

YOKOZUNA

COCKTAILS

| | | | | | |
|--|---|--|----|--|----|
| SOJULICIOUS Soju, yuzu, Cointreau, muddled shiso leaf, and ginger simple syrup | 9 | VIOLET CONFRONTATION Gin, creme de violet, fresh lemon juice with Lillet Blanc | 9 | WHITE SAMURAI Silver Tequila with elderflower liqueur, fresh squeezed lemon juice. Served up. | 11 |
| HELLO SUMO, HELLO KITTY Coconut rum, mango juice, and a grenadine splash | 8 | THE PEN IS MIGHTIER Scotch, muddled fresh ginger, fresh lemon juice, ginger simple syrup, topped with Japanese Whiskey. Served up. | 10 | YOMIURI GIANT 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. | 18 |
| KARAI BLOODY MARY Vodka, soy, wasabi, Sriracha and Zing Zang, served with an Asian-spiced rim, garnished with cucumber, lemon, lime and olives | 8 | FLYING LOTUS Gin, elderflower liqueur and Cointreau with freshly muddled jalapeño, cucumber and lemon juice | 9 | CATALINA WINE MIXER Asian-style sangria with fresh fruit and ginger, served on the rocks, choice of red, white, or sparkling | 9 |
| NOW & ZEN Vodka, Solerno Orange Liqueur, ginger tonic, lime juice and soda, on the rocks | 9 | NEW YORK SOUR Bourbon, fresh lemon juice and simple syrup, topped with a splash of red wine | 9 | CATALINA CARAFE Sangria carafe that serves 3 to 4 | 22 |
| TOKYO TIGER Fresh mint, lime juice, vodka, ginger simple syrup and ginger beer | 9 | | | BARTENDER'S SPECIAL <i>*ask for price</i> A new creation each month | |

SAKÉ

| | | | | | | | |
|----------------------------|-----------|-----------|-----------------------------------|-----------|------------|--|----|
| OZEKI HOUSE SAKÉ | sm | lg | PREMIUM SAKÉ | gl | btl | Zipang Sparkling (250ml) | 11 |
| Hot or Chilled | 6 | 9 | Ozeki Nigori (375ml) | 8 | 13 | Hana Fuga Sparkling Peach (250ml) | 11 |
| Purple Haze | 6.5 | 9.5 | Tozai Snow Maiden (720ml) | 11 | 42 | Social saké flavors (295ml) | 7 |
| BOMBS | | | Hakushika Junmai Daiginjo (300ml) | 12 | 24 | Apple Elderflower, Cucumber Hibiscus, Grapefruit Ginger | |
| Saké Bomb - w/ Sapporo | | 6 | Hakushika Yamadanishiki (300ml) | 10 | 19 | RISHIKI FLIGHT | 14 |
| Saké Blaster - w/ Red Bull | | 5.5 | Moonstone Asian Pear (750ml) | 9 | 36 | Three 2 oz. tasters - Yamadanishiki, Moonstone and Ozeki Nigori | |
| Cider Saké Bomb | | 6 | Taruzake (300ml) | 10 | 16 | MAKUUCHI FLIGHT | 17 |
| | | | Gekkeikan Black & Gold (750ml) | 9 | 36 | Three 2 oz. tasters - Taruzake, Hakushika Junmai Daiginjo, & Snow Maiden | |
| | | | Hakushika Kijuro (720ml) | 13 | 50 | | |
| | | | Hakushika Kuromatsu (720ml) | 9 | 36 | | |
| | | | Hakushika Genshu | | | | |
| | | | Yamadanishiki (720ml) | 18 | 66 | | |

BEER

| | | | | | | | |
|---|-----|---------------------------|-----|-------------------------------|--------|--------------------------|-----|
| DRAUGHT | | SMALL BOTTLE | | SMALL BOTTLE (cont'd.) | | LARGE BOTTLE | |
| Sapporo | 5.5 | Asahi Brewmaster | 6 | Dogfishhead Seaquench | 7 | Kirin Ichiban (22oz) | 9.5 |
| COOP F5 | 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 |
| Marshall Sundown Wheat | 6 | Tiger | 5.5 | Coors Lite | 3.5 | Sapporo Black (22oz) | 9 |
| Draft Feature <i>*ask for price</i> | | Tsing Tao | 5.5 | Miller Lite | 3.5 | Sapporo Reserve (22oz) | 11 |
| Draft Cider Feature <i>*ask for price</i> | | Stella Artois | 6 | Local Seasonal | varies | Franziskaner Hefe-Weizen | 7 |
| | | Dogfishhead Flesh & Blood | 7 | Prairie Bomb | 14 | | |

