

## Yama Lunch Menu

### Appetizers

#### **Edamame**

Japanese Beer Nuts (with sea salt).

\$5.75

#### **Oshinko**

Japanese Pickles.

\$6.00

#### **Hijiki**

Cooked Seaweed.

\$6.00

#### **House Salad**

Mixed Green Salad with House Dressing.

\$6.00

#### **Oshitashi**

Boiled Spinach.

\$6.50

#### **Wakame Salad**

Fresh Seaweed with Sesami Oil and Rice Vinegar.

\$7.50

#### **Pork Gyoza**

Pan Fried Pork Dumplings.

\$7.50

#### **Yasai Gyoza**

Pan Fried Vegetable Dumplings.

\$7.50

**Shrimp Shumai**

Steamed Shrimp Dumplings.

\$7.50

**Wasabi Shumai**

Steamed Pork Dumplings wrapped in Wasabi Flavored Skin.

\$8.50

**Assorted Tempura**

Shrimp and Vegetable Tempura.

\$9.75

**Hamachi Carpaccio**

Yellow Tail in Yuzu Pepper Sauce w/Radish & Chive.

\$9.75

**Beef Negi-maki**

Broiled Scallions wrapped in Shell Steak.

\$10.75

**Beef Aspara-maki**

Broiled Asparagus wrapped in Shell Steak.

\$10.75

**Tuna Tartar**

Tuna, Chive, Avocado w/Sesame Ginger Sauce. Crispy Seaweed on top.

\$12.00

**Spicy tuna crispy rice**

Spicy Tuna on Crispy Sushi Rice, Chive on top.

\$12.95

## Soups

### **Miso Soup**

Soybean Soup.

\$3.50

### **House Soup**

Miso Soup with Pork and Vegetables.

\$5.00

### **Nameko Soup**

Miso Soup with Nameko Mushrooms.

\$5.25

### **Asari Soup**

Miso Soup with Asari Clams.

\$6.50

## From Sushi Bar

### **Sushi Deluxe**

Assorted Sushi with Flying Fish Roe.

\$18.50

### **Assorted Sushi**

Assorted Fresh Raw Fish on Seasoned Rice.

\$16.50

### **Tekka Maki**

Three Tuna Rolls.

\$16.25

### **Maki Combination**

Tuna Roll, Cucumber Roll and California Roll.

\$16.00

**Futomaki**

Jumbo Roll of Kanikama, Egg and Vegetable.

\$16.00

**Chirashi**

Assorted Fresh Raw Fish on Bed of Seasoned Rice.

\$21.75

**Assorted Sashimi**

Assorted Sliced Fresh Raw Fish.

\$21.75

**Sushi Sashimi Combination**

\$23.00

**Sushi Zen Box**

Sushi & sashimi special box

4pcs sushi, 8pcs sashimi & 2 Rolls.

\$18.75

**Sushi For Two**

\$65.00

**Sushi Sashimi For Two**

\$72.00

From Kitchen

**Beef Teriyaki**

Thin sliced Beef sauteed in Teriyaki Sauce.

\$14.75

**Chicken Teriyaki**

Broiled Chicken with Teriyaki Sauce.

\$13.75

**Ginger Pork**

Thin sliced Pork Sauteed in Ginger Sauce.

\$14.75

**Hamachi Kama**

Broiled Yellow Tail Collar with Teriyaki Sauce.

\$12.75

**Assorted Tempura**

Shrimp and Assorted Vegetable Tempura.

\$14.75

**Yasai Tempura**

Assorted Vegetable Tempura.

\$13.75

**Tonkatsu**

Pork Cutlet Served with Tonkatsu Sauce.

\$14.75

**Unajyu**

Broiled Eel on Rice.

\$24.00

**Nabeyaki Udon**

Noodle Soup with Seafood and Vegetable.

\$14.75

## **YAMA Lunch Box**

\$16.50

Pick 2 items from here and make up your favorite Lunch Box.  
Comes with Miso Soup or Salad and Rice.

1. Shrimp Tempura
2. Vegetable Tempura
3. Chicken Teriyaki
4. Beef Teriyaki
5. Salmon Teriyaki
6. Chicken - Karaage
7. Chicken – Katsu – Chicken Cutlet
8. Tonkatsu – Pork Cutlet
9. Shrimp Shumai
10. Yakizakana (Fish of the day)
11. Sushi
12. California Roll
13. Tuna Roll
14. Avocado + Cucumber Roll

## Dinner Menu

### **Appetizers**

#### Seafood & Meat

##### **Pork Gyoza**

Pan Fried Pork Dumplings.

\$7.50

##### **Shrimp Shumai**

Steamed Shrimp Dumplings.

\$7.50

##### **Wasabi Shumai**

Steamed Pork Dumplings wrapped in Wasabi Flavored Skin.

\$8.50

##### **Hamachi-Kama**

Broiled Yellow Tail Collar with Salt or Teriyaki Sauce.

\$9.75

##### **Assorted Tempura**

Shrimp and Vegetable Tempura.

