

YOKOZUNA

COCKTAILS

TOKYO TIGER 9 Fresh mint, lime juice, vodka, ginger simple syrup and ginger beer	THE YO FASHIONED 11 Old Forester Bourbon, Golden 8 Pear Liqueur, orange peel and brown sugar simple syrup with Asian 5 spice bitters.	WHITE SAMURAI 12 El Jimador Tequila with elderflower liqueur, fresh squeezed lemon juice. Served up
HELLO SUMO, HELLO KITTY 9 Don Q coconut rum, mango juice, and a grenadine splash	THE PEN IS MIGHTIER 11 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 9 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 10 Broker's Gin, elderflower liqueur and Cointreau with freshly muddled jalapeño, cucumber and lemon juice	FRISKY SOUR 9 Old Forester Bourbon, passionfruit liqueur, lemon juice, simple syrup, and orange bitters, on the rocks.	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	Moonstone Asian Pear (750ml)	10	40
Hot or Chilled	6.5	10	Hakushika Genshu			Ozeki Nigori (375ml)	9	14
Purple Haze	7	10.5	Yamadanishiki (720ml)	17	66	Taruzake (300ml)	12	20
RISHIKI FLIGHT		15	Hakushika Kijuro (720ml)	13	50	Zipang Sparkling (250ml)		12
Three 2 oz. tasters - Hakushika Yamadanishiki, Moonstone, & Ozeki Nigori			Hakushika Kuromatsu (720ml)	10	40	BOMBS		
MAKUUCHI FLIGHT		20	Hakushika Yamadanishiki (300ml)	12	20	Saké Bomb - w/ Sapporo		6.5
Three 2 oz. tasters - Taruzake, Hakushika Genshu Yamadanishiki, & Joto Junmai Nigori			Hakutsuru, Sayuri Nigori (720ml)	10	40	Saké Blaster - w/ Red Bull		6.5
			Hana Fuji Apple (750ml)	9	36	Cider Saké Bomb		6.5
			Joto, Junmai Nigori					
			"The Blue One" (720ml)	13	50			

BEER

DRAUGHT		SMALL BOTTLE		SMALL BOTTLE (cont'd.)		LARGE BOTTLE	
Sapporo	6.5	Asahi Dry	6	Mama Bear Passionfruit		Orion (22oz)	11
COOP F5	7	Sapporo Light	6	Turmeric Hard Kombucha	7	Sapporo (22oz)	11
Roughtail Everything		Tsing Tao	6	Prairie Standard	6	Sapporo Black (22oz)	11
Rhymes with Orange (10oz)	6.5	Anthem Uroboros	6	Prairie Vape Tricks	6		
Stonecloud Neon Sunshine	7	Bishop Cider Dark Cide	6	Scarlet Letter			
Draft Feature	*ask for price			Pear-Kiwi-Bergamot Seltzer	6		
Draft Cider Feature	*ask for price						

WINE

WHITE, SPARKLING, ROSE WINE	glass	bottle	RED WINE	glass	bottle
Voix de la Vigne Pinot Gris, Willamette Valley, OR	11	44	Throwback Pinot Noir, OR	9	36
Jazz Odyssey Riesling, Willamette Valley, OR	11	44	Folly of The Beast Pinot Noir, Central Coast, CA	10	40
Outer Sounds Sauvignon Blanc, Marlborough, NZ	10	40	Montinore Pinot Noir, Willamette Valley, OR	13	50
Pacificana Chardonnay, CA	9.5	38	La Varenne Cabernet Franc, Loire, FR	12	48
Treana Chardonnay, Central Coast CA	13	50	Drumheller Merlot, Columbia Valley, WA	8	32
House of Brown Chardonnay, CA	14	54	Del Mono Tinto Malbec, Mendoza, ARG	9	36
Elouan Rosé, OR	9	36	Komodo Dragon Merlot-Cab-Syrah, Columbia Valley, WA	11	44
La Bella Prosecco DOC, IT	8	32	Grounded Cabernet Sauvignon, CA	8.5	34
* please ask to see our reserve list			Quilt Cabernet Sauvignon, Napa CA	15	58

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	8/5 ^{HH}	WASABI DEVILED EGGS Hardboiled with creamy wasabi filling	6	PUPU PLATTER (for 2-3 people) 23 Gyoza, edamame, (for 4-5 people) 38 tempura sweet potatoes, spring rolls, and choice of chicken or pork steamed buns
EDAMAME Kosher salt	5.5/3 ^{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 11 Avocado-cilantro puree and peanuts
HOUSE CUT SWEET POTATOES Chili soy sauce, wasabi mayo	7.5/4 ^{HH}	BLACKENED TUNA (order of 2)	11	FRIED CALAMARI 12 Served with an Asian-Cajun remoulade
CRISPY SPRING ROLLS Roasted pork, chili soy sauce	8/5 ^{HH}	POKE TACOS Chili ponzu, avocado, pico de gallo, cilantro, and shichimi pepper		TEMPURA FRIED CAULIFLOWER 9 Tossed in a sweet spicy gochujang sauce

