*OCTOPUS CARPACCIO with YUZU & CILANTRO 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

- SUSHI HAPPY HOUR -
Every Day 2pm - 5pm
Appetizers + rolls marked with
HH are discounted (dine-in only)

- 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

- HOUSE DRESSED NIGIRI-

(can be ordered traditional style on request, 2 per order)

* TUNA avocado, yuzu soy, shiso	8	* FLUKE yuzu kosho, yuzu soy, sesame oil, shiso	7	* BLACKENED TUNA yuzu kosho, yuzu soy, scallion	8
* YELLOWTAIL fresno, chili ponzu, orange, cilantro	7	* ALBACORE garlic gelée, pickled onion, fried onion, scallion	7	EEL sweet eel sauce, sesame seeds, scallion	7
* SALMON sesame seeds, scallion, yuzu soy, garlic	7	* OCTOPUS yuzu soy, garlic, cilantro	7	SPICY EEL sweet evil sauce, fresno, orange, cilantro	7
EBI SHRIMP ponzu, orange, cilantro	5	* ESCOLAR tomato, basil, balsamic	7	SNOW CRAB yuzu, soy, miso butter, shiso	7
SCALLOP strawberry, balsamic, shiso	7	* ROE <i>(Ikura, Uzura, Tobiko, Masago)</i> ponzu, shiso	7		

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 us 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.