

YOKOZUNA

COCKTAILS

TOKYO TIGER 9 Fresh mint, lime juice, vodka, ginger simple syrup and ginger beer	THE YO FASHIONED 10 Jim Beam Straight Bourbon, Golden 8 Pear Liqueur, orange peel and brown sugar simple syrup with Asian 5 spice bitters.	WHITE SAMURAI 11 Hornitos Silver Tequila with elderflower liqueur, fresh squeezed lemon juice. Served up
HELLO SUMO, HELLO KITTY 8 Don Q coconut rum, mango juice, and a grenadine splash	THE PEN IS MIGHTIER 10 Monkey Shoulder Scotch, muddled fresh ginger, fresh lemon juice, ginger simple syrup, topped with 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	NOW & ZEN 9 Vodka, Solerno Orange Liqueur, ginger tonic, lime juice and soda, on the rocks	CATALINA WINE MIXER 9 Asian-style sangria with fresh fruit and ginger, served on the rocks, choice of red, white, or sparkling
FLYING LOTUS 9 Brokers Gin, elderflower liqueur and Cointreau with freshly muddled jalapeño, cucumber and lemon juice	NEW YORK SOUR 9 Jim Beam Straight Bourbon, fresh lemon juice and simple syrup, topped with a splash of red wine	CATALINA CARAFE 22 Sangria carafe that serves 3 to 4
BARTENDER'S SPECIAL *ask for price 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	Hakushika Junmai Daiginjo (300ml)	12	24	Social saké flavors (295ml)	7
			Hakushika Yamadanishiki (300ml)	10	19	Apple Elderflower and Grapefruit Ginger	
BOMBS			Hana Fuji Apple (750ml)	8	32	RISHIKI FLIGHT	14
Saké Bomb - w/ Sapporo		6	Moonstone Asian Pear (750ml)	9	36	Three 2 oz. tasters - Yamadanishiki, Moonstone and Ozeki Nigori	
Saké Blaster - w/ Red Bull		5.5	Taruzake (300ml)	10	16	MAKUUCHI FLIGHT	19
Cider Saké Bomb		6	Gekkeikan Black & Gold (750ml)	9	36	Three 2 oz. tasters - Taruzake, Hakushika Junmai Daiginjo, & Hakushika Genshu Yamadanishiki	
			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 Dry	6	Prairie Standard	6	Orion (22oz)	10
COOP F5	6	Sapporo Light	5.5	Odell 90 Schilling	5.5	Sapporo (22oz)	9
Roughtail Everything		Tiger	5.5	Stonecloud Astrodog	6	Sapporo Black (22oz)	9
Rhymes with Orange (10oz)	6	Tsing Tao	5.5	Coors Lite	3.5	Sapporo Reserve (22oz)	11
Marshall Sundown Wheat	6	COOP Saturday Siren	5	Miller Lite	3.5		
Draft Feature	*ask for price			Local Seasonal	varies		
Draft Cider Feature	*ask for price	Elk Valley Magic Juice	6				

WINE

WHITE WINE	glass	bottle	RED WINE	glass	bottle
Ca'del Sarto Pinot Grigio, Friuli, Italy	8	32	No Curfew Red Blend, CA	9	36
Kung Fu Girl Riesling, Columbia Valley, WA	9.5	38	Joseph Drouhin Beaujolais-Villages, France	10	40
Ammunition Chardonnay, Sonoma, CA	12	44	Folly of The Beast Pinot Noir, Central Coast, CA	9	36
Pacificana Chardonnay, CA	9.5	38	Beckon Pinot Noir, Central Coast, CA	10	40
Folie à Deux, Russian River Valley, CA	10	40	Crios de Susana Malbec, Mendoza, Argentina	9	36
Outer Sounds Sauvignon Blanc, Marlborough, NZ	10	40	Via Terra Garnacha Negra, Spain	8.5	34
Terra d'Oro Chenin Blanc Viognier, CA	9	36	Drumheller Merlot, Columbia Valley, WA	8	32
Chic Barcelona Brut, Cava, Spain	8	32	Santa Rita Gran Reserva Cabernet Sauvignon, Chile	8.5	34
Toad Hollow Sparkling, Languedoc, France	10	40	The Show Cabernet Sauvignon, CA	9	36
Lucas and Lewellen Rose, Santa Barbara, CA	8	32			

* please ask to see our reserve list

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	5 8	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 3 6

SUSHI SALAD & POKE BOWLS

*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 Marinated cubed ahi on a bed of cucumber salad topped with wasabi tobiko	12
*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
		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
				PUT YOUR POKE BOWL ON A BED OF SUSHI RICE +2	

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: SOY EGG +1 SUB CHOCHO SKEWER +1 NORI +.50 EXTRA PULLED PORK +3 CHILI BOMB +1 EXTRA PORK BELLY +4 EXTRA CHOCHO SKEWER +4
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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 arbol, 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 +2, * add shrimp +3, * all 3 proteins +4	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				MONGOLIAN BEEF Crispy beef tenderloin in a sweet tangy sauce with carrots, sprouts, and green onions. Served with steamed rice.	11	14
GRILLED SALMON Sweet soy reduction, steamed rice, seasonal vegetables	16	22						

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.)

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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	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

*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	11
*GEISHA'S DEMISE Seared yellowfin tuna, avocado, wasabi and crab mix rolled in shichimi pepper with sweet evil sauce	11	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 Escobar, 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 405 → 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	11			*CHEF'S CHOICE See your favorite Yoko chefs get creative	18

CARPACCIOS, SASHIMI & NIGIRI

- HOUSE CARPACCIO -

*YELLOWTAIL CARPACCIO with CHILI PONZU	15
*SALMON CARPACCIO with GARLIC YUZU SOY	15
*OCTOPUS CARPACCIO with YUZU & CILANTRO Garlic infused grape seed oil, yuzu soy and cilantro	13
*BLACKENED AHI CARPACCIO with CHILI PONZU	16
*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	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.

YOKOZUNA

Key Lime Mousse:

Graham cracker crumbs & whipped cream

\$6

Mochi:

Strawberry, mango, red bean, or green tea ice cream, wrapped in sticky rice paper

\$6

Chocolate Torte:

Warm cake topped with chocolate ganache, with whipped cream & berries

add a scoop of vanilla bean ice cream for \$1.50

\$6

Caramelized Banana Split:

Bruleéd banana, house made coconut ice cream, fudge sauce & cashew brittle crumbles

\$7

Mexican-spiced Chocolate Pot de Crème:

Bruleéd crust with whipped cream & dark chocolate shavings

\$6