SOUP & SALAD

MIXED GREEN SALAD Spring mix, spinach, carrots, sesame seeds, candied cashews and wasabi Caesar dressing	small large 6 9	YOKOZUNA HOUSE SALAD Romaine, carrots, crispy noodles, sesame seeds, ginger vinaigrette * add grilled chicken + 6 * add grilled salmon + 9	small large 5 8	MISO SESAME CHICKEN SALAD 12 Sliced chicken, shaved red and napa cabbage, green and red onions, cashews, with red curry puffed rice
				MISO cup bowl Green onions, tofu, shiitake 4 6 mushrooms

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	22	SEAWEED SALAD Seaweed topped with sesame seeds in ponzu	5	*TUNA POKE 13 Marinated cubed ahi on a bed of cucum- ber 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	24	IKA SALAD Marinated squid with sliced cucumbers in ponzu	7	*SALMON POKE 12 Marinated cubed salmon on a bed of cucumber salad topped with black tobiko
		CUCUMBER SALAD Marinated cucumbers topped with sesame seeds	4	*YELLOWTAIL POKE 12 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

PORK BELLY RAMEN Tare braised pulled pork and pork belly with rich pork broth, pickled mushroom, soy egg, furikake, scallions, and nori	14	CHICKEN RAMEN Tare poached sliced chicken with rich chicken broth, wakame, soy egg, fried garlic, fish cake, scallions, and nori	13	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

SUMO FRIED RICE Chicken, shrimp, egg, snow peas, carrots, shiitakes, green onions and sprouts	lunch dinner 11 14	GRILLED SALMON Sweet soy reduction, steamed rice, seasonal vegetables	17 23	GENERAL TSO'S CHICKEN Broccoli, green onions, fresnos, chili arbol, spicy chili sauce over fried rice *sub beef + 2	lunch dinner 11 14
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	11 14	THAI GRILLED FISH TACOS Grilled mahi mahi, Asian slaw, sliced avocado, cilantro with choice of tempura sweet potatoes or side house salad	13 16	SWEET AND SOUR CHICKEN Tempura battered chicken and green onions. Choice of steamed or fried rice	11 14
THAI GREEN CURRY (vegan) Spicy coconut curry with broccoli, carrots, snow peas, onions and sliced potatoes with steamed rice with basil, cilantro, fresnos and lime *add tofu, shrimp, beef, or chicken +3	11 14	PORK BELLY TACOS Pan seared pork belly, Asian slaw, avo- cado, cilantro and salsa verde with the choice of tempura sweet potatoes or small house salad.	13 16	MONGOLIAN BEEF Crispy beef tenderloin in a sweet tangy sauce with carrots, sprouts, and green onions. Served with steamed rice.	13 16
		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.)

STARTERS • SALADS • ENTREÉS

CLASSIC ROLLS

GOLDEN DRILLER ROLL	7/4 ^{HH}	*RAINBOW ROLL	18	AVOCADO ROLL	4
Tempura shrimp, jalapeño and cream cheese with spicy mayo		Crab mix, cucumber and avocado, topped with tuna, salmon, yellowtail, ebi and white fish		Avocado and sesame seeds	
CUCUMBER ROLL	3.5/2.5 ^{HH}	ROUTE 66 ROLL	7/4 ^{HH}	*YELLOWTAIL ROLL	7
Cucumber and sesame seeds		Crab mix, ebi shrimp, avocado, with spicy sauce, rolled in sesame seeds		Yellowtail and scallions	
CALIFORNIA ROLL	6/3.5 ^{HH}	*PHILADELPHIA ROLL	7/4 ^{HH}	TEMPURA SHRIMP ROLL	7
Crab mix, cucumber, avocado and choice of masago or sesame seeds		Smoked salmon, cream cheese, avocado		Tempura fried shrimp, cucumber, avocado and sesame seeds	
NEW YORK ROLL	6/3.5 ^{HH}	*CLASSIC SPICY ROLLS	7/4 ^{HH}	SHIITAKE MUSHROOM ROLL	8
Ebi shrimp, cucumber, avocado and choice of masago or sesame seeds		Choice of tuna, yellowtail, salmon, or scallop with cucumber, scallions, spicy mayo and shichimi pepper		Cream cheese, cucumber, red bell pepper, pickled shiitake mushrooms in soy paper	
CATERPILLAR	13	*TUNA ROLL	8	EEL ROLL	10
Eel and cucumber, topped with avocado, sesame seeds and eel sauce		*SALMON ROLL	7	Eel, cucumber, eel sauce and sesame seeds	
				SPIDER ROLL	13
				Whole softshell crab, cucumber and avocado	
				VEGGIE ROLL	6
				Cucumber, avocado, asparagus, and bell peppers	

