

## SUSHI SALAD

SEAWEED SALAD Seaweed topped with sesame seeds	4
IKA SALAD Marinated squid with sliced cucumbers	6
*SALMON TATAKI Cubed salmon, chives, grated ginger, mirin, sea salt wrapped in shiso with quail egg	12
*MEESH MASH Salmon, ahi and hamachi mixed with white truffle oil, chopped ginger, scallions and garlic ponzu, served on sushi rice with cucumber salad	15
*TUNA POKI Marinated ahi on a bed of daikon radish topped with wasabi tobiko	10
*SALMON POKI Marinated salmon on a bed of daikon radish topped with masago	10

## YOKOZUNA HOUSE SASHIMI

*CHILI PONZU YELLOWTAIL CARPACCIO	14
*SALMON CARPACCIO WITH PONZU VINAIGRETTE AND SCALLIONS	14
*ROASTED GARLIC PONZU ALBACORE CARPACCIO	14
*HALIBUT CARPACCIO WITH YUZU SOY	14
*KUMOMOTO OYSTERS WITH YUZU KOSHO (SEASONAL AVAILABILITY)	MARKET PRICE
*BEEF TENDERLOIN CARPACCIO WITH YUZU SOY	15
*BLACKENED AHI SASHIMI WITH CHILI PONZU	14

## SASHIMI COMBOS

*6 PIECES Tuna, salmon and white fish	15
*10 PIECES Tuna, hamachi, salmon, fluke and whitefish	22

## SASHIMI

(all sashimi is GF)

3 pieces/5 pieces

*Ahi	10/14
*Yellowtail	8/12
*Salmon	8/12
*Fluke	8/12
*Striped Bass	8/12
*Albacore	8/12
Octopus	8/12
*Escolar	8/12

## NIGIRI

(all nigiri is GF, except eel)

*Ahi	7	Snow Crab	6
*Yellowtail	6	*Salmon Roe	6
*Salmon	6	*Masago	4
*Fluke	6	*Tobiko	6
*Striped Bass	6	*Quail Egg	1
*Albacore	6	*Squid	6
Octopus	6	*Ama-ebi	6
*Escolar	6	Fresh Eel	6
Ebi	4	*Smoked Salmon	6
		*Scallop	6

## SUSHI HAPPY HOUR

\$3 edamame + rolls marked with HH are discounted these hours (dine-in only):  
Mon-Fri 3pm - 6pm Fri & Sat 10pm - 12am

## YOKOZUNA ROLLS

GF GOLDEN DRILLER ROLL Tempura shrimp, jalapeño and cream cheese with spicy mayo	6/4 <sup>HH</sup>
*HOT MESS Chipotle cream cheese, jalapeño and crab, tempura fried and topped with Hot Mess mix of crab and spicy tuna. Rolled in Ichimi pepper with eel sauce and sriracha and served with a fried wonton chip	14/8 <sup>HH</sup>
GF CUCUMBER ROLL Cucumber and sesame seeds	3/2 <sup>HH</sup>
CALIFORNIA ROLL Crab, cucumber, avocado and choice of masago or sesame seeds	5/3 <sup>HH</sup>
GF NEW YORK ROLL Ebi shrimp, cucumber, avocado and choice of masago or sesame seeds	5/3 <sup>HH</sup>
ROUTE 66 ROLL Crab, ebi shrimp, avocado, with spicy sauce, rolled in sesame seeds	6/4 <sup>HH</sup>
GF *PHILADELPHIA ROLL Smoked salmon, cream cheese, avocado	6/4 <sup>HH</sup>
GF *CLASSIC SPICY ROLLS Spicy tuna, yellowtail, or salmon with cucumber, sprouts, scallions, and spicy sauce	6/4 <sup>HH</sup>

## YOKOZUNA ROLLS

*GEISHA'S DEMISE Seared yellowfin tuna, avocado, wasabi and crab rolled in Ichimi pepper with sweet evil sauce	8
GF *BLUE DOME ROLL Escolar, yellowfin and salmon rolled in masago and scallion	9
*CHEF'S CHOICE See your favorite Yoko chefs get creative	15
*SUMO ROLL Crab, asparagus, jalapeño and tempura shrimp, topped with seared beef tenderloin, scallions, fried shallots and wasabi mayo	15
*RAINBOW ROLL Crab, cucumber and avocado, topped with tuna, salmon, yellowtail, ebi and fluke	15
GF *DILLY ROLL Cream cheese, tempura shrimp and asparagus, topped with salmon, avocado, lemon zest and lemon dill aioli	14
CATERPILLAR Eel and cucumber, topped with avocado, sesame seeds and eel sauce.	10
FLAMING VOLCANO Crab, chipotle cream cheese and jalapeño, tempura fried then topped with langostinos cooked in our creamy volcano sauce. Served with eel sauce and scallions	14
*ROLL AND GIFT Tempura shrimp, jalapeño and chipotle cream cheese rolled in masago, topped with blackened eel, scallions, eel sauce and sriracha	14
*PUB ROLL Seared beef tenderloin, asparagus, tempura fried sweet potato, with scallions, wrapped in soy paper and served with a side of wasabi mayo	9
RISING SUN ROLL Coconut shrimp, crab, cream cheese, mango and avocado, rolled in soy paper and served with pineapple rum sauce	8
EL GUAPO ROLL Crab, chipotle cream cheese and jalapeño, fried and topped with guacamole, ichimi pepper and wonton chip. Served with a side of shrimp ceviche	12
*YOKO POPS Crab, spicy tuna, avocado, sprouts and cucumber, wrapped in lo bak and served with ponzu	10
GF *SPICY SCALLOP ROLL Spicy scallop with cucumber, sprouts, scallions, and spicy sauce	7
GF VEGGIE ROLL Cucumber, avocado, asparagus, sprouts, artichokes and red bell pepper	5
GF SHITAKE MUSHROOM ROLL Cream cheese, cucumber, red bell pepper, shitake mushrooms in soy paper	6
GF AVOCADO ROLL Avocado and sesame seeds	4
GF ASPARAGUS ROLL Asparagus and sesame seeds	4
GF *TUNA ROLL	7
GF *YELLOWTAIL ROLL Yellowtail and scallions	6
GF TEMPURA SHRIMP ROLL Tempura fried shrimp, cucumber, avocado and sesame seeds	6
EEL ROLL Eel, cucumber, eel sauce and sesame seeds	6
SPIDER ROLL Whole softshell crab, cucumber and avocado	11

## SUSHI COMBO

*CALIFORNIA ROLL With ahi, hamachi, salmon and white fish nigiri	15
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GF = GLUTEN FREE: Please note that many sushi 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.)

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 YOUR SERVER 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.