WINE

| | | | | | |
|--|--------------|---------------|---|--------------|---------------|
| WHITE WINE | glass | bottle | RED WINE | glass | bottle |
| From The Tank Chardonnay, France | 7 | - | From The Tank Red, Cote du Rhone, France | 7 | - |
| Kung Fu Girl Riesling, Columbia Valley, WA | 9 | 36 | Jargon Pinot Noir, CA | 8 | 32 |
| La Playa Sauvignon Blanc, Curicó Valley, Chile | 7 | 28 | Barrique Pinot Noir, Sonoma Coast, CA | - | 40 |
| Outer Sounds Sauvignon Blanc, Marlborough, NZ | 9.5 | 38 | 7 Moons Red Blend, CA | 8.5 | 34 |
| Lubanzi Chenin Blanc, Swartland, South Africa | - | 34 | Girl & Dragon Malbec, Mendoza, ARG | 9 | 36 |
| Estancia Pinot Grigio, CA | 8 | 32 | Drumheller Merlot, Columbia Valley, WA | 8.5 | 34 |
| Michael David Chardonnay, Lodi, CA | 9 | 36 | Raywood Cabernet Sauvignon, Central Coast, CA | 8.5 | 34 |
| Bravino Prosecco, ITA | 7 | 28 | The Show Cabernet Sauvignon, CA | 9 | 36 |
| Honey Bubbles Sparkling Moscato, Italy | 10 | 40 | | | |
| Flos di Pinoso Rose, Alicante, ESP | 7 | 28 | | | |
| <i>* please ask to see our reserve list</i> | | | | | |

ASK YOUR SERVER ABOUT OUR DAILY HAPPY HOUR SPECIALS & CHALKBOARD FEATURED ITEMS

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 | 6 | PUPU PLATTER (for 2-3 people) 20 Gyoza, edamame, (for 4-5 people) 35 tempura sweet potatoes, spring rolls, and choice of chicken or pork steamed buns |
| 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 9 Avocado-cilantro puree and peanuts |
| HOUSE CUT SWEET POTATOES Chili soy sauce, wasabi mayo | 7.5/4 ^{HH} | BLACKENED TUNA (order of 2) | 9 | FRIED CALAMARI 10 Served with an Asian-Cajun remoulade |
| 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 8 Tossed in a sweet spicy gochujang sauce |

SOUP & SALAD

| | | | | |
|--|-----|--|-----|---|
| YOKOZUNA HOUSE SALAD small large Romaine, carrots, crispy noodles, sesame seeds, ginger vinaigrette * add grilled chicken + 6 * add grilled salmon + 9 | 4 7 | MIXED GREEN SALAD small large Spring mix, spinach, carrots, sesame seeds, candied cashews and wasabi Caesar dressing | 3 6 | MISO SESAME CHICKEN SALAD 10 Sliced chicken, shaved red and napa cabbage, green and red onions, cashews, with red curry puffed rice |
| | | | | MISO cup bowl Green onions, tofu, shiitake mushrooms |

SUSHI SALAD & POKE BOWLS

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|---|----|---|---|--|
| *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 | SEAWEED SALAD Seaweed topped with sesame seeds in ponzu | 5 | *TUNA POKE 12 Marinated cubed ahi on a bed of cucumber salad topped with wasabi tobiko |
| *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 11 Marinated cubed salmon on a bed of cucumber salad topped with black tobiko |
| | | CUCUMBER SALAD Marinated cucumbers topped with sesame seeds | 4 | *YELLOWTAIL POKE 11 Marinated cubed yellowtail on a bed of cucumber salad topped with red tobiko |
| | | | | PUT YOUR POKE BOWL ON A BED OF SUSHI RICE +2 |

RAMEN BOWLS

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|--|----|---|----|--|
| 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: SOY EGG +1 SUB CHOCHO SKEWER +1 NORI +.50 EXTRA PULLED PORK +3 CHILI BOMB +1 EXTRA PORK BELLY +4 EXTRA CHOCHO SKEWER +4 |
|--|----|---|----|--|