YOKOZUNA SIGNATURE ROLLS

*HOT MESS	16/9 ^{HH}	*SAMURAI ROLL	16	RISING SUN ROLL	11
Chipotle cream cheese, jalapeño and crab mix, 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		Hot Mess Mix, jalapeño, tempura fried asparagus, topped with ahi, yellowtail, cilantro, & chili ponzu.		Coconut shrimp, crab mix, cream cheese, mango and avocado, rolled in soy paper and served with pineapple rum sauce	
*GEISHA'S DEMISE	12	FLAMING VOLCANO	18	*THE FLAMING LIPS	17
Seared yellowfin tuna, avocado, wasabi and crab mix rolled in shichimi pepper with sweet evil sauce		Crab mix, chipotle cream cheese and jalapeño, tempura fried then topped with langostinos cooked in our creamy volcano sauce. Served with eel sauce and scallions		Yellowtail, jalapeño, avocado, red bell pepper topped with snow crab, tempura crunchies, sweet evil and spicy mayo, and scallions	
*SHISO FINE	13	TAIGA ROLL	20	*THE 405 → 918 ROLL	15
Escolar, seared tuna, salmon and shiso leaf rolled in masago and topped with green onion		Tempura fried crab cake, chipotle cream cheese, jalapeno, asparagus and avocado. Rolled in shichimi pepper and topped with blackened salmon, eel sauce and a fresno cream sauce.		Cucumber, jalapeño, roasted bell pepper, pickled red onion and seared albacore. Topped with avocado, garlic aioli and fried onions	
*SENSHI ROLL	17	*THE FRESH PRINCE	17	STEALTH	11
Crab mix, asparagus, jalapeño and tempura shrimp, topped with seared beef tenderloin, scallions, fried onions and wasabi mayo		Snow crab, avocado, red bell, and asparagus. Topped with salmon, black tobiko, basil aioli and cucumber salad in ponzu		Mango, tempura sweet potato, cucumber, roasted red bell pepper and cilantro. Topped with avocado, avocado cilantro puree and shiso	
*DILLY ROLL	16	NUTTY THAI PROFESSOR	12	*ROLL AND GIFT	17
Cream cheese, tempura shrimp and asparagus, topped with salmon, avocado, lemon zest and lemon dill aioli		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		Tempura shrimp, jalapeño and chipotle cream cheese rolled in masago, topped with blackened eel, scallions, eel sauce, sesame seeds and sriracha	
*PUB ROLL	11			*CHEF'S CHOICE	20
Seared beef tenderloin, asparagus, tempura fried sweet potato, with scallions, wrapped in soy paper. Served with a side of wasabi mayo				See your favorite Yoko chefs get creative	

CARPACCIOS, SASHIMI & NIGIRI

- HOUSE CARPACCIO -

*YELLOWTAIL CARPACCIO with CHILI PONZU	17
*SALMON CARPACCIO with GARLIC YUZU SOY	17
*STRIPED BASS CARPACCIO with YUZU SOY	17
*OCTOPUS CARPACCIO with YUZU & CILANTRO Garlic infused grape seed oil, yuzu soy and cilantro	15
*BLACKENED AHI CARPACCIO with CHILI PONZU	18
*CHEF'S CHOICE SASHIMI	22

- SASHIMI COMBOS -

*6 PIECES - Tuna, salmon and white fish	17
*10 PIECES - Tuna, yellowtail, salmon, fluke and white fish	23

- NIGIRI COMBOS -

* 4 PIECES - Ahi, yellowtail, salmon, fluke	15
* 6 PIECES - Ahi, yellowtail, salmon, fluke, ebi, fresh eel	20

- SUSHI HAPPY HOUR -

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

- SASHIMI -

(all sashimi is GF)

	3/5 pieces		3/5 pieces
* Ahi	11/16	* Striped Bass	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	8	* STRIPED BASS	7	* BLACKENED TUNA	8
avocado, yuzu soy, shiso		yuzu kosho, yuzu soy, sesame oil, shiso		yuzu kosho, yuzu soy, scallion	
* YELLOWTAIL	7	* ALBACORE	7	EEL	7
fresno, chili ponzu, orange, cilantro		garlic gelée, pickled onion, fried onion, scallion		sweet eel sauce, sesame seeds, scallion	
* SALMON	7	* OCTOPUS	7	SPICY EEL	7
sesame seeds, scallion, yuzu soy, garlic		yuzu soy, garlic, cilantro		sweet evil sauce, fresno, orange, cilantro	
EBI SHRIMP	5	* ESCOLAR	7	SNOW CRAB	7
ponzu, orange, cilantro		tomato, basil, balsamic		yuzu, soy, miso butter, shiso	
SCALLOP	7	*ROE 7			
strawberry, balsamic, shiso		(Ikura, Uzura, Tobiko, Masago) ponzu, shiso			

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.

SUSHI

* 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.