

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

Yama 17 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.

\$25.00

Sushi Regular

Assortment of Fresh Raw Fish on Seasoned Rice.

\$22.00

Futomaki

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

\$19.00

Chirashi

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

\$25.00

Sushi and Sashimi Combination

Assortment of Sushi and Sashimi.

\$28.50

Sashimi

Assortment of sliced Fresh Raw Fish.

\$26.50

Chef tasting menu

Omakase Sushi

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

\$60.00

Sushi & Sashimi with No Shellfish

Sushi No Shellfish

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

\$27.50

Sashimi No Shellfish

Assortment of sliced Fresh Raw Fish with No Shellfish.

\$29.75

Sushi for Two

\$68.00

Sushi and Sashimi for Two

\$75.00

Sushi /Sashimi /Rolls (Lunch/Dinner)

Sushi /Sashimi

Tuna

\$5.00

Yellow Tail

\$5.00

Mackerel

\$4.50

Salmon

\$4.50

Squid

\$4.50

Octopus

\$4.75

Shrimp

\$4.50

Crab Stick

\$4.00

Sea Urchin (CA)

\$12.50

Sea Urchin

\$9.50

Salmon Roe

\$6.75

Flyingfish Roe

\$5.50

Eel

\$5.50

Sea Eel

\$7.25

Egg

\$4.00

Scallop

\$5.50

Albacore Tuna

\$5.00

Wasabi Tobiko

\$5.50

King Crab

\$13.00

Toro

\$10.50

Negi Toro

\$10.50

King Salmon

\$6.00

Snow Crab

\$4.50

Inari (2pieces)

\$4.00

Fluke

\$4.75

Stripebass

\$4.50

Botan Ebi

\$6.50

Smoked Sea Bream

\$6.50

Bronzini

\$4.50

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 \$9.75 /Hand Roll \$9.75 / Inside-out \$11.25

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

subject to change without notice

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