RICE • NOODLES • ENTREÉS

| | lunch | dinner | | lunch | dinner | | lunch | dinner |
|---|-------|--------|---|--------------|--------|---|-------|--------|
| SUMO FRIED RICE Chicken, shrimp, egg, snow peas, carrots, shiitakes, green onions and sprouts | 10 | 13 | THAI GRILLED FISH TACOS Grilled mahi mahi, Asian slaw, sliced avocado, cilantro with choice of tempura sweet potatoes or side house salad | 12 | 16 | GENERAL TSO'S CHICKEN Broccoli, green onions, fresnos, chili arbois, spicy chili sauce over fried rice, *sub beef + 1 | 10 | 13 |
| 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 | 10 | 13 | 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. | 12 | 16 | SWEET AND SOUR CHICKEN Tempura battered chicken and green onions. Choice of steamed or fried rice | 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 | 10 | 13 | 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. | 15 | | SEARED BEEF TENDERLOIN 8oz beef tenderloin topped with miso butter. Served with wasabi mashed potatoes and asparagus. | | 26 |
| GRILLED SALMON Sweet soy reduction, steamed rice, seasonal vegetables | 16 | 22 | FEATURED SPECIAL | MARKET PRICE | | | | |

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.)

- MCNELLIE'S PASSPORT APP -
Join our rewards program & earn free stuff! Download the Passport app & get started today. The app tracks your McNellie's Group purchases & sends you rewards. The more you spend, the greater your rewards! You can feel secure knowing Passport works without ever knowing or storing your credit card information. Get started today!

CLASSIC ROLLS

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|--|---------------------|--|---------------------|---|-----|
| 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 | AVOCADO ROLL Avocado and sesame seeds | 4 |
| 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} | *YELLOWTAIL ROLL Yellowtail and scallions | 6.5 |
| 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} | TEMPURA SHRIMP ROLL Tempura fried shrimp, cucumber, avocado and sesame seeds | 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} | SHIITAKE MUSHROOM ROLL Cream cheese, cucumber, red bell pepper, pickled shiitake mushrooms in soy paper | 8 |
| CATERPILLAR Eel and cucumber, topped with avocado, sesame seeds and eel sauce | 12 | *TUNA ROLL | 7 | EEL ROLL Eel, cucumber, eel sauce and sesame seeds | 9 |
| | | *SALMON ROLL | 6 | SPIDER ROLL Whole softshell crab, cucumber and avocado | 12 |
| | | | | VEGGIE ROLL Cucumber, avocado, asparagus, sprouts, and bell peppers | 6 |

YOKOZUNA SIGNATURE ROLLS

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|---|--------------------|--|----|--|----|
| *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 | 15/8 ^{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 | 10 |
| *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 | 16 | *THE FLAMING LIPS Yellowtail, jalapeño, avocado, red bell pepper topped with snow crab, tempura crunchies, sweet evil and spicy mayo, and scallions | 15 |
| *SHISO FINE Escolar, seared tuna, salmon and shiso leaf rolled in masago and topped with green onion | 12 | *THE DOPPLER Tempura shrimp, Hot Mess mix, mango, jalapeño with avocado topper, strawberries, spicy mayo, eel sauce, sesame seeds | 15 | *THE 918 ROLL Cucumber, jalapeño, roasted bell pepper, pickled red onion and seared albacore. Topped with avocado, garlic aioli and fried onions | 13 |
| *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 | 11 |
| *DILLY ROLL Cream cheese, tempura shrimp and asparagus, topped with salmon, avocado, lemon zest and lemon dill aioli | 15 | 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 | *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 |
| *PUB ROLL Seared beef tenderloin, asparagus, tempura fried sweet potato, with scallions, wrapped in soy paper. Served with a side of wasabi mayo | 10 | | | *CHEF'S CHOICE See your favorite Yoko chefs get creative. | 18 |

CARPACCIOS, SASHIMI & NIGIRI

- HOUSE CARPACCIO -

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|---|----|
| *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 -

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

- NIGIRI COMBOS -

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|---|----|
| *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 | 11/16 | * Fluke | 9/13 |
| * Yellowtail | 10/14 | * Albacore | 9/13 |
| * Salmon | 9/13 | Octopus | 9/13 |
| | | * Escolar | 9/13 |

- 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 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.