

# YOKOZUNA

## COCKTAILS

<b>TOKYO TIGER</b> 9 Fresh mint, lime juice, vodka, ginger simple syrup and ginger beer	<b>THE OLD THYMER</b> 11 Rittenhouse rye whiskey, Choya Kokuto plum liqueur, honey-thyme syrup, shiso bitters	<b>WHITE SAMURAI</b> 12 El Jimador Tequila with elderflower liqueur, fresh squeezed lemon juice. Served up
<b>HELLO SUMO, HELLO KITTY</b> 9 Don Q coconut rum, mango juice, and a grenadine floater	<b>THE PEN IS MIGHTIER</b> 12 Monkey Shoulder Scotch, muddled fresh ginger, fresh lemon juice, ginger simple syrup, topped with Japanese whiskey. Served up	<b>YOMIURI GIANT</b> 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
<b>YUBARI DREAM</b> 10 Vodka, Aelred melon liqueur, lime juice, simple syrup, and lavender bitters	<b>KAWAII QUEEN</b> 10 White rum, Hana lychee saké, Aperol, and lime juice	<b>CATALINA WINE MIXER</b> 9 Asian-style sangria with fresh fruit and ginger, served on the rocks, choice of red, white, or sparkling
<b>FLYING LOTUS</b> 11 Broker's Gin, elderflower liqueur and Cointreau with freshly muddled jalapeño, cucumber and lemon juice	<b>FRISKY SOUR</b> 10 Jim Beam bourbon, passionfruit liqueur, lemon juice, simple syrup, and orange bitters	<b>CATALINA CARAFE</b> 22 Sangria carafe that serves 3 to 4
<b>BARTENDER'S SPECIAL</b> *ask for price A new creation each month		

## SAKÉ

<b>OZEKI HOUSE SAKÉ</b>	<b>sm</b>	<b>lg</b>	<b>PREMIUM SAKÉ</b>	<b>gl</b>	<b>btl</b>	Moonstone Asian Pear (750ml)	10	40
Hot or Chilled	6.5	10	Hakushika Kijuro (720ml)	13	50	Ozeki Nigori (375ml)	9	14
Purple Haze	7	10.5	Hakushika Kuromatsu (720ml)	10	40	Taruzake (300ml)	12	20
<b>RISHIKI FLIGHT</b>		15	Hakushika Yamadanishiki (300ml)	12	20	<b>BOMBS</b>		
Three 2 oz. tasters - Hakushika Yamadanishiki, Moonstone, & Ozeki Nigori			Snow Maiden (720ml)	10	40	Saké Bomb - w/ Sapporo		6.5
<b>MAKUUCHI FLIGHT</b>		20	Hana Lychee (750ml)	9	36	Saké Blaster - w/ Red Bull		6.5
Three 2 oz. tasters - Taruzake, Snow Maiden, & Hakushika Junmai Daiginjo			Joto, Junmai Nigori			Cider Saké Bomb		6.5
			"The Blue One" (720ml)	13	50			
			Hana Awaka flavors - seasonal (250ml)	17				

## BEER

<b>DRAUGHT</b>	<b>SMALL BOTTLE</b>	<b>SMALL BOTTLE (cont'd.)</b>	<b>LARGE BOTTLE</b>
Sapporo 6.5	Asahi Dry 6.5	New Era Apollo Blonde <sup>GF</sup> 7	Sapporo (22oz) 11
Jimo's Ginger Pale Ale 7	Sapporo Light 6	Prairie Rainbow Sherbet 7	Sapporo Black (22oz) 11
Roughtail Everything 7	Tsing Tao 7	Scarlet Letter <sup>GF</sup> 7	Sapporo Reserve (22oz) 11
Rhymes with Orange (10oz) 6.5	Skydance Mosquito 6	Pear-Kiwi-Bergamot Seltzer 6	Stillwater Extra Dry (16oz) 9
Stonecloud Neon Sunshine 7	Hawk Amber 6	Stem Chile Guava Cider <sup>GF</sup> 7	
Draft Feature *ask for price	Anthem Ebb & Flow 6		
Draft Cider Feature *ask for price	Rice Lager 6		

## WINE

<b>WHITE, SPARKLING, ROSE WINE</b>	<b>glass</b>	<b>bottle</b>	<b>RED WINE</b>	<b>glass</b>	<b>bottle</b>
Ca'del Sarto Pinot Grigio, Veneto, IT	8	34	Throwback Pinot Noir, OR	9	36
Voix de la Vigne Pinot Gris, Willamette Valley, OR	11	44	Folly of The Beast Pinot Noir, Central Coast, CA	10	40
Jazz Odyssey Riesling, Willamette Valley, OR	11	44	Montinore Pinot Noir, Willamette Valley, OR	13	50
Otto's Constant Dream Sauvignon Blanc, NZ	11	44	Drumheller Merlot, Columbia Valley, WA	8	32
Pacificana Chardonnay, CA	10	40	Del Mono Tinto Malbec, Mendoza, ARG	10	40
House of Brown Chardonnay, CA	14	54	Komodo Dragon Merlot-Cab-Syrah, Columbia Valley, WA	11	44
Treana Chardonnay, Central Coast CA	13	50	Grounded Cabernet Sauvignon, CA	10	40
Barnard Griffin Rosé, Columbia Valley WA	9	36	Quilt Cabernet Sauvignon, Napa CA	16	60
La Bella Prosecco DOC, IT	8	32			