\$9.75

##### **Beef Negi-maki**

Broiled Scallions wrapped in Shell Steak.

\$10.75

##### **Beef Aspara-maki**

Broiled Asparagus wrapped in Shell Steak.

\$10.75

**Fried Calamari**

Fried Calamari served with Ponzu Sauce.

\$10.75

**Chilean Sea bass**

Grilled Chilean Sea bass with Teriyaki Sauce.

\$14.25

**Albacore Tuna Tataki**

Seared Fresh Albacore Tuna served with Soy-Ginger Sauce.

\$14.75

**Soft Shell Crab**

Fried Soft Shell Crab served with Ponzu Sauce.

\$16.75

**Vegetable****Edamame**

Japanese Beer Nuts ( with Sea Salt ).

\$5.75

**Oshinko**

Japanese Pickles.

\$6.00

**Hijiki**

Cooked Seaweed.

\$6.00

**Oshitashi**

Boiled Spinach (with sesame soy sauce).

\$6.25

**Yasai Gyoza**

Pan Fried Vegetable Dumplings.

\$7.50

**Salad****House Salad**

Mixed Green Salad with Yama Dressing.

\$6.00

**Wakame Salad**

Fresh Seaweed with Sesami Oil and Rice Vinegar.

\$7.50

**Soba Salad**

Buckwheat Noodles, Shrimp and Asparagus tossed with Sweet Sesame-Miso Dressing.

\$9.75

**Soups****Miso Soup**

Soybean Soup.

\$3.50

**House Soup**

Miso Soup with Pork and Vegetables.

\$5.00

**Nameko Soup**

Miso Soup with Nameko Mushrooms.

\$5.25

**Asari Soup**

Miso Soup with Asari Clams.

\$6.50

## **Entree from Kitchen**

### **Seafood & Vegetable**

#### **Tempura**

Shrimp and Vegetable Tempura.

\$20.50

#### **Ebi Tempura**

Shrimp Tempura.

\$24.50

#### **Yasai Tempura**

Vegetable Tempura.

\$18.50

#### **Salmon Teriyaki**

Broiled Salmon served with Yama Teriyaki Sauce.

\$24.50

#### **Unagi Kabayaki**

Broiled Eel.

\$26.50

#### **Yosenabe**

Assorted Seafood and Vegetable in Special Broth.

\$23.00

#### **Nabeyaki Udon**

Noodle with Shrimp Tempura and Vegetable in Special Broth.

\$18.00

## **Meat**

### **Chicken Teriyaki**

Broiled Chicken served with Yama Teriyaki Sauce.

\$19.50

### **Beef Teriyaki**

Thin sliced Beef sautéed in Teriyaki Sauce.

\$24.50

### **Tonkatsu**

Pork Cutlet served with Tonkatsu Sauce.

\$22.00

### **Ginger Pork**

Thin Sliced Pork sautéed in Ginger Sauce.

\$21.50

### **Sukiyaki**

Thin Sliced Beef and Vegetable in YAMA Sukiyaki Sauce.

\$24.50

### **Yama Zen**

Combination of Shrimp and Vegetable Tempura, your choice of Sushi or Sashimi, Beef or Chicken Teriyaki and Dish of the Day. All Comes in Fancy Boxes.

\$28.75

\*Minimum \$13.00 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## **Entree from Sushi Bar**

### **Sushi & Sashimi**

#### **Sushi Deluxe**

Assortment of Fresh Raw Fish on Seasoned Rice with Fish Roe.

\$28.00

#### **Sushi Regular**

Assortment of Fresh Raw Fish on Seasoned Rice.

\$25.00

#### **Futomaki**

Jumbo Roll of Kanikama, Flying Fish Roe, Egg and Vegetable.

\$20.00

#### **Chirashi**

Assortment of Fresh Raw Fish on a bed of Seasoned Rice.

\$28.00

#### **Sushi and Sashimi Combination**

Assortment of Sushi and Sashimi.

\$32.00

#### **Sashimi**

Assortment of sliced Fresh Raw Fish.

\$30.00

## **Chef tasting menu**

### **Omakase Sushi**

Seasonal special, 10pcs Sushi (with otoshi & nameko soup).

\$60.00

**Sushi No Shellfish**

Assortment of Fresh Raw Fish with No Shellfish on Seasoned Rice.

\$30.00

**Sashimi No Shellfish**

Assortment of sliced Fresh Raw Fish with No Shellfish.