\* please ask to see our reserve list

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

## BEVERAGES

## APPETIZERS

<b>PORK &amp; CHARRED SCALLION GYOZA</b> Fried or pan seared, with chili soy sauce	9/5 <sup>HH</sup>	<b>STEAMED BUNS</b> (order of 2) Sriracha chicken (order of 3) and hoisin pork belly	7 9	<b>CHO CHO TENDERLOIN SKEWERS</b> Avocado-cilantro puree and peanuts	12
<b>EDAMAME</b> Kosher salt	6/4 <sup>HH</sup>	<b>BLACKENED TUNA</b> (order of 2) <b>POKE TACOS</b> Chili ponzu, avocado, pico de gallo, cilantro, and shichimi pepper	12	<b>FRIED CALAMARI</b> Served with an Asian-Cajun remoulade	14
<b>HOUSE CUT SWEET POTATOES</b> Chili soy sauce, wasabi mayo	8/5 <sup>HH</sup>	<b>PUPU PLATTER</b> (for 2-3 people) 25 Gyoza, edamame, (for 4-5 people) 40 tempura sweet potatoes, spring rolls, and choice of chicken or pork steamed buns		<b>TEMPURA FRIED CAULIFLOWER</b> Tossed in a sweet spicy gochujang sauce	10
<b>CRISPY SPRING ROLLS</b> Roasted pork, chili soy sauce	9/5 <sup>HH</sup>				

## SOUP & SALAD

<b>MIXED GREEN SALAD</b> Spring mix, spinach, carrots, sesame seeds, candied cashews and wasabi Caesar dressing	small 6 large 10	<b>YOKOZUNA HOUSE SALAD</b> Romaine, carrots, crispy noodles, sesame seeds, ginger vinaigrette * add grilled chicken + 6 * add grilled salmon + 10	small 5 large 9	<b>MISO SESAME CHICKEN SALAD</b> Sliced chicken, shaved red and napa cabbage, green and red onions, cashews, with red curry puffed rice	13
				<b>MISO</b> Green onions, tofu, shiitake mushrooms	cup 4 bowl 7

## SUSHI SALAD & POKE BOWLS

<b>*MEESH MASH</b> Marinated salmon, ahi and yellowtail with avocado, masago, sesame seeds and garlic on a bed of sushi rice, cucumber, seaweed and ika salad	22	<b>CUCUMBER SALAD</b> Marinated cucumbers topped with sesame seeds	5	<b>*YELLOWTAIL POKE</b> Marinated cubed yellowtail on a bed of cucumber salad topped with red tobiko	14
<b>SEAWEED SALAD</b> Seaweed topped with sesame seeds in ponzu	6	<b>*TUNA POKE</b> Marinated cubed ahi on a bed of cucumber salad topped with wasabi tobiko	14	<b>PUT YOUR POKE BOWL ON A BED OF SUSHI RICE +2</b>	
<b>IKA SALAD</b> Marinated squid with sliced cucumbers in ponzu	8	<b>*SALMON POKE</b> Marinated cubed salmon on a bed of cucumber salad topped with black tobiko	13		

## RAMEN BOWLS

<b>PORK BELLY RAMEN</b> Tare braised pulled pork and pork belly with rich pork broth, pickled mushroom, soy egg, furikake, scallions, and nori	15	<b>CHICKEN RAMEN</b> Tare poached sliced chicken with rich chicken broth, wakame, soy egg, fried garlic, fish cake, scallions, and nori	14	<b>ADD-ONS:</b> SOY EGG +1.5 NORI +.50 CHILI BOMB +1.5 EXTRA CHOCHO SKEWER +3 EXTRA PULLED PORK +3 EXTRA PORK BELLY +4 EXTRA CHOCHO SKEWER +6	
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## RICE • NOODLES • ENTREÉS

<b>SUMO FRIED RICE</b> Chicken, shrimp, egg, snow peas, carrots, shiitakes, green onions and sprouts	lunch 12 dinner 15	<b>THAI GRILLED FISH TACOS</b> Grilled salmon, Asian slaw, sliced avocado, cilantro with choice of tempura sweet potatoes or side house salad	lunch 14 dinner 17	<b>SWEET AND SOUR CHICKEN</b> Tempura battered chicken and green onions. Served with steamed or fried rice. *sub fried rice + 1	lunch 12 dinner 15
<b>THAI STREET NOODLES (vegan)</b> Rice noodles, fried tofu, ginger, garlic, snow peas, carrots, shiitakes, green onions, fresh basil tossed in a coconut-peanut sauce. sub chicken +2	12 15	<b>PORK BELLY TACOS</b> Pan seared pork belly, Asian slaw, avocado, cilantro and salsa verde with the choice of tempura sweet potatoes or small house salad.	14 17	<b>MONGOLIAN BEEF</b> Crispy beef tenderloin in a sweet tangy sauce with carrots, sprouts, and green onions. Served with steamed rice. *sub fried rice + 1	14 17
<b>GRILLED SALMON</b> Sweet soy reduction, steamed rice, seasonal vegetables	18 24	<b>GENERAL TSO'S CHICKEN</b> Broccoli, green onions, fresnos, chili arbol, spicy chili sauce over fried rice *sub beef + 2	12 15		

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

<p><b>GOLDEN DRILLER ROLL</b> 7.5/4<sup>HH</sup> Tempura shrimp, jalapeño and cream cheese with spicy mayo</p> <p><b>CUCUMBER ROLL</b> 4/3<sup>HH</sup> Cucumber and sesame seeds</p> <p><b>CALIFORNIA ROLL</b> 6.5/4<sup>HH</sup> Crab mix, cucumber, avocado and choice of masago or sesame seeds</p> <p><b>NEW YORK ROLL</b> 6/3.5<sup>HH</sup> Ebi shrimp, cucumber, avocado and choice of masago or sesame seeds</p> <p><b>CATERPILLAR</b> 14 Eel and cucumber, topped with avocado, sesame seeds and eel sauce</p>	<p><b>*RAINBOW ROLL</b> 18 Crab mix, cucumber and avocado, topped with tuna, salmon, yellowtail, ebi and white fish</p> <p><b>ROUTE 66 ROLL</b> 7.5/4<sup>HH</sup> Crab mix, ebi shrimp, avocado, with spicy sauce, rolled in sesame seeds</p> <p><b>*PHILADELPHIA ROLL</b> 7.5/4<sup>HH</sup> Smoked salmon, cream cheese, avocado</p> <p><b>*CLASSIC SPICY ROLLS</b> 7.5/4<sup>HH</sup> Choice of tuna, yellowtail, salmon, or scallop with cucumber, scallions, spicy mayo and shichimi pepper</p> <p><b>AVOCADO ROLL</b> 5 Avocado and sesame seeds</p>	<p><b>TEMPURA SHRIMP ROLL</b> 7 Tempura fried shrimp, cucumber, avocado and sesame seeds</p> <p><b>SHIITAKE MUSHROOM ROLL</b> 8 Cream cheese, cucumber, red bell pepper, pickled shiitake mushrooms in soy paper</p> <p><b>EEL ROLL</b> 11 Eel, cucumber, eel sauce and sesame seeds</p> <p><b>SPIDER ROLL</b> 13 Whole softshell crab, cucumber and avocado</p> <p><b>VEGGIE ROLL</b> 7 Cucumber, avocado, asparagus, and bell peppers</p>
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## YOKOZUNA SIGNATURE ROLLS

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

### - HOUSE CARPACCIO -

*YELLOWTAIL CARPACCIO with CHILI PONZU	18
*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	16
*BLACKENED AHI CARPACCIO with CHILI PONZU	20
*CHEF'S CHOICE SASHIMI	22

### - SASHIMI COMBOS -

*6 PIECES - Tuna, salmon and white fish	18
*10 PIECES - Tuna, yellowtail, salmon, striped bass & white fish	24

### - NIGIRI COMBOS -

* 4 PIECES - Ahi, yellowtail, salmon, striped bass	16
* 6 PIECES - Ahi, yellowtail, salmon, striped bass, ebi, fresh eel	22

### - SUSHI HAPPY HOUR -

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

### - SASHIMI -

*(all sashimi is GF)*

	<b>3/5 pieces</b>		<b>3/5 pieces</b>
* Ahi	14/20	* Striped Bass	12/17
* Yellowtail	14/20	* Albacore	12/17
* Salmon	12/17	Octopus	12/17
		* Escolar	12/17

### - HOUSE DRESSED NIGIRI-

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

* TUNA 9 <i>avocado, yuzu soy, shiso</i>	* STRIPED BASS 7 <i>yuzu kosho, yuzu soy, sesame oil, shiso</i>	* BLACKENED TUNA 9 <i>yuzu kosho, yuzu soy, scallion</i>
* YELLOWTAIL 8 <i>fresno, chili ponzu, orange, cilantro</i>	* ALBACORE 7 <i>garlic gelée, pickled onion, fried onion, scallion</i>	EEL 8 <i>sweet eel sauce, sesame seeds, scallion</i>
* SALMON 7 <i>sesame seeds, scallion, yuzu soy, garlic</i>	* OCTOPUS 8 <i>yuzu soy, garlic, cilantro</i>	SPICY EEL 8 <i>sweet evil sauce, fresno, orange, cilantro</i>
EBI SHRIMP 6 <i>ponzu, orange, cilantro</i>	* ESCOLAR 7 <i>tomato, basil, balsamic</i>	SNOW CRAB 9 <i>yuzu, soy, miso butter, shiso</i>
SCALLOP 8 <i>strawberry, balsamic, shiso</i>	* ROE 7 <i>(Ikura, Uzura, Tobiko, Masago) ponzu, shiso</i>	

#### \*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.

#### 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