\$32.00

**Sushi for Two**

\$68.00

**Sushi and Sashimi for Two**

\$75.00

Sushi /Sashimi /Rolls (Lunch /Dinner)

Sushi /Sashimi

**Tuna**

\$5.50

**Yellow Tail**

\$5.00

**Mackerel**

\$4.50

**Scottish Salmon**

\$4.75

**King Salmon**

\$6.00

**Squid**

\$4.75

**Octopus**

\$5.00

**Shrimp**

\$4.50

**Crab Stick**

\$4.00

**Sea Urchin ( CA )**

\$12.50

**Sea Urchin**

\$9.50

**Salmon Roe**

\$7.50

**Flyingfish Roe**

\$5.50

**Eel**

\$6.00

**Sea Eel**

\$7.25

**Egg**

\$4.00

**Scallop**

\$6.00

**Albacore Tuna**

\$5.00

**Wasabi Tobiko**

\$5.50

**King Crab**

\$13.00

**Toro**

\$10.50

**Negi Toro**

\$10.50

**Snow Crab**

\$4.50

**Inari (2pieces)**

\$4.00

**Fluke**

\$5.00

**Striped Bass**

\$5.00

**Botan Ebi**

\$6.50

**Bronzini**

\$5.00

## Rolls

### **Tekka (Tuna) Roll**

\$6.00

### **California Roll**

\$5.50

### **Salmon Skin Roll**

\$5.50

### **Salmon Roll**

\$6.00

### **Yellow Tail + Scallion Roll**

\$6.00

### **Eel Cucumber Roll**

\$6.50

### **Eel Avocado Roll**

\$7.00

### **Spicy Tuna Roll**

\$6.50

### **Spicy YellowTail Roll**

\$6.50

### **Kappa (Cucumber) Roll**

\$5.00

### **Oshinko (Pickles) Roll**

\$5.00

### **Avocado Roll**

\$5.50

### **Naruto-small (1kind)**

\$10.00

### **Naruto (2kinds or more)**

\$14.50

### **Special Rolls No.1~9**

Regular Cut Up \$11.00      Hand Roll \$11.00      Inside Out \$13.00

1. Shrimp, Cucumber, Flying Fish Roe, Avocado and Spicy Mayonnaise.
2. Salmon, Avocado, Cucumber and Flying Fish Roe.
3. Tuna, Yellow Tail, Avocado and Cucumber.
4. Avocado, Cucumber, Lettuce and Spicy Mayonnaise.
5. Salmon, Scallion and Spicy Mayonnaise.
6. Yellow Tail, Salmon Roe, Cucumber and Avocado.
7. Sea Scallop, Flying Fish Roe, Cucumber, Avocado and Spicy Mayonnaise.
8. Shrimp Tempura and Flying Fish Roe.
9. Asparagus Tempura. ( or sweet potato or kabocha)

### **Very Special Cut Up Rolls**

**Mango Salmon** (Salmon + Avocado rolled inside-out, Sliced Mango, Black Flying Fish Roe and Citrus Mayonnaise on top.)

\$14.75

**Twin Tuna Crisp** (Spicy Tuna + Tempura Crust rolled inside-out. Albacore Tuna, Japanese Basil and Flying Fish Roe on top.)

\$16.75

**Snow White** (Snow crab + Avocado and spicy mayo on top.)

\$10.75

**Tuna and Yellow Tail** (+ Flying Fish Roe + Avocado and Cucumber.)

\$15.75

**I Like Eel** (Eel + Avocado and Flying Fish Roe Rolled in Cucumber.)

\$15.75

**Four Color** (Tuna + Cucumber rolled inside-out, Salmon + Tuna, Spinach + White Fish.)

\$14.50

**Tuna and Eel** (+Cucumber and Flying Fish Roe.)

\$13.75

**Tri-Color** (Asparagus + Avocado + Flying Fish Roe rolled inside-out. Salmon and Wasabi Flyting Fish Roe on top.)

\$13.75

**Crispy Shrimpy** \*(This is not Shrimp Tempura Roll)

(Tuna + Cucumber + Tempura Crust rolled inside-out, touch of Flyting Fish Roe and Shrimp on top.)

\$15.75

**Lobster Tempura** (Lobster Tempura rolled inside-out, touch of Wasabi Flyting Fish Roe.)

\$13.50

**Spicy King Crab** (King Crab + Avocado rolled inside-out, touch of Flyting Fish Roe and Spicy Mayonnaise on top.)

\$19.75

**Jalapeno Crab Crisp** (Snow Crab + Tempura Crust + Cucumber + Citrus Mayonnaise rolled inside-out. Sliced Avocado, Jalapeno and Flying Fish Roe on top.)

\$16.75

**Salmon Family Medley** (Baked Salmon Skin + Cucumber rolled inside-out. Fresh Salmon, Japanese Basil, Citrus Mayonnaise and Salmon Roe on top.)

\$15.75

**Tuna Naruto** \*(No Rice)

(Tuna + Yellow Tail + Salmon and Avocado rolled in Cucumber and Seaweed.)

\$14.50

**Salmon Naruto**\*(No Rice)

(Salmon + Avocado and Flying Fish Roe rolled in Cucumber.)

\$14.50

## **Jalapeno Special Rolls**

1. Yellow Tail and Jalapeno with Flying Fish Roe on out side.

\$10.75

2. Tuna, Seaweed Salad ,Cucumber and Jalapeno.

\$10.25

3. Sea Eel ,Cucumber ,Tempura Crust ,Flying Fish Roe and Jalapeno.

\$10.25

Inside Out \$2.00 Extra

subject to change without notice

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